EVALUATING SEARCH RESULTS

Evaluating Search Results as a Whole

Long search results lists can be overwhelming. Before sifting through each record, use these quick ways of evaluating the results as a whole.
(See the next page for tips on evaluating individual records.)

Study the information provided about the entire list of results.

Most databases give helpful information about your search results. After entering a search, look **on the results page** for options to limit the search.

Pay particular attention to information provided in menu bars *(usually located in a left-hand side bar).*

Ask yourself:

- What does the information about your results tell you?

- Do these look like the kinds of records you need?

- Does the summary of your results offer any clues for how to refine your search?

**A keyword search for chocolate health:
(in OneSearch@IU)**

The left-hand menu on the **OneSearch@ IU** offers many ways to understand and refine your results. Additional options are at the top of the page and on the right-hand side.

Searching: **OneSearch@IU**

chocolate health   Select a Field (optional)

AND   Select a Field (optional)

AND   Select a Field (optional)

Basic Search   Advanced Search   Search History ▶

Refine Results

Current Search

Find all my search terms:
chocolate health

Limit To
☐ Full Text
☐ Scholarly (Peer Review Journals)

Search Results: 1 - 20 of 24,580

1. **Chocolate and health** | Source Types
   Milan : Springer, c201
   , Database: IUCAT (II) **Subject**
   Subjects: Cacao -- m
   Retrieve Catalog Iten ☐ chocolate (5,139)
   ☐ health (3,334)
   ☐ chocolate -- health aspects (2,905)
   ☐ chocolate candy (1,982)
   ☐ nutrition (1,960)
   ☐ cocoa (1,246)

Click headings to expand

Number of Articles in this category

Limit To
☐ Full Text (Online)
☐ Scholarly (Peer Reviewed) Journals
☐ Available in Library Collection

1652 Publication Date 2015

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EVALUATE AN INFORMATION RECORD

After reviewing information about your overall search results (described above), you may want to refine your search strategy to get more relevant records. Once you're happy with the overall results, have a closer look at several individual records to determine their relevance. (You may decide then to gather highly relevant sources, or if needed to revise your search strategy.)

Most databases provide a brief record and a detailed record of each source. Both can help you quickly evaluate the item.

**Brief record
(in the database OneSearch@IU)**

Title

1. Explaining tolerance for bitterness in chocolate ice cream u chocolate preferences.

By: Harwood, Meriel L.; Loquasto, Joseph R.; Roberts, Robert F.; Ziegler, Grego
Science. Aug2013, Vol. 96 Issue 8, p4938-4944. 7p. 4 Charts, 1 Graph. DOI: 10
Business Source Premier

Academic Journal

Abstract (summary)

Chocolate ice cream is commonly formulated with higher sugar levels than non the inherent **bitterness** of cocoa. **Bitterness**, however, is an integral part of the

Subject terms (describe item's subject content)

Subjects: RESEARCH; CONSUMERS' preferences; Confectionery Manufacturi **Chocolate** and Confectionery Manufacturing from Cacao Beans; Other specialty Dairy Product (except Dried or Canned) Merchant Wholesalers; All Other Specia products merchant wholesalers; **Ice Cream** and Frozen Dessert Manufacturing;

**Detailed record
(in OneSearch@IU):**
Clicking on the document title usually gives you to the full record.
(The areas highlighted here help to identify what the document is about.)

Explaining tolerance for bitterness in chocolate ic

Authors: Harwood, Meriel L.[1,2]
Loquasto, Joseph R.[2]
Roberts, Robert F.[2]
Ziegler, Gregory R.[2]
Hayes, John E.[1,2] jeh40@psu.edu

Source: Journal of Dairy Science. Aug2013, Vol. 96 Issue 8, p4938-49

Document Type: Article

Subject Terms: *RESEARCH
*CONSUMERS' preferences
BITTERNESS (Taste)
CHOCOLATE
ICE cream, ices, etc.
FOOD -- Sugar content

Author-Supplied Keywords: bitterness
chocolate ice cream
rejection threshold
sensory evaluation

Abstract: Chocolate ice cream is commonly formulated with higher su cocoa. **Bitterness**, however, is an integral part of the comple

Next Steps:

These first steps of evaluation will help you identify potentially useful sources.
Once looking more carefully at an individual source, consider the questions on the handout "Evaluating Sources Rhetorically."

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