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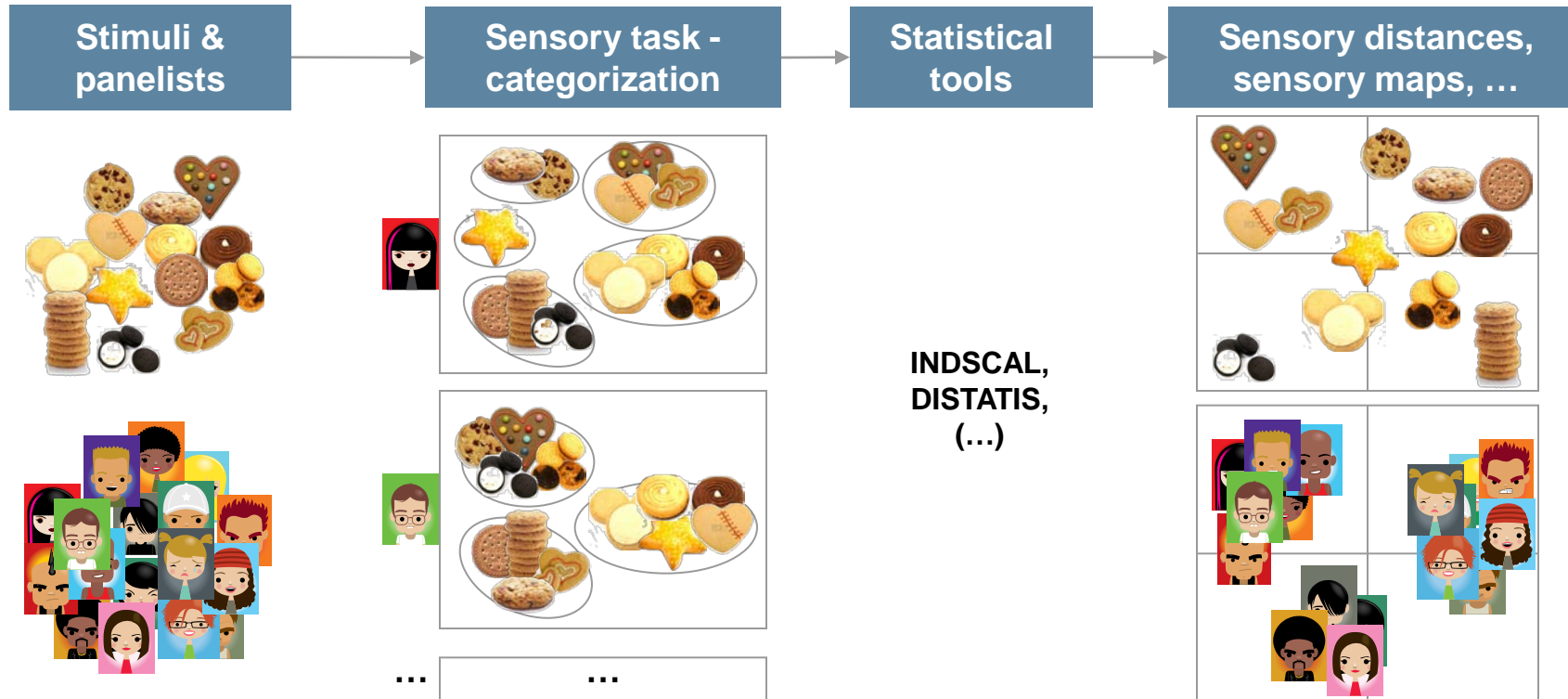


## **A method to investigate the stability of a Sorting map**

Guillaume Blancher, Benoît Clavier, Carine Egoroff, Jason Parcon

July 2010 – Sensometrics 2010, Rotterdam

# Background: what is sorting?



## Renewed & growing interest for Sorting

- Sensory & consumer world [1]
- Statistical world: MDS, DISTATIS [2], FAST [3], SORT-CC [4]

# Checking the quality of results in sensory analysis

	Descriptive analysis	Sorting
<b>Panelist level</b>	<ul style="list-style-type: none"> <li>▪ Repeatability</li> <li>▪ Discrimination power</li> <li>▪ Alignment</li> </ul>	<ul style="list-style-type: none"> <li>▪ Rand index &amp; Hierarchical clustering <a href="#">[1,8]</a></li> </ul>
<b>Panel level</b>	<ul style="list-style-type: none"> <li>▪ Repeatability</li> <li>▪ Discrimination</li> <li>▪ Homogeneity</li> </ul>	<ul style="list-style-type: none"> <li>▪ Sensory-based approaches               <ul style="list-style-type: none"> <li>• Repeated products, Repeated sessions, Comparison of different types of panelists, Comparison of Sorting with other methods</li> </ul> </li> <li>▪ Statistical-based approaches               <ul style="list-style-type: none"> <li>• Bootstrap - Confidence ellipses on the sensory maps (<a href="#">[5]</a>, <a href="#">[6]</a>, <a href="#">[7]</a>)</li> <li>• Bootstrap - RV coefficient: pioneered by <a href="#">Faye et al. [8]</a></li> <li>• Global analysis of the similarities/dissimilarities between the panelists (<a href="#">[2]</a>, <a href="#">[4]</a>)</li> </ul> </li> </ul>

# Research questions




- Need for a simple statistical approach to assess the quality of Sorting results
- Need to change the focus away from the graphical representation of the products, and to focus on the differences between panelists








- **Can we develop a simple quantified indicator of the stability of Sorting results?**
- **Can we try and understand why in some cases we get stable results and in others we don't?**



# Data sets



MiniVAS

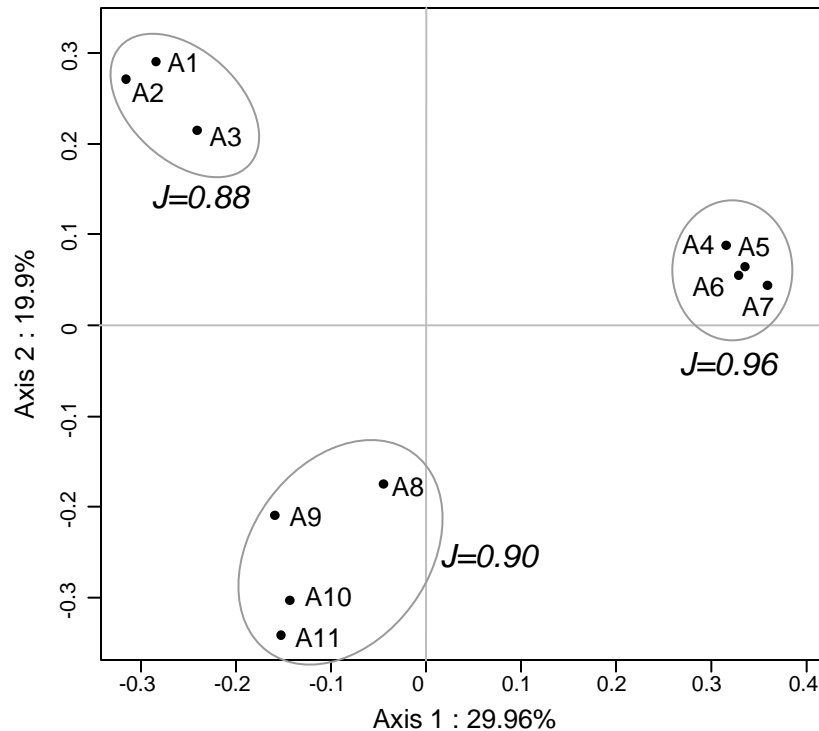
Data set	Stimuli	Type of panelists	Number of evaluations
DS1	11 chocolate aromas 	<ul style="list-style-type: none"> <li>Half panelists were experienced in QFP™ [9], half panelists were internal employees</li> <li>Not familiar with the stimuli</li> </ul>	37
DS2	8 beers 	<ul style="list-style-type: none"> <li>"beer consumers but did not have any formal training in sensory evaluation of beers" [2]</li> </ul>	10
DS3	12 market yogurts 	<ul style="list-style-type: none"> <li>Panel experienced in QFP™</li> <li>But not familiar with the stimuli</li> </ul>	25
DS4	14 vanilla aromas 	<ul style="list-style-type: none"> <li>Panel experienced in QFP™</li> <li>Familiar with the stimuli</li> </ul>	$3 \times 12 = 36$
DS5	14 vanilla aromas 	<ul style="list-style-type: none"> <li>Internal employees</li> <li>Not all specifically familiar with the stimuli</li> </ul>	$2 \times 59 = 118$

- Same stimuli
- Different panelists

*Evaluation = one sorting task by one panelist*

*MiniVAS = device to release aroma to the panelists with a controlled intensity*

# Data set 1



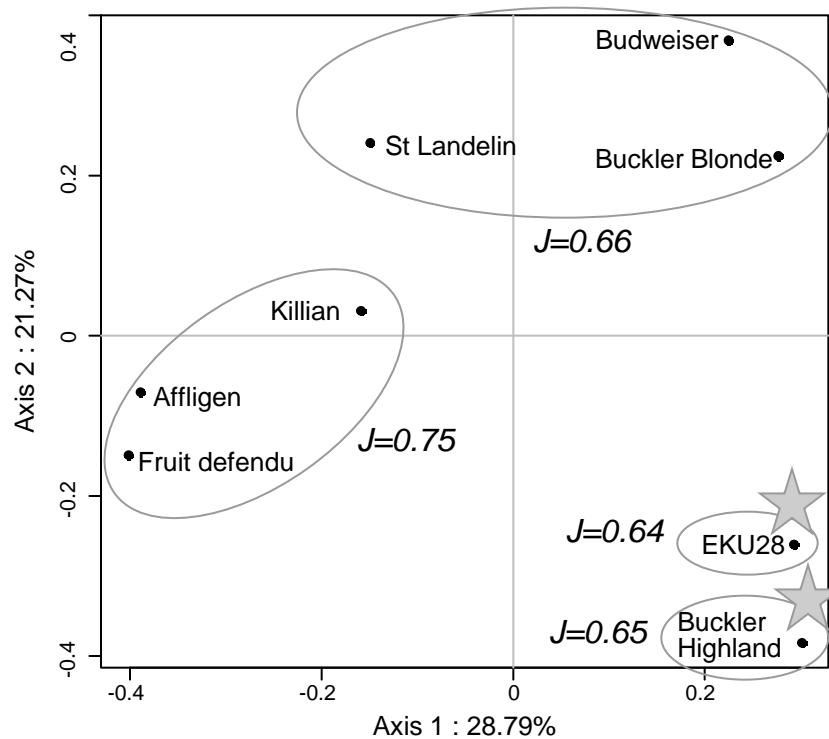
Stimuli put alone more than 80% of the times	Number of stimuli clusters and cluster stability	PC1+PC2 (%)
-	3 clusters, all very stable	49.9

➤ Overall, quite straightforward sensory space

## Cluster stability

- Bootstrapped Jaccard coefficient (J) and Hierarchical Cluster Analysis with Ward's criterion [10].
- A cluster was judged stable if  $J \geq 0.75$ .

## Data set 2



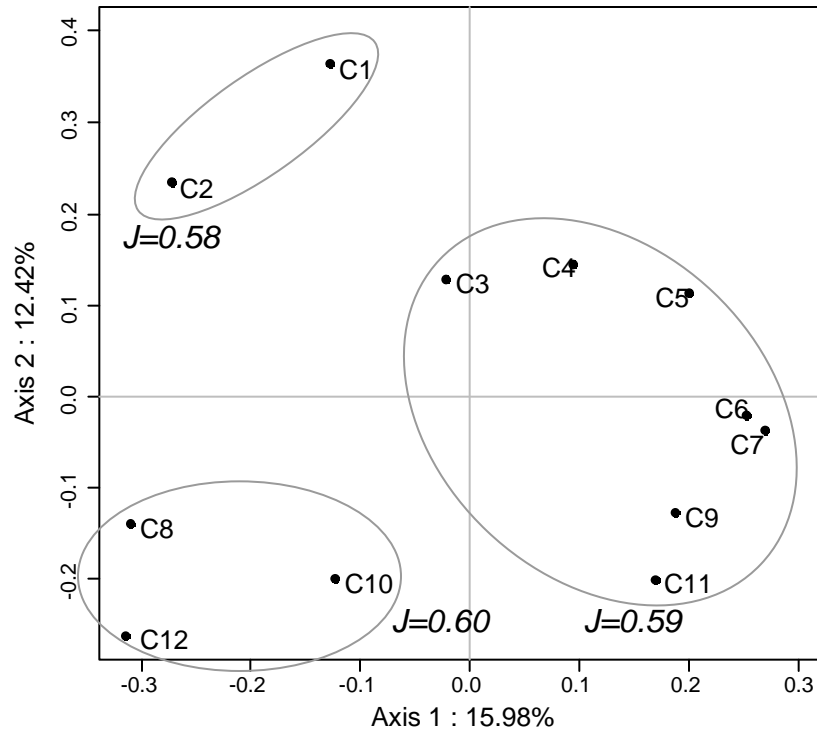
★ Product put alone 80% of the times or more

Stimuli put alone more than 80% of the times	Number of stimuli clusters and cluster stability	PC1+PC2 (%)
EKU28 and Buckler Highland	4 clusters, not all stable	50.1

➤ **More complicated product space than DS1**



## Data set 3



Stimuli put alone more than 80% of the times	Number of stimuli clusters and cluster stability	PC1+PC2 (%)
-	3 clusters, not of them stable	28.4

➤ **Overall, a complicated product space compared to both DS1 and DS2**



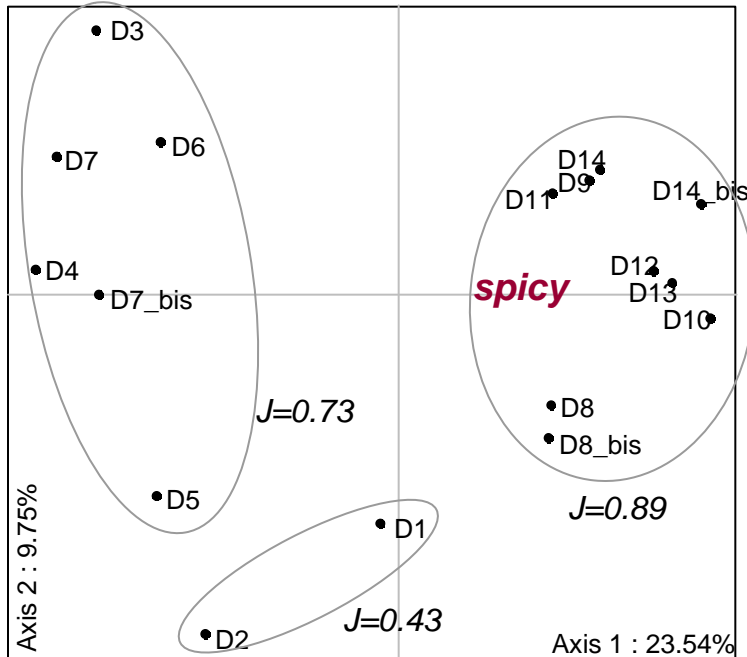
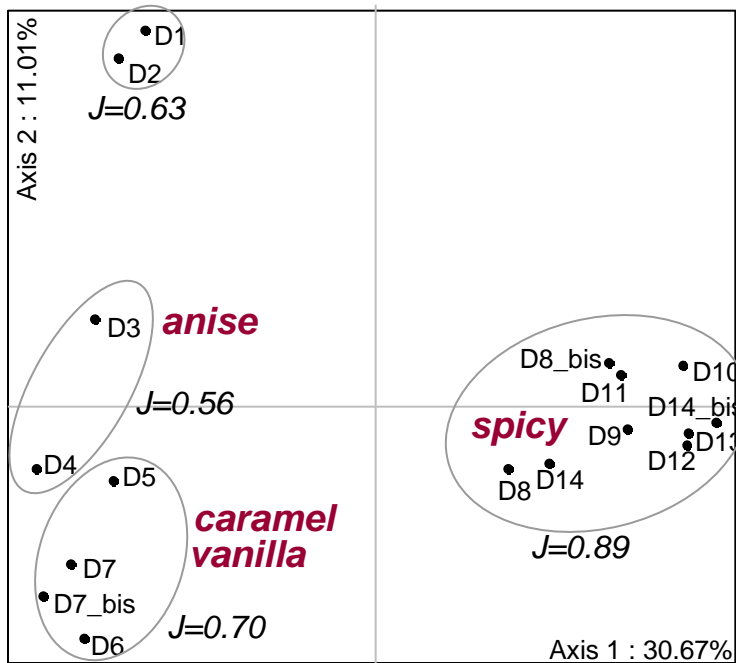
# Data sets 4 & 5

## Composition of the stimuli



	Flavor	Anise	Spicy	Creamy	Vanillin	Phenol	Caramel	Vanilla	Main aroma characters
	D1	o	o	L	L	H	o	L	Low flavor intensity
	D2	o	o	L	H	L	o	L	Low flavor intensity
	D3	H	o	L	L	L	o	L	Anise at a high level
	D4	H	o	H	H	L	o	L	
	D5	o	o	H	L	L	H	H	Vanilla and caramel key notes at a high level
	D6	H	o	H	L	H	H	H	
repeated	D7	H	o	H	H	L	H	H	
	D7.bis	H	o	H	H	L	H	H	All aroma key notes present at a medium level
repeated	D8	M	M	M	M	M	M	M	
	D8.bis	M	M	M	M	M	M	M	Spicy key note at a high level
	D9	H	H	H	H	H	o	L	
	D10	o	H	L	H	H	o	L	
	D11	H	H	H	H	L	H	L	
	D12	o	H	H	L	H	H	H	
	D13	o	H	L	H	H	H	H	
repeated	D14	H	H	L	H	H	H	L	
	D14.bis	H	H	L	H	H	H	L	

Level	Meaning
o	Not present
L	Low
M	Medium
H	High



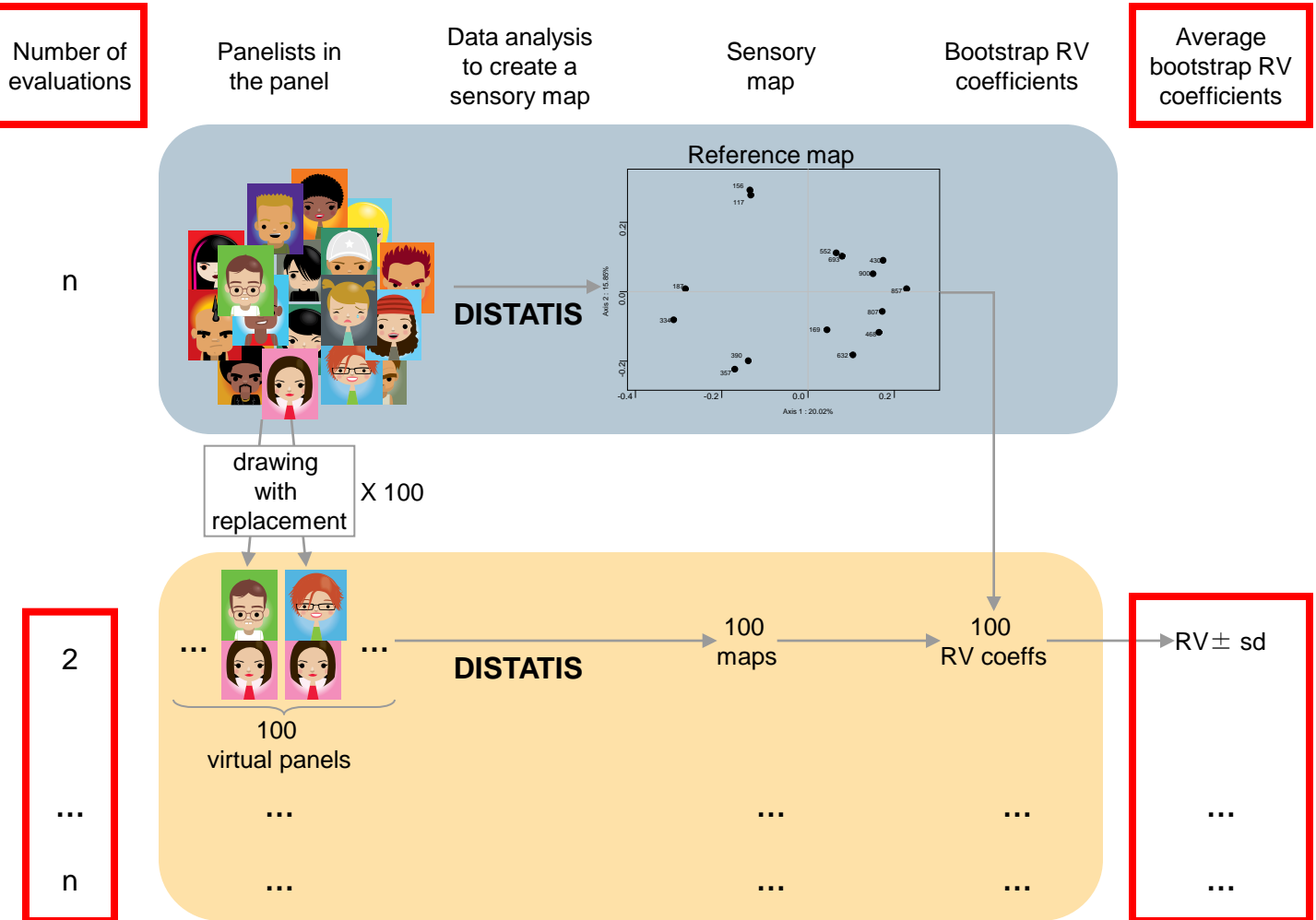
## Data sets 4 & 5



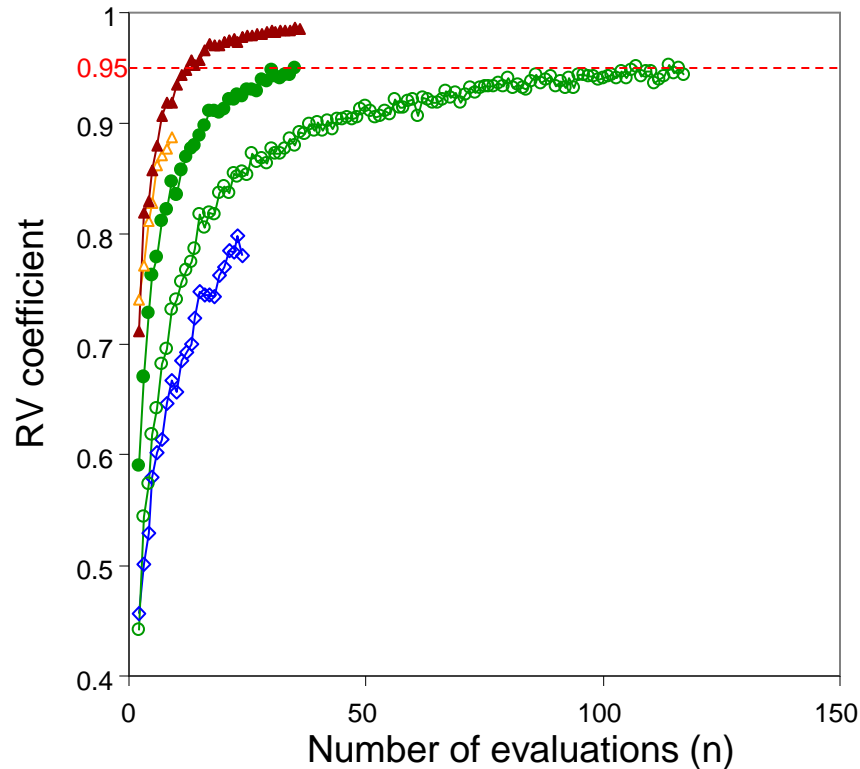
	Stimuli put alone more than 80% of the times	Number of stimuli clusters and cluster stability	PC1+PC2 (%)
DS4	-	4 clusters, one of them very stable	41.7
DS5	-	3 clusters, one of them very stable	33.3

- The level of complexity of DS4 and DS5 seems to be intermediate between DS1 and DS3.
- The sensory task at hand was more difficult for DS5 than for DS4.

# Bootstrapping approach



# Evolution of the stability of the Sorting maps as a function of number of evaluations



▲ DS1		✓ Stable
△ DS2		Not completely stable
◇ DS3		Unstable
● DS4		✓ Stable
○ DS5		

- The RV coefficient reached with all available evaluations is a good indicator of the stability of the Sorting map.

# Research questions



- Need for a simple statistical approach to assess the quality of Sorting results
- Need to change the focus away from the graphical representation of the products, and to focus on the differences between panelists

✓ **Can we develop a simple quantified indicator of the stability of Sorting results?**

- **Can we try and understand why in some cases we get stable results and in others we don't?**



# Research questions



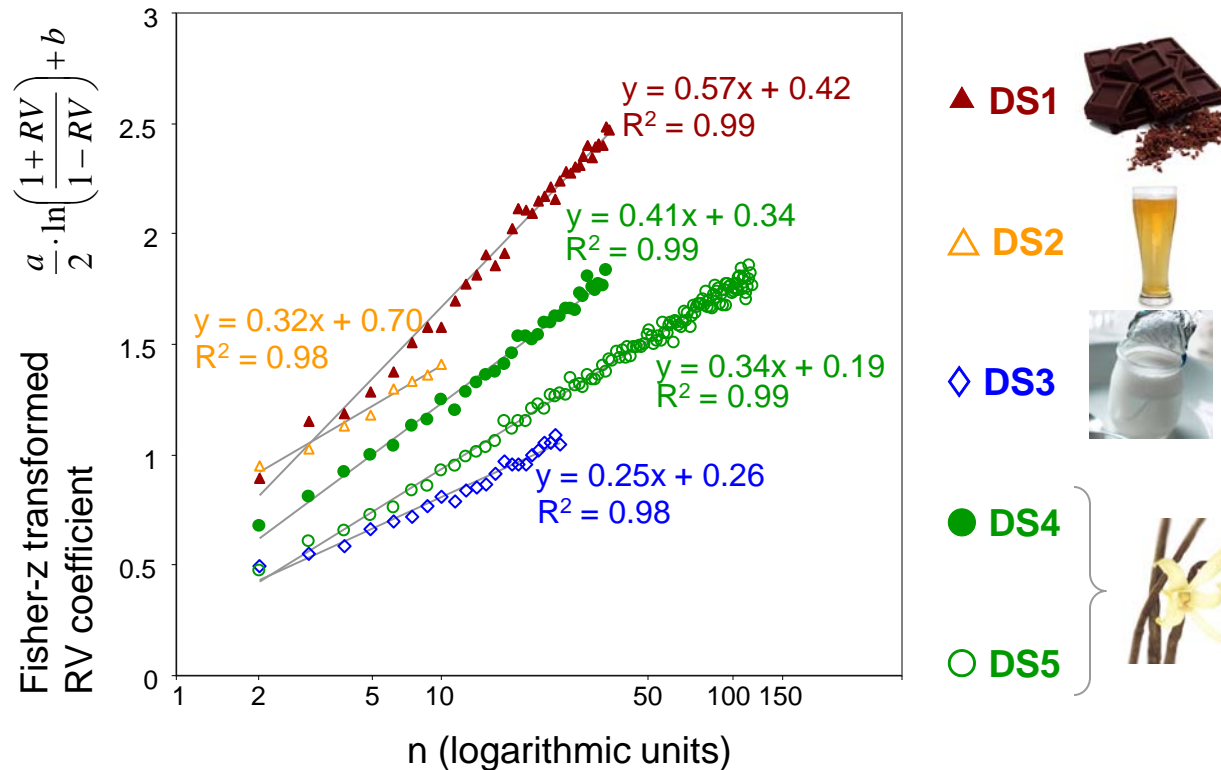
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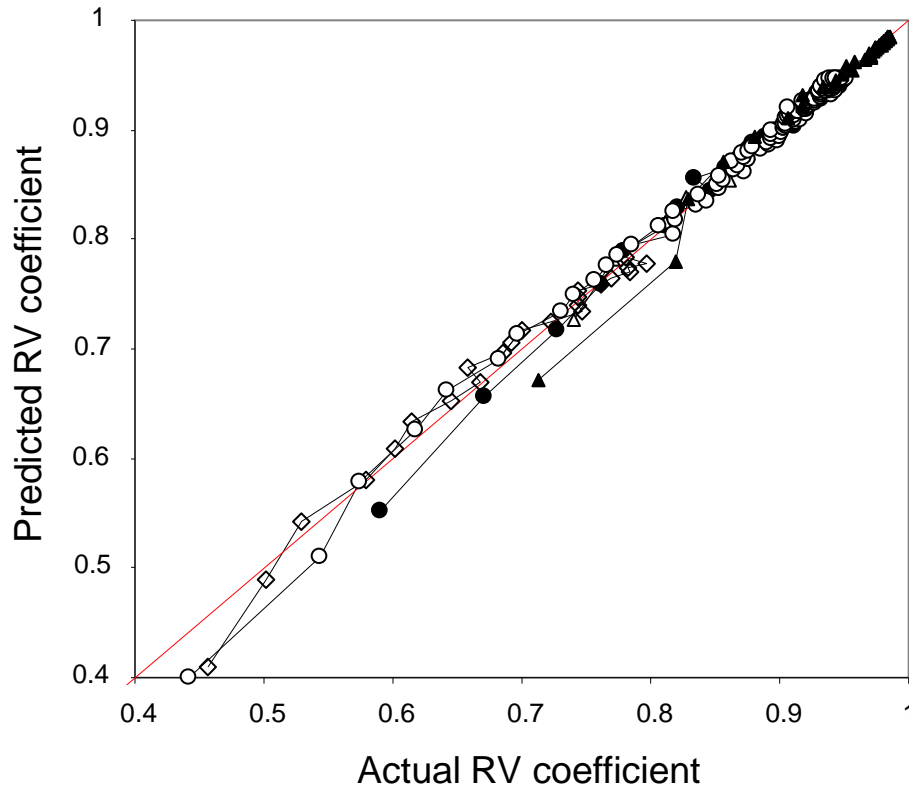
# Modeling the stability of a Sorting map as a function of the number of evaluations



- **Slope “a”** = general level of agreement between the panelists
- **Intercept “b”** = average level of agreement of the panelists with the consensus



# Checking the quality of the model



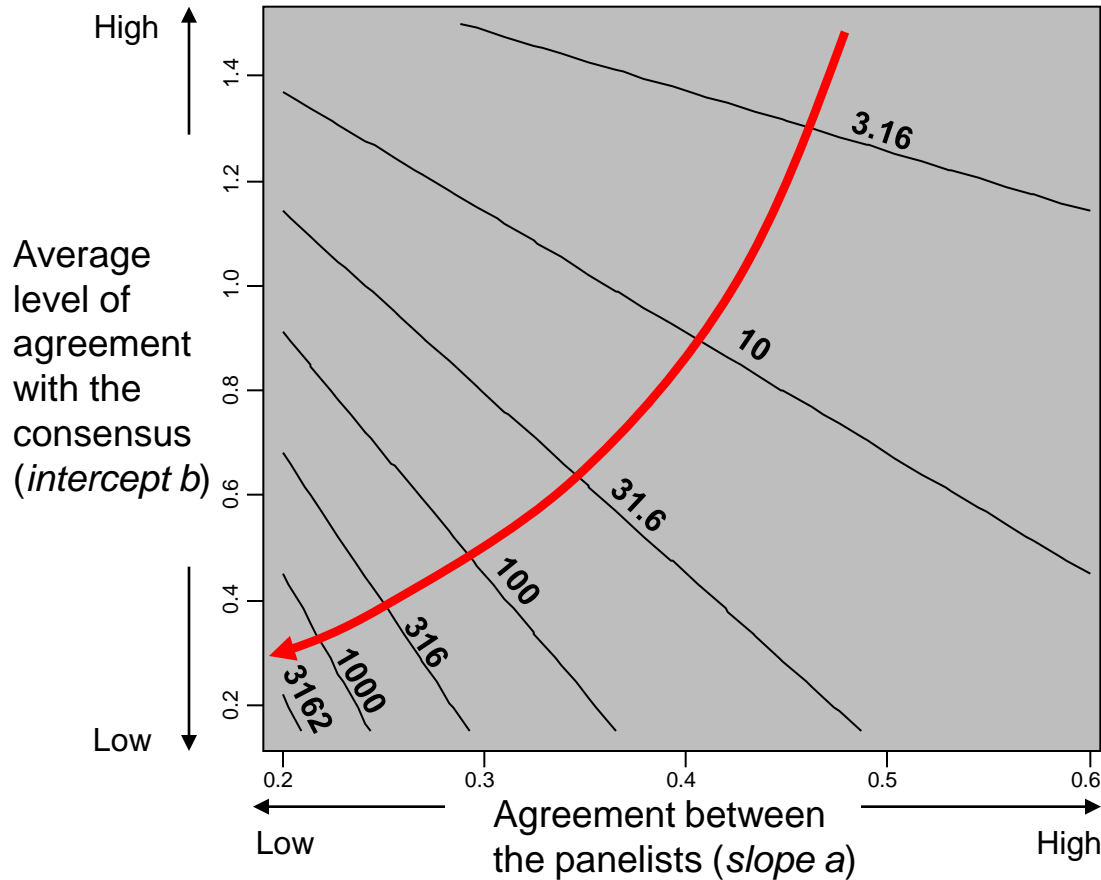
- Model:

$$RV = \frac{(e^b \cdot Evaluations^a)^2 - 1}{(e^b \cdot Evaluations^a)^2 + 1}$$

- Slight underestimation of the RV coefficient at low values

➤ **Overall, very satisfactory model**

# Predicted number of evaluations necessary to reach a stable map



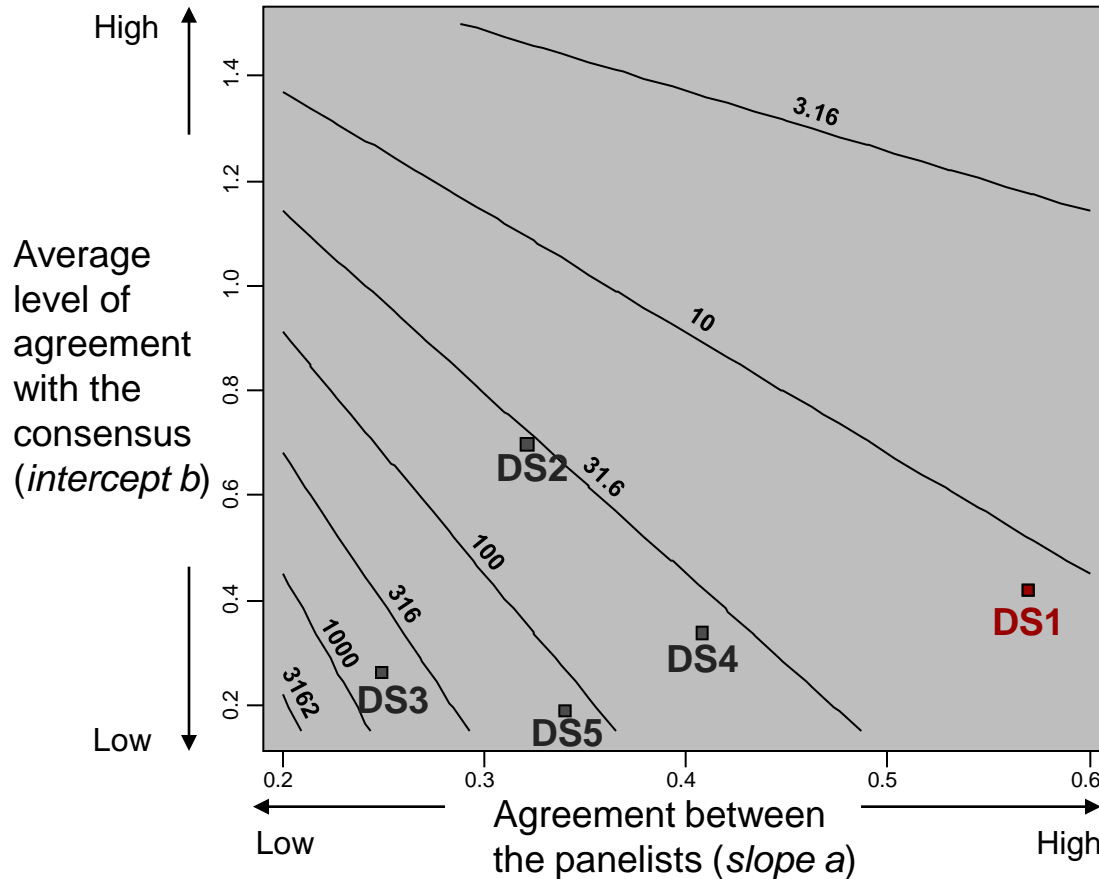
- Each data set is characterized by:
  - $a$  = agreement
  - $b$  = discrimination
- Predicted number of evaluations necessary to reach a stable map ( $RV = 0.95$ ):

$$Evaluations = \left( \frac{1 + RV}{(1 - RV) \cdot e^{2b}} \right)^{\frac{1}{2a}}$$

- The number of evaluations necessary to yield a fully stable map vary depending on the characteristics of the panelists and of the stimuli.
- Starting off with 30 evaluations seems a reasonable number.

# Predicted number of evaluations necessary to reach a stable map

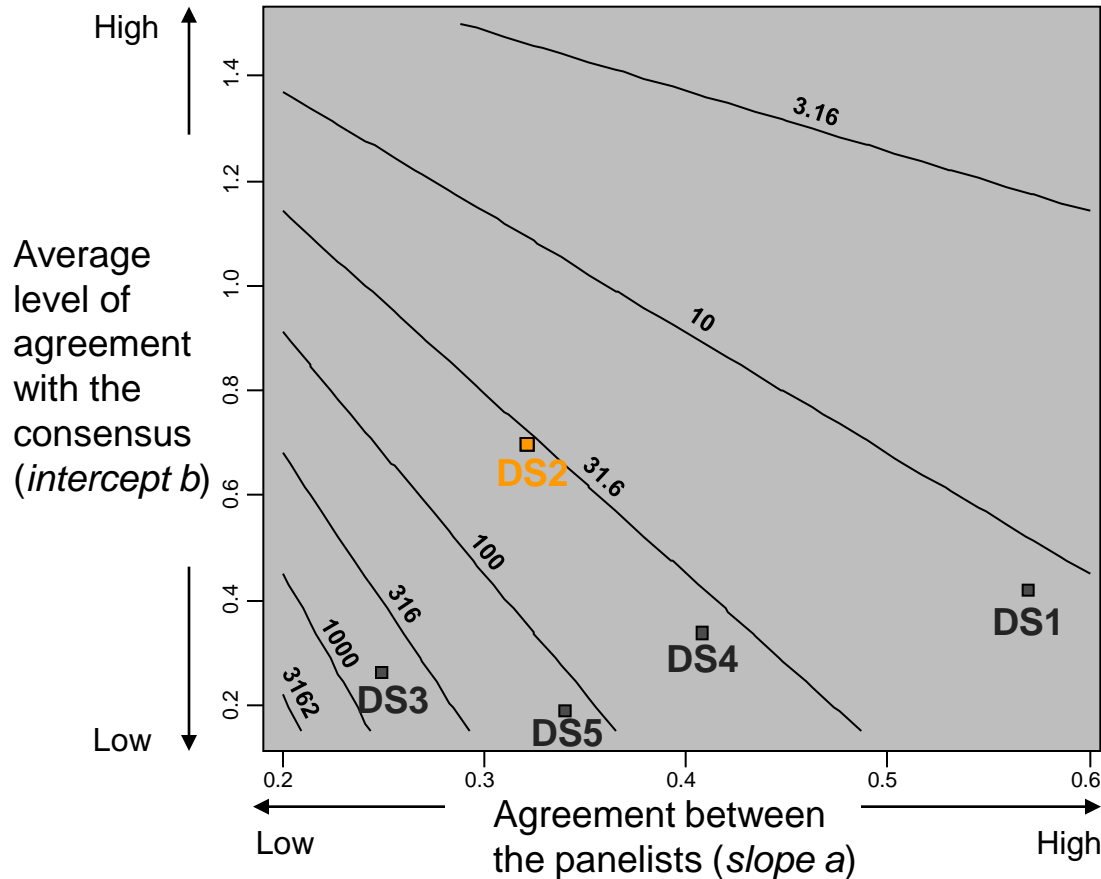
**DS1**



- 37 evaluations were available
- According to the model, a stable map could have been reached after only 12 evaluations
- There was a very high level of agreement between the panelists, despite the fact that they were not all specifically trained in sensory analysis and were not familiar with the stimuli.
- The high agreement is probably due to the fact that there were 3 straightforward clusters of stimuli.
- Besides the 3 clusters, not really possible to further discriminate between the stimuli.

# Predicted number of evaluations necessary to reach a stable map

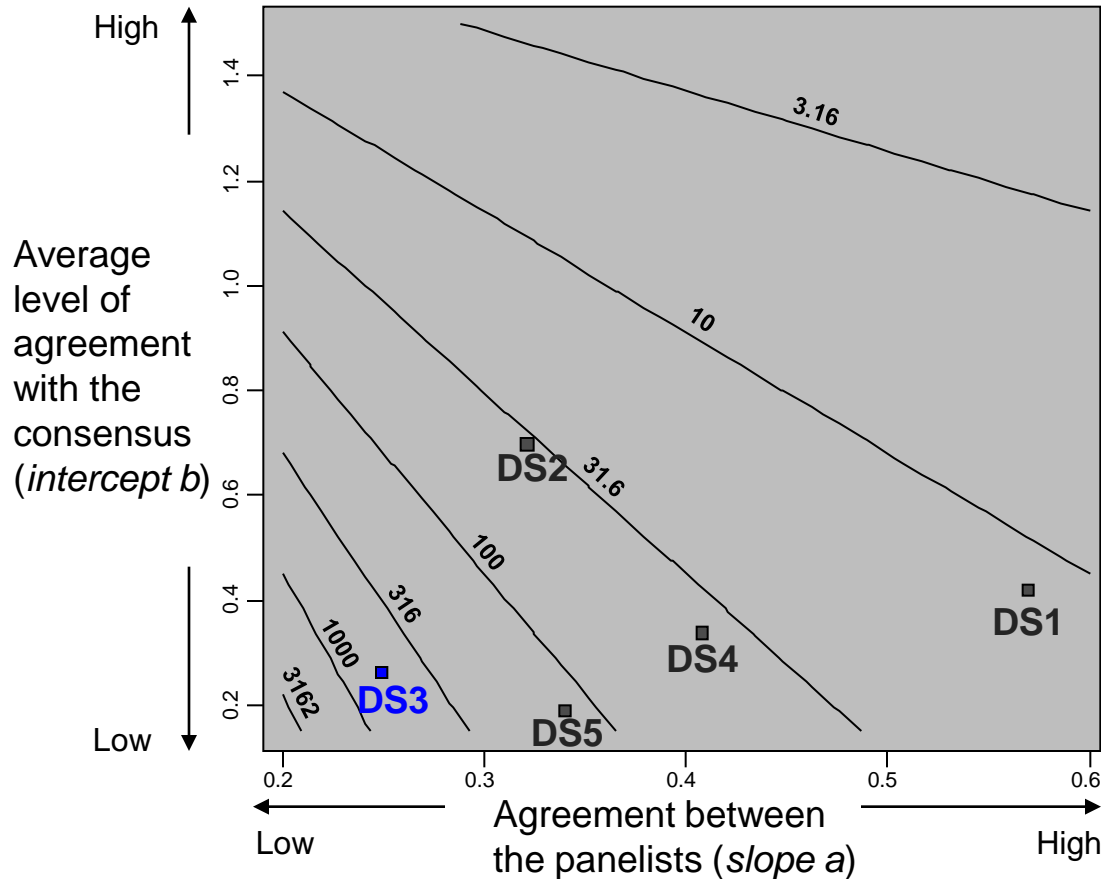
DS2



- Only 10 evaluations were available.
- A fully stable map could have been reached after about 34 evaluations.
- There was a medium level of agreement between the panelists, probably due to the absence of training of the panelists.
- The relatively high average agreement with the consensus is probably due to the fact that 2 products were rarely or never put with the other ones

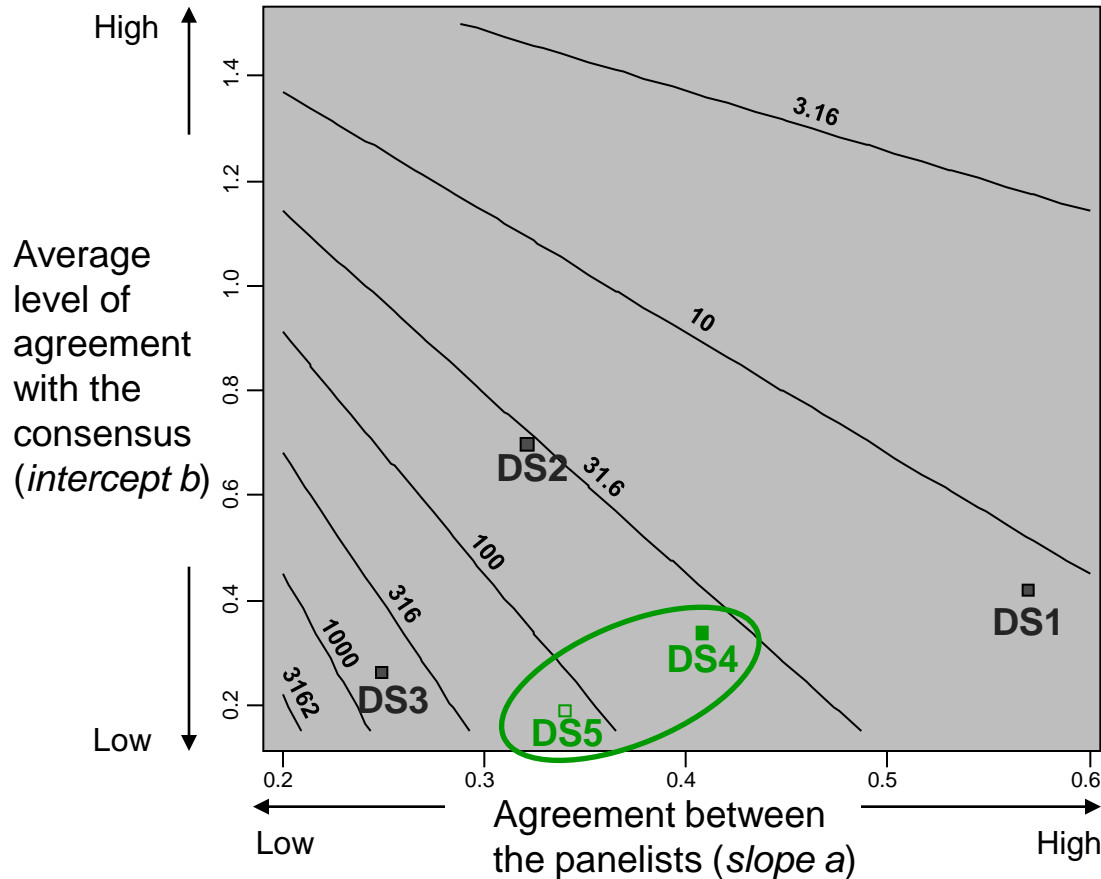
# Predicted number of evaluations necessary to reach a stable map

DS3



- “Only” 25 evaluations were available.
- A fully stable map could have been reached only after about 550 evaluations... (*not reasonable*)
- Low level of agreement between the panelists and with the consensus, probably due to a complex product set (multiple categorization criteria).
- *Further train the panel, or ask the panelists to focus only on one given attribute at a time? Sorting task not suited?*

# Predicted number of evaluations necessary to reach a stable map

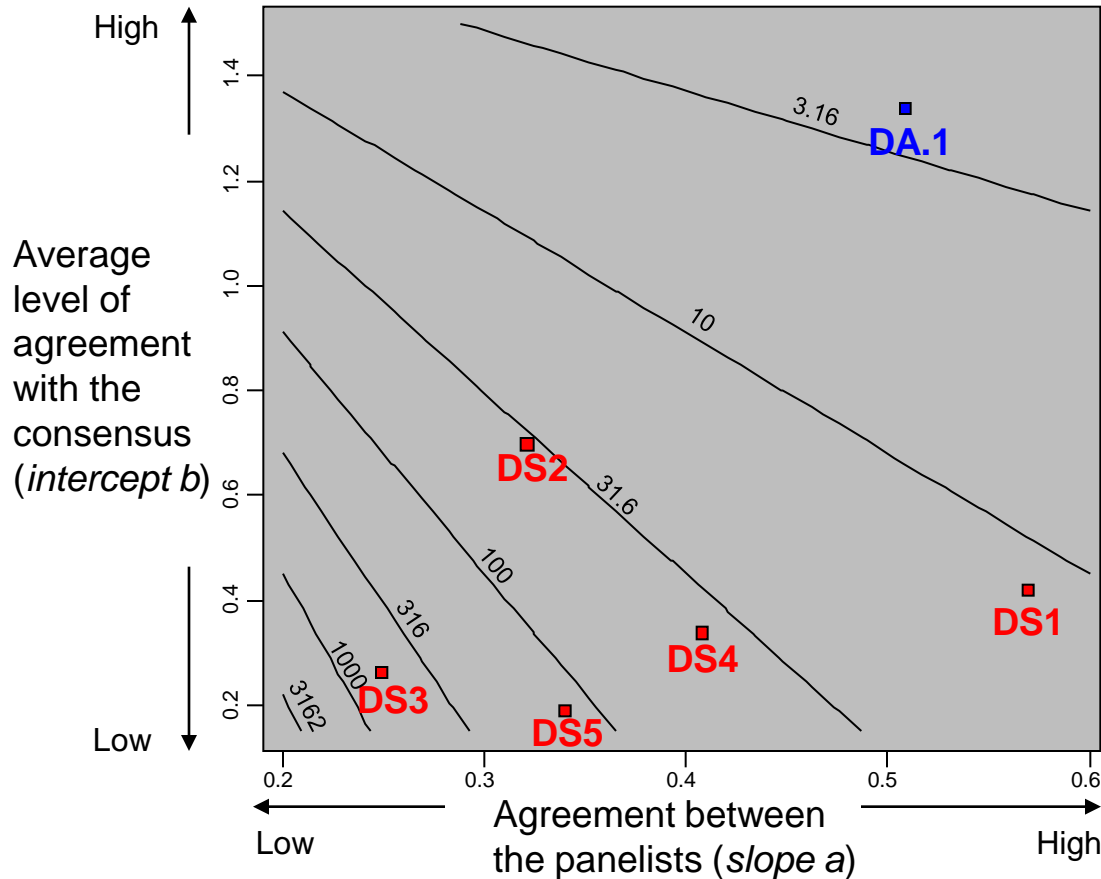


## DS4 and DS5



- Same stimuli, different panelists.
- DS4:
  - panelists highly trained to QFP™ and familiar with the stimuli; used Sense It™, a common descriptive language
  - a stable map ( $RV=0.95$ ) was reached after 36 evaluations
- DS5:
  - Internal employees, not trained to Sensory analysis and not all familiar with the stimuli; no common descriptive language
  - an almost stable map ( $RV=0.94$ ) was reached after 118 evaluations

# This approach can also be applied to Descriptive Analysis



- **DA.1 [11]** corresponds to a QDA® performed on the texture of jellies by a highly trained:
  - 28 evaluations were available (14 subjects, 2 reps)
  - A stable map ( $RV=0.95$ ) could have been reached after only about 3 evaluations.
  - High level of agreement between the panelists due to an extensive training,
  - High ability to discriminate between the products due to the training and to the sensory method.



# Summary

	Objectives	Conclusions
Objective 1	<ul style="list-style-type: none"> <li>▪ To develop a simple quantified indicator of the stability of sorting results.</li> </ul>	<ul style="list-style-type: none"> <li>▪ The RV coefficient reached with all available evaluations is a good indicator of the stability of a sorting map.</li> </ul>
Objective 2	<ul style="list-style-type: none"> <li>▪ Try and understand why in some cases we get stable results, and in others we don't.</li> </ul>	<ul style="list-style-type: none"> <li>▪ Each sorting test is unique, no definite number of evaluations can be given a priori to reach a stable map.</li> <li>▪ The stability of a sorting map depends on:                             <ul style="list-style-type: none"> <li>• the general level of agreement between the panelists</li> <li>• the average level of agreement of the panelists with the consensus</li> </ul> </li> </ul>

- This rather universal approach could be extended to:
  - Other types of sensory tests (Flash Profiling [12], QDA®, projective mapping [13,14], etc.)
  - Other statistical methods which outputs are sensory maps (PCA, GPA, MDS, etc.)
- The two indicators of panel “performance” that were developed are valid at the panel level. What about the panelist level?

# Acknowledgements

- Christel Adam for supporting this research
- Alexis Luco for running part of the sensory studies
- Kees Duineveld for very helpful insights

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