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Taint Test for Ultimate Surface Disinfectant

Test Objective To determine whether Protectus Ultimate would have the potential to taint after direct contact with food.

Test Method Used Triangle Test No. TES-S-004 (British Standard, Sensory Analysis – Methodology – Triangle Test, BS EN ISO 4120:2007). The test was carried out by Campden Technology Ltd, Gloucestershire, UK.

Description Stainless steel tiles were sprayed with Protectus Ultimate and allowed to air dry without rinsing. Once dried, the tiles were stored in direct contact with chocolate buttons for 24 hours at ambient temperature inside a sealed glass container. Untreated (control) chocolate samples were set up using the same method as above but using distilled water in place of the test product.

The chocolate was evaluated by thirty trained sensory assessors using the Triangle Test Method which is a sensory evaluation. It is appropriately called a "**triangle**" **test** because it uses three products to exemplify a difference in the test product using three main senses to identify the main difference: taste, smell, and touch. During the test, an assessor is presented with three test samples - one different and two alike. Each assessor was instructed to taste from left to right and pick the sample that taste different from the other two.

The test states that if no more than 11 of the 30 assessors identify the chocolate sample that is different, then the product has met the requirements. Therefore, if 11 or less of the assessors identify the different sample, then the product would not be considered to have the potential to taint.

Summary Results Less than 11 assessors correctly identified the different sample. Therefore, Protectus Ultimate was found not to have the potential to taint.

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