

A dark background featuring a variety of spices and herbs, including fennel seeds, turmeric, red peppercorns, and various dried flowers, arranged in spoons.**SENSORY & CONSUMER TESTING FOR:**

Flavor & Ingredient Companies

Drive Innovation in Flavors & Ingredients with Sensory Testing

Flavor and ingredient companies need precise sensory tools to develop products that enable their customers to create products consumers love. Compusense helps you uncover consumer preferences, optimize formulations, and support your customers' product development goals.

Key Benefits:

Seamless Test Management

- Intuitive Design Tools:** Design sensory tests for flavor systems, masking agents, or the sensory impact of functional ingredients using drag-and-drop tools with 40+ question types.
- Versatile Methodologies:** Run difference testing to detect subtle reformulation changes, perform descriptive profiling of flavor prototypes, and conduct consumer tests to evaluate liking, preference, and purchase intent.
- Template Library:** Standardize protocols for regulatory submissions, customer demos, or QC across labs.
- Training Panelists:** Calibrate expert panels to detect off-flavors, volatile compounds, or critical sensory attributes in flavor and ingredient development.

Flexible Panelist Management

- Panelist Library:** Manage expert flavorists, R&D scientists, or client-specific panels, categorized by flavor categories (e.g., citrus, dairy) or ingredient types.
- Scheduling:** Enable expert panels to schedule sessions around formulation trials or production runs, reducing delays and speeding up development cycles.
- Panelist Rewards:** Manage specialized rewards for expert tasters evaluating flavors or ingredients.
- Panelist SSO:** Simplify secure access with SSO for panels conducting confidential tests on multiple ingredient iterations.

Robust Analytics & Reporting

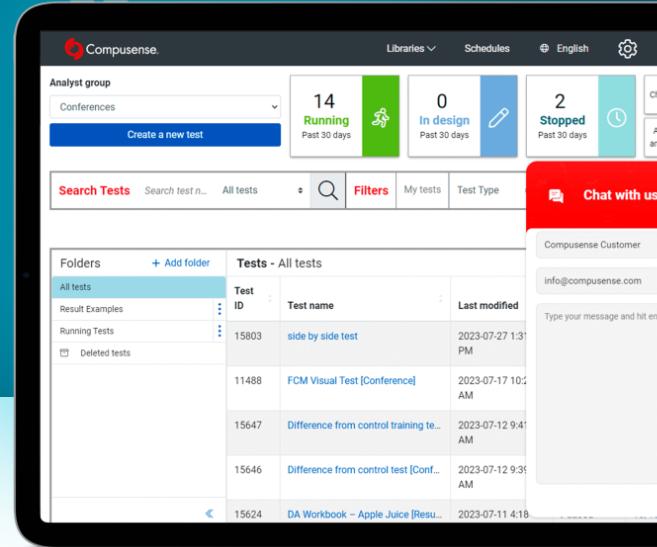
- One-Click Statistics:** Quickly analyze consumer liking scores, attribute ratings, or shelf-life data and export to PPT, Excel, or Word.
- AI Comment Analysis:** Use AI to extract insights from consumer comments to highlight drivers of preference and opportunities for product optimization.
- Visual Data Exploration:** Create visuals showing how new products perform against benchmarks, helping cross-functional teams make decisions.
- Cross Study-Insights:** Analyze multiple studies to track trends like demand for reduced-sugar products or plant-based innovations.

“Compusense provides an excellent service for sensory analysis across our company. The software is reliable, comprehensive, and meets all our paneling needs. The support team promptly addresses issues and requests as well.”

– Senior Technical Coordinator, Flavor and Fragrance Company

Quality Testing

Your customers depend on consistent ingredient performance. Compusense quality testing tools help you maintain specifications, validate supplier changes, and provide the confidence your customers need.



Key Benefits:

Streamlined Workflow

Template Tests

Develop global test templates for consistent evaluation of key attributes like flavor strength, off-note detection, and compliance with customer flavor profiles across labs and manufacturing sites.

Limited Access Users

Limit access for lab technicians or flavorists to specific testing templates, ensuring proprietary methods for flavor analysis and regulatory compliance are protected.

API Integration

Product Library

Link Compusense to internal systems for automatic population of ingredient codes, batch numbers, and formulation details for precise traceability in flavor and ingredient testing.

Test Data

Feed sensory and analytical data into visualization tools to track quality consistency of flavors across batches, identify variability in sensory profiles, or prepare client-facing reports.

Easy Reporting

One-Click Reports

Quickly generate reports summarizing testing outcomes, showing whether new flavor batches match the target sensory profile or regulatory specifications.

Trends Across Locations

Compare test data across global labs to detect sensory drift, formulation inconsistencies, or regional differences in flavor performance, ensuring uniform quality for clients worldwide.

Dedicated Support for Your Research Success

Compusense delivers award-winning support that sets the standard in sensory and consumer research. Our experienced team provides expert guidance on everything from test design and statistical analysis to research best practices. Support is available from 3 am to 6 pm EST in English, French, and Spanish, with 97% of inquiries resolved within 24 hours. We continuously improve our platform based on client feedback and industry trends, helping you stay ahead in a fast-evolving research landscape.



Scan the QR code or visit compusense.com/demo to request a demo and discover how Compusense can improve your flavor R&D and quality workflows.

