



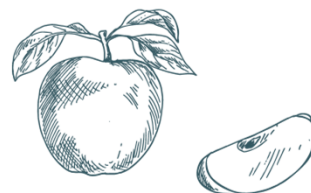
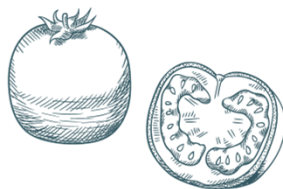
Congrès Mondial
de la **Bio 2021**

FRANCE

Seed Ambassadors
Building an International Network
to Advance Organic Seed Systems

6th - 7th September 2021

PRESENTATION OF CARROT AND BUCKWHEAT TASTING



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ORGANIC
seed
ALLIANCE

THE CARROT TRIAL

- Objectives of the platform
 - Discovering the history of carrot
 - Showing its diversity
 - Discussing different types of breeding
- Objectives of the tasting
 - Understanding the interest of diversity for sensory quality
 - Establishing a consensus for each variety



Carrot diversity (COMAV, UPV)

FREE VERBALISATION TEST

generation of sensory descriptors that characterize each sample

Benefits :

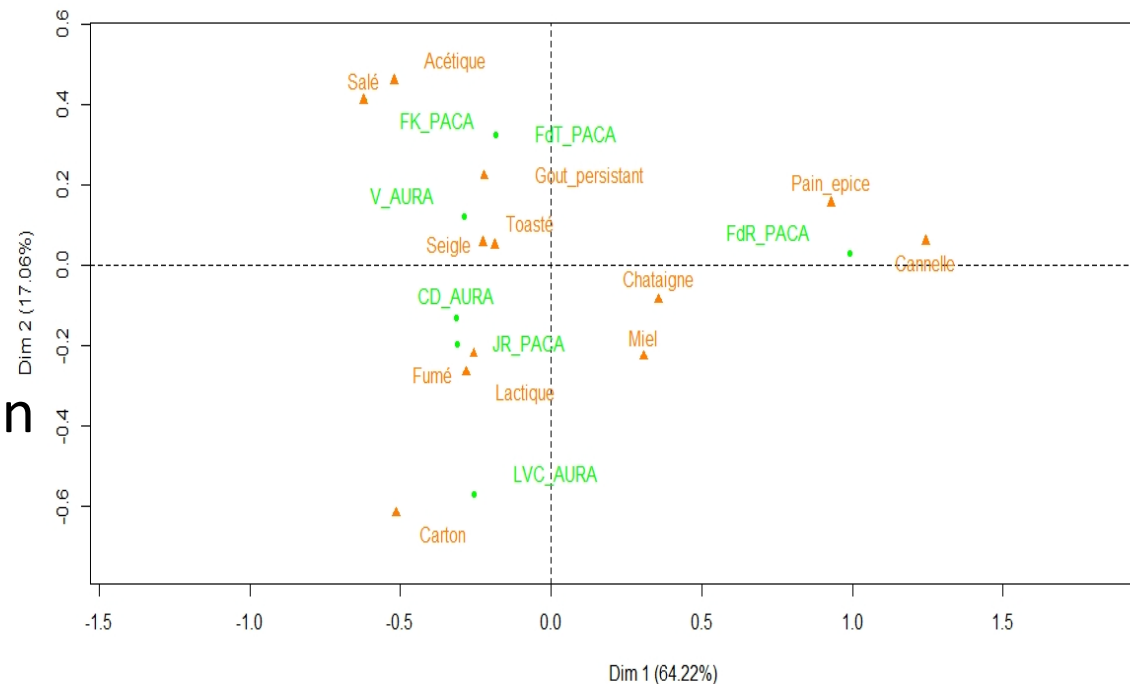
Untrained consumers : time gain

Quickly applied

Disadvantages :

No quantitative evaluation

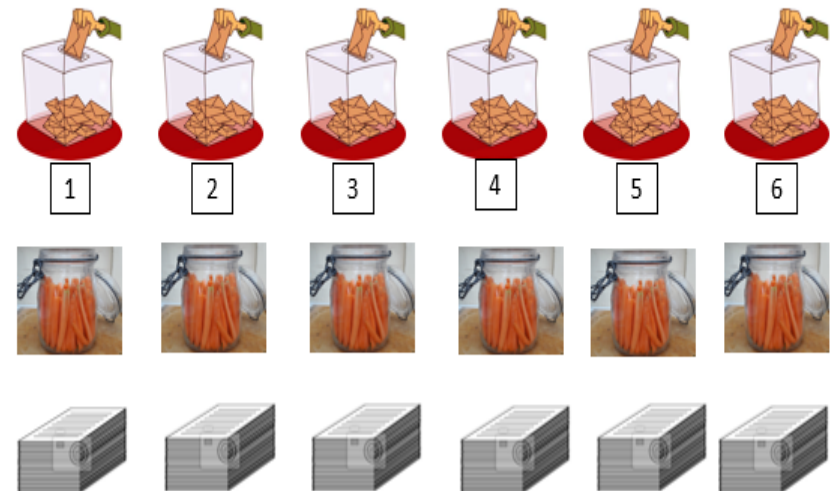
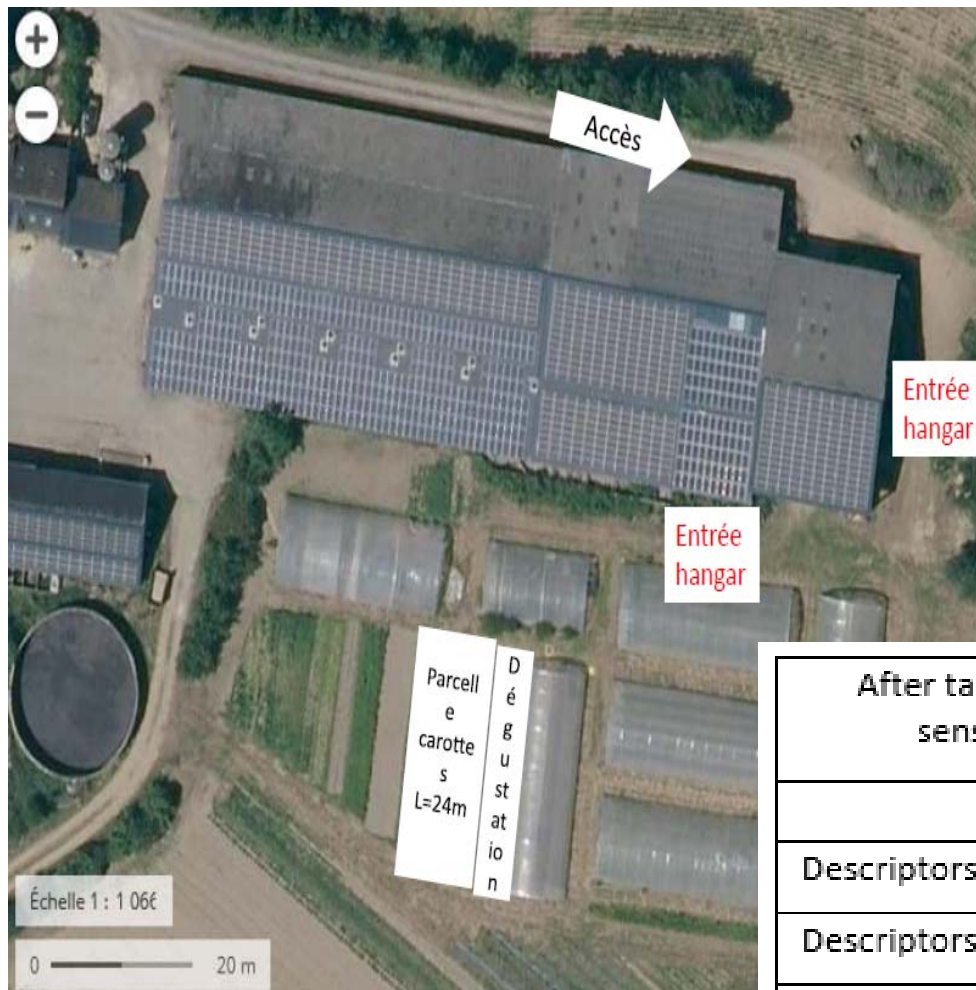
Low repeatability



Example on bread sample: influence of grown environment on sensory quality

TASTING ON THE FIELD

Bar à carottes



After tasting the carrot sample, please write below one to three sensory descriptors that characterize it according to you

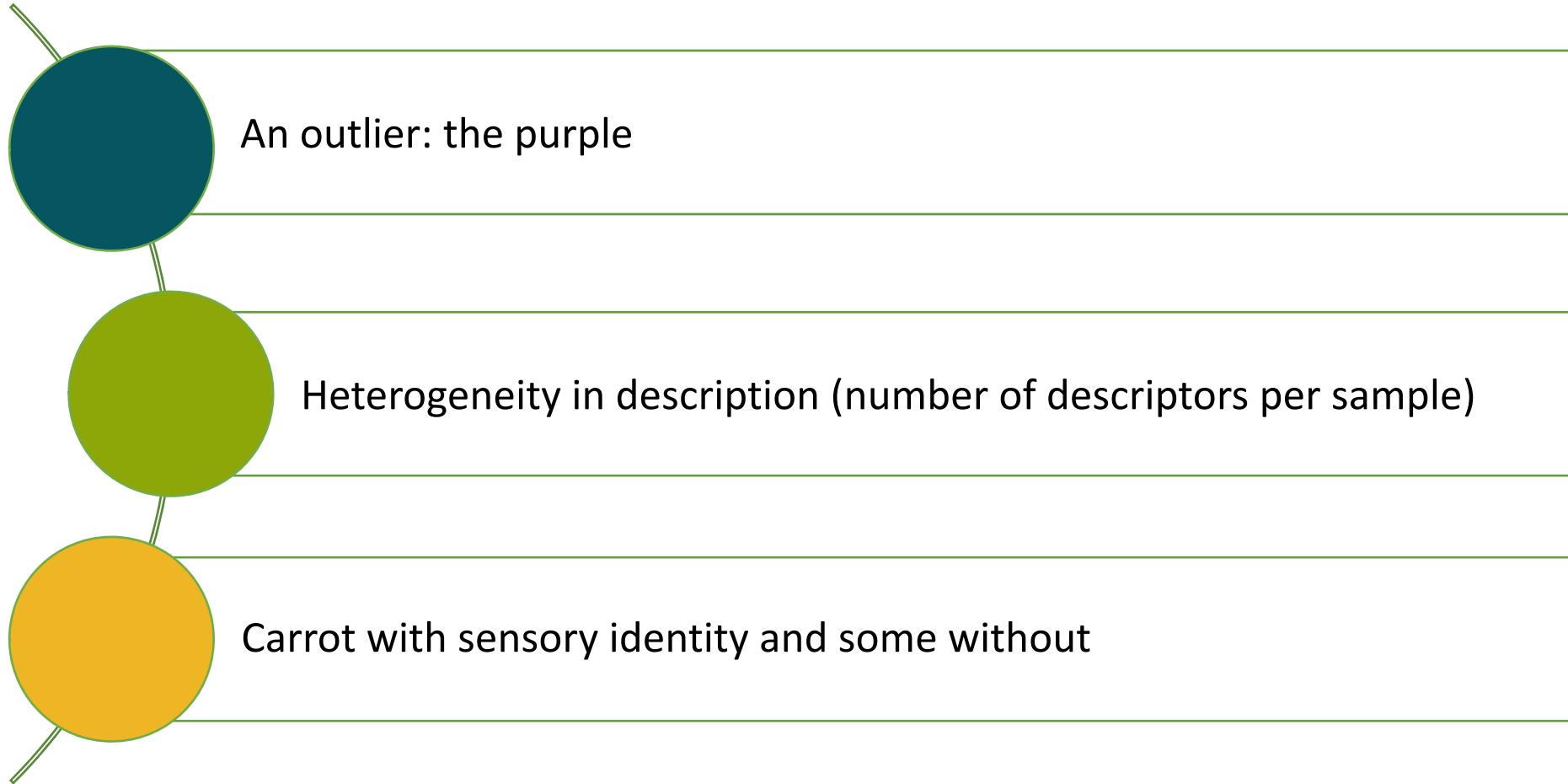
Sample

Descriptors 1:

Descriptors 2:

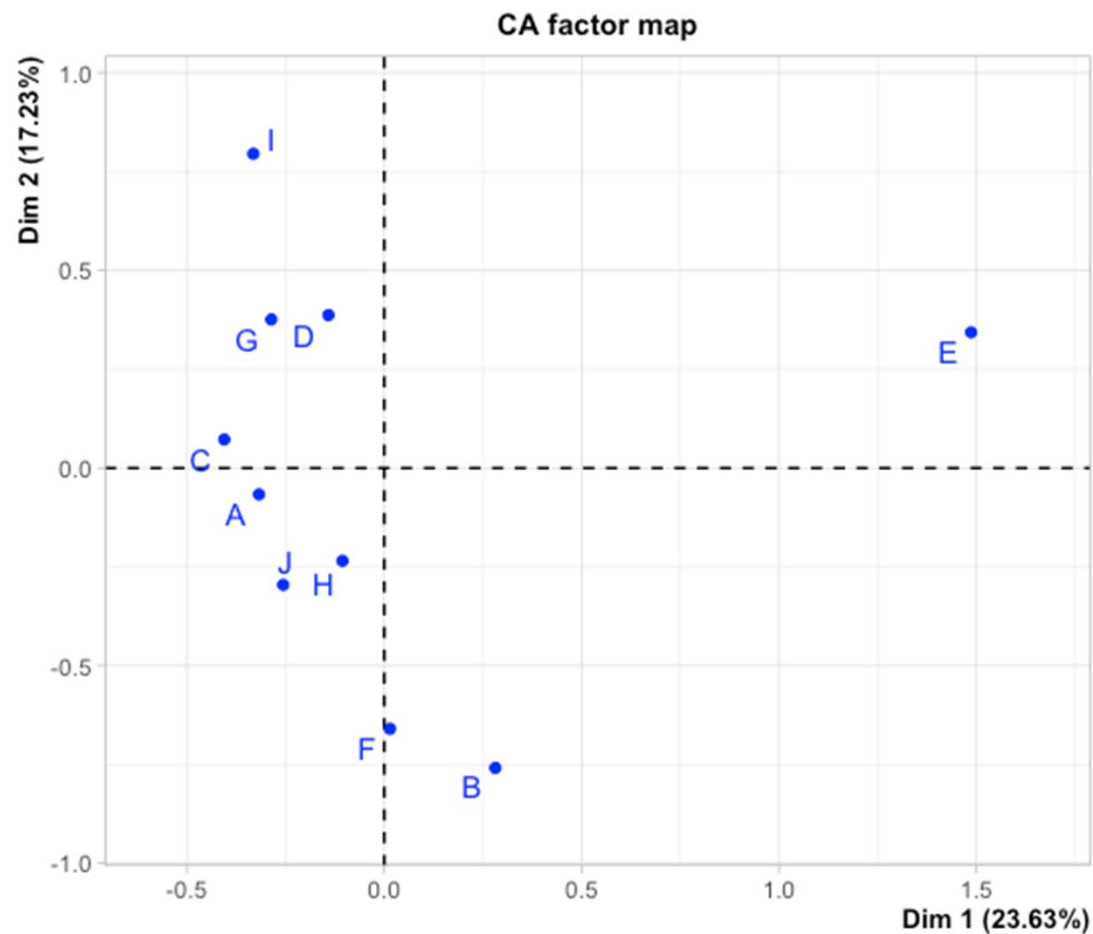
Descriptors 3:

CONCLUSION



RESULTS

Carott comparison on sensory descriptor, dimension 1 et 2



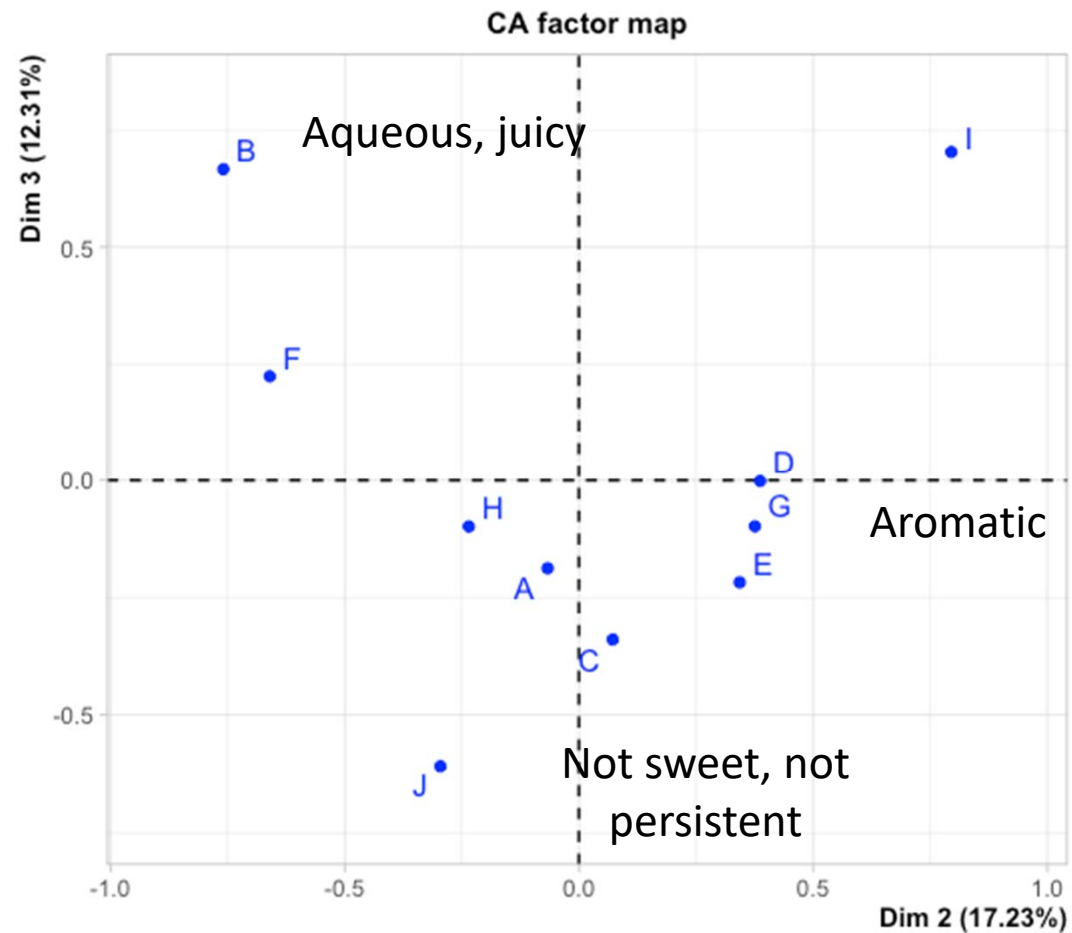
Delicious, sweety



Tasteless, aqueous

RESULTS

Carrott comparison on sensory descriptor, Dimension3



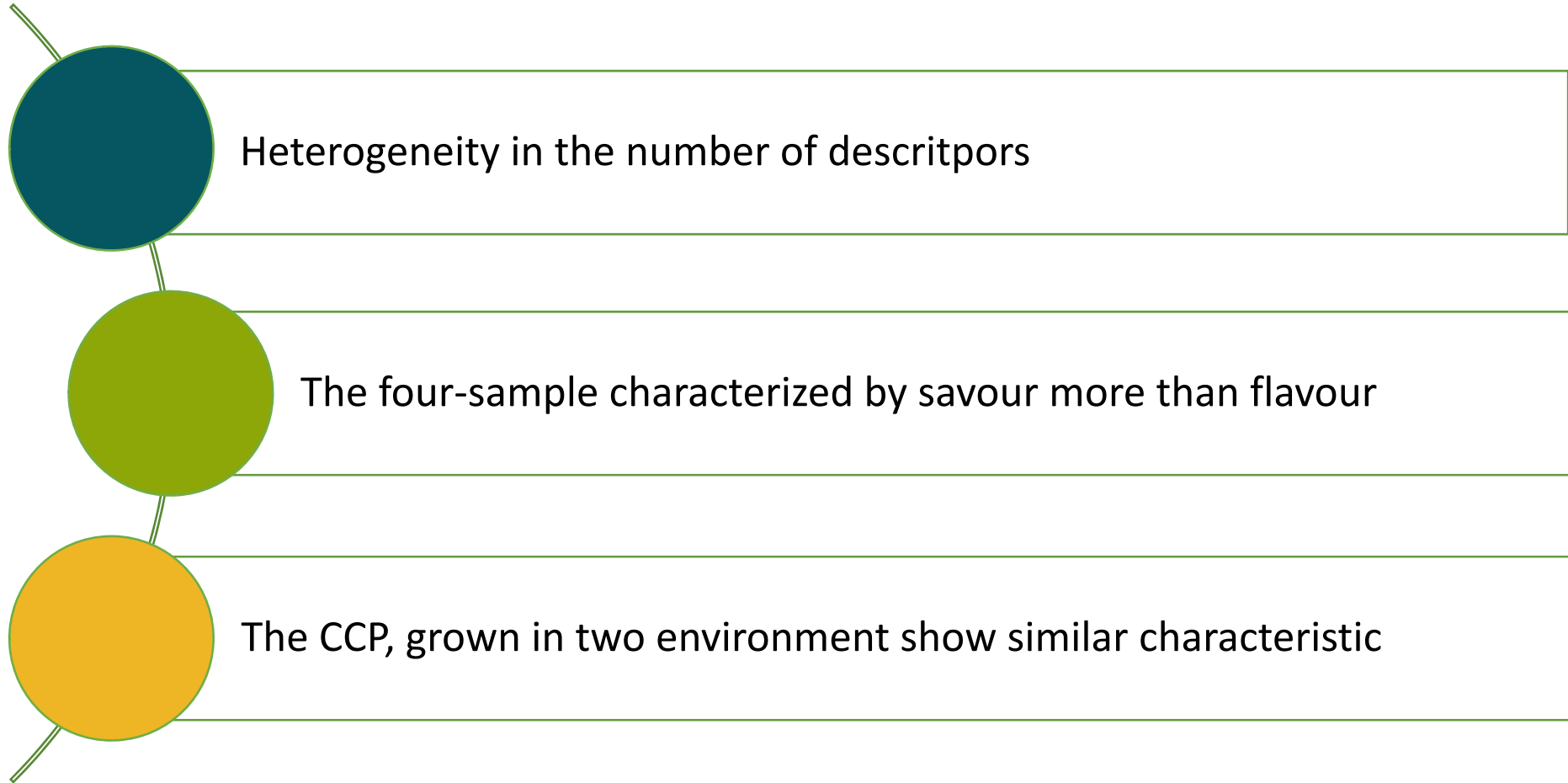
THE BUCKWHEAT TRIAL

- Objectives of the platform
 - Discovering the diversity of buckwheat
 - Presenting participatory research
- Objectives of the tasting
 - Discussing the effect of variety and terroir on sensory quality of flour
 - Tasting galettes, a Breton speciality

Buckwheat pancakes tasting: CHECK ALL THAT APPLY TEST

Check the sensory characteristics that describe according to you the sample	
Sample ...	
<input type="checkbox"/> musty aroma	<input type="checkbox"/> cereal aroma
<input type="checkbox"/> smoky aroma	<input type="checkbox"/> chestnut aroma
<input type="checkbox"/> acid taste	<input type="checkbox"/> rancid aroma
<input type="checkbox"/> salty taste	<input type="checkbox"/> cooked vegetables
<input type="checkbox"/> dusty aroma	<input type="checkbox"/> persistent aftertaste
<input type="checkbox"/> sweet taste	<input type="checkbox"/> toasted aroma
Free descriptor:	

First observations



RESULTS

Buckwheat pancake comparison on sensory descriptor

