

# SOP: Quality Assurance and Taste Testing

This SOP describes the **quality assurance and taste testing** processes, focusing on the systematic evaluation of product quality, consistency, and sensory attributes. It covers sampling methods, testing protocols, sensory panel training, data recording, analysis procedures, and corrective action plans to ensure products meet established standards and customer expectations. This ensures optimal product quality and enhances customer satisfaction.

## 1. Purpose

To outline procedures for systematic quality assurance and taste testing to ensure finished products consistently meet approved quality and sensory standards.

## 2. Scope

This SOP applies to all products subject to sensory and quality evaluation within the facility.

## 3. Responsibility

- **Quality Assurance (QA) Team:** Conducts sampling, testing, and documentation.
- **Sensory Panel:** Participates in training and evaluation sessions.
- **Production Staff:** Supports corrective actions as identified.
- **QA Manager:** Oversees processes and reviews results.

## 4. Definitions

Term	Definition
Sensory Attributes	Product characteristics perceived by human senses (e.g., taste, aroma, texture, appearance).
Sensory Panel	A trained group evaluating sensory characteristics of products.
Corrective Action	Steps taken to address non-conformities or quality deviations.

## 5. Procedure

### 1. Sampling Method

- Randomly select samples from each batch/lot as per the sampling plan.
- Ensure each sample is representative and handled hygienically.

### 2. Sensory Panel Training

- Recruit employees without direct involvement in production for unbiased evaluation.
- Train panelists on evaluation protocols, attribute terminology, and scoring methods.

### 3. Taste Testing Protocol

- Conduct tests in a neutral environment, free from distractions.
- Use standardized forms or scoring sheets for evaluation.
- Panels to assess appearance, aroma, taste, texture, and overall acceptability.

### 4. Data Recording & Analysis

- Document all findings using approved data collection sheets or software.
- Tabulate results and use statistical analysis as needed to identify trends or non-conformance.

### 5. Criteria for Evaluation

- Products must meet specific, documented criteria for each sensory attribute.
- Any deviation is recorded for review.

### 6. Corrective Actions

- Identify the root cause of deviations.
- Implement corrective measures promptly.
- Monitor subsequent batches for compliance.

### 7. Review and Reporting

- QA Manager reviews results and communicates findings and actions to relevant teams.

## 6. Documentation

- Completed sensory evaluation forms or digital reports
- Panel training records
- Corrective action reports and follow-up records
- Batch sampling logs

## 7. References

- Company Quality Policy
- Product Specification Sheets
- Relevant Regulatory Guidelines

## 8. Revision History

Version	Date	Description	Approved By
1.0	2024-06-01	Initial version	QA Manager