



SENSORY ANALYSIS

REPORT 2018



MONDE SELECTION®

SENSORY ANALYSIS REPORT

Mediterranean lemon donut

Oyatunowuo

« *Delicious and healthy homemade donut.* »

Monde Selection July 2018



Mediterranean lemon donut has been granted a GOLD AWARD by the Jury of the 57th World Selection 2018 of Food Products

Evaluation criteria

The quality of Mediterranean lemon donut has been evaluated by a panel of independent and renowned experts according to a very precise methodology and criteria. The results are:



Each product category has its own evaluation sheet with specific quality criteria weighted according to the evolution of the consumer's expectations and the recommendations of the scientific board of Monde Selection.

MONDE SELECTION®

SENSORY ANALYSIS REPORT

Mediterranean lemon donut

Oyatunowuo

The final result corresponds to the weighting of the points given to a set of precise organoleptic criteria:



Packaging:

82.00

- The packaging was easy to open and convenient to use with its tray for easy dispensing.
- The Jury appreciated the creativity and design of the display box targeted at children.
- Each product had an individual packaging to preserve its freshness.

Visual Aspect:

81.88

- The brilliance was qualified as shiny and the overall appearance was really appreciated.
- The gold color was appreciated and gave an impression of fresh and home baked donut.
- The glazing gave an appetizing sweet look.

Odor:

79.50

- The delicacy of the nose delighted the experts.
- The product was harmonious, there was a good balance between every flavour.

Taste & Aromas:

80.75

- The taste was qualified as fresh thanks to the quality lemon glazing.
- The sweetness was well balanced and appreciated.

Aftertaste:

80.12

- The length in mouth was good. The aromas of the product lasted for a while before disappearing.
- The aftertaste presented no default.

Texture and Mouthfeel:

80.00

- The sugar crystals surprised and delighted the experts.
- The donut presented a pleasant soft and mellow texture.

SENSORY ANALYSIS

Monde Selection sensory analysis helps you to position your products against international standards. The analysis takes into account the intrinsic quality of the product using international standards (ISO 5492:2008) including taste, aspect, odor, texture and other relevant organoleptic criteria. Moreover, parameters such as the clear information, ease of use, utilisation notice... are also essential for a fair and global analysis.

Monde Selection endeavours to follow developments in legal prescriptions, guidelines of Codex Alimentarius, food industry trends, opinions of professional organisations and developments in scientific data. Our evaluation criteria may therefore be revised on a regular basis to meet the evolution of these standards and the consumers expectations.

QUALITY CHARTER

GLOBAL EXPERIENCE

Our institute has in 50 years time acquired a unique knowledge in the culinary, health and beauty culture of countries all over the world. The quality evaluation methods and process have constantly been evolving depending on this long experience.

INTERNATIONAL EXPERTISE

Each year, Monde selection's jury experts evaluate independently the quality of more than 2,500 products coming from over 80 countries. Their world-wide experience guarantees a good knowledge and fair evaluation of each product.

SCIENTIFIC & LEGAL

Besides the overall analysis of the quality of a product, Monde Selection verifies the way it abides with the international health and nutrition labelling regulations. All the commercial claims will have to be adequate, appropriate and substantiated by scientific evidence.

IMPARTIAL & INDEPENDENT

In order to guarantee an impartial assessment, our jury members and board of scientific experts fill in the evaluation criteria in a strict independent way. All are qualified professionals carefully chosen for their ability and integrity.

QUALITY LABELS

Products having obtained a final result of minimum 60% are awarded a quality label by the juries of Monde Selection. This label allows your company to demonstrate the excellent quality of your products in a neutral and professional manner.



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



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



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



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

