

CH. 24 Research: Developing New Food Products

MAIN IDEA	DETAIL
Research in the Food Industry	<p>Is an organized method of examining a question, issue, or theory to improve <u>understanding</u>? The goal is to apply new knowledge.</p> <p>Research is based on the <u>scientific method</u>. Steps of the method are not always followed <u>in sequence</u>.</p> <p>Researchers must remain objective and avoid being influenced by <u>biases and emotions</u>.</p> <p>Begin by gathering information that relates to the problem.</p> <p>The research must be <u>replicable</u>. Another scientist should be able to follow the written record to <u>repeat</u> the procedure and achieve similar results.</p> <p>Results of research are reported so other can use and apply the knowledge gained.</p> <p>Research is divided into two main types: <u>descriptive and analytical</u>.</p>
Descriptive Research	<p>Involves collecting data that <u>describes</u> the natural course of events or opinions of people at a given time.</p> <p>Involves <u>observations, surveys, and interviews</u> to collect data.</p> <p>Food scientists use descriptive research to assess people's <u>opinions</u>. It is conducted with <u>taste tests</u> to collect information on consumer opinions about a product. The panel must be made up of people for whom the product is designed.</p> <p>A taste test must allow testers to respond in a way that can be <u>measured scientifically</u>.</p> <p>Written surveys can be designed to allow for responses that can be measured scientifically. Surveys must work with the <u>population being tested</u> whether written, picture (for young children), an interview, etc.</p>
Descriptive Research Continued	<p>Descriptive research can be used to <u>study trends</u> in food consumption. Or collect data from consumers about the types of new products that interest them.</p>

	<p>Example: low fat/low sugar products such as baked potato chips, low fat cheeses, sugar-free cookies, low trans-fat or gluten free products.</p> <p>Functional foods are <u>modified foods or food ingredients</u> that may provide health benefits beyond the traditional nutrients they contain, i.e. soy products.</p>
<p>Analytical Research</p>	<p>Determines cause and effect through <u>observation and testing</u>. It involves exact measurements of <u>mass, volume, time, length and/or chemical makeup</u>.</p> <p>Analytical research is used to <u>test hypotheses</u>. To find out why reactions occur.</p> <p>It is <u>key</u> to the development of a new food product.</p> <p>Usually, descriptive research is used to <u>reveal trends</u>. The results of the descriptive research are used to set up analytical research. The analytical research is used to <u>develop a new product</u>.</p>
<p>Developing Food Science Experiment</p>	<p>A food science experiment is designed to solve a problem or answer a question about food.</p> <ol style="list-style-type: none"> 1. <u>State</u> the problem. 2. Forming a hypothesis or research question, an <u>educated guess</u> about how or why something happens. 3. <u>Gathering information</u>: availability and cost of ingredients, how ingredients interact in food systems similar to the new product, too. 4. Design an <u>experiment</u> to test the hypothesis with <u>controlled variables</u>. Before a researcher can conduct an experiment, they must <u>write the procedure in detail</u>. The written procedure should be clear enough that someone else could <u>conduct the experiment</u> without the researcher's assistance. The written format will be similar to that used in experiment procedures you have followed. 5. <u>Collecting Data</u>: Often means measuring length, mass, temperature, time, and volume. Observations <u>about texture, color, flavor, and aroma</u> may also be recorded. 6. Analyzing and Interpreting Data: How do the results relate to present information? 7. Sharing Results with other researchers.

Developing a New Food Product

Consumers constantly demand more choices, improved convenience and more healthful foods.

Some items food scientists work on developing are **new products**. Other items are **variations** of established products. Olean is an example of a new food product. It was developed to give consumers the taste and feel of fat without the calories.

The best way to understand a process is to work through it.

1. **Identify the Problem** or Need
2. Identify the **Consumer Group** Being Targeted
3. **Conduct Research**
4. **Develop** the Product
5. **Pilot** Manufacture the Product
6. Receive Management approval:
Before a product is mass-produced a complete report is presented to a management team. The report would include:
 - *a sample product with a **complete description**
 - *the **formulation or recipe**
 - *a **cost analysis** broken down by ingredient and individual market unit
 - *an analysis of the pilot manufacturing and taste test results, including any **new or redesigned** equipment needed
 - *a recommendation for **packaging materials** and storage requirements
 - *a description of market **competition** with similar products
 - *an advertising proposal
 - *an explanation of why the company should develop this product
7. **Mass-Produce** the Product
8. Market and Advertise the Product
9. Apply **Professional Ethics**