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Intelligent Tasting Systems

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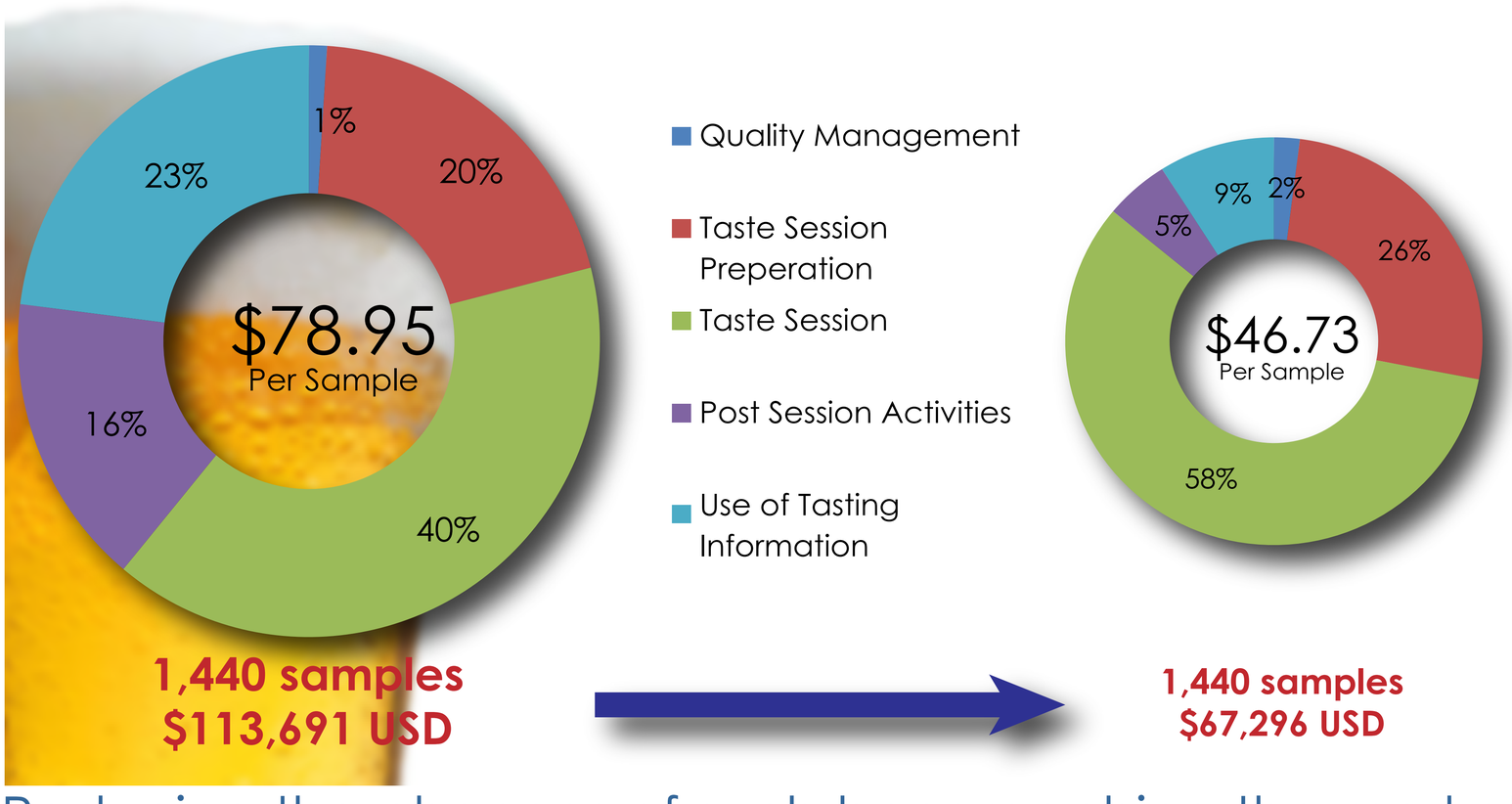
The objective evaluation of beer flavour is critical in modern day brewing operations. Tasting systems are now required to support all areas of brewing from raw materials to shelf life testing. The use of intelligent tasting systems can have a direct and immediate impact on the quality of beer as well as increasing the cost effectiveness of sensory operations.

We surveyed 19 breweries across 15 countries in January 2010. The results indicated that there was a need to reduce costs by making several areas of sensory operations more cost effective. 1) elimination of manual input in taste session preparation, 2) data analysis and 3) data reporting.

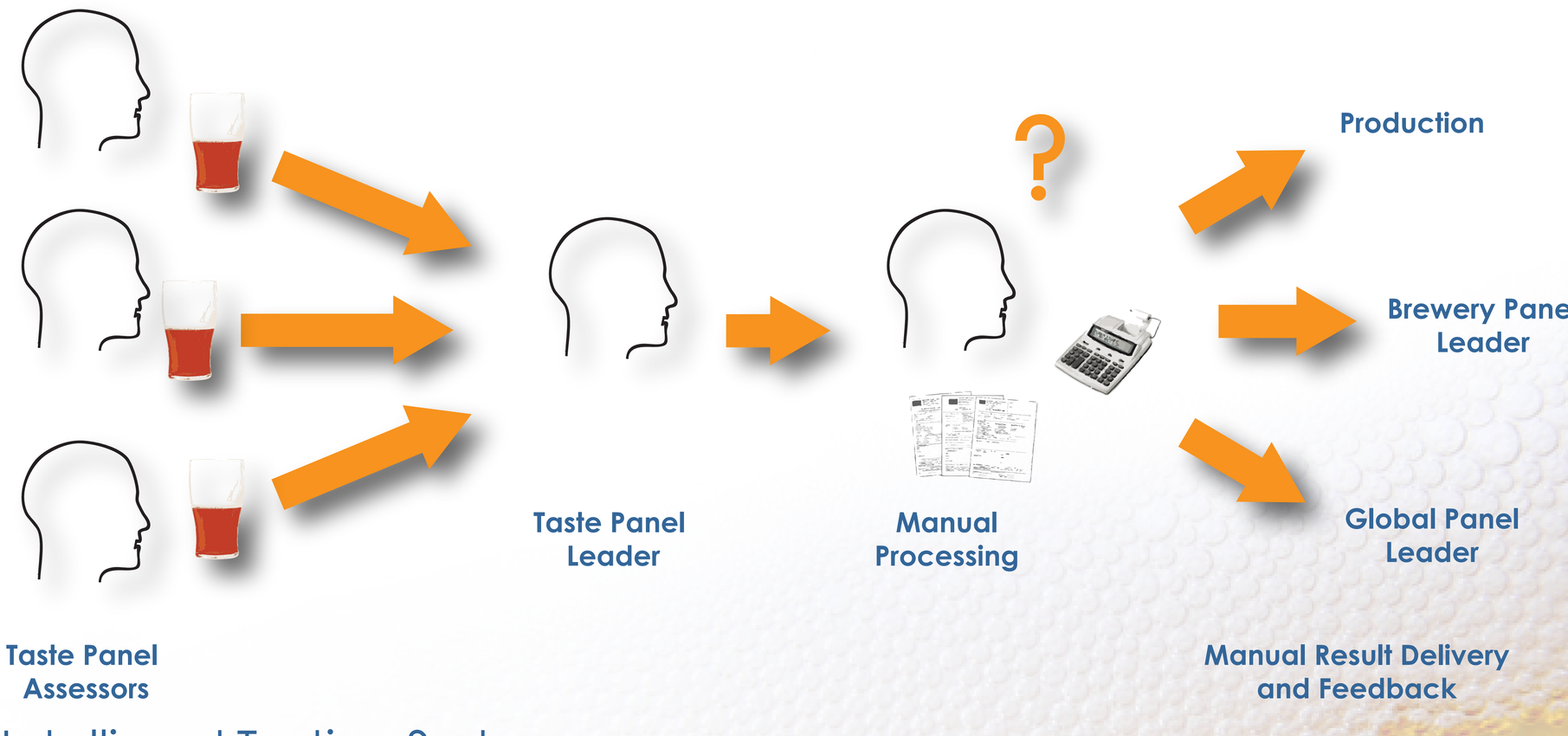


For a brewery producing 0.5 - 1 M hl of beer a year, estimated savings in the order of 30 - 40 % were made.

The indirect cost reduction, by reducing the likelihood that defective beer is processed further, are significant when more effective tasting systems are used.

Reducing the chances of such beer reaching the market place was approximated in annual savings of close to half a million US Dollars.

How do Intelligent Tasting Systems Do This?



Typical result recording and processing systems rely on Panel Leaders to manually process data.

Panel leaders then need to report the results across the brewery operation.

Intelligent Tasting Systems use direct result reporting from tasters. They automatically process the information and can be programmed to report the results to a number of people.

This is significantly faster and more cost effective when part of an integrated Taster Validation Process and training package.

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