Food product development laboratory and sensory laboratory TJ105 & 105A

These laboratory facilities will be used for commercial food product development and for sensory evaluation of these products. This facility is to be used one client at a time as a pilot plant and not for full scale production. Because of the size of the facility only ten people can be in the FPDL at one time. The following types of products may be developed in this facility: acidified food, breads and baked goods, dehydrated (freeze-dried and conventional) food, smoked food, fermented food, pasteurized food, refrigerated and frozen food. Food may be packaged in jars or bottles, plastic tubs and vacuum sealed packages.

Client using these facilities will be handled as follows:
Consult with Extension food technology specialist to evaluate scope of project.
A project plan will be drawn up for each project. Projects involving sensory evaluation will require evaluation by NMSU Institutional Review Board for human test subjects.

Client will view "Its Good Business: Processing Salsa Safely" video which covers Good Manufacturing Practices (GMP). Clients will be given an instructional sheet on use of the facilities.

Client will be given instructions on operation of equipment they are using. Operation manuals are available in a plastic binder. Client will be supervised by trained personnel when using this facility.

Clients, food technology personnel and NMSU students will follow GMPs while processing food products. Food will be monitored by appropriate methods (temperature, time, pH, water activity) to assure food safety.

Client product and all ingredients will be labeled and stored appropriately. Food ingredients will be obtained from commercial sources. All leftover ingredients will be returned to client when project is completed. Food will be stored only as long as necessary for testing. Food not used in testing will be release to client marked "experimental food- not for sale."

Client will be issued a final report with processing recommendations.

Sensory Laboratory:
The project plan and sensory test protocol will be submitted to NMSU IRB before evaluation by human subjects. Depending on the sensory test, either trained panelist or general public consumers may be used to evaluate food products. Food products will be evaluated following standard sensory tests set up using standard protocols. Food evaluated may be innovative food products but will be safe to consume. Sensory tests involve presentation of food products that are portioned for a single serving, served under controlled conditions, including room air and temperature and lighting. Depending on the test, panelists are asked particular questions about the food or product (see attached form). Most tests are completed within 20 minutes. The sensory laboratory is designed to hold 5 people at one time including anyone needing wheel chair access. Panelist will be screened for age (18 to 65), smoker habit (non), color blindness (non) and for food allergies (non).
Food is served at appropriate temperature and stored under safe storage conditions. GMPs will be followed to ensure a safe food product. Any safety issues or concerns of food allergens will be addressed and disclosed with panelist before consent is given for participation in study or test. Copies of consent forms will be given at the time of participation. (See attached consent form).

EXAMPLE JUDGE FORM

Date: _____ Judge # _____ sample #_____

Please rinse your mouth before starting.
There are four samples for you to evaluate.
Evaluate color, aroma then flavor, in that order for each sample.
Evaluate the samples in the order presented, do not re-taste.
You can eat a saltine cracker between samples.
Rinse your mouth with water between samples.

Please leave all samples and ballot sheets in booth when you are finished testing.

Rate color:

_____
Bright red red rusty brown

Rate aroma:

_____
Non-spicey moderate spicey

_____
Non-rancid moderate rancid

_____
Non-burnt moderate burnt

Rate flavor:

_____
Mild moderate spicey (hot)

_____
Mild moderate bitter

THANK YOU FOR YOUR PARTICIPATION

EXAMPLE CONSENT FORM

DESCRIPTIVE ANALYSIS OF FOOD
CONSENT FORM

PRINCIPAL INVESTIGATOR:

Dr. Nancy Flores
Assistant Professor, Department of Extension Home Economics
NEW MEXICO STATE UNIVERSITY
PO Box 30003 MSC 3AE, Las Cruces, NM 88003
(505) 646-1179

DESCRIPTION:
I am interested in texture, color, aroma and flavor characteristics of food. This research involves several training sessions and various sessions evaluating paprika, each lasting approximately 30 minutes. The ballots used will be tabulated and data collected will be kept for three years.

CONFIDENTIALITY:
Your name will not be on the ballots. Your name and any other identifiers will be kept in a locked file that is only accessible to me or my research associates. Any information from this study that may be published will not identify you by name.

BENEFITS:
The results of this study may benefit food processors to have a standardized method to evaluate food products. There will be no direct benefit to you from participating in this study.

RISKS:
It is possible that some food samples may be slightly pungent (spicey) and may cause throat or mouth irritation. However, there are no other known risks to you.

CONTACT PEOPLE:
If you have any questions about this research, please contact the Principal Investigator and the phone number listed above. If you have any questions about your rights as a research subject, please contact the Office of the Vice Provost for Research at New Mexico State University at (505) 646-2481.

VOLUNTARY NATURE OF PARTICIPATION:
Your participation in this study is voluntary. If you don't wish to participate, or would like to end your participation in this study, there will be no penalty or loss of benefits to you to which you are otherwise entitled. In other words, you are free to make your own choice about being in this study or not, and may quit at any time without penalty.

SIGNATURE:
Your signature on this consent form indicates that you fully understand the above study, what is being asked of you in this study, and that you are signing this voluntarily. If you have any questions about this study, please feel free to ask them now or at any time throughout the study.

Please indicate any known allergies to food:_____
Signature _____ Date _____

A copy of this consent form is available for you to keep.