

Flavour Tests for Potato Products

Cooked Potatoes, Potato Chips (UK: Crisps), French Fries (UK: Chips) and other Potato Products in the Flavour Test

1. Chips, French fries and snacks

Age of test persons: preferably children aged from 10 to 15 years

Origin of test persons: for instance school forms, sports clubs

Number of products to be tested: 5 up to a maximum of 7

Number of test persons: should be limited to 5 up to max. 15

Makes: various

Freshness of products: pay attention to expiring date!

Beverages during the test: mineral water

Time of the test: not immediately after breakfast, lunch or supper

Possible frame program: visit to the factory, lunch or dinner, visit to e. g.

a museum, sports meetings, music events, videos, disposal of presents by lots etc.

2. Cooked potatoes and other potato products

Age of test persons: 20 - 70 years

Origin of test persons: housewives' club, cookery course, own staff,

old-age home, sports club etc.

Number of products to be tested: 5 up to a maximum of 7

Number of test persons: should be limited to 5 up to max. 15

Producer or sorts of peeled product: various (possible test of various potato sorts)

Freshness of products: pay attention!

(it is also possible to carry out a test in which products are rated according to their production

date: e. g. on 1st, 3rd, 5th or 7th day after production = peeling and packing)

Beverages during the test: mineral water

Time of the test: not immediately after breakfast, lunch or supper

Possible frame program: visit to the factory, lunch or dinner, visit to e. g.

a museum, sports meeting, music event, videos, disposal of presents by lots etc.

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In General:

The different topics have to be numbered. The test persons shouldn't know the origin of the products. The test persons fill their judgment in prepared forms. The tests can be repeated several times.

A good mood during the test is necessary.

A list of interesting articles and essays regarding the topics of the preparation and processing of tubers and vegetables and associated specialist areas can be found at our Internet site at www.dornow.de, Treatises.

Review of your current peeling results or before the purchase of a peeling machine or system:

Realistic test peelings with the most diverse peeling systems, with the most diverse tubers and root vegetables, some fruit, with your raw produce are possible in our Peeling Test Center!

This paper contains non-committal notes. We do not lay claim to completeness. Alterations reserved. Our order confirmation, accepted by our customers, is in effect upon delivery. - The presentation of a new edition of this treatise will substitute for any previous versions.

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