

#### **Decoding Taste**

How Sensory Lexicons Drive Alignment and Innovation

PREPARED FOR

The Quirk's Event - Chicago

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#### **Overview**

- Context
- Creating a Lexicon
- Applying the Principles

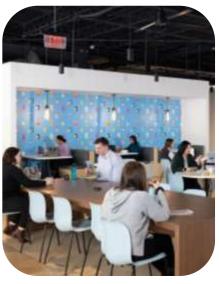
#### Life at Imbibe

We are a flavor and ingredient supplier powered by product development.





















### Building the Sensory and Insights Capability at Imbibe

#### What you expect

- Create sensory programs for innovation, shelf-life, and customer feedback
- Conduct primary and secondary research to generate insights

#### What happens

- Reapply research techniques in unexpected places
- Help develop frameworks to drive faster internal and customer alignment

## What is a Sensory Lexicon?

#### **Shared meaning**

- ✓ Draft a list of terms
- ✓ Align on their definitions
- ✓ Have a shared understanding



#### **How is a Lexicon Typically Used?**

For specific sensory methodologies measuring product attributes or quality

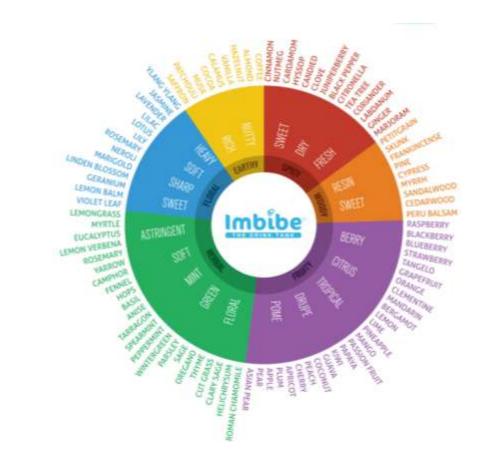
#### **Descriptive Analysis**

Aligned attributes to measure and visualize

#### Transparency Grittiness Tan Color 4.00 Overall Aroma Intensity Viscosity 2.00 Bitter Aftertaste Sweet Licorice Aftertaste Roasted Astringency Bean Flavor Fruity Overall Flavor Intensity

#### **Guided/Expert Tastings**

Visually appealing, organized terms to define a taste experience









**Definition Alignment** 



Taking from the practice to use for other purposes.



References and Training



**Visualization** 

#### **Challenges and Lexicon-Based Solutions**

Stealing principles from lexicon creation and training to advance projects



**Innovation Alignment** 

Lexicon wheel with references



**Category Exploration** 

Guided tasting and visualization



**Quality Assessments** 

Terminology alignment and training

#### **Innovation Alignment**

#### **Strawberry character alignment**

- ✓ Define each term
- ✓ Have an example or reference for each
- ✓ Mix, match, blend, and align on the combination and ratios desired



#### Why It Works

**Innovation Alignment** 

**Engages the entire team** 

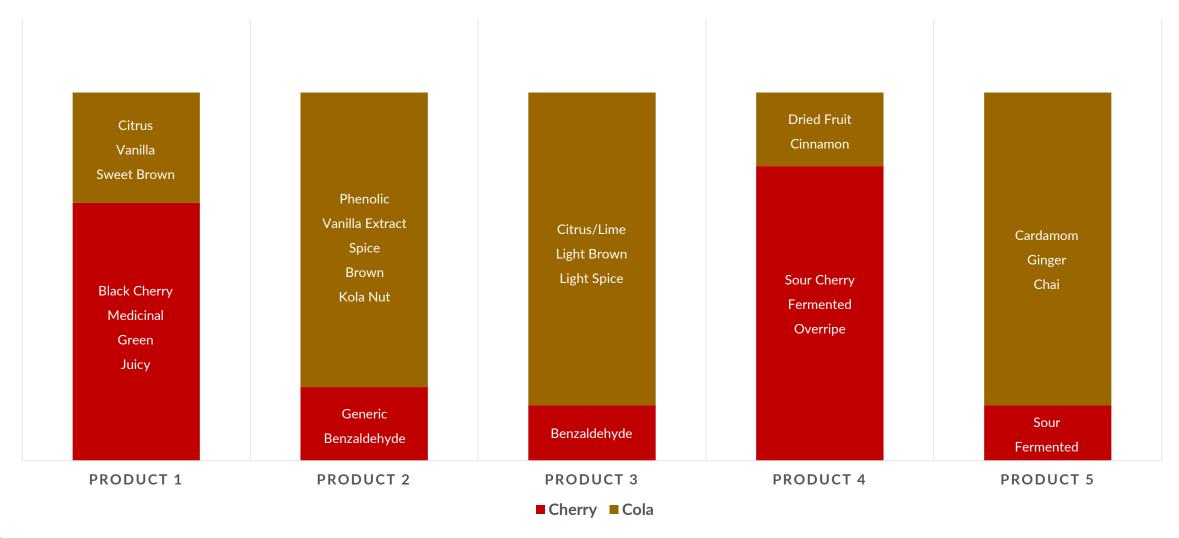
Allows for exploration, creativity, and ownership

**Provides references and training** 

**Creates a shared understanding** 

#### **Category Exploration**

#### **Cherry Cola Balance and Character**



#### Why It Works

**Category Exploration** 

Shows range of variation...or similarity

Illuminates defining characteristics

Simply displays complex information

Makes product differences more tangible

## Oxidation Off-notes Plasticy flavors **Dackating**

#### **Quality Assessments**

#### **Areas of change**

- ✓ Give broad overview of areas of observation
- ✓ Train on detail of specific changes within each area that are likely to occur over shelf-life

#### Why It Works

**Quality Assessments** 

Provides an easy visual aid

**Gives tasters areas of focus** 

Gives tasters more confidence to describe changes

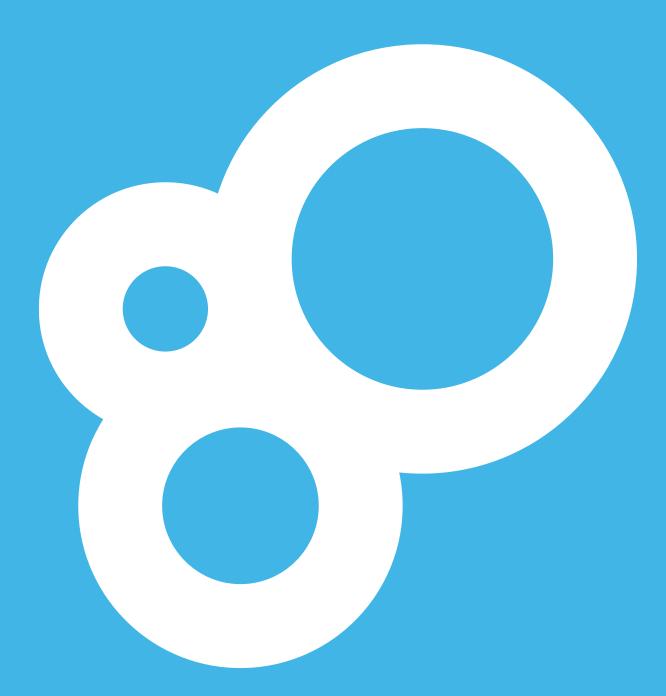
Can be re-worked, customized, or trained on for any project

Research
frameworks can
have broader use
with internal
project teams.

Alignment on terms and definitions can drive project clarity.

Visualizing lexicon can make something abstract more tangible.

# Q&A



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