



QA Studio Newsletter June 2007

Program Details



New Database for Flavor Criticisms:

Go to > QA Studio Main Menu >
Open Support Items Window:

- Set up Criticisms (e.g. cooked)
- Set up Degrees (e.g. slight)
- Set up Evaluators (e.g. QA Manager)

Set up Test Partners (other plants)

New Detailed Sensory Window for Flavor Criticisms:

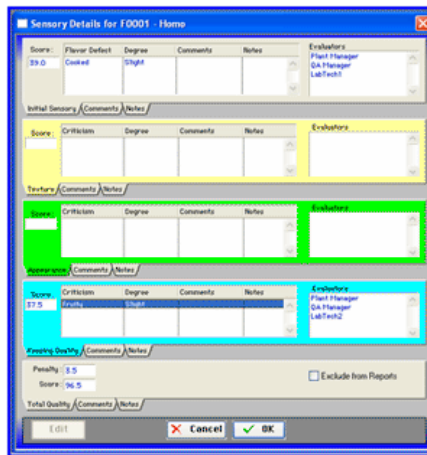
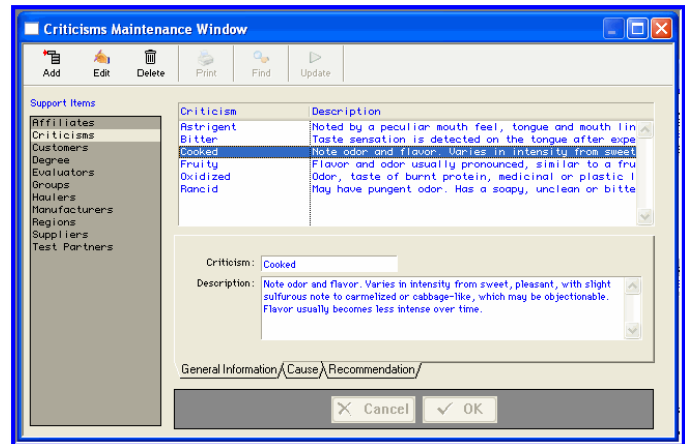
Go to > Fluid Program Main Window
> Sensory Tab > Highlight a sample in
the view > Sensory Data ADD/EDIT:
Enter Score

Right click to enter Criticism (and
degree if applicable)

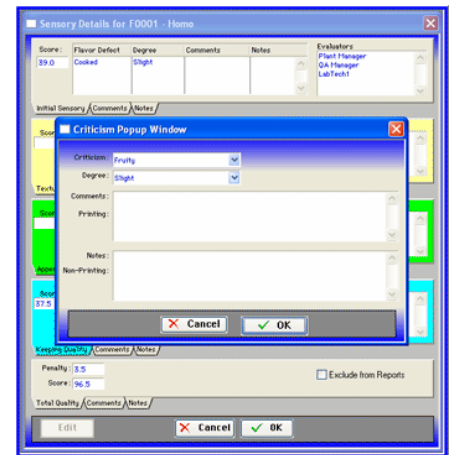
Right click to enter evaluators

Click OK

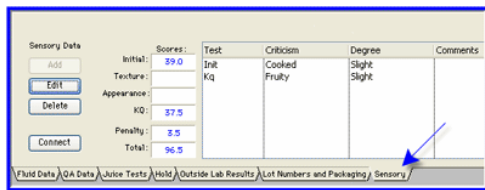
Track Detailed Flavor Characteristics



Sensory Detail Window



Criticism Popup Window



View of the Sensory Details can be found
on the Sensory Tab

Benefits of this feature include:

- Tracking specific flavoring details of the product,
- Tracking specific flavoring details of the product as compared to a competitor's product.

Workshops offered
by Randolph
Associates, Inc.

Dairy Technology Workshop
September 24 - 27, 2007
Birmingham, AL

HTST Workshop
December 3 - 5, 2007
Murfreesboro, TN



QA Studio is committed to meeting and exceeding your needs for a dairy laboratory software program.
We would like your feedback. Please email us at support@qastudio.com