



Wiskerchen Cheese Inc. SOP

Title: Sensory Analysis

2.061

Issue Date: 4/8/11	Written By: Abby Hoffman	Approved By: John Wiskerchen	Revision # 4	Revision Date: 05/03/2022	Revised By: Denise Wolf	Supersedes: 05/20/2020	Page 1 of 2
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Purpose: To train Wiskerchen Cheese Inc. employees on the correct sampling procedures for Sensory Analysis Sampling and to familiarize employees with the color variations, crumble sizes, aroma, and textures of the various cheeses produced in the facility.

Scope: One day out of the week, each type of cheese that is milled, cubed or in ultra fine form, needs to be sampled for a representative sensory analysis. (i.e. Blue, RF Blue, Gorgonzola, RF Gorgonzola, Feta, RF Feta, T/B Feta, G/H Feta, Med Feta, Goat, RF Goat, Flavored Goat). Conversion and flavored cheese curd samples can also be evaluated.

Sample Collecting:

1. Take a pre-labeled 4oz whirl pak bag for each sample from the QA lab once a week. Samples can be taken by the Department Head, Line Lead, or Quality Assurance personnel.
2. Fill out appropriately:
 - a. Circle product
 - b. Circle if it is reduced fat or regular
 - c. Circle crumble size
 - d. Circle which mill the sample was taken from
 - e. Enter make date of cheese
 - f. Vat ID
 - g. Packaged date
 - h. Initials
3. During milling and while wearing gloves, fill the whirl pak bags to the top of the white line with cheese and seal the bag.
4. Place bags in the basket labeled "Sensory Analysis" located in the large refrigerator in the Lab.

Sensory Evaluation:

1. The Quality Department prepares individual samples of each sample type and puts together a sample "packet". There will be a range from 2-5 samples each week.
2. Each sample will have a sample code written on the front of the sample bag.
3. All employees are welcome to participate. QA sends an email to all Departments Heads letting them know samples are ready for the week and to send anyone who wishes to participate to QA to get started.
4. Participants take a sample packet from the Sensory Analysis basket in the QA refrigerator. They will evaluate samples separately from other participants.
5. Participants will log onto a computer and go to the WCI website www.wiskerchencheese.com
 - a. Click on "Employee Log-In" at the top of the page. Password is 2021
 - b. Click on the red "Sensory Panel" tab
 - c. Click on the "Sample Number" box on the top left of the form. A drop down box appears-click on the corresponding number on your sample bag.
 - d. Go through each attribute, click on an answer AND if it's acceptable (middle 2 columns).



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- e. Click on the "Submit" button. There will be a message telling you if the responses were submitted. If not, missed sections will be outlined in red, participants will have to go back and enter again, then resubmit.
- f. Start a new form for each sample in the sample packet.
6. The sample ID entered at the top of the page identifies cheese type, crumble size, and which application the cheese is for (retail, ingredient, etc). Once the sample answers have been submitted all attributes are automatically recorded into the Sensory Analysis Spreadsheet for tracking/trending data.
7. Participants have 1 week to complete the analysis as time allows in their schedule.

Approved By: _____

Date: _____