

Some Common Terminology for Sensory Work

Accompanies the materials presented by Gary Spedding at the American Brewers Guild School [2007].

Brewing &
Distilling

Analytical
Services



Anosmia; complete loss of smell.

Ageusia: complete loss of taste functions on the tongue (Total loss rare).

Choana: the spaces or passageways leading from the back of the mouth to the nasal cavity.

[*Choana*: (Plural: *choanae*) The passageway from the back of one side of the nose to the throat. There are two choanae, one on either side of the nose. The choanae must be open to permit breathing through the nose. The noun choana is less used than the adjective choanal, as in choanal atresia (blockage of the choanal passage) and choanal stenosis (narrowing of the choanal passage). From the Greek choane (a funnel).

Dysgeusia: distortion or alteration of taste.

Hedonic: “relating to utility” “related to pleasure”. It means simply that one item or measure is judged better than another. Used to describe the impressions of those not trained in sensory evaluation.

Hypogeusia: partial loss of taste.

Hyposmia: partial loss of smell.

Hyperosmia: enhanced smell sensitivity.

Olfaction: the sense of smell.

Organoleptic Taster: a person who comprehends with the senses (see sensory analyst).

Orthonasal: odor perception from compounds inhaled through the nose directly as when **sniffing**. An ortho nasal perception of aroma comes from an outside aroma.

Radar plots (or spider diagrams); two dimensional “web-like” plots of sensory data. Provides for comparison of attributes based upon intensity within a beer and also for comparison of several beers by using different colored lines for each beer.

Retronasal (Posterior nasal): Perception of odors emanating from the oral cavity during eating and drinking, as opposed to ***orthonasal olfaction***, which occurs during sniffing. The vapors of the warmed food move up the pharynx to the nasal cavities via a retro nasal path.

Sensory Analysis: a person trained to measure with the senses (see organoleptic taster).

Sensory Standard: a pure chemical (without any flavor perceptible impurities) often Food Codex approved used to train panelists in flavor descriptor terminology.

Spider plots (see *Radar Plots*).

Threshold: a limit of sensory capacities (several will be discussed in class)