



Product Evaluation Report, Brussels 2024

Riso Magno Carnaroli

Riso Magno



"Good-quality risotto rice with a nice balance between sweet and savoury notes, and a satisfying bite on the palate."

International Taste Institute

105A rue Colonel Bourg 1140 Brussels, Belgium | www.taste-institute.com



Sensory Analysis Results

Total Score

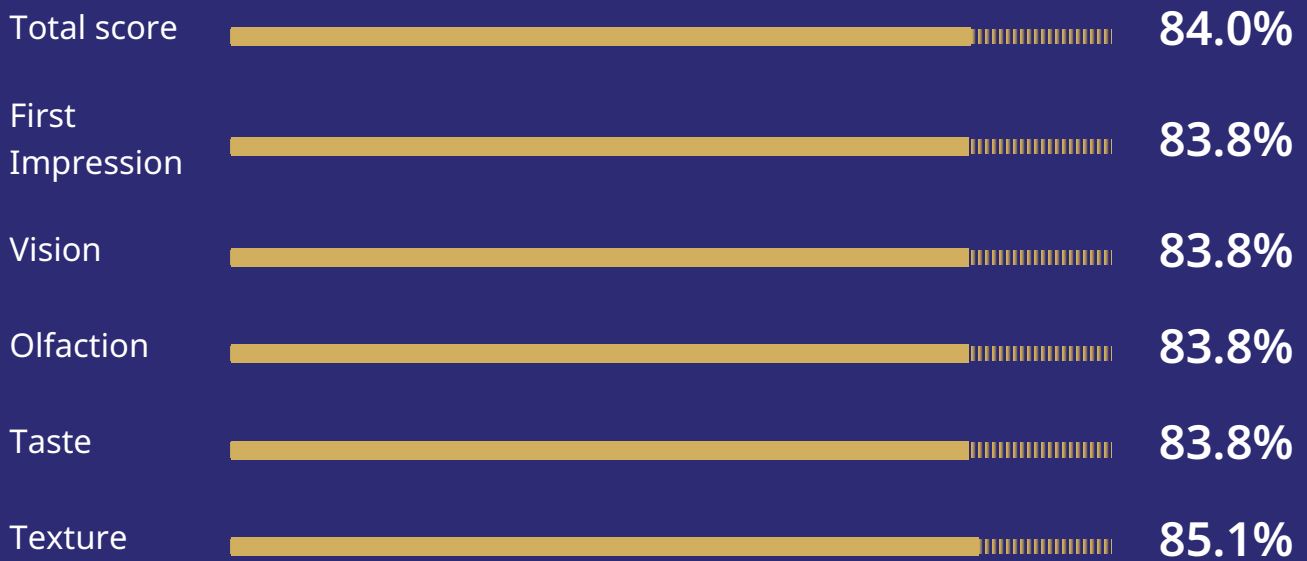
84.0%



Award



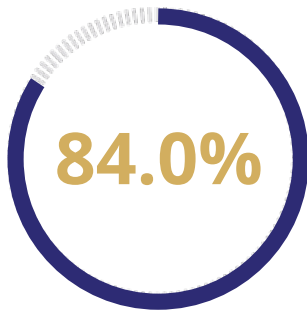
Sensory Evaluation



Eric de Spoelberch
Managing Director

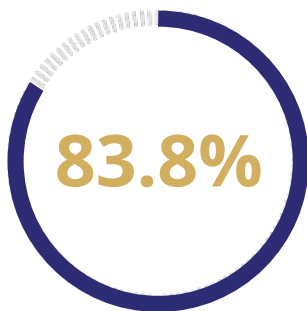
Laurent van Wassenhove
Managing Director

Comments & suggestions from the Jury



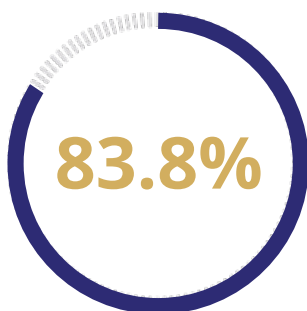
General comment

- Overall, this is a very good product with an impressive visual appearance and fresh, clean aromas that are rather appetising.
- This risotto rice is suitable for everyday use and will appeal to a wide audience. The grains have good bite, yet melt in the mouth easily.
- A well-made product that could be even more appealing with a little more aromatic depth and persistence.



Vision

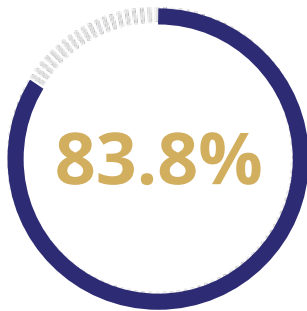
- This rice has a very attractive visual appearance, with well-defined grains and a natural white colour.
- Round grains of rice with a uniform shape and size. Although some grains are broken, the majority are largely intact.
- The visual is very positive and suggests a good-quality product that is ideal for risotto.



Olfaction

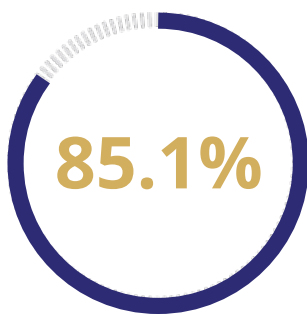
- This rice has a fresh, clean aroma that meets our expectations for this type of product.
- This product has a classic rice aroma that is reminiscent of cereals, seeds and nuts.
- Although the aroma is very enjoyable, it could be a little more persistent after cooking.

Comments & suggestions from the Jury



Taste

- This product displays a good balance between sweet and savoury elements on the palate.
- The taste is of a classic risotto rice and would make a great base for a tasty risotto.
- A little more aromatic intensity and persistence could boost the taste even further.



Texture

- The grains of rice are distributed very nicely in the mouth and do not stick in the teeth.
- These grains provide a satisfying bite, combined with a melt-in-the-mouth texture.
- The product displays good resistance to cooking, and overall the texture is very enjoyable.

Suggestions about the product

- Although this is a very good product, it could be improved by adding some more minerals to the soil to give more consistency to the grain.
- Drying the grains of rice slowly could allow a deeper aroma to develop.
- Take care to select only the largest grains for a high-quality result.

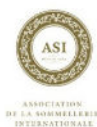
The Jury



The world's most professional jury of taste experts

- Our jury is composed of more than 200 professional taste experts, who are members of the most prestigious chef and sommelier associations.
- But membership in an association alone doesn't qualify them. Each jury member is carefully selected based on their tasting experience; they've been spotlighted by chef and sommelier competitions or top institutions such as Le Guide Michelin and Gault & Millau.
- Hailing from over 20 countries, Taste Institute jury members are all external and independent. Their knowledge of taste and their ability to provide relevant feedback is constantly evaluated and monitored by our tasting committee.

Our partner Chef & Sommelier Associations



Testing Methodology

Blind tasting, for truly objective evaluations



- Our strict tasting process is performed blind and in complete silence. Our chefs and sommeliers know nothing ahead of time about the product being tested, except for its category.
- Jury members never make subjective or snap judgments, nor do they speak to each other during the tasting process. Instead, they provide thoughtful feedback and advice based on their deep experience with taste. Each product is evaluated in accordance with the 5 International Hedonic Sensory Analysis criteria (AFNOR XP V096A standards) – first impression, vision, olfaction, taste and texture (for food) or final sensation (for drinks).
- Product samples are never compared with each other; they are always evaluated based on their own intrinsic characteristics.

Prepared, presented, and served with care



- Natural lighting and standard transparent or white chinaware: every product is presented to the jury member in the same way, ensuring a consistent analysis process. The serving protocol we follow is highly precise and always respects the producer's preparation and serving instructions.
- We reserve the right to work with accredited laboratories to test the physical and chemical components of product samples. We do this to make sure that the quality of the sample matches the quality of the product available to the consumer.

Sensory Criteria Definition



First impression

- The First impression refers to a first spontaneous overall gustative impression, before starting the systematic analytical evaluation of the product.
- The Jury is asked to give an overall spontaneous score about the product.
- This score has an important weight in the total score calculation.



Vision

- It characterizes the visual quality of food & drinks; are evaluated dimensions such as: colour, shape, size, transparency, dullness, glossiness, presence of residues, ...
- The visual aspect should be pleasing and consistent with those normally associated to the category.



Olfaction

- Aroma of food & drinks are evaluated. A pleasant aroma makes food appetising.
- The sense of smell is useful in detecting freshness, rancidity or defects in food & drinks.
- It is a factor that plays an essential role in the flavour perception.



Taste

- Taste characterizes the flavours perceived in the mouth and on the tongue.
- There are five main types of taste sensations: Sweet, Salty, Sour, Bitter and Umami.
- The taste is strongly connected to and influenced by aromas perceived by the nose.



Texture

(Food products)

- Texture is perceived by a combination of different senses i.e. mouthfeel, sight, and hearing.
- Texture is a key factor for many food products. For example it includes elements like tenderness, crispiness, consistency, viscosity, chewiness and size & shape of particles.



Final sensation

(Drinks)

- Final sensation refers to the sensations still present after the drink has been swallowed.