Taste Sensing System TS-5000Z is the winner of the SCAA Best New Product 2017 in the technology category at The Specialty Coffee Association Awards in Seattle.

INSENT’s taste sensor is the original technology collaborating INSENT and Prof. Toko of Kyushu University since 1989.

More than 500 companies and research institutes have introduced the taste sensor around the world. In Japanese market, more than 15 coffee related companies use the system for their business.
Correlation with Human Sensory Testing

Coffee specialists had verified and published the correlation with the system and human cupping. Dr. Ishiwaki of Ishimitsu & Co., Ltd. said that “the result of the sensor have high correlation with those of sensory evaluation.” for blending Colombia and Vietnam coffee at different ratio.\(^{(1)}\) Dr. Yamaguchi of Mitsumoto Coffee Co.,Ltd. published the beautiful comparison between the system and human cupping of single-origin beans with light to dark roasts.\(^{(2)}\)


World Coffee Taste

Difference in production area
Brazil, Colombia, Guatemala, Ethiopia, Tanzania, Sulawesi, Honduras, Indonesia, Vietnam

Degree of roasting
Light, medium, dark

Note: Saltiness sensor responds to organic acid salts in coffee correlating with Brix.

Samples were provided by UNIMAT PRECIOUS
**Grind Size**

- **Mill**: Kalita Nice Cut Mill
- **Grind size**: 1 (fine), 2, 3.5, 6, 8 (coarse)

Note: Saltiness sensor responds to organic acid salts in coffee correlating with Brix.