We make it work. We get it done.

Our Mission:

Provide experienced and dedicated sensory and analytical problem-solving services to industry.

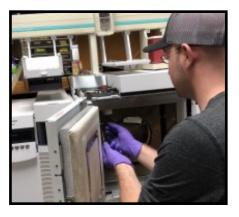
11,000 Local Consumers in Database 11 Regional Databases w/ 900+ consumers 3000+ Products Tested Annually 70+
Industrial
Partners
Annually

168
Papers
Published
Since 2007



Sensory Services

Experienced in traditional and cutting-edge sensory methods, our lab can handle anything from difference testing to conjoint analysis. Equipped with a full kitchen for central location testing and a Spectrum™ descriptive analysis panel, we're ready to take on any sensory challenge.



Analytical Services

Our instrumental lab is equipped to handle all your volatile and non-volatile compound analysis needs.
Correlate sensory results rapidly with instrumental data from gas chromatographs, liquid chromatographs, and a range of equipment for standard food proximate analyses.



Pilot Plant Services

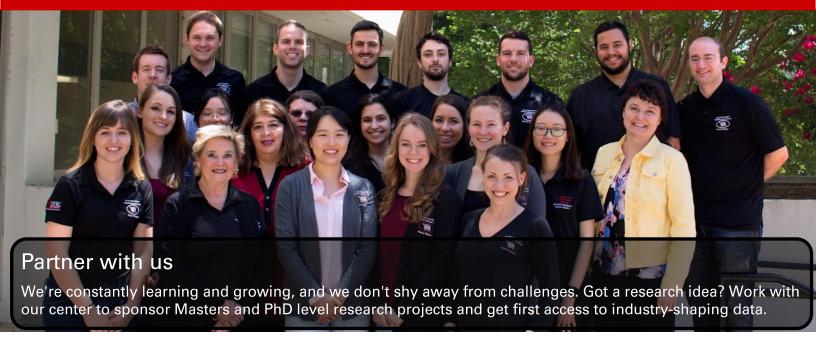
Our on-site pilot plant allows for seamless transition from prototype production to sensory and instrumental testing. Our diverse pilot-scale capabilities give you the flexibility to prototype and batch a wide range of products.

Your data is your business.

When you contract with us, you have our full reassurance that your data is your own. Our research publications give you confidence that our work can stand up to peer review, but your results will not be shared with anyone except you.

Sensory Service Center

- Sensory.ncsu.edu
- Sensory service@ncsu.edu
- Facebook.com/SensoryServiceCenter



Kitchen Equipment: convection and traditional ovens, electric griddles, clamshell grill, ice cream freezer, commercial refrigerators, Hobart meat slicer, Bunn restaurant grade coffee makers, soft serve ice cream machines, incubators for shelf life testing, deep fat fryers, 50 iPads for consumer data collection

Sensory Capabilities: central location testing (cooked foods, refrigerated and frozen products, alcohol, non-food products including nicotine products), home usage testing, kids' testing (ages 4-17), on- and off-site sensory training workshops, descriptive analysis, difference testing, temporal analysis (time intensity, temporal dominance of sensation, temporal check-all-that-apply)

Consumer Insights Capabilities: preference mapping, focus groups, QMA, projective mapping, consumer clustering and segmentation, conjoint analysis, Kano, TURF, MaxDiff, land-scape segmentation analysis, behavior and lifestyle surveys, emotions testing







Analytical Capabilities: GCMS (w/ triple quadrupole MS/MS + sulfur detector), GCO, SBSE with TDU, ICP-OES, SAFE, HPLC and UPLC (w/ FLR/PDA/ELS/MS detectors), QTOF, extraction and quantification of organic acids, norbixin, sugar alcohols, furosine, LAL, carotenoids, water- and fat-soluble vitamins, and phospholipids

Pilot Plant: MicroThermics (with HTST/UP indirect and direct steam injection capabilities), clean fill hood, membrane filtration systems, spray dryer