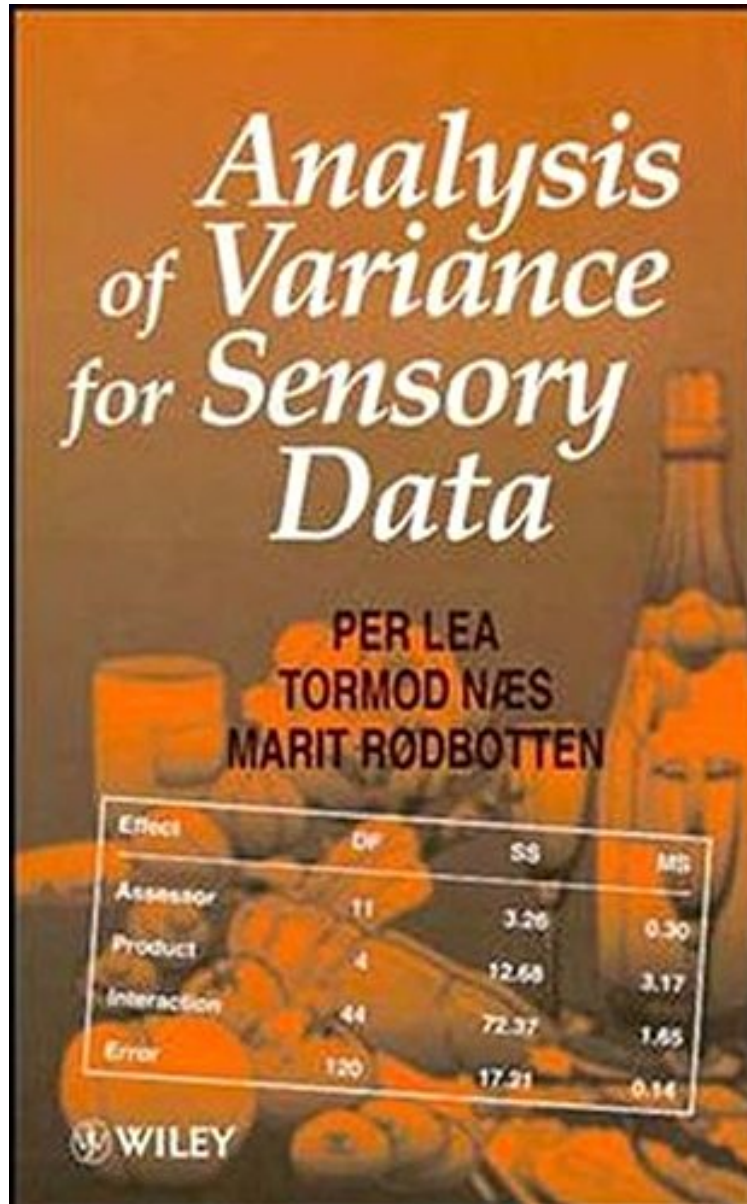


Analysis of Variance for Sensory Data

Per Lea, Tormod Ns, Marit Rdbotten
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Analysis of Variance (ANOVA) is a statistical technique used in a number of chemical areas including the food industry. This handbook is a highly readable guide to the uses of the very important technique of ANOVA applied to sensory analysis. It is unique in stressing the practical implications of the topic rather than the theoretical background. This is important since ANOVA is a complex statistical technique which can be misunderstood and misused by sensory analysts. Typical problems from sensory analysis are used as examples.

From the Publisher Analysis of Variance (ANOVA) is a statistical technique used in a number of chemical areas including the food industry. This handbook is a highly readable guide to the uses of the very important technique of ANOVA applied to sensory analysis. It is unique in stressing the practical implications of the topic rather than the theoretical background. This is important since ANOVA is a complex statistical technique which can be misunderstood and misused by sensory analysts. Typical problems from sensory analysis are used as examples. From the Back Cover The field of sensory science, the perception science of the food industry, increasingly requires a working knowledge of statistics for the evaluation of data. However, most sensory scientists are not also expert statisticians. This highly readable book presents complex statistical tools such as Anova in a way that is easily understood by the practising sensory scientist. In Analysis of Variance for sensory Data, written jointly by statisticians and food scientists, the reader is taken by the hand and guided through tests such as Anova. Using real examples from the food industry, practical implications are stressed rather than the theoretical background. The result of this is that the reader will be able to apply advanced Anova techniques to a variety of problems and learn how to interpret the results. The book is intended as a workbook for all students of sensory analysis who would gain from a knowledge of statistical techniques. About the Author About the Authors Per Lea and Tormod Ns are both Research Scientists in Statistics at Matforsk, the Norwegian Food Research Institute; Marit Rdbotten is Senior Sensory Analyst at Matforsk.