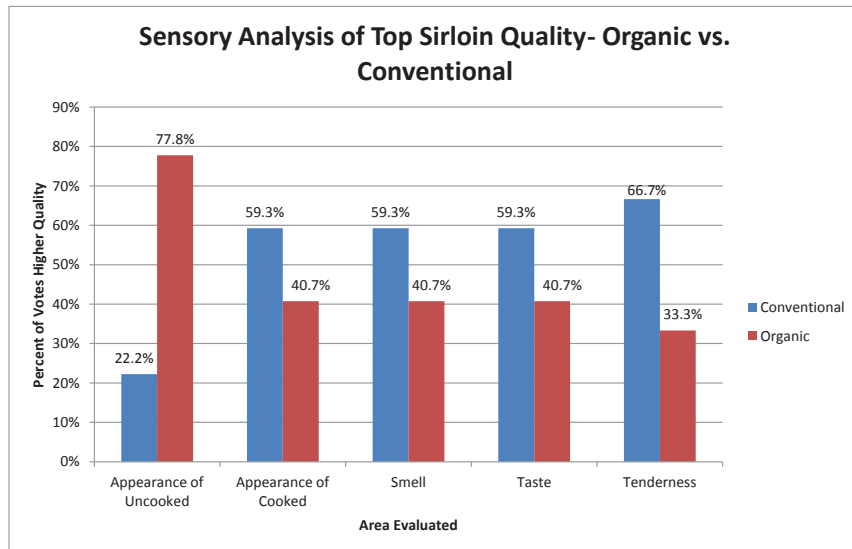


Class Experiment Data												
Top Sirloin												
Participant	Appearance of Uncooked		Appearance of Cooked			Smell		Taste		Tenderness		
	A	B	A	B	2	A	B	A	B	A	B	
1	1	2	1	2	1	2	1	2	1	2	1	2
2	1	2	2	1	1	2	1	2	1	2	1	2
3	2	1	2	1	1	2	2	1	2	1	2	1
4	2	1	1	2	1	2	1	2	1	2	1	2
5	2	1	1	2	1	2	1	2	1	2	1	2
6	2	1	2	1	1	2	1	2	1	2	1	2
7	2	1	2	1	1	2	1	2	1	2	1	2
8	1	2	1	2	1	2	1	2	1	2	1	2
9	2	1	1	2	1	2	1	2	1	2	1	2
10	2	1	1	2	1	2	1	2	1	2	1	2
11	2	1	2	1	1	2	1	2	1	2	1	2
12	1	2	1	2	1	2	1	2	1	2	1	2
13	2	1	1	2	2	1	2	1	2	1	2	1
14	2	1	2	1	1	2	1	2	1	2	1	2
15	2	1	1	2	1	2	1	2	1	2	1	2
16	2	1	1	2	2	1	2	1	2	1	2	1
17	1	2	1	2	2	1	1	2	1	2	1	2
18	2	1	1	2	2	1	1	2	2	2	1	2
19	2	1	2	1	1	2	1	2	1	2	1	2
20	2	1	1	2	2	1	2	1	2	1	2	1
21	2	1	2	1	2	1	2	1	2	1	2	1
22	2	1	1	2	2	1	2	1	2	1	2	1
23	2	1	1	2	1	2	2	1	2	1	2	1
24	2	1	2	1	2	1	2	1	2	1	2	1
25	1	2	1	2	2	1	2	1	1	1	2	2
26	2	1	2	1	2	1	2	1	2	1	1	2
27	2	1	2	1	2	1	2	1	2	1	2	1
# of Participants Responding 1	6	21	16	11	16	11	16	11	18	9		
Total Number of Participants												
	27											

Sensory Analysis of Top Sirloin Quality- Organic vs. Conventional  
Total Number of Participants

27

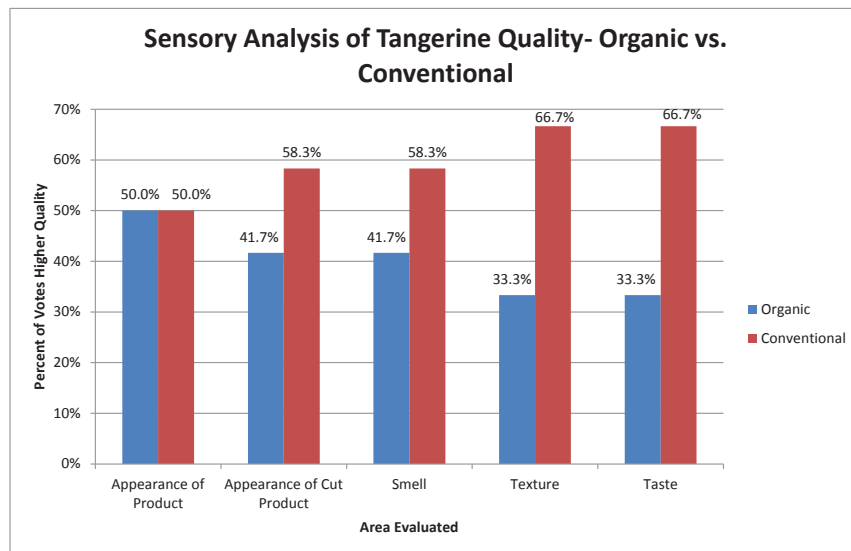
Area Evaluated	Number of Votes Higher Quality		Percent of Votes Higher Quality		Total
	Sample A	Sample B	Conventional	Organic	
Appearance of Uncooked	6	21	22.2%	77.8%	100%
Appearance of Cooked	16	11	59.3%	40.7%	100%
Smell	16	11	59.3%	40.7%	100%
Taste	16	11	59.3%	40.7%	100%
Tenderness	18	9	66.7%	33.3%	100%



Class Experiment Data											
Tangerine											
Participant	Appearance of Product		Appearance of Cut Product			Smell		Texture		Taste	
	A	B	A	B	A	B	A	B	A	B	
1	1	2	1	2	2	1	1	2	1	2	
2	1	2	1	2	1	2	1	2	1	2	
3	2	1	2	1	1	2	2	1	2	1	
4	2	1	2	1	1	2	2	1	1	2	
5	1	2	1	2	1	2	2	1	2	1	
6	1	2	2	1	1	2	2	1	2	1	
7	2	1	2	1	2	1	2	1	2	1	
8	1	2	2	1	2	1	1	2	1	2	
9	2	1	2	1	2	1	2	1	2	1	
10	2	1	1	2	2	1	1	2	2	1	
11	1	2	1	2	2	1	2	1	2	1	
12	2	1	2	1	2	1	2	1	2	1	
# of Participants Responding 1	6	6	5	7	5	7	4	8	4	8	

Total Number of Participants  
12

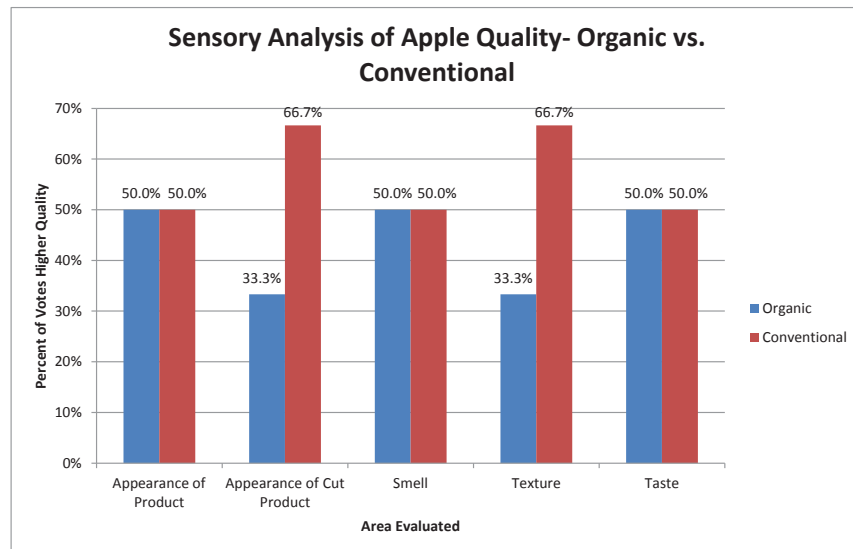
Sensory Analysis of Tangerine Quality- Organic vs. Conventional						
					Total Number of Participants	12
Tangerine						
Area Evaluated	Number of Votes Higher Quality		Percent of Votes Higher Quality		Total	
	Sample A	Sample B	Organic	Conventional		
Appearance of Product	6	6	50.0%	50.0%	100%	
Appearance of Cut Product	5	7	41.7%	58.3%	100%	
Smell	5	7	41.7%	58.3%	100%	
Texture	4	8	33.3%	66.7%	100%	
Taste	4	8	33.3%	66.7%	100%	



Class Experiment Data												
Apples												
Participant	Appearance of Product		Appearance of Cut Product			Smell		Texture		Taste		
	A	B	A	B	A	B	A	B	A	B		
1	2	1	2	1	2	1	2	1	2	1	2	1
2	2	1	1	2	1	2	1	2	1	2	1	2
3	1	2	1	2	1	2	1	2	1	2	1	2
4	1	2	2	1	2	1	1	2	1	2	1	2
5	2	1	1	2	1	2	1	2	1	2	1	2
6	1	2	2	1	2	1	2	1	2	1	2	1
7	1	2	2	1	1	2	2	1	1	2	1	2
8	2	1	2	1	2	1	1	2	1	2	1	2
9	1	2	2	1	1	2	2	1	2	1	2	1
10	1	2	1	2	1	2	2	1	1	2	1	2
11	2	1	2	1	2	1	2	1	2	1	2	1
12	2	1	2	1	2	1	2	1	2	1	2	1
# of Participants Responding 1	6	6	4	8	6	6	4	8	6	6		

Total Number of Participants  
12

Sensory Analysis of Apple Quality- Organic vs. Conventional						
						Total Number of Participants
						12
Apple						
Area Evaluated	Number of Votes Higher Quality		Percent of Votes Higher Quality		Total	
	Sample A	Sample B	Organic	Conventional		
Appearance of Product	6	6	50.0%	50.0%	100%	
Appearance of Cut Product	4	8	33.3%	66.7%	100%	
Smell	6	6	50.0%	50.0%	100%	
Texture	4	8	33.3%	66.7%	100%	
Taste	6	6	50.0%	50.0%	100%	

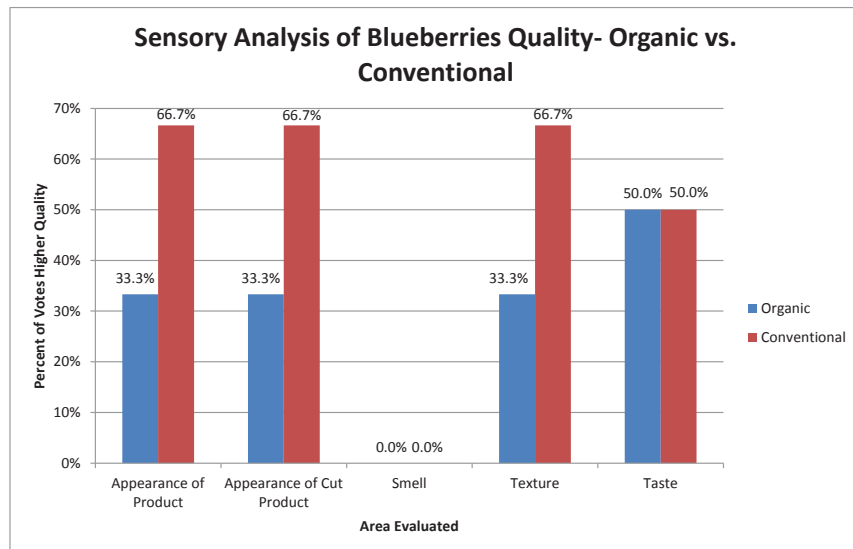


Class Experiment Data											
Blueberries											
Participant	Appearance of Product		Appearance of Cut Product		Smell		Texture		Taste		
	A	B	A	B	A	B	A	B	A	B	
1	2	1	2	1			2	1	2	1	
2	1	2	1	2			2	1	1	2	
3	1	2	1	2			1	2	1	2	
4	2	1	2	1			2	1	2	1	
5	1	2	2	1			2	1	1	2	
6	2	1	2	1			1	2	1	2	
7	2	1	1	2			2	1	2	1	
8	1	2	2	1			2	1	2	1	
9	2	1	2	1			1	2	1	2	
10	2	1	1	2			1	2	1	2	
11	2	1	2	1			2	1	2	1	
12	2	1	2	1			2	1	2	1	
# of Participants Responding 1	4	8	4	8	0	0	4	8	6	6	

Total Number of Participants

12

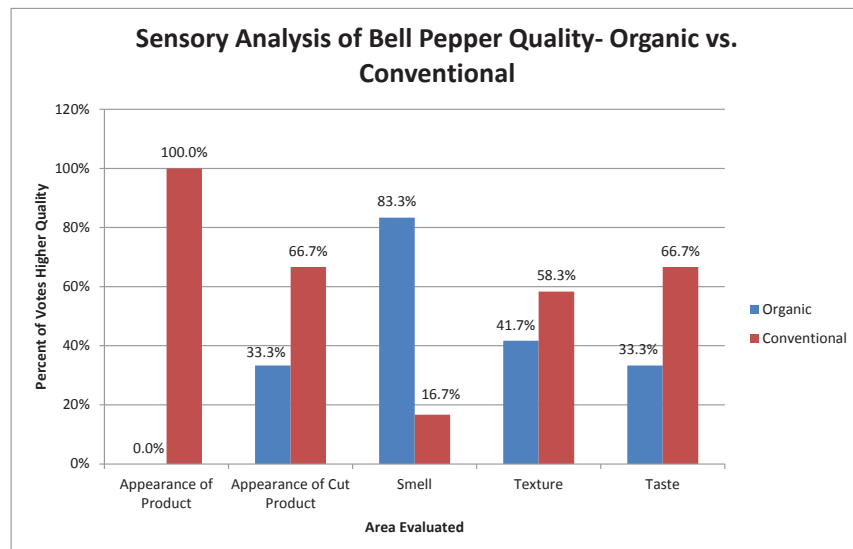
Sensory Analysis of Blueberries Quality- Organic vs. Conventional						
						Total Number of Participants
						12
Blueberries						
Area Evaluated	Number of Votes Higher Quality		Percent of Votes Higher Quality		Total	
	Sample A	Sample B	Organic	Conventional		
Appearance of Product	4	8	33.3%	66.7%	100%	
Appearance of Cut Product	4	8	33.3%	66.7%	100%	
Smell	0	0	0.0%	0.0%	0%	
Texture	4	8	33.3%	66.7%	100%	
Taste	6	6	50.0%	50.0%	100%	



Class Experiment Data											
Bell Pepper											
Participant	Appearance of Product		Appearance of Cut Product		Smell		Texture		Taste		
	A	B	A	B	A	B	A	B	A	B	
1	2	1	1	2	1	2	1	2	1	2	
2	2	1	1	2	1	2	2	1	2	1	
3	2	1	2	1	2	1	2	1	2	1	
4	2	1	2	1	1	2	1	2	2	1	
5	2	1	2	1	1	2	1	2	1	2	
6	2	1	2	1	1	2	2	1	2	1	
7	2	1	1	2	1	2	1	2	1	2	
8	2	1	1	2	1	2	1	2	1	2	
9	2	1	2	1	1	2	2	1	2	1	
10	2	1	2	1	1	2	2	1	2	1	
11	2	1	2	1	2	1	2	1	2	1	
12	2	1	2	1	1	2	2	1	2	1	
# of Participants Responding 1	0	12	4	8	10	2	5	7	4	8	

Total Number of Participants  
12

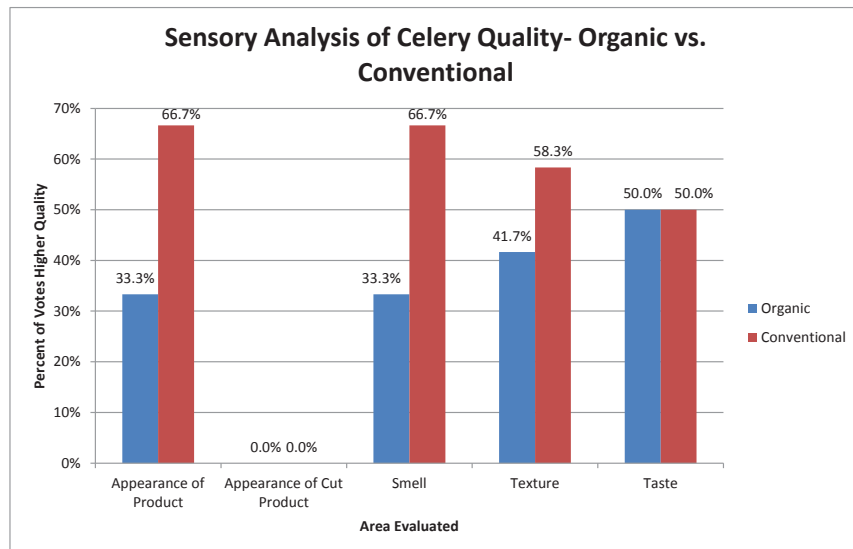
Sensory Analysis of Bell Pepper Quality- Organic vs. Conventional						
					Total Number of Participants	12
Bell Pepper						
Area Evaluated	Number of Votes Higher Quality		Percent of Votes Higher Quality		Total	
	Sample A	Sample B	Organic	Conventional		
Appearance of Product	0	12	0.0%	100.0%	100%	
Appearance of Cut Product	4	8	33.3%	66.7%	100%	
Smell	10	2	83.3%	16.7%	100%	
Texture	5	7	41.7%	58.3%	100%	
Taste	4	8	33.3%	66.7%	100%	



Class Experiment Data											
Celery											
Participant	Appearance of Product		Appearance of Cut Product		Smell		Texture		Taste		
	A	B	A	B	A	B	A	B	A	B	
1	2	1			1	2	1	2	1	2	
2	2	1			1	2	2	1	2	1	
3	1	2			1	2	1	2	1	2	
4	2	1			2	1	1	2	1	2	
5	2	1			1	2	1	2	1	2	
6	2	1			2	1	2	1	2	1	
7	1	2			2	1	1	2	1	2	
8	2	1			2	1	2	1	2	1	
9	1	2			2	1	2	1	2	1	
10	2	1			2	1	2	1	1	2	
11	1	2			2	1	2	1	2	1	
12	2	1			2	1	2	1	2	1	
# of Participants Responding 1	4	8	0	0	4	8	5	7	6	6	

Total Number of Participants  
12

Sensory Analysis of Celery Quality- Organic vs. Conventional						
						Total Number of Participants
12						
Celery						
Area Evaluated	Number of Votes Higher Quality		Percent of Votes Higher Quality		Total	
	Sample A	Sample B	Organic	Conventional		
Appearance of Product	4	8	33.3%	66.7%	100%	
Appearance of Cut Product	0	0	0.0%	0.0%	0%	
Smell	4	8	33.3%	66.7%	100%	
Texture	5	7	41.7%	58.3%	100%	
Taste	6	6	50.0%	50.0%	100%	



**Class Experiment Data**

**Carrots**

Participant	Appearance of Product		Appearance of Cut Product		Smell		Texture		Taste	
	A	B	A	B	A	B	A	B	A	B
1	2	1			2	1	2	1	2	1
2	1	2			2	1	1	2	1	2
3	1	2			1	2	2	1	2	1
4	2	1			2	1	2	1	2	1
5	1	2			1	2	1	2	1	2
6	2	1			1	2	1	2	1	2
7	2	1			1	2	2	1	2	1
8	2	1			2	1	2	1	2	1
9	2	1			1	2	2	1	1	2
10	2	1			1	2	2	1	2	1
11	1	2			1	2	1	2	1	2
12	2	1			1	2	2	1	2	1
<b># of Participants Responding 1</b>	<b>4</b>	<b>8</b>	<b>0</b>	<b>0</b>	<b>8</b>	<b>4</b>	<b>4</b>	<b>8</b>	<b>5</b>	<b>7</b>

Total Number of Participants  
12

**Sensory Analysis of Carrots Quality- Organic vs. Conventional**  
Total Number of Participants 12

**Carrots**

Area Evaluated	Number of Votes Higher Quality		Percent of Votes Higher Quality		Total
	Sample A	Sample B	Organic	Conventional	
Appearance of Product	4	8	33.3%	66.7%	100%
Appearance of Cut Product	0	0	0.0%	0.0%	0%
Smell	8	4	66.7%	33.3%	100%
Texture	4	8	33.3%	66.7%	100%
Taste	5	7	41.7%	58.3%	100%

