

The Sensory Evaluation Lab is located on the third floor of the Remsen Building and offers facilities for food product evaluation (objective and sensory), sensory panel training, consumer sensory test, focus group, sample preparation and storage, and nutrient analysis using software.

Facilities and Equipment within the Sensory Evaluation Lab

Product Preparation Area

- A fully equipped kitchen with storage area
- refrigerators/freezers, conventional ranges/ovens, dishwashers
- convection oven, microwave ovens, & professional grills

Sensory Testing Areas

- 2 individual booths with computers for ballot presentation
- Meeting room with conference table seating for 12-15 panelists
- Positive air pressure and air conditioners

Objective Testing Area

- Analytical balance and electronic food scales
- Hydrometers, pH meter, Refractometer, Consistometer
- Moisture Analyzer, Saltmeter, Specific Gravity Pycnometer
- SPSS and Food Processor® software installed computers

Research Activities with a sensory component (†indicates mentored QC student)

- **Choi, S.** (2016). Comparison of soup stock preparation and soup product consumption behavior in an ethnically diverse population. *Journal of Culinary Science & Technology*, 14 (3), 234-262.
- **Choi, S.**, & Chan, J. † (2015). Relationship of 6-n-propylthiouracil (PROP) taste intensity and chili pepper use with body mass index, energy intake and fat intake within an ethnically diverse population. *Journal of the Academy of Nutrition and Dietetics*, 115(3), 389-396.
- **Choi, S.** (2014). Racial differences in the effect of 6-n-propylthiouracil (PROP) intensity and food liking on body mass index between African Americans and Asian Americans. *Journal of the Academy of Nutrition and Dietetics*, 114(6), 938-944.
- Levine, A. †, Baig, S. †, Colby, E. †, Ross, A. †, **Choi, S.** Sensory and physical properties of high fiber muffins prepared by replacing all-purpose flour with defatted coconut flour. 32nd Annual Sigma Xi Research Day, Queens College, April 13, 2018.
- Cannon, A. †, Chiricella, J. †, Garcia, O. †, Wu, M. †, **Choi, S.** Sensory and physical properties of brownies prepared by replacing butter with black beans. The 31st Sigma Xi Research Day, Queens College, April, 5, 2017.
- Raynaud, K. †, Papis, A. †, Conliffe, J. †, Gabaldon, M. †, **Choi, S.** Sensory and physical properties of low fat Macaroni and Cheese prepared by replacing whole fat cheese with nutritional yeast. The Undergraduate Research Showcase 2016, Queens College, September, 28, 2016.



