## **Contents**

Preface		1 <b>X</b>
Acknowledg	gements	xi
Part I	Introduction and basics	
Chapter 1	Basics and terminology	3
Chapter 1	1.1 Introduction	3
	1.2 What the book will cover	4
	1.3 The importance of statistics	6
	1.4 Applications of statistical procedures in food science	6
	1.5 Focus and terminology	9
	References	12
	Software sources and links	12
Chapter 2	The nature of data and their collection	14
	2.1 Introduction	14
	2.2 The nature of data and their collection	14
	2.3 Collection of data and sampling	25
	2.4 Populations	35
	References	41
Chapter 3	Descriptive statistics	43
_	3.I Introduction	43
	3.2 Tabular and graphical displays	44
	3.3 Descriptive statistic measures	57
	3.4 Measurement uncertainty	67
	3.5 Determination of population nature and variance homogeneity	83
	References	86
Chapter 4	Analysis of differences – significance testing	88
	4.1 Introduction	88
	4.2 Significance (hypothesis) testing	89
	4.3 Assumptions of significance tests	99
	4.4 Stages in a significance test	100
	4.5 Selection of significance tests	105
	4.6 Parametric or non-parametric tests	109
	References	109

vi	Contents
V 1	Comenia

Chapter 5	Types of significance test	111
•	5.1 Introduction	111
	5.2 General points	111
	5.3 Significance tests for nominal data (non-parametric)	112
	5.4 Significance tests for ordinal data (non-parametric)	118
	5.5 Significance tests for interval and ratio data (parametric)	126
	References	135
Chapter 6	Association, correlation and regression	137
	6.1 Introduction	137
	6.2 Association	138
	6.3 Correlation	140
	6.4 Regression	144
	References	149
Chapter 7	Experimental design	150
	7.1 Introduction	150
	7.2 Terminology and general procedure	150
	7.3 Sources of experimental error and its reduction	154
	7.4 Types of design	159
	7.5 Analysis methods and issues	168
	7.6 Applicability of designs	170
	References	171
Part I1	Applications	
Chapter 8	Sensory and consumer data	174
	8.1 Introduction	174
	8.2 The quality and nature of sensory and consumer data	174
	8.3 Experimental design issues	176
	8.4 Consumer data (sensory and survey)	176
	8.5 Trained panel sensory data	192
	8.6 Analysis of relationships	208
	References	209
Chapter 9	Instrumental data	211
	9.1 Introduction	211
	9.2 Quality and nature of instrumental data	211
	9.3 Sampling and replication	214
	9.4 Experimental design issues	216
	9.5 Statistical analysis of instrumental data	218
	9.6 Chemical analysis applications	220
	9.7 Analysis of relationships	235
	References	235

Ch+ 10	Per de sur des de Generale de se	238
Chapter 10	Food product formulation	
	10.1 Introduction	238
	10.2 Design application in food product development	238
	10.3 Single ingredient effects	240
	10.4 Two or more ingredients	244
	10.5 Screening of many ingredients	249
	10.6 Formulation by constraints	255
	References	260
Chapter 11	Statistical quality control	262
	11.1 Introduction	262
	11.2 Types of statistical quality control	263
	11.3 Sampling procedures	264
	11.4 Control charts	265
	11.5 Acceptance sampling	279
	References	283
Chapter 12	Multivariate applications	284
	12.1 Introduction	284
	12.2 Multivariate methods and their characteristics	284
	12.3 Multivariate modes	285
	12.4 Relationship of consumer preference with sensory measures	301

References

Index

vii

302

305

Contents