

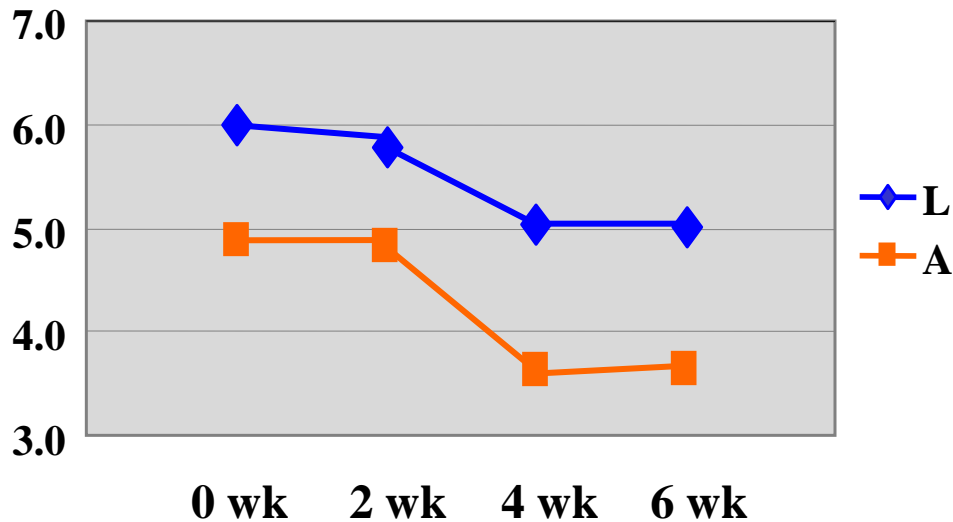
shelf life

- Compare the flavor stability of two different flavors in a beverage over a 6-week accelerated aging storage
 - Which flavor is more stable?
 - What sensory changes happen overtime?
 - Do the two sample age similarly?

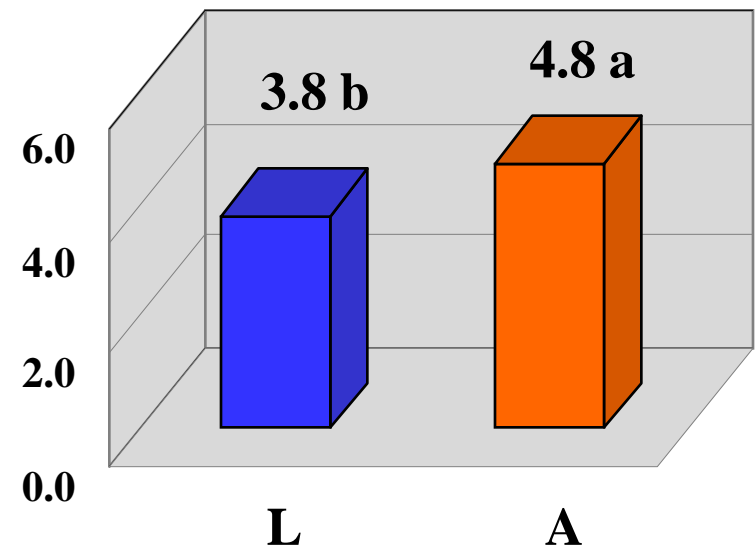
- OVERALL QUALITY SCORE
- DESCRIPTIVE ANALYSIS
 - Full profile
 - 2 samples
 - 4 time intervals
 - 12 trained descriptive panelists.

- Key differences in performance between the two flavors

Overall Quality ($p=0.05$)



Oxidized Flavor ($p=0.01$)



- Stability-wise, “L” flavor performed better than the “A” flavor at all time intervals
 - Flavor “L” had more juicy fresh, green/grassy, floral, powdery, and less bitter, candy, juicy cooked, baby aspirin, oxidized, fatty/lactone
- With time, overall quality scores dropped for both samples (to be expected)
 - The following attributes decrease during storage: juicy fresh, green/grassy, floral, and powdery orange
 - The following attributes increase during storage: bitter, candy, juicy cooked, baby aspirin, oxidized, fatty/lactone.