

- VELIKI JESENSKI ZIVILISKI SEMINAR
 CCIS, Dimičeva 13, Ljubljana (Slovenija) | 29.11.2018
- SENSIBLE FOOD PACKAGING
 when design is not an art, sensory analysis gives answers
- 🖺 I-CON | UNIS&F EUROISA | UNIVERSITÀ IUAV DI VENEZIA



- packaging solutions in Food & Beverage
- how development of packaging solutions happens in a company
- sensory analysis as a reliable method to measure performance of a packaging solution



ORWARD 2





EAT good mood food, England



TAKING COOPERATION FORWARD





Jan Robben Aardbeien strawberries, Nederland









Take a Bite nutrition bars, Russia







Fritolay tortilla chips, United States









Pistachio Nuts, United States







Migros food retail, Switzerland







Aalbæk Specialiteter cured meats, Denmark







Hexagon Honey, Russia









Vin Grâce, France



TAKING COOPERATION FORWARD









Juice Skins, Japan







Callegari olive oil, United States







Smirnoff Caipiroska, Brasil



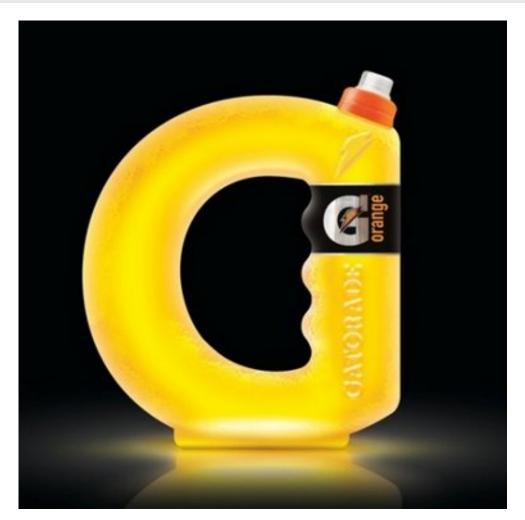




Bottlass, Korea







Cadu Gomes, Brasil







Quick Fruit, Colombia



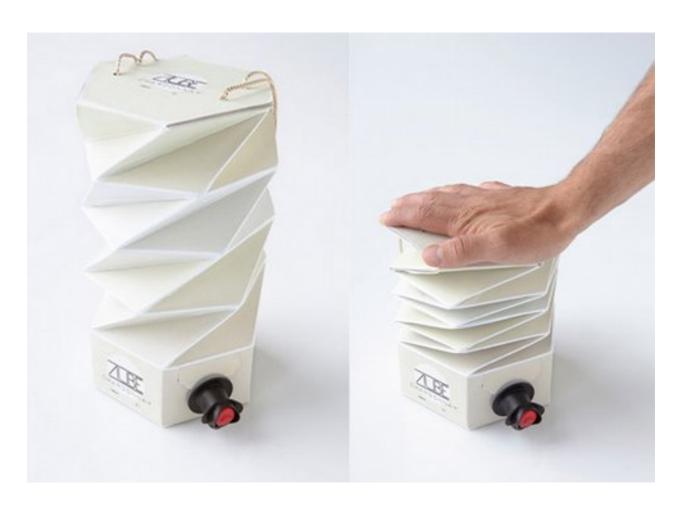




Student work by Yunyeen Yong, Australia







Student work by Veronica Kjellberg and Mila Rodriguez, Sweden







Beehive, Sweden







Nine Herbs, UK



TAKING COOPERATION FORWARD







Deli Garage, Germany







Caramela chocolates, Mexico











GuacTruck truck food, Philippines







Maida conserved organic vegetables, Italy







Thelma's Treats, United States









Robot Food rebranding of Feel Good, Oct. 2017



FOOD PACKAGING DESIGN



Yeah, right! Nice!

And now ...?

- How to properly drive the development of a Food Packaging solution?
- .. and with which tools?



WHAT DOES A PACKAGING DO?



- contain
- protect (shocks, temperature, ...)
- inform
- promote
- appeal
- be more useful, advantageous
- correctly disposable
- sustainable
- manufacturable
- inexpensive
- conform to regulations



WHAT DOES A PACKAGING DO?



- promote
- appeal
- be more useful, advantageous

everybody knows BETTER!



37

DESIGN THINKING (HAHAHA ...)





TAKING COOPERATION FORWARD

DESIGN PROCESS



- com-prehension of the problem
 - analysis of the context (widen your horizons)
 - brief
 - concept(s)
- → choice
- ➤ development
- check



DESIGN PROCESS



com-prehension of the problem

analysis of the context (widen your horizons)

brief

concept(s)

choice

development

check



THE BRIEF





"I WANT A LOGO THAT'S SERIOUS BUT FUN, DETAILED BUT SIMPLE, LARGE BUT SMALL, TECHNICAL BUT LOOKS HAND-DRAWN AND LOOKS EXPENSIVE, BUT COSTS VERY LITTLE."



PROJECT BRIEF

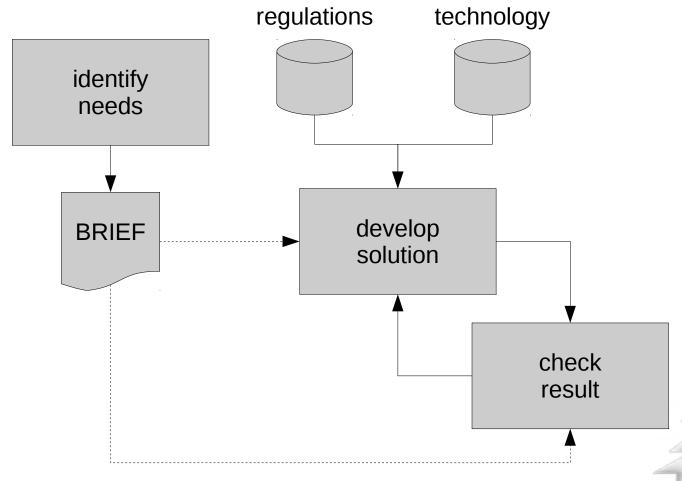


- Subject the topic what are we talking about
- Problems
 what is not working
 issues my project is going to solve
- Performances
 the targets of the project
 performances to be reached
 stated as <u>verifiable</u> conditions



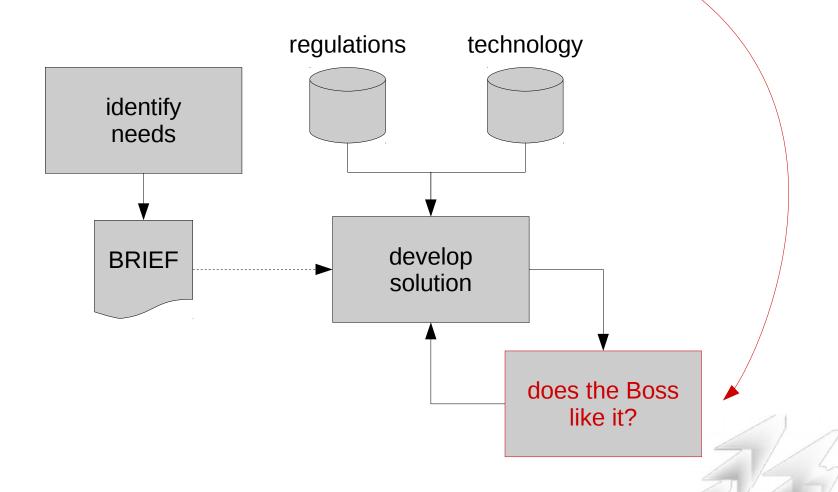
PRODUCT DEVELOPMENT





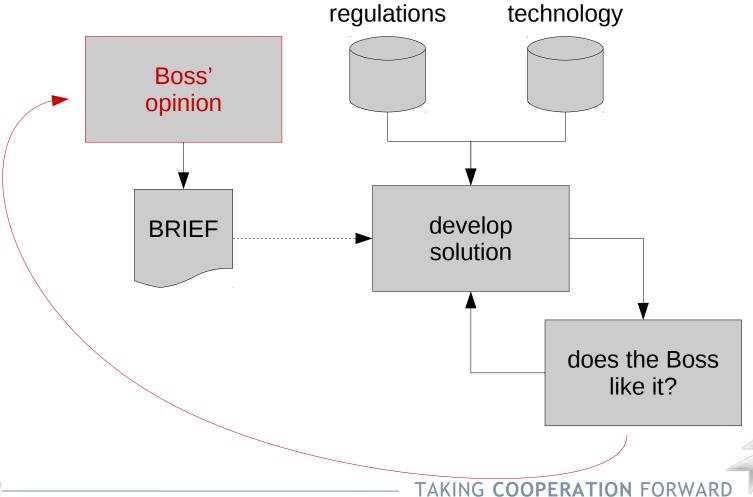






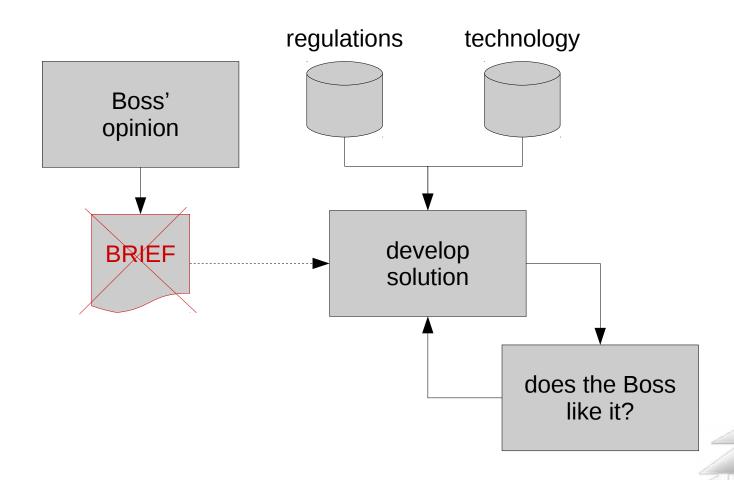






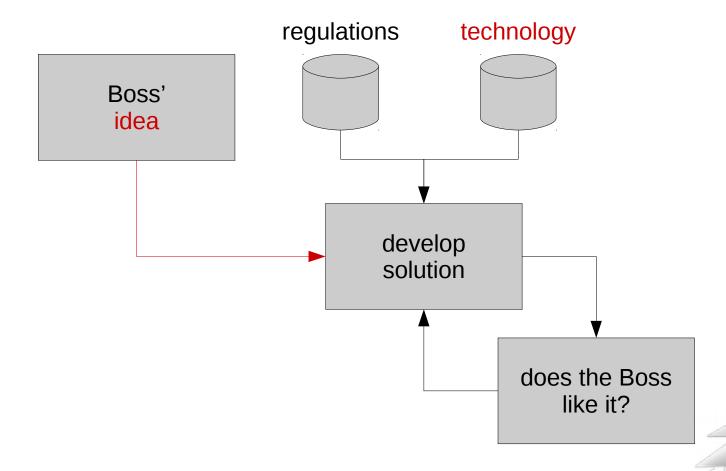






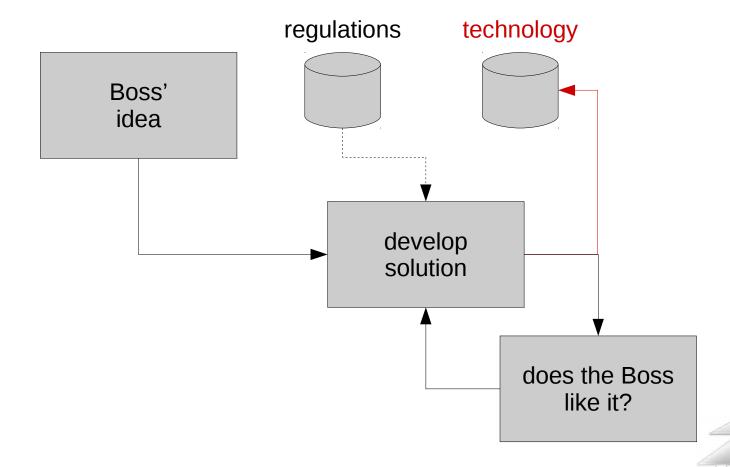










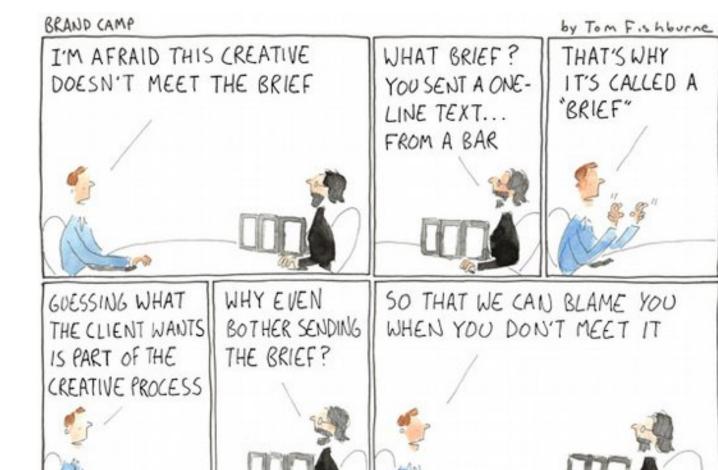




IN SUMMARY





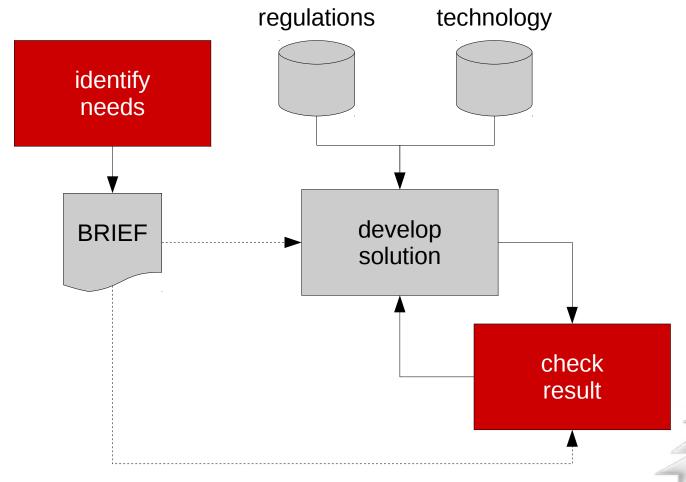




MARKETOONIST. COM

BACK IN TRACK ...



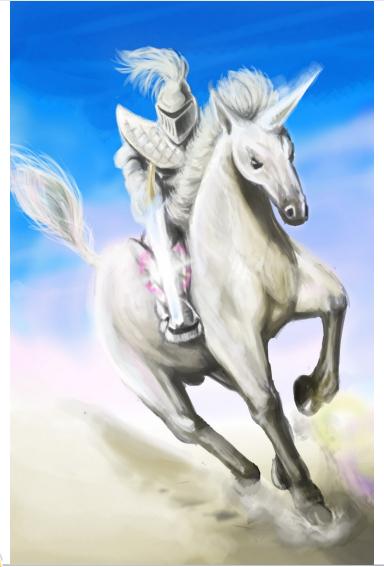




HERE COMES ...







Sensory analysis



TAKING COOPERATION FORWARD



WHAT



Sensory analysis (SA) is as a **scientific method** used to evoke, measure, analyze, and interpret those responses to products as perceived through the senses of **sight**, **smell**, **touch**, **taste**, and **hearing**.

Stone H, Sidel JL (1993)





WHAT

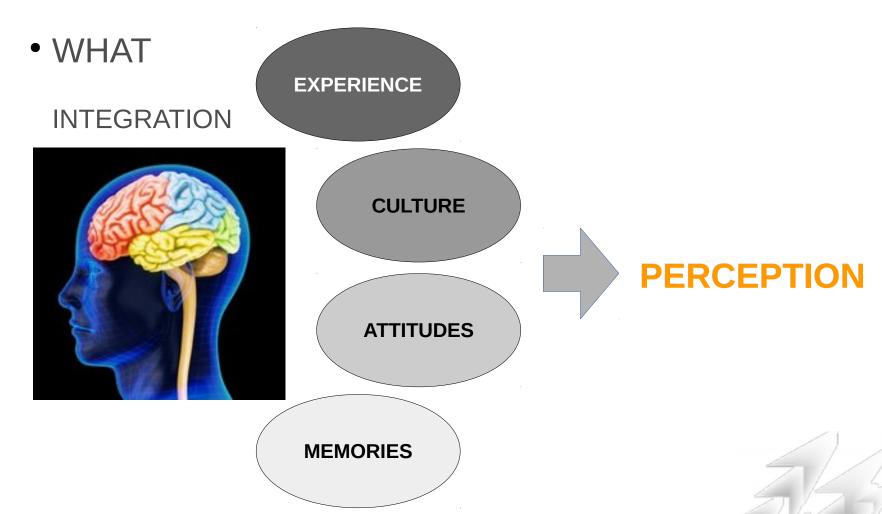
analysis instruments

5 senses

SIGHT TOUCH TASTE SMELL HEARING









THE TOOLS







WHEN



- development of a new solution
 - trace needs
 - evaluate competitors
 - check results
- on production
 - quality control
 - evaluate effects of modifications to process
 - monitor product during best-before period



ARD 49

WHY

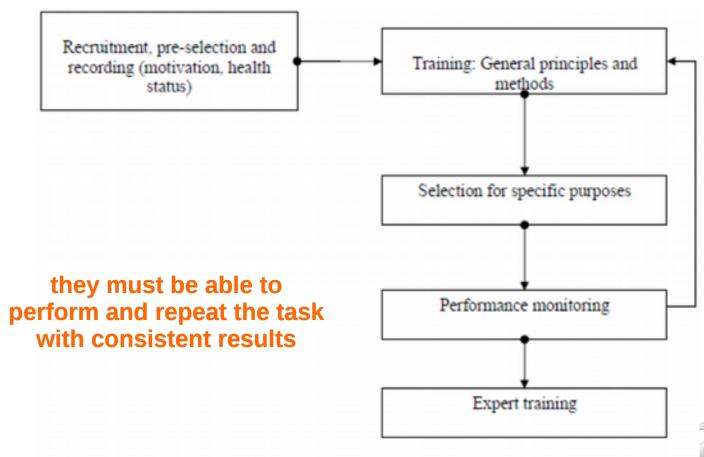


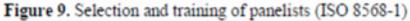
- Sensory analysis can supply clear perception about ordinary consumers experience
- Sensory analysis can be much quicker than most non-sensory methods
- Sensory jurors use more than one sense at the same time, resulting as more flexible instruments
- Sensory analysts can be very sensitive and effective in detecting minute differences in product properties
- Laboratories are not required to conduct descriptive analysis of a product. Sensory panels may result a more **effective and efficient** option to describe product impact on humans.





Sensory jurors are formally trained and qualified







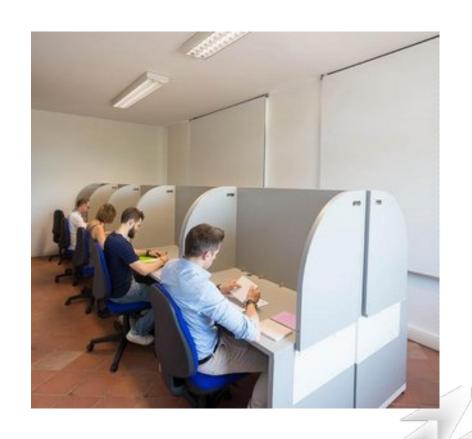
WHERE



Panelist room:

a regulated environment

- Noise- and smell-free
- Draft-free, ventilated
- Well lit
- temperature: 20-22°C rel. umidity: 50-70%
- Bright pastel-colored walls and furniture
- Separated posts





STATISTIC METHODS

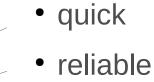


- summarize data, making them intelligible
- clear spurious spikes
- rule out erratic judgements
- monitor jurors' reliability







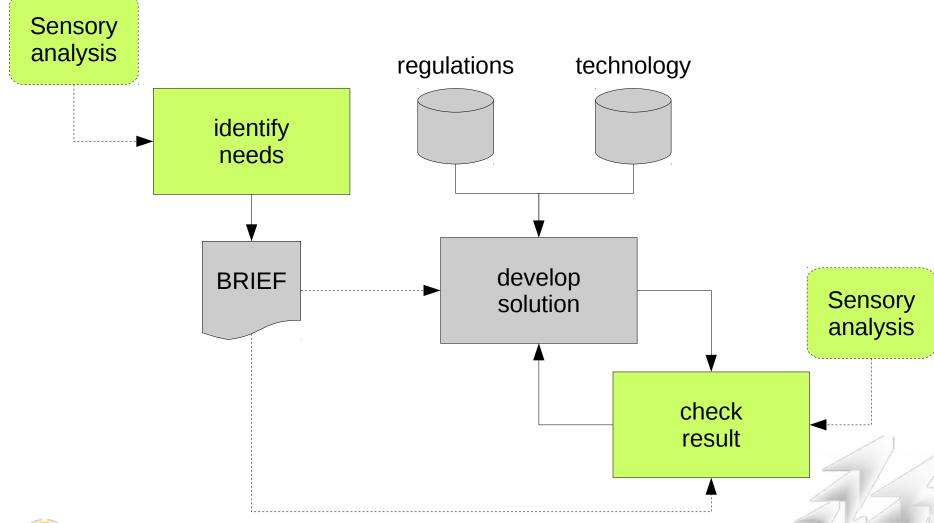


- repeatable
- targeted
- independent
- cost-effective



DATA, NOT OPINIONS!







A SPECIAL NOTE



sensibility "ˌsensəˈbɪlətɪ n.

- 1. Capacity to feel (skin lost its sensibility).
- 2. Exceptional openness to emotional impressions (sense and sensibility); delicacy of feeling, susceptibility (sensibility to kindness etc.); ..."

(excerpt from Sensibility in: The Oxford Dictionary of Current English, 1976, page 1034)



A SPECIAL NOTE



sensibility

is necessary to correctly **perceive** and **select** the aspects of a problem we need to take care of

and, even more important,

the ones we want to leave aside.





A SPECIAL NOTE



design

needs sensibility

to spot the **right problems** out of intricate situations

and to efficiently devise effective solutions.



WHAT IS 'RIGHT' DESIGN?



I-CON











arch. Lorenzo Secco studio.lorenzosecco@gmail.com



UniS&F, Knowledge Partner of I-CON Interreg Central EU Project



www.interreg-central.eu/Content.Node/I-CON.html



unisef@unisef.it



+39 0422 916400



facebook.com/iconproject.InterregCE



linkedin.com/in/



twitter.com/

