Purdue University

Purdue e-Pubs

Department of Food Science Faculty Publications

Department of Food Science

2019

Data approximation strategies between generalized line scales and the influence of labels and spacing

Jonathan C. Kershaw

Cordelia Running

Follow this and additional works at: https://docs.lib.purdue.edu/foodscipubs

This document has been made available through Purdue e-Pubs, a service of the Purdue University Libraries. Please contact epubs@purdue.edu for additional information. This is the author copy of an accepted manuscript, posted to the Purdue University Repository after an embargo period as permitted by the publisher.

The published copy can be found at:

Data approximation strategies between generalized line scales and the influence of labels and spacing JC Kershaw, CA Running Journal of Sensory Studies, e12507

https://doi.org/10.1111/joss.12507

Data approximation strategies between generalized line scales and the influence of labels and spacing

5 **Running title**: Data approximation strategies

6

4

7 Jonathan C. Kershaw^{1,2,3}

9

¹Department of Nutrition Science, 700 W State St, Purdue University, West Lafayette IN USA

¹¹ ²Department of Food Science, 700 W State St, Purdue University, West Lafayette IN USA

³Department of Public and Allied Health, 136 Health and Human Services, Bowling Green State

- 13 University, Bowling Green OH USA
- 14
- 15 *Corresponding author: crunning@purdue.edu

⁸ Cordelia A. Running^{1,2}*

16 Abstract

17 Comparing sensory data gathered using different line scales is challenging. We tested whether 18 adding internal labels to a generalized visual analog scale (gVAS) would improve comparability 19 to a typical generalized labeled magnitude scale (gLMS). Untrained participants evaluated 20 cheeses using one of four randomly assigned scales. Normalization to a cross-modal standard 21 and/or two gLMS transformations were applied to the data. Response means and distributions 22 were lower for the gLMS than the gVAS, but no difference in resolving power was detected. The 23 presence of words, independent of internal lines, induced categorical behavior (marking close to 24 labels). Closer low-end label spacing for gLMS increased influenced participants to mark near 25 higher intensity labels when they were evaluating low-intensity samples. Although normalization 26 reduced differences between scales, neither transformation nor normalization was supported as 27 appropriate gLMS/gVAS approximation strategies. This study supports previous observations 28 that neither scale offers a systematic advantage and that participant usage differences limit direct 29 scale comparisons.

30

31 **Practical Applications**

Practitioners should exercise caution when comparing between gVAS and gLMS data, as neither normalization nor transformations make these equivalent. The value of qualitative information from internal labels (gLMS) and the expected intensity of samples should be considered when choosing a scale (gVAS may be better for lower intensity samples, gLMS for high intensity).
While all scales in this study provide valid information regarding sample intensity, the impact of scale on statistical assumptions, most notably the non-normal distribution of residuals from gLMS data, should also be considered and corrected when necessary.

0	\mathbf{n}
	ų
\mathcal{I}	/

40	Key words: Scale selection, categorical behavior, transformation, normalization, gLMS, gVAS
41	

44 **1. Introduction**

45 Continuous visual analog scales (VAS) are commonly used to quantify and compare sensory 46 experiences. The VAS is a continuous line anchored at either end by a minimum and maximum, 47 and is considered a practical and reliable tool for measuring and comparing human experiences 48 across different populations (Price, McGrath, Rafii, & Buckingham, 1983; Zealley & Aitken, 49 1969). Furthermore, the continuous nature of the scale allows for more sensitive statistical tests 50 compared with category scales. In some uses of the scale, internal semantic labels are added to 51 provide qualitative information about sensation intensity. However, VAS are not without 52 limitations (Bartoshuk et al., 2003). A desirable line scale would provide semantic information; 53 produce normally distributed, ratio-level data; and have high resolving power (i.e., the ability to 54 detect differences between distinct samples), among other desirable attributes.

55

56 In sensory research, the labeled magnitude scale (LMS) was developed to produce data with 57 ratio-level properties and qualitative meaning, which previously required the use of either 58 magnitude estimation or category scales, respectively (Green, Shaffer, & Gilmore, 1993). On the 59 LMS, internal labels are spaced quasi-logarithmically based on the quantitative derivation of 60 semantic descriptors. Building on findings of the LMS, other researchers suggested a top anchor 61 of "the strongest imaginable sensation of any kind," to compare results across populations with 62 systematic differences in experiences and physiology, such as genetic differences in 6-n-63 propylthiouracil sensitivity (Bartoshuk et al., 2003, 2004). This scale was designated as a generalized labeled magnitude scale (gLMS). Further refinement of the scale revealed that the 64 65 descriptor "imaginable" does not improve across group comparisons (Bartoshuk, Fast, & Snyder, 66 2005). Others have applied a generalized, cross-modal top anchor to a VAS with no internal

labels and designated it as the general visual analog scale (gVAS) (Bartoshuk et al., 2005). Like
the gLMS, the gVAS can also produce ratio level data (Hayes, Allen, & Bennett, 2013). Of note,
generalized scales improve across group comparisons but do not necessarily offer an advantage
for within subject analyses (Kalva et al., 2014). Both of these generalized scales, as well as a
variety of derivatives from them, are commonly used in sensory evaluation.

72

The presence of internal labels, the key difference between the gLMS and the gVAS, provides both a benefit and a limitation: although labels provide meaningful qualitative information, they also influence participants to rate closely to the markings (i.e., categorical behavior), thus producing clustered rather than continuous data (Hayes et al., 2013). As only one study has directly compared the gLMS and the gVAS (Hayes et al., 2013), further research is helpful for understanding how these scales compare in a variety of settings and sample sets, as well as for selecting among these scales and other potential derivatives of these scales.

80

81 Although the gLMS and gVAS use identical end anchors, systematic differences in the way 82 participants use the scales limit inter-scale comparisons (Hayes et al., 2013). A method to 83 approximate sample means generated by the two scales would facilitate cross-study comparisons 84 and aid appropriate scale selection. To compare across scales, systematic transformations have 85 been applied in a number of contexts for both intensity and hedonic ratings (Green et al., 1993; 86 Lim, Wood, & Green, 2009; Schutz & Cardello, 2001). Normalizing individual ratings to a 87 cross-modal standard (e.g. the brightness of the sun, the intensity of a tone, or the heaviness of 88 jars of sand) has also been used to compare scales (Duffy, Peterson, & Bartoshuk, 2004; Hayes 89 et al., 2013; Webb, Bolhuis, Cicerale, Hayes, & Keast, 2015). In addition, a greater

90 understanding of how scale elements (i.e., anchors, label presence and spacing, etc.) influence
91 participant behavior could aid scale selection and optimization.

92

93 The purpose of this study is to explore the comparability of a gLMS and gVAS, following
94 normalization and/or transformations, and to assess how label presence and spacing influence
95 participant responses.

96

97 **2. Methods**

98 2.1 Study participants and procedures

99 Healthy participants were recruited at the Indiana State Fair (n=195, 130 women, 65 men, 0 100 other, ages 8-80, mean age 38.2) to evaluate three cheese samples (blue cheese crumbles, white 101 cheese cubes, and shaved parmesan cheese, donated by the American Dairy Association of 102 Indiana). All protocols were approved as exempt by Purdue University's Institutional Review 103 Board for Human Subjects Research under category 6, testing of foods and food ingredients. 104 Inclusion criteria included absence of food allergies and willingness to eat and evaluate cheeses; 105 acceptance of these criteria was done electronically and participation constituted consent. 106 Participants first answered six cross-modal "warm-up" questions about remembered or imagined 107 sensations to familiarize participants with the scale and to verify that they understood its usage 108 (Table 1, a reduced form of the warm-up from Hayes et al., 2013; responses from participants 109 that incorrectly used the scales were excluded data analyses, as described below). Following the 110 warm-up questions, participants evaluated the three cheese samples in a counter-balanced order. 111 A five second wait time was enforced between each sample. Participants were randomly 112 assigned one of four scales (described in detail below) and asked to rate the odor intensity of the

- sample (participants were allowed to taste the samples as well, but not all participants chose to
- 114 do so; thus, we will only report on the odor data). In addition to a gLMS and a gVAS, two other
- scales were created with the explicit purpose of investigating scale elements (Figure 1). The
- 116 gVAS labeled with equally-spaced gLMS labels is designated as the "generalized labeled VAS"
- 117 (glVAS), and the same scale without the internal lines is designated as the "generalized words-
- 118 only VAS" (gwVAS). The purpose of adding these scales to the analysis was to see if spacing
- 119 out the internal lines would improve resolving power for lower intensity ratings (glVAS), and if
- 120 removing the actual tick marks from the main line would reduce clustering of the ratings
- 121 (gwVAS); these scales have not been validated for general use.
- 122

Table 1. Instructions and questions presented to participants to familiarize them with generalizedscales.

First we'd like to familiarize you with our rating system. You will rate the strength of several imagined
or remembered sensations. Please rate the sensations to the best of your ability. We use this
information to verify that you are reading the directions! If you have not experienced a particular
sensation, rate how intense you imagine it is. If you don't pay attention here, we cannot use ANY of
your data from the rest of the test. This makes us very sad.
The brightness of this room
The brightness of the sun on a clear day
The loudness of a shout
The loudness of a whisper
The bitterness of black coffee
The sweetness of pure sugar

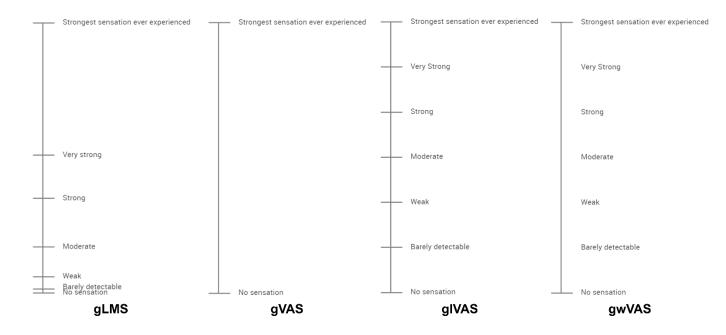
125

126

127

129

128



132
133Figure 1 Scales presented to study participants. gLMS: generalized labeled magnitude scale; gVAS: generalized visual analog
scale; glVAS: generalized labeled visual analog scale; gwVAS: generalized words-only visual analog scale.

135 2.2 Transformations and normalization

136 To compare responses generated by the gLMS and the gVAS, two transformations were applied 137 to gLMS data, as shown in Figure 2. In the equal-interval transformed gLMS (eq-gLMS), each 138 rating was transformed to preserve the relative distance between its two closest internal markings, as if it were marked on a scale with equally spaced labels, based on the methods of 139 Green et al. (Green et al., 1993). For example, 15 on the gLMS is 9/11^{ths} between weak (6) and 140 moderate (17), so 9/11^{ths} between weak (16.33) and moderate (50) on an equally spaced scale 141 142 would be 47. In the "unlog" transformation, gLMS response values were plotted on a 1-100 143 logarithmic scale, then converted to the value that represented the distance from zero, as if it 144 were rated using a standard 100mm scale ($[log_{10}(rating)]*50$) (Figure 2). Normalized values 145 were obtained by dividing participant responses by their rating for "the brightness of the sun on a 146 clear day" then multiplying by 100. When applicable, normalization was performed before

147 transformation.

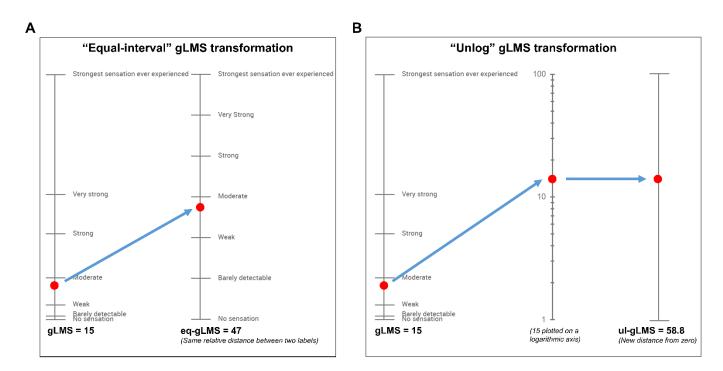


Figure 2. Examples of transformations applied to data generated by the gLMS. A) In the equal-interval gLMS (eq-gLMS)
transformation, 15 becomes 47, as both are 9/11ths between weak an moderate on their respective scales. B) In the unlog gLMS
(ul-gLMS) transformation, 15 becomes 58.8 by plotting it on a 1-100 logarithmic scale and then converting it to the value that
represents the distance from zero as if it were a 100mm scale ([log10(15)]*50).

- 154
- 155 2.3 Statistical analysis
- 156 Data from participants that incorrectly used the scale (i.e., rated "the brightness of this room"
- 157 higher than "the brightness of the sun on a clear day" or "the loudness of a whisper" higher than
- 158 "the loudness of a shout") were excluded from statistical analysis (final n=183, 120 women, 63
- 159 men, 0 other, ages 8-80, mean age 38.5). The number of analyzed participants (and fails) for
- 160 gLMS, gVAS, glVAS, and gwVAS, respectively was 48(2), 48(2), 46(4), and 43(4). Differences
- 161 in sample means, resolving power, residual distributions, overall sample distribution, and

162 categorical behavior for both cheese odor intensity and warm-up questions were compared as
163 follows: 1) gLMS vs. gVAS; 2) gVAS vs. gLMS transformation/normalization to assess
164 strategies for inter-scale comparisons; and 3) gVAS, glVAS, gwVAS, and eq-gLMS to assess the
165 impact of label presence and spacing. Statistical significance was set at p<0.05, with no
166 adjustments for multiple comparisons in order to set stricter standards for accepting the null
167 hypothesis of no differences between scales.

168

169 Differences in sample means were assessed using linear mixed models ("proc mixed") in SAS 170 9.4. Participant was set as the repeated factor using the autoregressive covariance structure (data 171 sorted by cheese type, then scale, participant ID, and cheese testing order) and the Kenward-172 Roger approximation for denominator degrees of freedom. Pair-wise comparisons within a 173 cheese type (or question, in the case of analyzing the warm-up data) were assessed using the 174 LSmeans function. To observe how scale type influenced resolving power, sample means were 175 compared using a similar linear mixed model, with the exception that data was analyzed by scale 176 rather than by cheese (following a sorting first by scale, then cheese). Residuals plots for each 177 scale type were assessed qualitatively based on SAS residual outputs. Differences in response 178 distributions between scales were determined using the Kolmogorov-Smirnov test in R-Studio, R 179 version 3.4.3.

180

181 Categorical behavior was defined as ratings falling within 1 point of the scale label (Hayes et al., 182 2013; Lawless, Popper, & Kroll, 2010). Values for internal labels were rounded to the nearest 183 whole number, as half points were not recorded. A Fisher's Exact test comparing the proportion 184 of categorical behavior to the proportion that would occur by chance alone (0.19) was used to

determine the significance of categorical behavior. To visualize categorical behavior, participant
responses were assigned to the label category it most closely approximated (Schutz & Cardello,
2001).

188

- 189 **3. Results**
- *3.1 gLMS and gVAS comparison and the effects of data approximation strategies on sample means, response distribution, resolving power, and residuals.*
- 192 Consistent with other reports (Hayes et al., 2013), we observed significantly lower mean odor
- 193 intensity ratings generated by the gLMS compared with the gVAS (Figure 3, additional details
- 194 found in Supplemental table 1). Overall response distribution was also significantly different
- between the gVAS and gLMS for all samples (Figure 4). Similar trends were observed in the
- 196 warm-up data (Supplemental figure 1, Supplemental table 2). Sample rank order and
- 197 discrimination sensitivity did not noticeably change between the two scales (Supplemental table
- 198 1), consistent with previous reports (Hayes et al., 2013). Residuals from the gLMS data showed

199 greater positive skew than those from the gVAS (Figure 5).

200

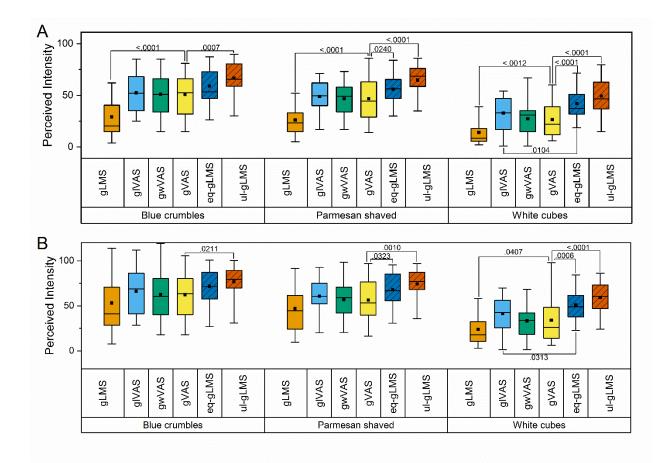


Figure 3. Box plots of raw a) and normalized b) cheese odor. Two gLMS transformations (equally spaced-gLMS and unLog-gLMS, indicated by hashed fill pattern) are also included. Boxes enclose the middle 50% of responses; the median is indicated by the center line. Scale means are represented by a square. Whiskers show 5th and 95th percentiles. Relevant pair-wise comparisons where p < 0.05 are displayed; no adjustments were made for multiple comparisons. Cheese odor differences within a scale are displayed in Supplemental table 1.

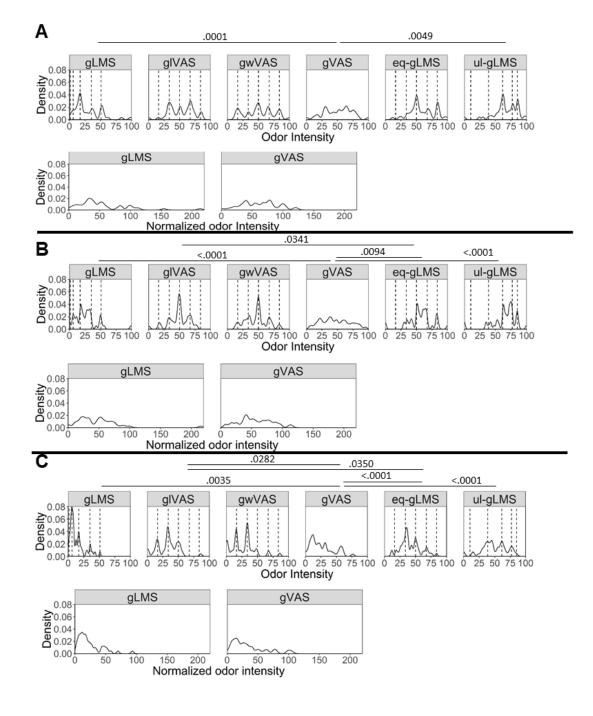
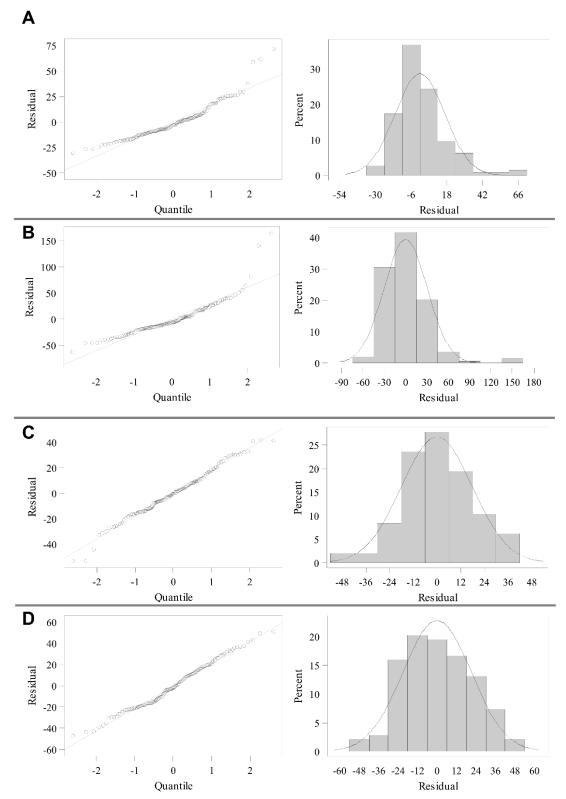
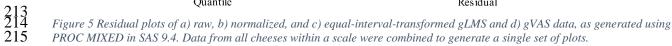


Figure 4. Kernel density estimates for cheese odor from raw data, transformed gLMS data and selected normalized responses for a) blue, b) parmesan, and c) white cheese. Dashed lines indicate the location of internal labels, when present. Comparisons within non-normalized data where p < 0.05 using the Kolmogorov-Smirnov test are displayed; no adjustments were made for multiple comparisons. Kolmogorov-Smirnov tests between normalized gLMS vs. gVAS were greater than 0.05 for all chese types.





217 To investigate gVAS and gLMS data approximation strategies that could facilitate inter-scale 218 comparisons, we next compared gVAS means with transformed and/or normalized gLMS values 219 (Figures 3 and 4); fewer differences could indicate an appropriate comparison. Following the 220 equal-interval transformation, sample means and response distribution between the gLMS and 221 gVAS were significantly different in two of three cheese samples. Following the "unlog" 222 transformation, response distribution and sample means were still different for all cheese types. 223 Although fewer differences between the gLMS and gVAS data were observed following 224 normalization, in line with findings by others (Hayes et al., 2013), higher variance was also 225 observed; thus, statistical power to find differences was also reduced. Transforming normalized 226 data increased the number of differences between the gLMS and gVAS compared to non-227 transformed normalized data. Normalization did not alter conclusions in warm-up data; mean 228 responses and response distributions between gVAS and gLMS were still different. The equal-229 interval transformation, more than normalization, reduced the skewness of gLMS residuals 230 (Figure 5).

231

232 3.2 Effect of scale elements on sample means, response distribution, resolving power, and
233 categorical behavior.

To evaluate the effect of label spacing on participant behavior, we compared the glVAS with the eq-gLMS transformation. Consistent with findings by Green et. al (Green et al., 1993), we observed a tendency for higher sample means in eq-gLMS responses compared with glVAS responses (Figure 3). However, this difference was only statistically significant for the cheese with the lowest odor intensity (white cheese). Likewise, differences in mean warm-up responses between the eq-gLMS and glVAS were only observed for "the loudness of a whisper."

Normalization did not alter conclusions regarding sample mean comparison of these two scales.
Differences between the response distribution of the eq-gLMS and glVAS reached statistical
significance for two of three cheese samples (Figure 4). Relative to the eq-gLMS, participants
using the glVAS showed a greater use of the lower end of the scale, as illustrated by shifted
kernel density estimates (Figure 4) and redisplayed as a categorical data visualization for added
clarity (Figure 6).



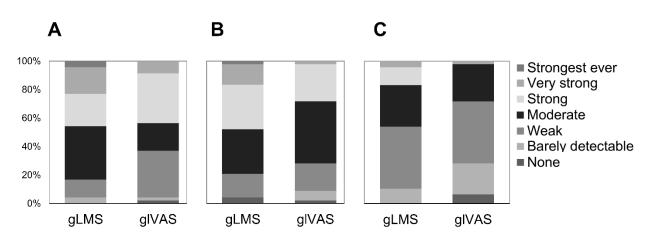


Figure 6. Visualization of "categories" following conversion of raw data to a categorical scale for a) blue, b) parmesan, and c)
white cheese odor.

250

We next investigated the effect of equally-spaced internal labels with (glVAS) or without (gwVAS) lines on participant responses compared with no labels (gVAS). Both labeling approaches had a minimal effect on mean intensity rating and response distribution; only the response distribution of white cheese was statistically significant between the gVAS and the glVAS (Figures 3 and 4). Similarly, minimal differences were observed when labels were added to the warm-up questions (Supplemental figure 1). 258 Consistent with others' observations (Hayes et al., 2013), we observed categorical behavior in

259 gLMS responses for cheese odor intensity and warm-up questions (qualitatively demonstrated by

260 kernel density estimates in Figure 4). Indeed, 50% of gLMS responses fell within 1 point of the

261 labeled lines (Table 2), which accounts for only 19% of the scale. The presence of words, with or

- 262 without tick marks, was sufficient to induce categorical behavior, as categorical behavior was
- 263 observed for both the glVAS and gwVAS.
- 264

265	Table 2. Categorical behavior (defined as marking within one point of an internal label) for each
266	scale for both a) cheese odor and b) warm-up questions. A Fisher's Exact test comparing the
267	proportion of categorical behavior to the proportion that would occur by chance alone (0.19) was
268	used to determine the significance of categorical behavior.

Α	gLMS	gIVAS	gwVAS		
Categorical marks	72	53	61		
Total responses	144	138	129		
% Categorical	50.0	38.4	47.3		
Lower Wald's Cl	41.8	30.3	38.7		
High Wald's Cl	58.2	46.5	55.9		
Test statistic ¹	<.0001	<.0001	<.0001		
¹ Fisher's exact test vs. C).19, two-sided				
B	gLMS	gIVAS	gwVAS		
Categorical marks	134	116	105		
Total responses	276	276	258		
% Categorical	48.6	42.0	40.7		
Lower Wald's Cl	0.4265	0.3621	0.347		
High Wald's Cl	0.5445	0.4785	0.4669		
Test statistic ¹	<.0001	<.0001	<.0001		
¹ Fisher's exact test vs. 0.19, two-sided					

270 **4. Discussion**

271 In this study, we systematically compared strategies to approximate gLMS and gVAS data to 272 explore the practicality of inter-scale comparisons. Our findings provide limited support for the 273 use of cross-modal normalization or transformation in this context. Furthermore, we explored the 274 effect of scale elements (i.e., internal label presence and spacing) on sample means, response 275 distribution (including categorical behavior), resolving power, and residual distribution. We 276 observed that for lower intensity samples, participants marked closer to more intense descriptors 277 on the gLMS (which compresses the descriptors on the lower end of the scale) compared to a 278 scale where those same descriptors were equally spaced. Additionally, the presence of labels, 279 with or without lines, induced categorical behavior.

280

281 4.1 gLMS vs. gVAS

282 The first objective of this study was to compare two widely used scales in sensory analysis, the 283 gLMS and gVAS, and whether transformation and/or normalization facilitated their comparison. 284 Our observation of lower samples means in the gLMS is consistent with previous observations 285 that compression of gLMS sample means is due in part to internal labeling (Hayes et al., 2013), 286 as anchors are identical between these two scales. Among our limited sample set, we detected no 287 differences in resolving power between the gLMS and gVAS, consistent with other reports 288 (Hayes et al., 2013). Although some have proposed that a gLMS may have reduced 289 discrimination sensitivity due to response compression (Cardello, Lawless, & Schutz, 2008; 290 Lawless, Popper, et al., 2010), scale compression may also increase resolving power due to 291 compressed variance (Cardello et al., 2008). Our findings are consistent with others that have 292 failed to detect differences in rank order and sensitivity among scales with differences in

response compression (Cardello et al., 2008; Hayes et al., 2013; Lawless, Popper, et al., 2010;

Ludy & Mattes, 2011). Although labeled magnitude scales may offer advantages when extreme

ratings are expected (Bartoshuk et al., 2003; Cardello et al., 2008; Lim et al., 2009; Schutz &

296 Cardello, 2001), for intensities encountered in everyday experiences, there may be no advantage

of one scale over others (Lawless, Sinopoli, & Chapman, 2010; Ludy & Mattes, 2011). Clearly,

testing context must be considered when selecting the most appropriate scale.

299

300 Parametric statistical tests, which are commonly used to analyze results from both the gLMS and 301 gVAS, require an assumption of equal variances and normally distributed residuals. However, 302 these assumptions may be violated more often when using the gLMS, as we observed that 303 residuals from the gVAS were less skewed than those from the gLMS. Additional investigation 304 is needed to quantify the extent that violations of statistical assumptions influence conclusions 305 from analyzing such data with parametric tests; however, from a technical perspective, 306 researchers are advised to check the distributions of residuals if a gLMS is selected and 307 transform the data as appropriate to correct the issue.

308

309 4.2 Data approximation strategies

Transformations and cross-modal normalizations of raw data have been performed as strategies to facilitate inter-scale comparisons (Hayes et al., 2013; Lim et al., 2009; Schutz & Cardello, 2001). In evaluating two transformation strategies for gVAS-gLMS comparisons, we observed that the equal-interval transformation eliminated statistical differences between sample means for only a limited number of samples; thus, our results do not support the use of either attempted transformation strategy for inter-scale comparisons. While normalizing responses resulted in

316 fewer differences in sample means and response distributions between the gLMS and the gVAS, 317 greater variance was also observed; thus we conclude that our failure to find differences was 318 likely due to reduced statistical power rather than improved data approximation. Although some 319 have proposed that normalizing raw data to a participant's own rating of a cross-modal standard 320 may control for idiosyncratic or systematic differences in scale usage (Bartoshuk et al., 2004), 321 more studies are needed to determine the most appropriate situations for the use of normalized 322 data, and caution should be used when using normalized data to draw conclusions regarding 323 sample differences.

324

325 *4.3 Influence of label spacing and presence*

326 Early psychophysicists noted that intensity labels such as "weak" and "strong" do not possess 327 interval-level qualities (Borg, 1982; Lasagna, 1960). Furthermore, others have argued that 328 spacing labels consistent with the relative strength of their perceptual intensity is important for 329 proper scale usage (Green et al., 1993). Consequently, many researchers have attempted to 330 quantitatively determine appropriate spacing of semantic descriptors to generate ratio-level level, 331 including those that developed labeled magnitude scales (Green et al., 1993; Moskowitz, 1977; 332 Schutz & Cardello, 2001). In the present work, we revisited the effect of label spacing by 333 comparing responses from a scale with equally spaced labels (glVAS) and an equal-interval 334 transformation of semi-logarithmically spaced labels (eq-gLMS). As eq-gLMS sample means 335 were significantly higher than glVAS means only for weaker modalities (odor intensity of white 336 cheese, loudness of a whisper), we suspect that end-use avoidance (Lawless & Heymann, 2010) 337 influenced participant behavior. Similarly, Green and others observed higher responses from 338 their LMS compared to a transformed equal-interval scale; although, in contrast to our findings,

statistical significance was only observed for higher intensity samples (Green et al., 1993). As
the gLMS was designed in part to accommodate "ceiling" effects (L. M. Bartoshuk et al., 2004),
we suggest that the gLMS may not be appropriate for the evaluation of low-intensity samples by
untrained participants.

343

344 In addition to label spacing, we also considered the effect of label presence on categorical 345 behavior, or the tendency of participants to mark primarily where labels occur (Cardello et al., 346 2008; Hayes et al., 2013; Lawless, Popper, et al., 2010). We observed categorical behavior in all 347 scales containing semantic labels, independent of internal line presence. If participants make 348 category rather than ratio-level judgements, label spacing becomes less relevant because the 349 scale no longer truly possesses continuous or ratio properties (Lawless, 2013). When participants 350 make category judgements, the issue of end-use avoidance becomes more salient, as end-use 351 avoidance is higher in category scales than continuous scales (Schutz & Cardello, 2001). We 352 note that labels may not be necessary to generate ratio-level data, as ratio-level data has been 353 generated using the gVAS (Hayes et al., 2013). Taken together, these observations further 354 support the exercise of caution when using the gLMS for assessment of low-intensity samples. 355

Despite categorical behavior, we observed similar sample means, response distributions, and resolving power between the label-less gVAS and the labeled glVAS and gwVAS. Together, this suggests a minimal impact of categorical behavior on study conclusions, at least in our sample set. Although the presence of labels may influence behaviors that violate assumptions of truly normally distributed responses, whether this categorical behavior actually alters conclusions from data analysis is still unknown (Hayes et al., 2013).

363	Although labels can induce categorical behavior, internal markings may also make scales easier
364	to use and provide meaningful qualitative information (Hayes et al., 2013). However, qualitative
365	semantic labels also possess inherent limitations, as the same descriptors can have different
366	meanings to different people (Bartoshuk et al., 2005; Bartoshuk et al., 2003). Thus, when
367	selecting the appropriate scale for sensory research, the researcher should consider the value of
368	qualitative information, expected sample intensity, and potential effects of categorical behavior
369	on data analysis.
370	
371	Conclusions from the current study must be interpreted within context of several limitations.

First, each participant only used one scale to evaluate cheese odor intensity rather than using all scales. Additionally, only the odor of three quite distinct cheeses were assessed, so results may not apply to alternative sample types or a more internally similar sample set. Although the somewhat noisy testing environment of a fair booth is a study limitation, it also reflects a more realistic setting for how people actually consume food.

377

5. Conclusion

After exploring methods to compare data generated by the gLMS and gVAS, we found limited evidence to support transformation or cross-modal normalization as appropriate data approximation strategies. Although normalization may provide a very rough approximation to compare response distributions, the greater variance suggests caution should be used when drawing conclusions regarding resolving power. Despite identical scale anchors, differences in internal labels influence participant response behavior and thus hinder inter-scale comparisons. These data support previous recommendations that the gLMS and gVAS are not one-to-one

386 comparable (Hayes et al., 2013), even when transformed or normalized. Our investigation of 387 label spacing and presence revealed that words alone are sufficient to induce categorical 388 behavior, and suggested that compressed labels (as in the gLMS) may cause participants to mark 389 near higher intensity descriptors when low-intensity samples are evaluated. Consistent with 390 several other reports, we did not find any systematic advantage of one scale over another 391 (Cardello et al., 2008; Hayes et al., 2013; Lawless, Popper, et al., 2010; Ludy & Mattes, 2011). 392 Overall, we conclude that all of these scales are valid and useful tools, but we urge researchers to 393 carefully select the scale and/or transformation method best suited for their samples, participant 394 group, and data analysis approach.

395

396 Acknowledgments

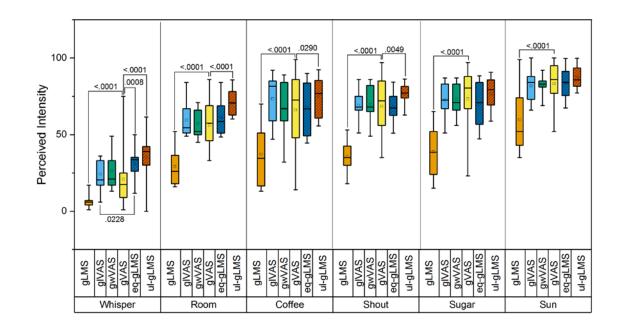
The authors thank the American Dairy Association of Indiana for providing the cheese samples
and Miguel Odron for his assistance in carrying out the study. The authors declare no conflicts of
interest.

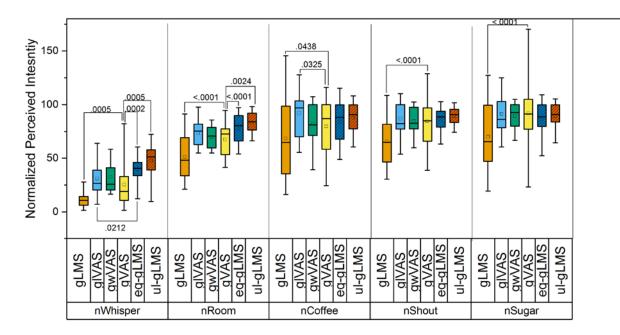
400	References
401	Bartoshuk, L.M., Fast, K., & Snyder, D. J. (2005). Differences in our sensory worlds:
402	Invalid comparisons with labeled scales. Current Directions in Psychological Science,
403	14(3), 122–125. https://doi.org/10.1111/j.0963-7214.2005.00346.x
404	
405	Bartoshuk, L. M., Duffy, V. B., Fast, K., Green, B. G., Prutkin, J., & Snyder, D. J.
406	(2003). Labeled scales (e.g., category, Likert, VAS) and invalid across-group
407	comparisons: What we have learned from genetic variation in taste. Food Quality and
408	Preference, 14(2), 125-138. https://doi.org/10.1016/S0950-3293(02)00077-0
409	
410	Bartoshuk, L. M., Duffy, V. B., Green, B. G., Hoffman, H. J., Ko, C. W., Lucchina, L.
411	A., Weiffenbach, J. M. (2004). Valid across-group comparisons with labeled scales:
412	the gLMS versus magnitude matching. Physiology and Behavior, 82(1), 109-114.
413	https://doi.org/10.1016/j.physbeh.2004.02.033
414	
415	Borg, G. (1982). A category scale with ratio properties for intermodal and interindividual
416	comparisons (pp. 25-34). Presented at the XXII International Congress of Psychology,
417	North-Holland Pub. Co.
418	
419	Cardello, A., Lawless, H. T., & Schutz, H. G. (2008). Effects of extreme anchors and
420	interior label spacing on labeled affective magnitude scales. Food Quality and
421	Preference, 19(5), 473-480. https://doi.org/10.1016/j.foodqual.2008.02.003
422	

423	Duffy, V. B., Peterson, J. M., & Bartoshuk, L. M. (2004). Associations between taste
424	genetics, oral sensation and alcohol intake. Physiology and Behavior, 82(2-3), 435-445.
425	https://doi.org/10.1016/j.physbeh.2004.04.060
426	
427	Green, B. G., Shaffer, G. S., & Gilmore, M. M. (1993). Derivation and evaluation of a
428	semantic scale of oral sensation magnitude with apparent ratio properties. Chemical
429	Senses, 18(6), 683-702. https://doi.org/10.1093/chemse/18.6.683
430	
431	Hayes, J. E., Allen, A. L., & Bennett, S. M. (2013). Direct comparison of the generalized
432	visual analog scale (gVAS) and general labeled magnitude scale (gLMS). Food Quality
433	and Preference, 28(1), 36-44. https://doi.org/10.1016/j.foodqual.2012.07.012
434	
435	Kalva, J. J., Sims, C. A., Puentes, L. A., Snyder, D. J., & Bartoshuk, L. M. (2014).
436	Comparison of the hedonic general labeled magnitude scale with the hedonic 9-point
437	scale. Journal of Food Science, 79(2), S238-S245. https://doi.org/10.1111/1750-
438	3841.12342
439	
440	Lasagna, L. (1960). The clinical measurement of pain. Annals of the New York Academy
441	of Sciences, 86(1), 28–37. https://doi.org/10.1111/j.1749-6632.1960.tb42788.x
442	
443	Lawless, H. T. (2013). Quantitative Sensory Analysis. West Sussex, UK: Wiley-
444	Blackwell.
445	

446	Lawless, H. T., & Heymann, H. (2010). Sensory evaluation of food: principles and
447	practices. Springer Science & Business Media.
448	
449	Lawless, H. T., Popper, R., & Kroll, B. J. (2010). A comparison of the labeled magnitude
450	(LAM) scale, an 11-point category scale and the traditional 9-point hedonic scale. Food
451	Quality and Preference, 21(1), 4-12. https://doi.org/10.1016/j.foodqual.2009.06.009
452	
453	Lawless, H. T., Sinopoli, D., & Chapman, K. W. (2010). A comparison of the labeled
454	affective magnitude scale and the 9-point hedonic scale and examination of categorical
455	behavior. Journal of Sensory Studies, 25(s1), 54-66. https://doi.org/10.1111/j.1745-
456	459X.2010.00279.x
457	
458	Lim, J., Wood, A., & Green, B. G. (2009). Derivation and evaluation of a labeled hedonic
459	scale. Chemical Senses, 34, 34(9, 9), 739, 739-751.
460	https://doi.org/10.1093/chemse/bjp054, 10.1093/chemse/bjp054
461	
462	Ludy, MJ., & Mattes, R. D. (2011). Noxious stimuli sensitivity in regular spicy food
463	users and non-users: Comparison of visual analog and general labeled magnitude scaling.
464	Chemosensory Perception, 4(4), 123-133. https://doi.org/10.1007/s12078-011-9100-x
465	
466	Moskowitz, H. R. (1977). Magnitude estimation: Notes on what, how, when, and why to
467	use it. Journal of Food Quality, 1(3), 195-227. https://doi.org/10.1111/j.1745-
468	4557.1977.tb00942.x

469	
470	Price, D. D., McGrath, P. A., Rafii, A., & Buckingham, B. (1983). The validation of
471	visual analogue scales as ratio scale measures for chronic and experimental pain. Pain,
472	17(1), 45–56.
473	
474	Schutz, H. G., & Cardello, A. V. (2001). A labeled affective magnitude (LAM) scale for
475	assessing food liking/dislking. Journal of Sensory Studies, 16(2), 117-159.
476	https://doi.org/10.1111/j.1745-459X.2001.tb00293.x
477	
478	Webb, J., Bolhuis, D. P., Cicerale, S., Hayes, J. E., & Keast, R. (2015). The relationships
479	between common measurements of taste function. Chemosensory Perception, 8(1), 11-
480	18. https://doi.org/10.1007/s12078-015-9183-x
481	
482	Zealley, A. K., & Aitken, R. C. (1969). Measurement of mood. Proceedings of the Royal
483	Society of Medicine, 62(10), 993–996.
484	
485	





497 Supplemental table 1. Differences between response means within a scale (displayed in figure
498 and supplemental figure 1). Normalized values are indicated by "n". Samples with different

499 superscripts indicate a p-value < 0.05 using the least squares difference between two

500 samples/questions within a scale; no adjustments were made for multiple comparisons.

501

	gLMS	glVAS	gwVAS	gVAS	eq-gLMS	unlog-gLMS
Blue	29.0 [°]	52.8 [°]	50.8 [°]	50.8 [°]	58.7 [°]	66.5 [°]
Parmesan	26.1 ^ª	48.9 [°]	45.8 [°]	46.6 [°]	55.7 [°]	64.5 [°]
White	14.1 ^b	32.4 ^b	27.8 ^b	26.8 ^b	42.3 ^b	49.4 ^b
nBlue	48.3 ^a	66.9 [°]	61.9 [°]	62.1 ^ª	99.6 [°]	113.8 ^ª
nParmesan	41.7 ^a	60.6 [°]	55.8 [°]	56.4 [°]	90.2 ^ª	105.9 [°]
nWhite	21.9 ^b	40.6 ^b	33.9 ^b	34.7 ^b	68.1 ^b	79.4 ^b
Whisper	6.7 ^a	24.2 ^a				
Room	29.2 ^b	59.5 ^b	57.3 ^b	56.3 ^b	61.2 ^b	70.8 ^b
Coffee	37.2 ^{bc}	73.4 [°]	66.9 [°]	66.1 ^{bc}	67.5 ^{bc}	75.2 ^b
Shout	35.9 ^{bc}	69.0 [°]	69.8 [°]	68.5 [°]	68.2 ^{bc}	76.7 ^b
Sugar	38.8 [°]	72.7 [°]	73.1 [°]	73.4 ^{cd}	69.8 [°]	76.6 [°]
Sun	59.8 ^d	81.7 ^d	82.4 ^d	83.2 ^d	83.8 ^d	87.5 [°]
nWhisper	12.4 ^a	31.1 ^ª		25.4 [°]		
nRoom	51.4 ^b	73.6 ^b	69.8 ^b	67.4 ^b	77.4 ^b	83.4 ^b
nCoffee	68.2 [°]	92.1 ^{cd}	82.0 [°]	79 .7	84.0 ^{bc}	87.8 ^b
nShout	65.7 [°]			84.5 [°]	86.1 [°]	89.3 ^b
nSugar	70.1 ^c	91.3 ^{cd}	89.2 [°]			89.2 ^b
nSun	100.0 ^d					

502

- 504 **Supplemental table 2.** Differences in response distributions of raw, transformed, and
- 505 normalized (n, gLMS and gVAS only) warm-up questions, as measured using the Kolmogorov-
- 506 Smirnov test. No adjustments were made for multiple comparisons.

Question	Comparison		KS statistic	
Whisper	gLMS	gVAS	<.0001	
Whisper	glVAS	gVAS	0.0037	
Whisper	gwVAS	gVAS	0.0049	
Whisper	glVAS	gwVAS	0.9123	
Whisper	eq-gLMS	gVAS	0.0000	
Whisper	ul-gLMS	gVAS	0.0000	
Whisper	glVAS	eq-gLMS	0.0036	
Whisper	n gLMS	n gVAS	0.0002	
Room	gLMS	gVAS	<.0001	
Room	glVAS	gVAS	0.0874	
Room	gwVAS	gVAS	0.2515	
Room	glVAS	gwVAS	0.8571	
Room	eq-gLMS	gVAS	0.1308	
Room	ul-gLMS	gVAS	<.0001	
Room	glVAS	eq-gLMS	0.5892	
Room	n gLMS	n gVAS	0.0006	
Coffee	gLMS	gVAS	<.0001	
Coffee	glVAS	gVAS	0.2271	
Coffee	gwVAS	gVAS	0.5702	
Coffee	glVAS	gwVAS	0.2715	
Coffee	eq-gLMS	gVAS	0.4695	
Coffee	ul-gLMS	gVAS	0.0469	
Coffee	glVAS	eq-gLMS	0.1447	
Coffee	n gLMS	n gVAS	0.0155	
Shout		-	<.0001	
Shout	gLMS glVAS	gVAS gVAS	0.2271	
Shout	gwVAS	gVAS	0.6179	
Shout	glVAS	gwVAS	0.3472	
Shout	eq-gLMS	gVAS	0.1335	
Shout	ul-gLMS	gVAS	0.0033	
Shout	glVAS	eq-gLMS	0.6408	
Shout	n gLMS	n gVAS	0.0021	
Sugar	gLMS	gVAS	<.0001	
Sugar	glVAS	gVAS	0.2271	
Sugar	gwVAS	gVAS	0.1625	
Sugar	glVAS	gwVAS	0.9894	
Sugar	eq-gLMS	gVAS	0.1976	
Sugar	ul-gLMS	gVAS	0.6260	
Sugar Sugar	glVAS	0	0.2090	
	n gLMS	eq-gLMS n gVAS	0.0003	
Sugar Sum			<.0001	
Sun Sun	gLMS	gVAS		
Sun Sun	glVAS gwVAS	gVAS	0.1440	
Sun Sun	~	gVAS	0.0134	
Sun Sun	glVAS	gwVAS		
Sun Sun	eq-gLMS	gVAS	0.5530	
Sun Sun	ul-gLMS	gVAS	0.1308	
Sun Sun	glVAS	eq-gLMS	0.7648	
Sun	n gLMS	n gVAS		

```
509
     Code
510
511
     proc sort data=Cheese;
512
     by cheese scale ID order;
513
     run;
514
     *Comparing SCALE by cheese odor;
515
     ods graphics on;
516
     title 'Scale differences by cheese odor';
517
     ods output tests3=effects diffs=MeansDiffs LSmeans=LSmeans;
518
     proc mixed data=Cheese;
519
          by cheese;
520
          class ID scale order;
521
          model Odor= scale order scale*order / residual s outp=pred;
522
          repeated / subject = id type= ar(1);
523
          lsmeans scale / diff adjust=tukey;
524
     run;
525
     proc print data=effects;
526
     run;
527
     proc print data=MeansDiffs;
528
     run;
529
     proc print data=LSmeans;
530
     run;
531
532
     proc sort data=Cheese;
533
     by scale cheese ID order;
534
     run;
535
     *Comparing cheese odor by SCALE;
536
     ods graphics on;
537
     title 'Odor by scale';
538
     ods output tests3=effects diffs=MeansDiffs LSmeans=LSmeans;
539
     proc mixed data=Cheese;
540
          by scale;
541
          class ID Cheese order;
542
          model Odor= cheese order cheese*order / residual s
543
     outp=pred;
544
          repeated / subject = id type= ar(1);
545
          lsmeans cheese / diff adjust=tukey;
546
     run;
547
     proc print data=effects;
548
     run;
     proc print data=MeansDiffs;
549
550
     run;
551
     proc print data=LSmeans;
552
     run;
553
```

```
554
     proc freq data= ms_elms order=data;
555
           tables scale*YN / fisher;
556
           exact fisher;
           weight freq;
557
558
     run;
559
560
     proc freq data= Categ order=data;
561
           by scale;
562
           tables YN / binomial(equiv p=.19 margin=.05);
563
           weight freq;
564
     run;
565
```