

Cider & Perry – Sensory Analysis & Laboratory Quality Control

*Do you want to develop the skills, knowledge & understanding necessary for sensory analysis & quality control of cider & perry?
Then, this is THE course to attend!*

Introduction

This two-part hands-on **practical** course aims to:

- Explore, in detail, the practical application of a range of sensory (organoleptic) analysis techniques that can be used in cider production and marketing.
- Provide a detailed knowledge & understanding of the background to organoleptic analysis and the sensory components of cider & perry.
- Investigate the application of key laboratory-based methods used in product quality control.
- Provide guidance to course participants with respect to planning and managing sensory & laboratory analysis in cider & perry production.

How is the course organised?

The whole 4 day course is split into two parts as follows:

Part 1 – Sensory Analysis (2 days) and **Part 2 – Laboratory Quality Control** (2 days). Each part is available separately if required.

Who is the course for?

The course is primarily designed for individuals & businesses who have already attended the *Cider & Perry Production – Principles & Practice* course or undertaken other initial training in cider production. It may also be suitable for those who have previous experience and wish to further develop their skills, knowledge & understanding. Please contact us if you have any queries about your suitability to attend.

Due to the practical nature of the course, the group size will be small, to ensure maximum benefit is gained by all delegates.

Who is the Lead Tutor?

Peter Mitchell – a highly qualified and internationally recognised authority in cider & perry production, leads the course. With over 30 years of practical experience, he is a professional trainer, a cider competition judge and an award-winning cider producer in his own right.



Course Content & Practical Work

Utilising the comprehensive facilities at the Orchard Centre, this course includes the following:

Part 1 – Sensory Analysis

- **Planning & management of sensory analysis:** What is it and why, how & when is it undertaken? Use of analytical & hedonic techniques. Biological basis of sensory analysis. Sensory thresholds. Types of taste panel. Use of sensory analysis in the Cider Industry. H&S in sensory. Selection & training of assessors. Data analysis.
- **Sensory components of cider & perry:** Volatile & non-volatile constituents. Fruit & microbial derived flavour components – sources & metabolism. Analysis of flavour compounds in cider & perry. Effect of production practices on flavour. **Sensory faults** - their identification, prevention & control.
- **Analytical sensory analysis techniques:** Difference tests, descriptive analysis, scaling & intensity scoring, time-intensity methods, product profiling & mapping, use of flavour wheels & attribute tables.
- **Hedonic sensory analysis techniques:** Acceptance & preference testing. Use of consumer panels, field tests and qualitative consumer research methods.

Part 2 – Laboratory Quality Control

- **Laboratory analysis of cider & perry:** Key analytical techniques: Pipetting, burette use, weighing. Application of chemical & microbiological analysis in the Cider Industry. **Key methods:** SG, alcohol, titratable acidity, pH, SO₂, nitrogen, CO₂, Total Viable Count. **Additional methods:** Colour, haze, sugars, oxygen, volatile acidity, organic acids, tannin, metals, acetaldehyde. **Other Microbiological methods.**
- **Planning & management of laboratory analysis:** H&S. Analysis schedules. Reference methods. Principles of experimental design. Equipment & resource requirements. Instrumentation. Lab. management. Lab. chemicals & standard solutions. Equipment calibration. Validation. Units of measurement. Sampling. Calculations. Data analysis. Record keeping. Reliability of analysis & potential errors. Proficiency testing and laboratory accreditation.

Where is the course run?

Conveniently located between the UK's two main cider production areas of Herefordshire and the South West of England, the new **Orchard Centre** in Gloucestershire is the base for this course. The venue incorporates a small-scale demonstration commercial production & laboratory facility, which is utilised in this course.

The Orchard Centre
Blackwell's End
Hartpury
GL19 3DB

Course Dates

The next course is planned for:

- **Part 1 (Sensory Analysis): 19th & 20th June 2017**
- **Part 2 (Laboratory QC): 21st & 22nd June 2017**

Additional dates may be organised, subject to demand.

Costs

Course fees, including a buffet lunch, refreshments, supply of training materials and notes, are:

- **Whole course (4 days): £550.00 + VAT**
- **Part 1 Only (Sensory Analysis): £310 + VAT**
- **Part 2 Only (Laboratory QC): £310 + VAT**

Discounts

- **Early Booking (Whole 4 day course only):** For courses booked & paid for at least 2 months in advance, deduct £30.00 off the course fees

NB Other than for payments made using a personal UK bank account debit card (**no** additional charge), all other card payments are subject to a 3% handling fee.

Other Advanced Courses:

- **Cider & Perry – Fruit Processing & Fermentation Control.**
- **Cider & Perry – Product Development & Processing for the Marketplace.**