

Offers for the laboratory of qualimetry and a touch estimation of meat raw materials and finished goods:

1. Work carrying out on selection, testing of touch sensitivity of the employees declared by the enterprise, and formation of group of tasters for sensory estimations of meat production

Performance of procedures on preliminary selection of applicants and testing is spent according to ГОСТ Р ИСО 3972-2005 «the Sensory analysis. Methodology. A method of research of flavoring sensitivity», ГОСТ Р ИСО 5496-2005 «the sensory analysis. Methodology. Training of verifiers to detection and recognition of smells» and «Methodical recommendations about selection, testing, preparation and certification of tasters of meat products», the confirmed all-union scientific research institutes of the meat industry and coordinated by the Ministry of Agriculture of the Russian Federation, Department food, process industry and quality of production.

At the first stage of work lead preliminary selection of applicants on the basis of the data resulted in questionnaires, in them it was offered to specify - First name, middle initial, last name, what educational institution the applicant has finished, formation, a post in which the examinee works now, a state of health (including acceptance of medical preparations which are capable to affect touch sensitivity), food preferences, absence of a bias, disgust or special predilection for any products. Besides, at group formation it is considered: presence of desire, aspiration, experience and interest to participation in the touch analysis; observance of the standard rules of hygiene and not abusing application of cosmetic and perfumery means with intensive smells.

On the basis of biographical particulars the group of applicants consisting of 30-35 employees of the enterprise of a different floor and age for the purpose of definition of their touch sensitivity (testing) is formed.

Definition of touch sensitivity of unprepared verifiers spend on purpose:

- Revealing of infringements (or absence) touch sensitivity;
- Definitions of a sharpness of touch perception;
- Revealing of potential abilities of unprepared verifiers to perceive and describe touch sensations.

Definition of touch sensitivity of examinees spend with application of tests according to visual, olfactory and flavoring sensitivity.

- Definition of visual sensitivity

Visual sensitivity estimate on following levels of definition:

- Thresholds of visual sensitivity (detection and recognition);
- Abilities to range test on intensity of coloring.

After each test the head of testing depending on number of the right answers states an estimation in points to each examinee.

- Definition of olfactory sensitivity

Olfactory sensitivity estimate on following levels of definition:

- Abilities to identify a smell;
- Thresholds of olfactory sensitivity (detection and recognition);
- Abilities to range test on intensity of a smell.

After each test the head of testing depending on number of the right answers states an estimation in points to each examinee.

- Definition of flavoring sensitivity

Flavoring sensitivity estimates on following levels of definition:

- Abilities to identify taste;
- Thresholds of flavoring sensitivity (detection and recognition);
- Abilities to range test on intensity of taste.

As a result of their data processing select 15-18 applicants who successfully tested on touch sensitivity and have received an appreciation on points - from 19,5 to 27,0 and recommend for the further training on preparation and certification of tasters of meat products.

2. Training of workers of meat branch according to the program of preparation of tasters for sensory estimations of quality of meat raw materials and finished goods

Training is calculated on 72 h and includes, first of all, definition of touch sensitivity of verifiers on the basis of the tests provided by the international practice of the touch analysis.

Training have passed more than 100 persons of meat branch with reception of the certificate on reception of the status of "taster". Among them "Tavr" (Rostov-on-Don), «Open Company Dymovsky sausage manufacture» (Moscow), "Open Society" the great-Novgorod meat court yard ", " Joint-Stock Company "Capital-service-groups" (Saratov), "Kampomos" (Moscow), and various cities of Byelorussia (joint venture "Santa-Bremor", «Open Society" Belovezhsky "), Udmurtiyas, Kazakhstan and others.

[Carrying out of selection and training of experts at your enterprise with the minimum separation from works carried out by them practices.](#)

3. With a view of increase of overall performance of your enterprise, we offer carrying out of work according to competitiveness of let out meat production, experts tasters or focus groups of tasters / the consumers which have been selected by your criteria

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- [Laboratory of qualimetry and a touch estimation of meat raw materials and finished goods](#)