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Titel der Arbeit:

Sensory profile and consumer preference – comparison between sustainable PLA cup and conventional cup

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Abstract
Eco-friendly packaging has become one of the most important and urgent trends in industry, which is on the look for new solution to this issue. A sensory profile of two packaging materials (PET and PLA) was created in order to compare them in terms of sensory properties. Sensory categories were appearance, odour and touch. In addition, consumer preference is also investigated. The PLA cup is being preferred, mainly because of its touch. The results of our study can be used as a guide for further investigations.

References:

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