



SENSORY

ORDER FORM

For individual materials or training sets

Content



In analytical sensory science, the focus is on the human being as a "measuring instrument" with his or her sensory abilities. According to DIN EN ISO 8586 / DIN ISO 22935-1, regular testing and sensitization of the senses is essential for reproducible results, in addition to the expansion of specific semantics.

With our training materials, you can test, secure, train and document the suitability of your examiners and thus comply with the requirements of DIN EN ISO 8586 conveniently and with minimal effort. This applies, for example, to the recruitment of new examiners, annual refresher trainings, monitoring or the establishment of a new internal panel. All training sets contain examples of exercises and additional tools for a smooth performance. You can start immediately in compliance with the standards and conduct tests to train the senses of taste, smell, touch and sight.

Holistic training concept

Within the training sets, you have the opportunity to set individual priorities and to combine individual materials according to your wishes. You can choose from threshold tests with different basic tastes, sniffing sticks for identifying and describing odours, haptic tests with different degrees of firmness or colour tubes with different intensities and shades.

You can order all relevant exercises as a complete training set in the form of a **large training kit (from page 8)** or choose from **individual training materials (pages 3-7)** depending on your training needs.

If you have any questions about ordering, we will be happy to help you!

*„The fascination of sensory science
is the fact that taste never stops changing
and constantly redefines itself. “*

Rebekka Wucher, Head of sensory department



Basic types of taste

Training-set with the basic tastes sweet, sour, bitter, salty, umami

In this training set, you will receive weighed substances of the five basic tastes incl. tasting cups, tools for the preparation and an exercise example. Before tasting, the substances are only dissolved in a specified amount of water (depending on the number of people to be trained).

Training-set	60,- € plus VAT and shipping costs	Price for 5 persons	
	109,- € plus VAT and shipping costs	Price for 10 persons	

Set for beginners *NEW*

High-concentrated basic tastes for pre-selection and recruitment of sensory assessors:

Quantity (Please tick off): 5 persons 10 persons different number of persons

Set for trained sensory assessors

Low-concentrated basic tastes for experienced sensory assessors:

Quantity (Please tick off): 5 persons 10 persons different number of persons

Ordering individual basic tastes is possible on request.




Threshold test

Training-set with threshold test for individual basic tastes

In this training set, you will receive weighed substances of a basic tastes in ascending concentration incl. tasting cups, tools for the preparation and an exercise example. Before tasting, the substances are only dissolved in a specified amount of water (depending on the number of people to be trained).

Training-set	60,- € plus VAT and shipping costs	Price for 10 persons			
	109,- € plus VAT and shipping costs	Price for 20 persons			
Quantity (Please tick off):	Basic taste sweet	<input type="checkbox"/>	10 persons	<input type="checkbox"/>	20 persons
	Basic taste sour	<input type="checkbox"/>	10 persons	<input type="checkbox"/>	20 persons
	Basic taste bitter	<input type="checkbox"/>	10 persons	<input type="checkbox"/>	20 persons
	Basic taste salty	<input type="checkbox"/>	10 persons	<input type="checkbox"/>	20 persons
	Basic taste umami	<input type="checkbox"/>	10 persons	<input type="checkbox"/>	20 persons
	Basic taste (Please specify here) →	<input type="checkbox"/>	_____	<input type="checkbox"/>	different number of persons

Colour sequences

Training-set for colour sequences and colour gradients		
You get a set of <u>ten</u> different intensity levels for sorting from light to dark with all colour sequences.		
Training-set <u>wet medium</u> Colour sequence or gradient, set of 10	Price / Set: 75,- € incl. storage case plus VAT and shipping costs	Graduated prices from an order quantity of: 5 Sets: 53,00 € / Set incl. storage case 10 Sets: 50,00 € / Set incl. storage case
Training-set in wet medium (Please specify the quantity):	Colour sequence red	
	Colour sequence yellow	
	Colour sequence green	
	Colour gradient red-violett-blue	
	Colour gradient yellow-green-blue	
Training-set <u>dry medium</u> Colour sequence, set of 10	Price / Set: 86,- € incl. storage case plus VAT and shipping costs	Graduated prices from an order quantity of: 5 Sets: 62,00 € / Set incl. storage case 10 Sets: 56,00 € / Set incl. storage case
Training-set in dry medium (Please specify the quantity):	Colour sequence graphite	
		

Haptic test

- ▶ Silicone based
- ▶ Durable for several years
- ▶ Easy to disinfect

Haptic test with different firmness levels from soft to firm		
Training-set (Ranking of 10)	130,- € plus VAT and shipping costs	Price per set (as of an order quantity of <u>1 set</u>)
	109,- € plus VAT and shipping costs	Price per set (as of an order quantity of <u>7 sets</u> or more)
Please specify the quantity:		

Sniffing-Set *WITH NEW FLAVOURS*

Sniffing-set "plant-based milk substitutes"				
The training set contains ten typical flavour components from the range of plant-based alternatives and is oriented towards detectable substances in plant-based raw materials such as oats, almond, coconut and soy.				
Oats, <i>NEW</i> cereal, sweet	Coconut, <i>NEW</i> earthy, fresh	Bitter almond	Nutty, <i>NEW</i> roasted, sweet	Cereal, <i>NEW</i> sweet, tart
Green-grassy	Fruity-spicy, earthy	Cabbage-like	Citrus, floral	Carton, sticky
Set with 10 sticks <u>incl.</u> storage case	97,- € plus VAT and shipping costs		Quantity:	
Set with 10 sticks <u>without</u> storage case	75,- € plus VAT and shipping costs		Quantity:	
Please tick off the type of labelling on the sniffing sticks:				
Stick labelling with <u>random code</u> (The coding solution is included in the set)		Stick labelling with <u>name of the flavour</u>		

Sensory test kit – Drinking water

Training-set for drinking water samplers and sensory assessors in this field.

This sensory test kit for drinking water is particularly suitable for the training of persons who are certified to take drinking water samples.

This training-set contains exercises for the visual and olfactory assessment of drinking water. Exercise examples and test forms are included in the set.

86,- € plus VAT and shipping costs	Test kit incl. storage case STANDARD (5 flavours, 5 visual attributes) Visual: turbidity, rust, metal splinters, brown coloration, neutral Odour: green-grassy, chlorine, mushroomy, musty/mouldy, neutral	Quantity:	
86,- € plus VAT and shipping costs	Test kit incl. storage case INDIVIDUAL (5 flavours, 5 visual attributes) Please tick 5 odours and 5 visual attributes each in the table below	Quantity:	
40,- € plus VAT and shipping costs	Refill-set sniffing sticks STANDARD or INDIVIDUAL (5 flavours)	Quantity:	
40,- € plus VAT and shipping costs	Refill-set visual STANDARD or INDIVIDUAL (5 visual attributes)	Quantity:	

Visual (Please tick 5 visual attributes here if you select "INDIVIDUAL"!)

<input type="checkbox"/>	Turbidity	<input type="checkbox"/>	Brown coloration	<input type="checkbox"/>	Oil film
<input type="checkbox"/>	Rust	<input type="checkbox"/>	Green coloration	<input type="checkbox"/>	Neutral
<input type="checkbox"/>	Metal splinters	<input type="checkbox"/>	Yellow coloration	<input type="checkbox"/>	

Flavours (Please tick 5 flavours here if you select "INDIVIDUAL"!)

<input type="checkbox"/>	Green-grassy	<input type="checkbox"/>	Musty / Mouldy	<input type="checkbox"/>	Fecal
<input type="checkbox"/>	Chlorine	<input type="checkbox"/>	Fishy	<input type="checkbox"/>	Neutral
<input type="checkbox"/>	Mushroomy	<input type="checkbox"/>	Putrid / Sulphurous	<input type="checkbox"/>	



Sniffing sticks

Flavour selection for individual sniffing sticks or training sets

For aroma trainings, you can individually compose your sniffing stick set in the table below.

Sniffing set with 10 sticks <i>incl.</i> storage case	97,- € plus VAT and shipping costs	Please tick off or enter the number of orders:	
Refill-set with 10 sticks <i>without</i> storage case	75,- € plus VAT and shipping costs		
Single stick (apart from the set of ten)	9,50 € plus VAT and shipping costs		




Please tick off the type of labelling on the sniffing sticks:

<input type="checkbox"/>	Stick labelling with <u>random code</u> (The coding solution is included in the set)	<input type="checkbox"/>	Stick labelling with <u>name of the flavour</u>
--------------------------	---	--------------------------	---

Please specify your flavour selection here!	Focus on <u>fruits</u>					
	<input type="checkbox"/>	Apple	<input type="checkbox"/>	Elderberry	<input type="checkbox"/>	Peach
	<input type="checkbox"/>	Apricot	<input type="checkbox"/>	Lemon	<input type="checkbox"/>	Pineapple
	<input type="checkbox"/>	Banana	<input type="checkbox"/>	Mango	<input type="checkbox"/>	Raspberry
	<input type="checkbox"/>	Black currant	<input type="checkbox"/>	Maracuja	<input type="checkbox"/>	Strawberry
	<input type="checkbox"/>	Blueberry	<input type="checkbox"/>	Orange	<input type="checkbox"/>	Cherry
	Focus on <u>herbs & spices</u>					
	<input type="checkbox"/>	Anise	<input type="checkbox"/>	Garlic	<input type="checkbox"/>	Oregano
	<input type="checkbox"/>	Basil	<input type="checkbox"/>	Ginger	<input type="checkbox"/>	Paprika
	<input type="checkbox"/>	Clove	<input type="checkbox"/>	Juniper	<input type="checkbox"/>	Peppermint
	<input type="checkbox"/>	Dill	<input type="checkbox"/>	Nutmeg	<input type="checkbox"/>	Savory <i>new recipe</i>
	<input type="checkbox"/>	Fennel	<input type="checkbox"/>	Olive	<input type="checkbox"/>	Thyme
	Focus on <u>milk & cheese</u>					
	<input type="checkbox"/>	Blue Cheese	<input type="checkbox"/>	Camembert	<input type="checkbox"/>	Parmesan
	<input type="checkbox"/>	Butter	<input type="checkbox"/>	Emmentaler	<input type="checkbox"/>	Yogurt <i>NEW</i>
	Other food flavours					
	<input type="checkbox"/>	Bitter almond	<input type="checkbox"/>	Hazelnut	<input type="checkbox"/>	Potato
	<input type="checkbox"/>	Caramel	<input type="checkbox"/>	Honey <i>NEW</i>	<input type="checkbox"/>	smoke
	<input type="checkbox"/>	Cinnamon	<input type="checkbox"/>	Milk chocolate	<input type="checkbox"/>	Tomato
	<input type="checkbox"/>	Coconut	<input type="checkbox"/>	Menthol <i>NEW</i>	<input type="checkbox"/>	Vanilla
	<input type="checkbox"/>	Coffee (type mocha)	<input type="checkbox"/>	Onion	<input type="checkbox"/>	Woody, resinous, ethereal <i>NEW</i>
	<input type="checkbox"/>	Dark chocolate <i>NEW</i>	<input type="checkbox"/>	Peanut	<input type="checkbox"/>	Walnut

Please specify your selection here!

Off flavour					
<input type="checkbox"/>	Ammonia	<input type="checkbox"/>	Fermented	<input type="checkbox"/>	Musty / Mouldy
<input type="checkbox"/>	Carton / Sticky	<input type="checkbox"/>	Fishy	<input type="checkbox"/>	Putrid / Sulphurous
<input type="checkbox"/>	Chlorine	<input type="checkbox"/>	Green / Grassy	<input type="checkbox"/>	Spicy / Meaty
<input type="checkbox"/>	Earthy / Mouldy	<input type="checkbox"/>	Malty	<input type="checkbox"/>	Vinegar / Pungent
<input type="checkbox"/>	Faecal	<input type="checkbox"/>	Mushroomy	<input type="checkbox"/>	
off flavour fat spoilage					
<input type="checkbox"/>	Butyric acid (sweaty-cheesy)	<input type="checkbox"/>	Decadienal (frying fat, fatty-roasty)	<input type="checkbox"/>	Propionic acid (pungent-sweaty)
<input type="checkbox"/>	Caproic acid (pungent / like goat)	<input type="checkbox"/>	Heptenal (green-fermented)	<input type="checkbox"/>	

Large training kit

Complete training set: basic tastes, threshold test, sniffing sticks, colour sequences, haptic test, triangle test & ranking



- ▶ Holistic training concept with all relevant sensory training units
- ▶ Individual choices within all exercises
- ▶ Additional exercises such as triangle test and ranking test
- ▶ Minimal preparation effort and practical storage
- ▶ Standard-compliant proof of your sensory skills

Large training kit
(Complete training-set)

856,- €
plus VAT and shipping costs

Basic types of taste sweet, sour, bitter, salty, umami



Number of sensory assessors
(Please tick off):

10 persons

20 persons

30 persons

Threshold test



Sweet

Salty

Sour

Umami

Bitter

Number of sensory assessors
(Please tick off):

10 persons

20 persons

30 persons

I need the appropriate number of cups for my test persons. (Please tick off)

Additional costs for cups per 10 persons: 11,- € (plus VAT)

Sniffing sticks





Please tick off the type of labelling on the sniffing sticks:




<input type="checkbox"/>	Stick labelling with <u>random code</u> (The coding solution is included in the set)	<input type="checkbox"/>	Stick labelling with <u>name of the flavour</u>	
▶ You will receive selected flavours from these categories: (Please tick your focus)	<input type="checkbox"/>	Fruits	<input type="checkbox"/>	Other food flavours
	<input type="checkbox"/>	Herbs & spices	<input type="checkbox"/>	Off-flavours in general
	<input type="checkbox"/>	Milk & cheese	<input type="checkbox"/>	Off-flavours fat oxidation

▶ Or choose your own flavours from the following overview (Please tick 12 individual flavours here):

Please specify your flavour selection here!	<u>Focus on fruits</u>					
	<input type="checkbox"/>	Apple	<input type="checkbox"/>	Elderberry	<input type="checkbox"/>	Peach
	<input type="checkbox"/>	Apricot	<input type="checkbox"/>	Lemon	<input type="checkbox"/>	Pineapple
	<input type="checkbox"/>	Banana	<input type="checkbox"/>	Mango	<input type="checkbox"/>	Raspberry
	<input type="checkbox"/>	Black currant	<input type="checkbox"/>	Maracuja	<input type="checkbox"/>	Strawberry
	<input type="checkbox"/>	Blueberry	<input type="checkbox"/>	Orange	<input type="checkbox"/>	Cherry
	<u>Focus on herbs & spices</u>					
	<input type="checkbox"/>	Anise	<input type="checkbox"/>	Garlic	<input type="checkbox"/>	Oregano
	<input type="checkbox"/>	Basil	<input type="checkbox"/>	Ginger	<input type="checkbox"/>	Paprika
	<input type="checkbox"/>	Clove	<input type="checkbox"/>	Juniper	<input type="checkbox"/>	Peppermint
	<input type="checkbox"/>	Dill	<input type="checkbox"/>	Nutmeg	<input type="checkbox"/>	Savory <i>new recipe</i>
	<input type="checkbox"/>	Fennel	<input type="checkbox"/>	Olive	<input type="checkbox"/>	Thyme
	<u>Focus on milk & cheese</u>					
	<input type="checkbox"/>	Blue Cheese	<input type="checkbox"/>	Camembert	<input type="checkbox"/>	Parmesan
	<input type="checkbox"/>	Butter	<input type="checkbox"/>	Emmentaler	<input type="checkbox"/>	Yogurt <i>NEW</i>
	<u>Other food flavours</u>					
	<input type="checkbox"/>	Bitter almond	<input type="checkbox"/>	Hazelnut	<input type="checkbox"/>	Potato
	<input type="checkbox"/>	Caramel	<input type="checkbox"/>	Honey <i>NEW</i>	<input type="checkbox"/>	smoke
	<input type="checkbox"/>	Cinnamon	<input type="checkbox"/>	Milk chocolate	<input type="checkbox"/>	Tomato
	<input type="checkbox"/>	Coconut	<input type="checkbox"/>	Menthol <i>NEW</i>	<input type="checkbox"/>	Vanilla
	<input type="checkbox"/>	Coffee (type mocha)	<input type="checkbox"/>	Onion	<input type="checkbox"/>	Woody, resinous, ethereal <i>NEW</i>
	<input type="checkbox"/>	Dark chocolate <i>NEW</i>	<input type="checkbox"/>	Peanut	<input type="checkbox"/>	Walnut
	<input type="checkbox"/>	Bitter almond	<input type="checkbox"/>	Hazelnut	<input type="checkbox"/>	Potato
	<u>Off flavour</u>					
	<input type="checkbox"/>	Vinegar / pungent	<input type="checkbox"/>	Fecal	<input type="checkbox"/>	Mushroomy
	<input type="checkbox"/>	Ammonia	<input type="checkbox"/>	Fermented	<input type="checkbox"/>	Musty / Mouldy
	<input type="checkbox"/>	Carton / Sticky	<input type="checkbox"/>	Fishy	<input type="checkbox"/>	Putrid / Sulphurous
	<input type="checkbox"/>	Chlorine	<input type="checkbox"/>	Green / Grassy	<input type="checkbox"/>	Spicy / Meaty
<input type="checkbox"/>	Earthy / Mouldy	<input type="checkbox"/>	Malty	<input type="checkbox"/>		
<u>off flavour fat spoilage</u>						
<input type="checkbox"/>	Butyric acid (sweaty-cheesy)	<input type="checkbox"/>	Decadienal (frying fat, fatty-roasty)	<input type="checkbox"/>	Heptenal (green-fermented)	
<input type="checkbox"/>	Caproic acid (pungent / like goat)	<input type="checkbox"/>	Propionic acid (pungent-sweaty)	<input type="checkbox"/>		

<u>Colour sequences</u> 	<input type="checkbox"/>	Red (wet)	<input type="checkbox"/>	Green (wet)		
	<input type="checkbox"/>	Yellow (wet)	<input type="checkbox"/>	Graphite (dry)		
<u>Triangle test & ranking</u> 						
<ul style="list-style-type: none"> ▶ Further exercises for the sense of smell and taste. ▶ 2x triangle test in smell, 1x triangle test in taste ▶ 1x ranking test taste 						
Number of sensory assessors (Please tick off):	<input type="checkbox"/>	10 persons	<input type="checkbox"/>	20 persons	<input type="checkbox"/>	30 persons
For the haptic test two 10-step rankings are included in the training kit.						

„muva“ tasting glasses

Our newly developed sensory tasting glass is particularly suitable for milk tastings - but also for other beverages!			
<ul style="list-style-type: none"> ▶ Ideal handling ▶ Easy warming of the sample in the hand ▶ Brilliant & clear ▶ Dishwasher safe 			
Unit price tasting glass „muva“	15,50 € plus VAT and shipping costs	Please specify the quantity :	<input type="text"/>
Set of 4 tasting glasses „muva“	48,50 € plus VAT and shipping costs	Please specify the quantity of sets :	<input type="text"/>
<div style="display: flex; justify-content: space-around; align-items: center;">    </div>			

Sensory reference material

Sensory analyses:

- ▶ Sensory rank order
- ▶ Sensory triangle test
- ▶ Sensory Fats & oils

Further information: <https://www.muva.de/en/food/analytical-quality-assurance>

Further information about your order

Please send the completed order by e-mail to bestellung@muva.de
or by fax to +49 831-5290 197.

Customer ID: _____ Order number: _____

Shipping address:

Company name:			
Address:		Postcode / City:	
Contact person:			
e-Mail:			
Phone:			

Billing address (if different):

Company name:			
Address:		Postcode / City:	
Contact person:			

Additional notes:

	I agree that my e-mail address will be transmitted to the shipping service provider for tracking purposes.
--	--

Please note the valid [General Terms and Conditions \(GTC\)](#) as well as the current [privacy policy](#) of muva kempten GmbH at www.muva.de/en/.
(For EU foreign customers: The services of muva kempten will be used from 01.01.2010 using the EU VAT ID number).

Your contact persons

Rebekka Wucher, Head of Sensory Department
+49 (0) 831/5290-236, rebekka.wucher@muva.de

Ronja Probst, Deputy Head of Sensory Department
+49 (0) 831/5290-234, ronja.probst@muva.de



If you have any questions do not hesitate to contact us!