

# SENSAPURE STABILITY TESTING WITH SENSORY METRICS



**If you could go back in time, you would have started this last year.**

Supplement Facts		
Serving Size 1 Scoop (22.5 g)		
Servings Per Container 30		
	Amount Per Serving	% Daily Value
Calories	25	
Total Carbohydrate	6 g	2%*
Sugars	4 g	†
Niacin (as Nicotinic Acid)	30 mg	150%
Vitamin B12 (as Cyanocobalamin)	60 mcg	1000%
Arginine AKG	3 g	†
Creatine Monohydrate	3 g	†
Beta-Alanine	2.5 g	†
Micronized L-Citrulline	2 g	†
N-Acetyl L-Tyrosine	1.5 g	†
Caffeine (from Green Tea)	175 mg	†
Choline (as Choline Bitartrate)	100 mg	†
Grape Seed Extract (Vitis vinifera)(seeds)	50 mg	†
Trans-Resveratrol	30 mg	†
Storage : Store below 30°C    Exp. Date : 20MAY2025		
Mfg. Date : 20MAY2020    Lot No. : 0E894		

## When the industry refers to “Stability Testing” you likely think of the following issues:

- Support for Best if Used by Dates / Expiration Dates
- Shelf Life Stability / Physical Clumping / Product Degradation
- Potency of Active Ingredients Declining Over Time

And rightly so. Early product failure can result in costly returns and unhappy customers. But what about the wide chasm of customer experience with your product before any physical issues are evidenced? How can you be sure that the last scoop of your product is delivering the same amazing experience as the first scoop?

## How much have stability issues cost you in the last 12 months?

### THE PROGRAM

With Dyad Labs new Stability Testing + Sensory Metrics Program, you can now, not only fulfill regulatory requirements of Best By Date Support, but you can know how well your product is holding up on the shelves and in cup-boards of your customers around the world. Can your products pass triangle tests at 30 days of open, how about 90 days? Is your best-selling product as delicious after sitting opened for 6 months as it is right off the packaging line?

Our variety and plurality of stability chambers allow us to customize your testing program to meet your needs. From simple retention programs with scheduled sensory test intervals, to accelerated testing in the chambers with both open and closed packaging. While you may not be able to turn back time and start your Stability Testing last year, with access to your retentions, we can help you get off to a great start. Give your account manager a call today to get started.

### When do Stability Testing Programs Matter to My Brand?

- FDA Audits
- Customer / Manufacturer Audits
- Raising Capital for Growth or Exit
- Consumer Confidence
- Consumer Watchdog Audits

## Stability Testing and Sensory Metrics – How

### CGMP data support for “best if used by:” and “expiration dates” on finished products

Understanding how your product functions over time in variable environments is critical for establishing reliable expiration dates and ensuring superior customer experience. Stability studies are an integral component of understanding the stability of your raw materials and finished products. If your finished products have an expiration date listed, cGMPs mandate that the expiration date claim is substantiated by data.

### Overview of study process

- Product Review and Protocol Development
- Sample Submission
- Initial Testing
- Method Development (if necessary)
- Stability Testing
- Report Results

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**sensapure**  
FLAVORS

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## **Sensapure flavors stability testing with sensory metrics features:**

- Full analytical lab services through Dyad Labs, ISO/IEC 17025:2005 Accredited
- Customizable stability study protocol to match your specific requirements and internal policies
- Initial testing performed to determine if the baseline results are acceptable before fully committing to the entire length of the stability study
- If a method is found unsuitable for the sample matrix, Dyad Labs can assist the customer with method development and use the newly developed method for the stability study
- Objective sensory lab testing through Sensapure flavors to measure flavor, aroma and product appeal.

## **Contact us for customized storage condition options**

### **STABILITY CHAMBER DETAIL**

Chamber Type	Real-time	Accelerated
Temperature	25C°	40C°
Relative Humidity	60%	75%

#### **How does it work?**

We can compare freshly produced product to those that have been accelerated in our stability chambers to understand how time affects each product you sell. Triangle Tests (matching), Flavor Attribute and Preference Tests can be conducted

to gather feedback from small groups or large tasting panels. The results are available to review instantly with your team and our chemists to make any needed changes right away.

**Please contact your Dyad Labs representative for  
additional information on getting started!**