





BAPS

Brewing Analytes Proficiency Testing Scheme

PT-BA-05

Guide through BAPS Sensory analysis report

PT-BA-05	Description: 4 cans or 4 bottles (440ml or greater)	 OR 
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Sensory sample overview

Participants are provided with four commercially available cans or bottles of an alcoholic beer product and are requested to review the product and to give their feedback on selected attributes for both odour and taste.

We request that a numeric value from 0 to 9 is reported, with 0 denoting that an attribute wasn't detected and a value between 1 to 9 denoting how strongly they believed it was present. We ask that general panel results are always reported, but individual tasters are also encouraged to return their results for additional assessment.

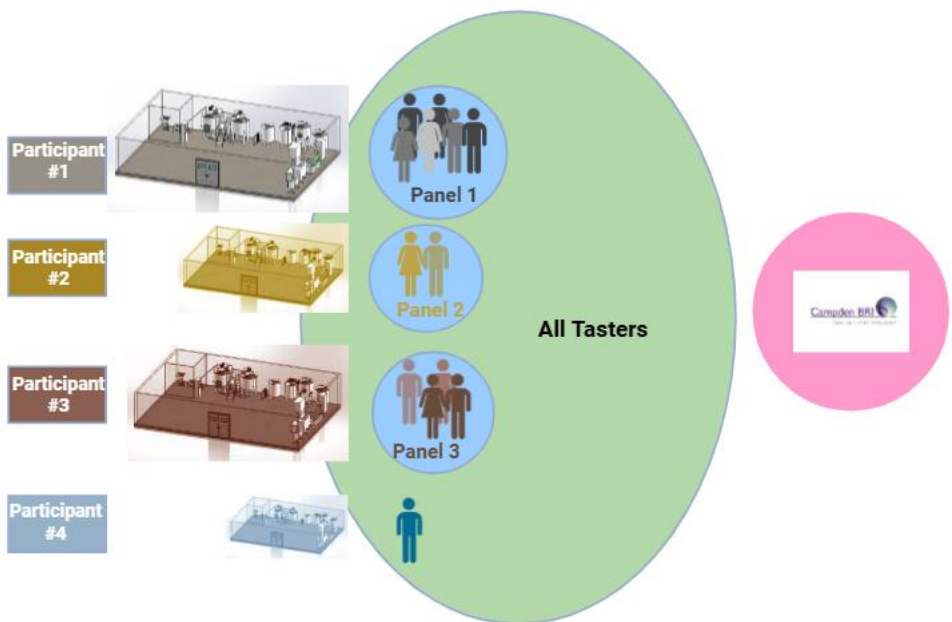
The attributes current covered are as follows:

Aroma 	Taste 
Fruity / Estery	Fruity / Estery
Alcoholic / Solvent	Alcoholic / Solvent
Fruity / Citrus	Fruity / Citrus
Hop	Hop
DMS	DMS
Cereal	Cereal
Malty	Malty
Caramel	Caramel
Burnt	Burnt
Other Sulphur	Other Sulphur
Oxidised / Aged	Oxidised / Aged
Sweet	Sweet
	Bitter
	Sour
	Astringent
	Body
	Linger
Other	Other

Example

Participants may have one or more tasters submitting sensory analysis results. Each taster will be assessed against:

- Other tasters from the panel (if applicable)
- All tasters
- Campden BRI



In this example, Participant 2 has 2 panellists (A and B) and reported the following results

	Fruity /Ester	Alcoholic /Solvent	Fruity /Citrus	Hop	DMS	Cereal
2A	2.0	4.0	0.0	4.0	3.0	1.0
2B	3.0	4.0	0.0	4.0	0.0	2.0

Average results for all Tasters are

	Fruity /Ester	Alcoholic /Solvent	Fruity /Citrus	Hop	DMS	Cereal
Tasters	3.1	4.3	0.0	4.9	0.0	0.9

Campden BRI results

	Fruity /Ester	Alcoholic /Solvent	Fruity /Citrus	Hop	DMS	Cereal
Campden BRI	3.5	3.9	0.0	4.3	1.0	0.0

Results reported are reviewed in two ways. **Firstly, the results are assessed qualitatively**, i.e. whether the attributes were detected (1) or not (0) and these are compared to 3 other groups:

- 1) The general consensus of the panel
- 2) The general consensus of all tasters
- 3) Compared against Campden BRI reference panel

Each group is colour coded in the report to highlight where participants may differ from these various groups.

% VS Panel	% VS Tasters	% VS BRI
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Taster ID	% vs Panel	% vs Tasters	% vs BRI	Fruity /Estery	Alcoholic /Solvent	Fruity /Citrus	Hop	DMS	Cereal
2A	83.3	83.3	83.3	1	1	0	1	1	1
2B	83.3	100.0	66.7	1	1	0	1	0	1

5/6 results are identical among 2A and 2B: 83.3% consensus

2A found DMS present, like BRI but unlike 2B and Tasters

2B found DMS absent, like Tasters but unlike 2A and BRI

Reference panel results, provided by Campden BRI, are supplied at the same time as the test materials are provided. This is to allow participants to compare their panel results to the reference panel results as soon as the testing has been performed, as we are aware that some sensory attributes may change over time.

The report then reviews at the results quantitatively. Again, the reference panel results are provided for information, but the median of the results is also determined and used as a means of comparison.

An acceptable range (median +/- 1) is also determined, and results reported outside this range are highlighted to participants.

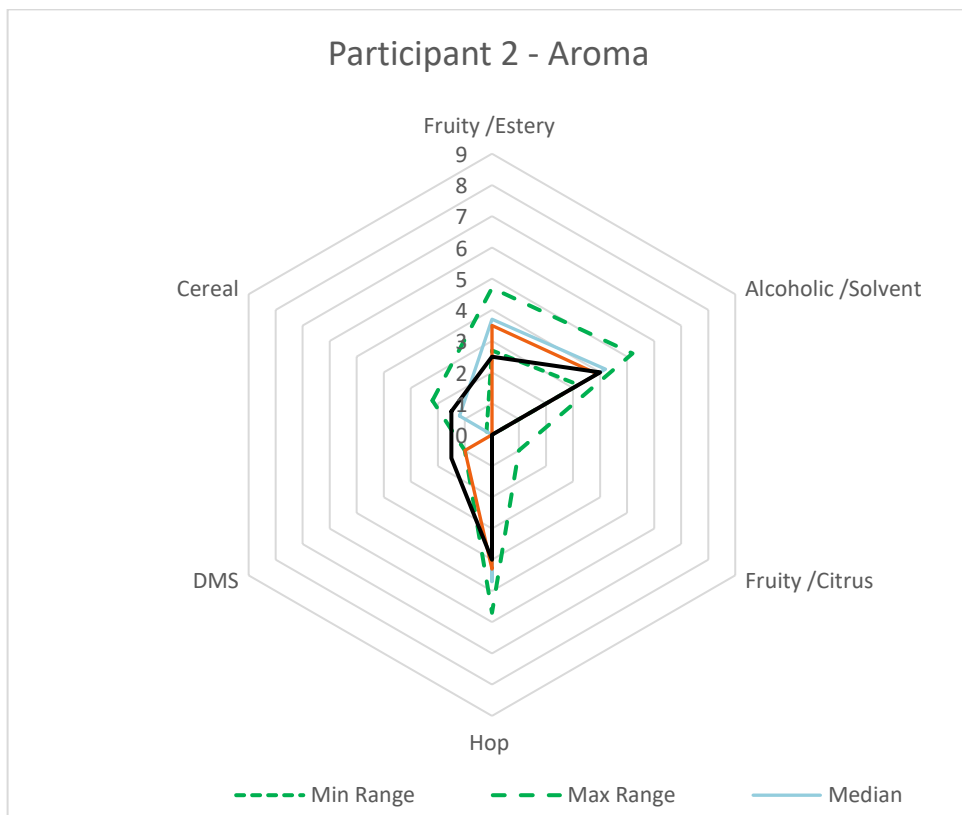
Panel ID	Fruity /Estery	Alcoholic /Solvent	Fruity /Citrus	Hop	DMS	Cereal
2	2.5	4.0	0.0	4.0	1.5	1.5

2.5 < minimum acceptable value (2.7)

1.5 > maximum acceptable value (1.0)

Number	10	10	10	10	10	10
Mean	3.1	4.3	0.0	4.9	0.0	0.9
Median	3.7	4.2	0.0	4.7	0.0	1.2
Range	+/-1	+/-1	+/-1	+/-1	+/-1	+/-1
Minimum	2.7	3.2	0.0	3.7	0.0	0.2
Maximum	4.7	5.2	1.0	5.7	1.0	2.2

The report then provides a series of **graphs to show visually how participants have performed**.



Any additional descriptions provided are also included for information at the end of the report.