

CHAMAN (VALRHONA)

OBJECTIFS

The overall objective of this project is to establish a method for directly predicting the "chocolate" organoleptic potential of a cocoa, without going through a tasting stage of the associated chocolate.

ACTIONS

- WP1: Understanding sensory differences, identifying organoleptic markers to predict chocolate sensory specificities.
- WP 2 - Identifying cocoa biochemical markers and modelling their relationship with chocolate biochemical markers
- WP 3 - Data analysis and modelling

Responsable :

Date de démarrage : 01/11/2015

Date de clôture : 30/04/2019

Montant :

