



# Sensory Analysis Report

WORLD QUALITY AWARDS 2022

# Sensory Analysis Report

Jury of the 61<sup>st</sup> World Selection 2022 of Food Products



**Meika Syaron**

Syaron Kanyodo, Ltd

Meika Syaron has been granted a

## Grand Gold Quality Award

by the Jury of the 61<sup>st</sup> World Selection 2022 of Food Products



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**An excellent little stuffed pancake with a very pleasant coffee flavour.**

Monde Selection Food products July 2022





## Meika Syaron

Syaron Kanyodo, Ltd



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## Jury comments and observations:

These coffee-flavoured crêpes are stuffed in a pocket-like configuration and then individually packaged in a small transparent sleeve, which is then further contained inside a pocket. This individual packaging was appreciated by the jury members since it ensures the proper preservation of the freshness and qualities of each individual product after the box has been opened.

Appearance-wise, the crêpe itself was described as being quite thin and airy. When cut, it presents a pleasantly generous amount of filling that is evenly spread out.

In terms of the nose, the crêpe offers an appetising biscuit smell while the filling is characterised by an elegant but discreet coffee aroma.

The texture of the crêpe is very soft with a nicely dense filling. This light and fluffy texture was unanimously judged as excellent by the jury.

When evaluating the gustatory profile, the jurors were pleasantly surprised to find that in addition to the pleasant taste of the crêpes, the taste of the coffee is also excellent. It is more strongly pronounced than one would have supposed based on the coffee aromas exuded by the nose. The judges also identified a discreetly pronounced but nevertheless delicious bean taste.

The aftertaste is in line with the initial taste of the palate, and is marked by beautiful and elegant coffee notes that linger on the tongue for a good length of time while still maintaining a well-balanced sweetness.



This report is a summary of expert opinions drawn up during the group discussion following the individual evaluations carried out by the different experts. Unless otherwise specified, this report only includes the shared opinions that reflect a consensus among the different experts.

## Evaluation Approach

Monde Selection aims to deliver the most impartial and independent evaluation. The evaluation procedure takes into account not only sensory qualities such as taste, aroma, texture, flavour, sensation in the mouth or any other relevant organoleptic criteria, but also other important parameters for the consumer such as ingredients used, clarity of information about the composition of the product, packaging, user-friendliness for preparations, instruction sheets, etc. This methodology guarantees a fair and global analysis for the consumer.



The evaluation goes far beyond regular tastings. Prior to the evaluation, each product's information is analysed to be presented to the jury precisely for what it claims to be. Monde Selection's food jury also takes time to share their knowledge and experiences while carefully evaluating each product individually without comparing it to another.

The evaluation sessions take place over a period of four months during which our juries taste a limited number of 25 products per day to preserve the experts' palate and taste perception.

## Jury Experts

To guarantee an objective assessment, our jury members fill in, in a strict independent way, the evaluation forms which include up to 25 parameters to establish the quality profile of the product. All are qualified professionals carefully chosen for their skills and integrity.

Monde Selection can count on the cooperation of eminent professionals such as Michelin-starred chefs, Euro-Toques, members of the " Académie culinaire de France " and other prestigious associations, internationally renowned pastry and chocolate makers, university professors, chemical engineers and nutrition consultants.



## Organoleptic Criteria

The evaluation of the product takes into account the intrinsic quality of the product according to international standards such as ISO Norms (5492:2008), legal prescriptions and industry guidelines. The evaluation forms include up to 25 parameters that vary depending on the type of product.

### Visual Aspect

The product presentation, colour, lightness, saturation, shape, size, structure, brilliance, density, aeration, etc.



### Odour

The bouquet (set of olfactory notes), complexity, harmony, intensity, odours (fruity, vegetal, marine, milky,...), off-notes, finesse, etc.



### Taste

The typicity, harmony, complexity, aromas, bitterness, sweetness, saltiness, acidity, umami, etc.



### Aftertaste

The taste persistence in mouth, the intensity of aromas and residual taste, etc.



### Texture & Mouthfeel

The product granularity, hardness, moisture, dryness, fracturability, cohesiveness, chewiness, viscosity, elasticity, etc.



### Packaging

The design of the packaging and label information, the protection of the product, the materials used, the ease of use, etc.



## Quality Labels

The final result is a ponderation of all criteria and determines the quality level. Products with a final result of at least 60% are awarded a quality label by the juries of Monde Selection. This label allows the company to demonstrate the excellent quality of its products in a neutral and professional manner.

In addition to the Quality Awards, Monde Selection also rewards companies who distinguish themselves by continuously upholding the quality of their awarded products over the span of several years by giving out prestigious Trophies such as the «Emerald Trophy» (40 consecutive years), the «25-Year Trophy» (25 consecutive years), the «Crystal Prestige Trophy» (10 consecutive years), and the «International High-Quality Trophy» (3 consecutive years).



The product obtains a final result between 90% and 100% in the evaluations



The product obtains a final result between 80% and 89% in the evaluations



The product obtains a final result between 70% and 79% in the evaluations



The product obtains a final result between 60% and 69% in the evaluations

