

CO-CONSUMPTION OF CHEESE AND WINE, AT THE HEART OF RESEARCH BY THE CSGA

The TDS method, or "Temporal Dominance of Sensations", was developed ten years ago by the CSGA. This method consists of determining the sensation that dominates at each moment of tasting. "The temporal description is important in this method. The analysis of what is felt upon consuming food or drink cannot be carried out *a posteriori* but is determined simultaneously with tasting" explains Pascal Schlich, one of the pioneers of this method, research director of the INRA and responsible for the ChemoSens Platform.

Recently, Mara Galmarini, a post-doctoral researcher at the CSGA, used this method to better understand the co-consumption of cheese and wine that is so dear to the heart of the consumer. Approximately thirty French testers evaluated four wines using the TDS method coupled to a hedonistic notion. For each wine, the testers had to take three successive mouthfuls and describe the predominant sensations at each moment of tasting, as well as rating their liking after each mouthful. In a second phase, the testers carried out the same procedure with the same wines, while eating a piece of cheese between each mouthful of wine.

The results were undisputable: cheese altered the sensorial perception of the wine. Thus, tasting cheese in between each mouthful of red wine regulates the dominance of astringency and acidity in favor of the taste of red fruit and for certain wines increases liking scores.

This research confirms the intuitive practice of consumers, but as Pascal Schlich reminds us, "it is one of the roles of science to prove what the consumer knows intuitively". On a wider scale, this research opens new perspectives in the understanding of sensorial perception put into play during a meal and not only during the consumption of a single foodstuff.



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To know more

Galmarini MV, Loiseau A-L, Visalli M, Schlich P (2016). Use of multi-intake Temporal Dominance of Sensations (TDS) to evaluate the influence of cheese on wine perception. *Journal of Food Science*, 81, S2566-S2577.

Key Words

Sensory perception, preferences, wine, cheese, interaction, sensory evaluation, consumer