



SENSORY EVALUATION SUMMARY

[Redacted] | 2 g and 3 g sachet prototypes | Preliminary customer review

Reference: **[Redacted]** Evaluation date: 10 October 2026 Prepared for: **[Redacted]** / **[Redacted]**

1. Purpose and scope

This evaluation compared the sensory performance of **[Redacted]** 2 g and 3 g sachet prototypes in coffee, tea and water. A 10 g sucrose serving in 200 mL was used as the comparator for this evaluation. The results below describe this test condition; they do not establish equivalence to the separately discussed 5 g sucrose target.

2. Test conditions

Parameter	Evaluation record
Samples	One full 2 g sachet, one full 3 g sachet or 10 g sucrose per 200 mL beverage
Beverages / temperatures	Coffee, tea and water; each evaluated at ambient temperature, 3 °C and 40 °C
Panel	Seven tasters: three sensory-lab PhDs, two local coffee association participants and two consumer tasters
Replicates	Two cups per sample / beverage / temperature combination; 54 cups per taster, 378 cups in the main evaluation
Presentation	The sucrose reference was identified. The 2 g and 3 g prototypes were coded, with randomized or alternated serving order. Tasters rinsed with water and rested about five minutes between cups.

3. Sensory scores

Each cup was assessed on a five-point scale, where a higher score indicates better performance. The prototype values shown are aggregate panel averages rounded to whole points. Sucrose is the 5-point reference anchor, rather than an independently calculated panel mean.

Attribute	[Redacted] 2 g	[Redacted] 3 g	Sucrose anchor*
Sweetness	5	5	5
Mouthfeel	4	4	5
Clean taste	5	5	5
Aftertaste cleanliness	5	5	5
Sweetness onset	3	4	5
Sweetness progression	4	4	5
Closeness to sucrose	4	4	5

* The sucrose column is a scoring reference, not a measured average. Whole-point rounding limits the precision of the comparison.



4. Observations

Both prototypes were perceived as having sweetness close to the 10 g sucrose comparator under the tested conditions. Their overall sensory profiles were considered similar; the 3 g prototype scored one rounded point higher for sweetness onset. No cooling sensation, bitterness, pronounced monk-fruit off-note, or clear change to the coffee or tea flavour was reported.

Following normal stirring, no visible clumps, bottom residue or sediment were observed in 3 °C water. Dissolution time was not measured. The panel also sampled an additional 200 mL iced milk coffee containing one 2 g sachet per person. Feedback on this serving was especially positive; it was an informal serving check without a parallel 3 g or sucrose comparison.

5. Interpretation and next step

The 2 g prototype remains a candidate for further development because its rounded overall scores were close to those of the 3 g prototype. These results do not constitute a statistical equivalence test. A separate controlled comparison against the originally discussed 5 g sucrose target, together with confirmation of the final formula and sample specifications, is needed before selecting the final sachet weight.

This summary reports the evaluation information currently available. Individual score sheets, unrounded means, batch identifiers and a signed coffee association assessment are not attached. Participation of coffee association tasters does not constitute association certification or endorsement.