

# PARTICIPANT INFORMATION SHEET

**PROJECT TITLE: Characterisation of Commercial Gins by Chemical and Sensory Methods**

**HUMAN RESEARCH ETHICS COMMITTEE APPROVAL NUMBER: H-2018-277**

**PRINCIPAL INVESTIGATOR: A/Prof David Jeffery**

**STUDENT RESEARCHER: Mr Hugh Holds**

**STUDENT'S DEGREE: B.Sc (Honours)**

Dear Participant,

You are invited to participate in the research project described below.

## **What is the project about?**

This project seeks to investigate the sensory and chemical makeup of commercial gin products, specifically with a focus on establishing a characterisable difference between different commercial categories of gin. The project also has two side objectives: 1) to investigate the flavour deterioration of commercial gin products, and 2) to investigate simple laboratory measures for producers to gauge product consistency.

## **Who is undertaking the project?**

This project is being conducted by Hugh Holds, for whom this research will form the basis for the thesis component of their Bachelor of Science (Honours) degree at the University of Adelaide under the supervision of A/Profs David Jeffery and Sue Bastian. This project is funded by Armas Investments Pty Ltd.

## **Why am I being invited to participate?**

You are being invited as you are Australian citizen who is 18 years or older and have previous experience in wine, beer or spirit tasting. Candidates who are subject to certain food allergies may be precluded from participating in this study.

## **What am I being invited to do?**

You are being invited to smell and taste a selection of 20 commercial gins and indicate products that are different and/or rate their sensory characteristics. Participants will be offered to take part in any of the sensory sessions that are planned, however due to a limited amount of product available for analysis, numbers will be capped and participation will be on a first come first served basis.

All sessions will be conducted in the Wine Innovation Central Building on the Waite Campus of The University of Adelaide, Urrbrae 5064, SA, Australia.

There are usually no follow up requirements for any of these sessions. However, should your further assistance be required, we would ask for your consent to future participation before recruiting you for any new activities.

## **How much time will my involvement in the project take?**

Participants will be recruited for one of three methodologies, "Difference Testing", "Descriptive Analysis" (DA) and "Rate all that apply" (RATA)

-Difference test participants will be required to attend for one single session (approximately 1 hour) for an odour/flavour differentiation test of commercial gin products. A 5 min briefing will be given before the start of the test.

-RATA participants will be required to attend two sessions (approximately 2 hours each) for an odour/flavour assessment of commercial gin products. A 10 min briefing will be given before the start of the test.

-DA participants will be required to attend for multiple (4-5) sessions (~2 hrs each) over a number of weeks. Sessions will involve a mix of training and calibration of participants' palates to an agreed standard as well as formal odour/flavour testing of commercial products.

### **Are there any risks associated with participating in this project?**

There are very low foreseeable risks, side effects, emotional distress, discomforts, inconveniences or restrictions associated with participating in this project.

- Oxidised terpenes possibly present as natural constituents in these samples have been shown to be a contact allergen in a small handful of individuals, however reactions are generally limited to dermatitis and are hence a low risk to participants.
- Due to the range of ingredients that may be included in a commercial gin recipe, all participants will be obliged to report any allergens to which they may be sensitive and which may preclude their participation in the study.
- Potential risk of irritation or discomfort caused by consumption is unlikely due to the use of well-made commercial products, which will generally be served at a diluted alcoholic strength (e.g., 20% v/v alcohol).
- As participants will be expected to taste products, training and education around expectorating samples and blood-alcohol concentration (BAC) will be provided. A BAC monitoring device will be supplied for participant assurance.

In the unlikely event that participants experience any adverse event, contact the Principal Investigator or HREC via the contact information provided.

### **What are the potential benefits of the research project?**

The research may be of benefit to domestic and international gin producers and further expand our understanding of the chemical and sensory composition of commercial gin products. Participants will benefit from evaluating a range of commercial gins of different styles and price points.

### **Can I withdraw from the project?**

Participation in this project is completely voluntary. If you agree to participate, you can withdraw from the study at any time prior to the publication of results, and non-participation or withdrawal will not affect your relationship with the University.

-For University of Adelaide students: Participation, non-participation, or withdrawal will not affect your ongoing studies or relationship with the University of Adelaide.

-For University of Adelaide staff: Participation, non-participation, or withdrawal will not affect your employment at the University of Adelaide.

-For participants not affiliated with the University of Adelaide: Participation, non-participation, or withdrawal will not affect your relationship(s) with the research team.

### **What will happen to my information?**

Anonymity/confidentiality of participants and their data will be guaranteed during the reporting of research results. Only non-identifiable data will be made publicly available.

The data will be stored electronically in re-identifiable format with password access and in securely stored laboratory notebooks according to the University policy for data storage. Data will be stored for a minimum period of 5 years according to the section 2.1 of the Australian Code for the Responsible Conduct of Research. Access to the research data will be limited to the named contacts in this information sheet.

The outcomes are intended to be made publicly accessible by publishing aggregated results of the project in a peer-reviewed journal and/or thesis, and by being presented to researchers within the School of Agriculture, Food and Wine.

Feedback on overall panel results will be provided but it is unlikely that participants will have access to drafts prepared for publication. The researchers may provide feedback to an individual participant upon request if no subsequent trials would be undertaken and there is no risk of creating bias for future trials in this project.

Information will only be used as described in this participant information sheet and it will only be disclosed according to the consent provided, except as required by law.

### **Who do I contact if I have questions about the project?**

Primary contact: Dr David Jeffery, Associate Professor of Wine Science  
Phone: 8313 6649 Email: [david.jeffery@adelaide.edu.au](mailto:david.jeffery@adelaide.edu.au)

Other contacts: Mr Hugh Holds, Honours student  
Phone: 08 8313 0096 Email: [hugh.holds@student.adelaide.edu.au](mailto:hugh.holds@student.adelaide.edu.au)  
Dr Sue Bastian, Associate Professor of Wine Science  
Phone: 8313 6647 Email: [sue.bastian@adelaide.edu.au](mailto:sue.bastian@adelaide.edu.au)

### **What if I have a complaint or any concerns?**

The study has been approved by the Human Research Ethics Committee at the University of Adelaide (approval number H-2018-277). This research project will be conducted according to the NHMRC National Statement on Ethical Conduct in Human Research (2007). If you have questions or problems associated with the practical aspects of your participation in the project, or wish to raise a concern or complaint about the project, then you should consult the Principal Investigator. If you wish to speak with an independent person regarding concerns or a complaint, the University's policy on research involving human participants, or your rights as a participant, please contact the Human Research Ethics Committee's Secretariat on:

Phone: +61 8 8313 6028

Email: [hrec@adelaide.edu.au](mailto:hrec@adelaide.edu.au)

Post: Level 4, Rundle Mall Plaza, 50 Rundle Mall, ADELAIDE SA 5000

Any complaint or concern will be treated in confidence and fully investigated. You will be informed of the outcome.

**If I want to participate, what do I do?**

If you wish to participate this project, please send an email to Hugh Holds [hugh.holds@studnet.adelaide.edu.au](mailto:hugh.holds@studnet.adelaide.edu.au) to express interest. Depending on availability of the positions, you'll be sent the available dates and location. You can then confirm your participation.

Yours sincerely,

A/Prof David Jeffery

A/Prof Sue Bastian

Mr Hugh holds