

## Food Science CDE

### Triangle Test – Product Ideas

The triangle test is a sensory evaluation practicum.

It is appropriately called a “triangle” test because it has uses three products to exemplify a difference in a food product. It also uses three main senses to identify the main difference: taste, smell, and touch. Sight is often useful for determining differences between products – but it can also be misleading if there are natural differences between samples of the same product.

This practicum is useful in industry because it can help identify the sizeable difference between a traditional product and a new product that has different qualities, like:

Fat free

Less sodium

Generic vs. Name Brand

Flavorings

Here are a few ideas of products to use when practicing the triangle test during class, or with a team:

- Triscuit crackers (flavored vs. traditional; fat free vs. traditional; reduced sodium vs. traditional; Triscuit brand vs. generic brand)
- Drinks, such as cola or Kool-Aid (Cola vs. Cherry Cola; Diet vs. regular; Name brand vs. generic)
- Peanut Butter (reduced fat vs. traditional; organic vs. traditional; Name brand vs. generic)  
\*Be cautious about allergies!
- Dried fruits, possibly raisins (added flavors, like Cherry vs. traditional; Yogurt covered name brand vs. generic yogurt covered)
- Cookies (fat free vs. traditional; name brand vs. generic)
- Candy, possibly gum (sugar free vs. traditional; peppermint vs spearmint)

The possibilities can be many!

Consider having your students bring in the materials to quiz classmates or teammates.