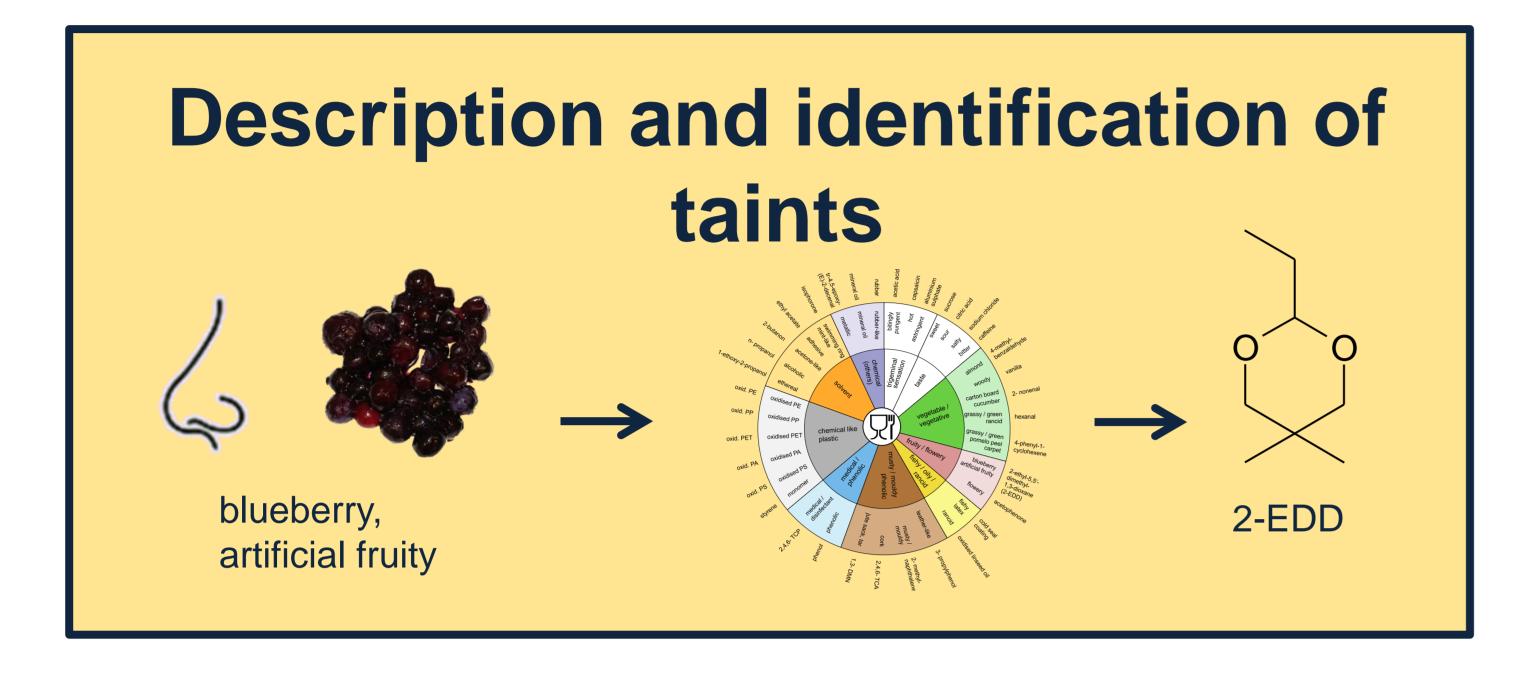
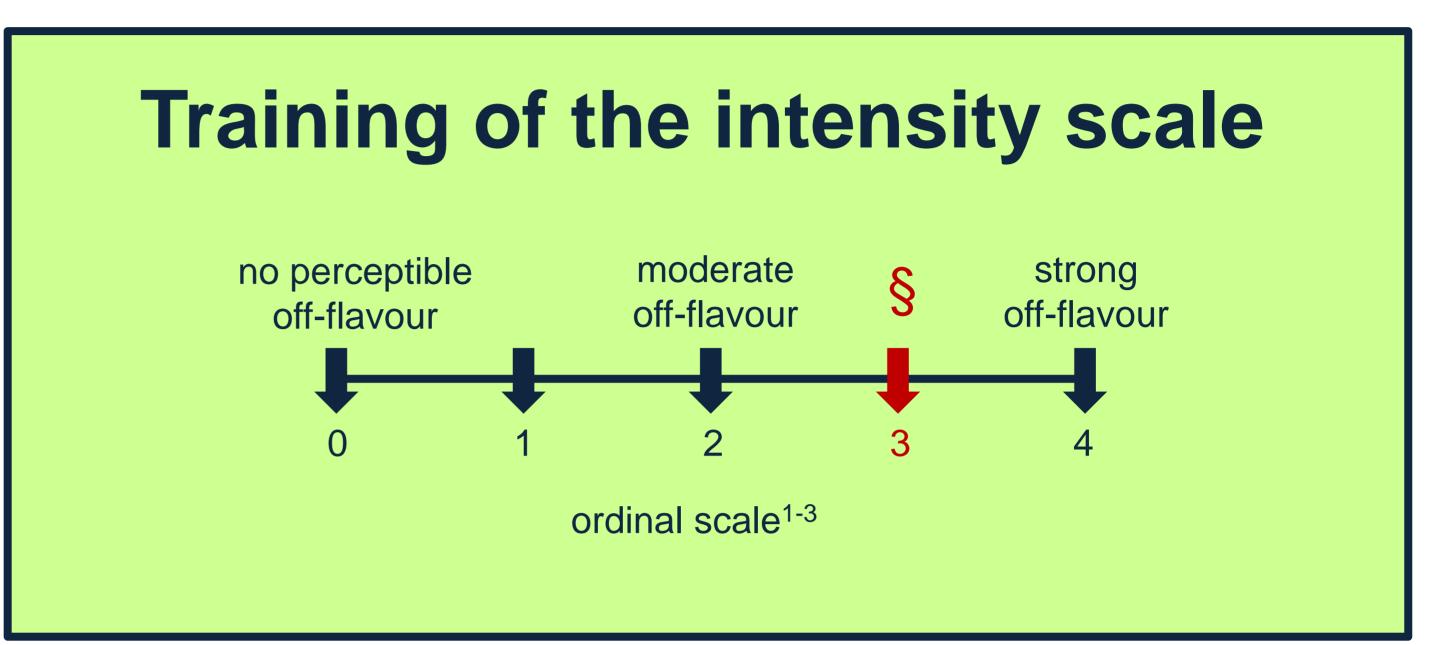


# Taints from Food Contact Materials: Training Concept for Sensory Panels

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According to Art. 3 of the framework regulation 1935/2004/EC and Art. 3 of the GMP regulation 2023/2006/EC food contact materials should not transfer constituents to the packed food that brings about deterioration in the organoleptic characteristics thereof. The training of a panel for food contact materials (FCM) should comprise a training section on the identification and description of taints and another for the evaluation of the intensity of the taint.





## **Aroma library**

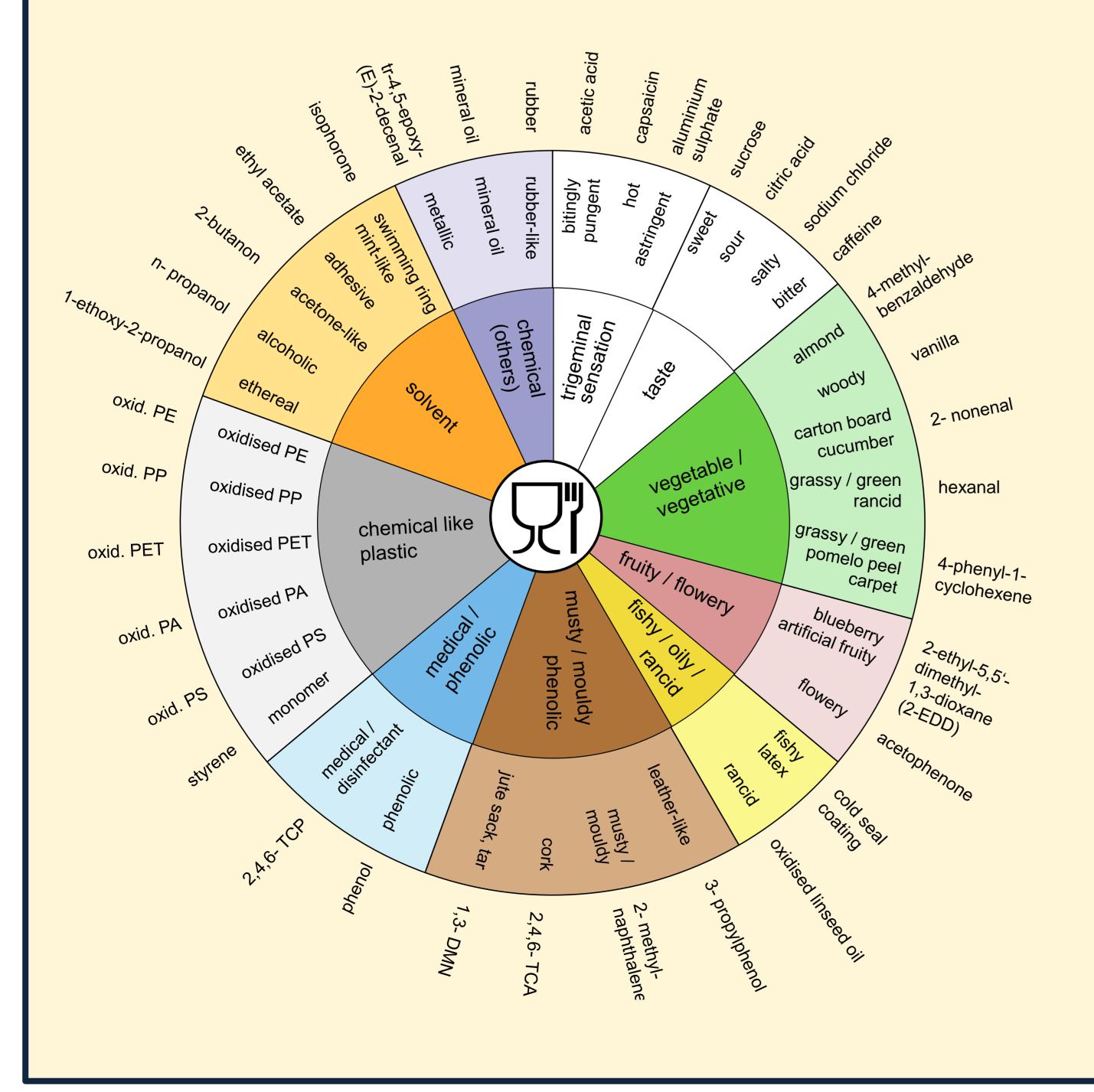
- Aroma library of relevant taints
- Training set of 10 to 15 different relevant taints
- Training of the panel with these odours
- Test the ability of panelists to identify these odours





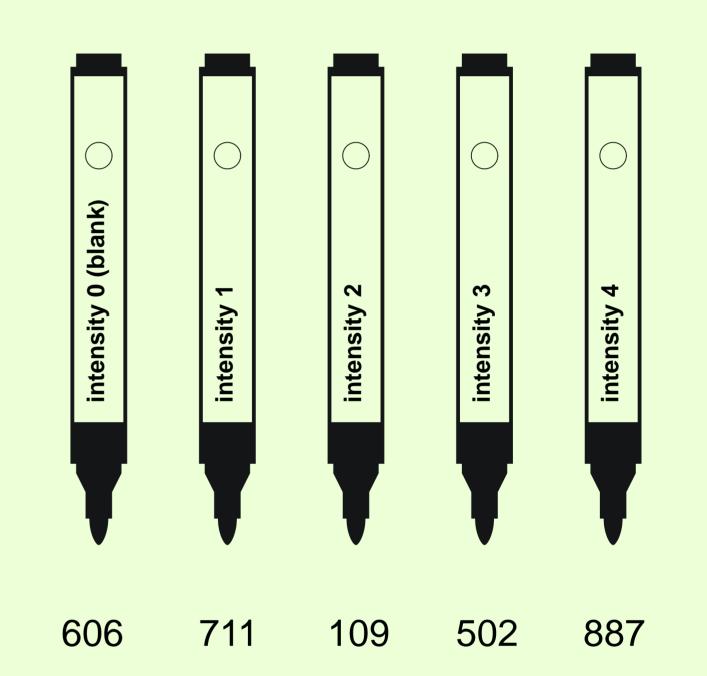
## **Aroma wheel**

- Categorization and identification of taints (available in an aroma library)
- Training of a common language for odour and taste
- Identification of substances on the basis of the odour description



#### **Orthonasal**

- Rank test on four sniffing sticks containing increasing concentrations of 1,3-dimethylnaphthalene (intensity 1-4) and a blank (intensity 0)
- Quick basic test to select members for the panel
- Suitable to test daily sensory capability



## Ortho- and retronasal

Training of the intensity of taints in different kinds of food matrices using 'simulant foods'

### Liquid foods

 Rank test on four samples of water containing increasing concentrations of hexanal (intensity 1-4) and a blank (intensity 0)



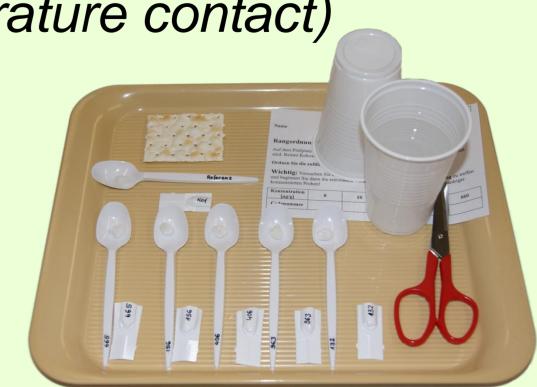
#### Dry foods

- Rank test on four samples (intensity 1-4) and a blank (intensity 0)
  - milled butter cookies
    containing increasing
    concentrations of
    benzaldehyde
  - grated chocolate
    containing increasing
    concentrations of
    2-nonenal



#### Fatty foods (and high temperature contact)

Rank test on four samples
 of coconut oil containing
 increasing concentrations of
 benzaldehyde (intensity 1-4)
 and a blank (intensity 0)
 (according to CEN TR 15645-2²)



Literature:

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