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農業生産法人 株式会社ミヤモトオレンジガーデン

「ミヤモトオレンジガーデンのみかんジュース」が、

International Taste Institute「優秀味覚賞 2つ星」を獲得

2019年のInternational Taste Institute（国際味覚審査機構）の審査において、

「ミヤモトオレンジガーデンのみかんジュース」が、『**優秀味覚賞 2つ星**』を獲得しました。

International Taste Institute は、ヨーロッパで最も著名な飲食関連協会所属の200人以上のシェフとソムリエで構成される審査員団によって審査されています。国際快樂感覚分析法に基づく体系的なアプローチに従って、客観的で独立した審査方法により、世界で最も有名な「味の認定」と言われています。



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今後も引き続き、世界最高品質のみかんを目指して、おいしく、安心安全、高品位・高付加価値のみかんづくりを研究・実践し続けます。また、グローバル GAP および ASIA GAP の普及推進への支援を積極的に行い、地域貢献、および農業界の発展に尽力いたします。

当社は、お客さま、お取引先、従業員とその家族全ての生活者に、みかんを通じて喜んで頂きたいとの想いがあります。また、みかんだけでなく、野菜果物の新しい価値創造に努めてまいります。

以上

<外部リンク>

[International Taste Institute について](#)



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International Taste Institute

Sensory Analysis Results, Brussels 2019

MIKAN juice

Utsunomiya Univ./MIYAMOTO Orange Garden



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**International
Taste Institute**

Sensory Analysis Results

MIKAN juice

Utsunomiya Univ./MIYAMOTO Orange Garden

Total Score

85.9%

Award



Sensory Evaluation



Eric de Spoelberch
Managing Director

Laurent van Wassenhove
Managing Director



The jury

The world most professional jury of taste-experts

- Products are tested by a large panel of professional taste-experts, members of the world's most prestigious Chef & Sommelier associations.
- Over 200 jury members are carefully selected based on their experience in tasting. Their talents are recognized in Chef and Sommelier competitions or by renowned institutions such as Le guide Michelin or Gault & Millau.
- Our jury members include many head-Sommeliers & Chefs from Michelin starred restaurants like El Bulli (Spain) or Le Jules Vernes (France), best Chefs or Sommeliers from various European countries, like Italy, Spain, Portugal, Belgium, Netherlands, Hungary etc.,... Chefs cooking for personalities like the French president or the Queen of England.
- Judges come from over 20 countries. They are all external and independent.

Our partner Chef & Sommelier Associations





Tasting Methodology



Blind Sensory Analyses

- Products are blind-tested, meaning that the tasters are not aware of brand name, product name nor origin of the product. They only receive a short description of the product category.
- Each product is evaluated for its organoleptic quality following a systematic approach based on the 5 International Hedonic Sensory Analysis criteria (AFNOR XP V09A standards): First Impression, vision, olfaction, taste, texture (food) or final sensation (drinks).
- Each jury member evaluates and scores the product on his/her own, in silence and without communication with other jury members.



Product preparation & presentation

- All products are presented in standardized transparent or white chinaware. This methodology ensures that any bias or preconceived opinion about a food product or a beverage is avoided.
- The products are prepared and served according to a precise protocol strictly respecting the producer preparation and serving instructions.
- The Taste Institute reserves the right to test the physical and chemical components of the samples with accredited laboratories to ensure that the products tested match the quality of products available to consumer.



Tasting Philosophy and scoring method

- It is not a competition: each product is scored on its intrinsic organoleptic quality.
- The products are evaluated and scored according to what is expected from a consumer product from its category.
- Jury members are not asked whether they personally like the product or not, but how good its organoleptic qualities are for a consumer product in its category.
- To some extent, taste is subjective and there certainly is a cultural factor in taste; however, 15 years of taste evaluation experience with some of the best taste experts in the world has demonstrated that in most cases there is a very strong consistency in the evaluations.
- To reflect the overall hedonic quality, the Total score is a weighted average of the 5 International Sensory Analysis criteria.



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 gustatory pleasure experienced when tasting the product.



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 the aspect normally associated to the category.



Olfaction

Olfaction characterizes the aromas perceived by the nose. 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 hedonic factor for many food products. For example, it can include characteristics such as 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.