

SENSORY SCIENTIST

CHARLOTTE

I love understanding how the appearance, taste and texture of food may impact what consumers like or dislike.



Stay curious, do what excites you, and most importantly create great connections.



Master's Degree in Food Technology/ Engineering



12 years in Product
Development
and Sensory and
Consumer Insights
in the Food industry

EDUCATION

A Levels in Biology, Physics, Maths & French

EXPERIENCE

Postgraduate Certificate in Sensory & Consumer Sciences

ROLE AT

Sensory Science

PEPSICO

In the Sensory and Consumer Product Insights team, we work with consumers to understand what they like or dislike about our products, so we can make sure we launch products with the right appearance, aroma, taste and texture.

My job is to lead sensory and consumer research on big snack brands such as Lay's/Walkers and Doritos.