Question 25 (6 marks)

(a) Why is it necessary to produce a prototype during the development of a food product? **2**

Producing a prototype allows manufacturers to modify any problems that may arise in developing a prototype and also allows small scale production to be converted into large scale which again will identify any problems, so they can be fixed before a product is released.

(b) How can food product prototypes be tested? sensory evaluation consumer tests packaging tests storage trials.

Testing a prototype is an essential step in food product development* Sensory evaluations of the product allow for a products characteristics to be analysed and described by panellists to determine the success of a product. Consumer tests allow companies to gage how consumers will react to the new product. Packaging tests check whether or not the packaging is appropriate for the product. For example testing whether or not the labels will fade. Storage trials are used to check whether or not a product will last on the shelf* They can also test a variety of samples to see which is better

There are 1 tests that an be carried out.

* for the amount of time it is supposed to.