Sensory Analysis Results, Brussels 2026

BIOS Water

Supersberger Group GmbH

International Taste Institute
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Sensory Analysis Results

Total Score

93.2%

Award

★ ★ ★

Sensory Evaluation

Total score	93.2%
First Impression	95.0%
Vision	96.9%
Olfaction	89.4%
Taste	89.4%
Final Sensation	90.0%

Eric de Spoelberch
Managing Director

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Managing Director

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 dimentions 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 Unami.
- The taste is strongly connecte 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.