



CACAO SENSORY ANALYSIS

Tasting Form

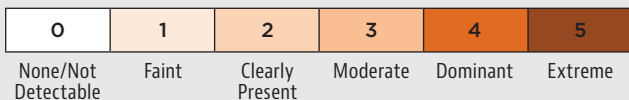
SAMPLE _____

TASTER _____

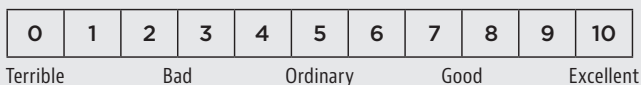
DATE _____

CATEGORIES		INTENSITY	NOTES	QUALITY (0-10)	POINTS
Aroma		<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			x 1 =
Acidity		<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			x 1 =
Bitterness	INTENSITY 0 to 2.5: ≥ 5 in quality 2.5 to 5: ≤ 5 in quality	<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			x 1 =
Astringency		<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			x 1 =
Defects		<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			x 2 =
Flavor	Cocoa/Cacao	<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>		<input style="width: 50px; height: 50px;" type="text"/>	x 2 =
	Sweet	<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			
	Nutty	<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			
	Dried Fruit	<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			
	Fresh Fruit	<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			
	Floral	<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			
	Spices	<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			
	Other				
Aftertaste		<input type="text" value="0"/> <input type="text" value="1"/> <input type="text" value="2"/> <input type="text" value="3"/> <input type="text" value="4"/> <input type="text" value="5"/>			x 1 =
COMMENTS:			TASTER'S POINTS		x 1 =
FINAL SCORE					

INTENSITY SCALE



QUALITY SCALE



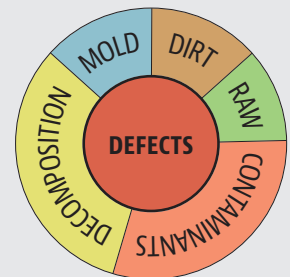
TIPS TO SCORE QUALITY FOR DEFECTS

Name the defect:

A reduction in quality points should be defined in the notes.

Inverse relationship:

As the defect flavor(s) increase in intensity, the quality score decreases.



Tasting Form Instructions

The goal of these instructions is to give users of the form a quick and basic guide to its use. For more in-depth information, please reference the *Guide to the Cacao Sensory Analysis Tasting Form* or contact us at cacaoquality@gmail.com

Filling in the Form

Aroma Smell the sample. Mark the intensity of the aroma on the first scale, write any characteristics that you find in the notes section, and score the quality. Remember that a low intensity or even absence of aroma does not imply a lower quality.

Acidity The relationship between intensity and quality varies depending on the perception and description of the acids that the taster finds during the evaluation. For example, if the taster perceives a citric or fruity acid, the score may be higher than if the acidity is more like vinegar (acetic acid).

Bitterness and Astringency These are inherent characteristics of cacao, but the level of intensity can influence the quality, and there is often an inverse relationship. For example, a bitterness level that is 'Clearly Present' with an intensity of 2, might have a score between 'Good' and 'Excellent' in quality; while a higher intensity of bitterness may decrease the quality.

Example:

CATEGORIES	INTENSITY	NOTES	QUALITY (0-10)	POINTS
Bitterness	0 1 2 3 4 5 [] [] [X] [] [] []	mild bitterness	8	x 1 = 8

This example is consistent with the guideline provided on the form for bitterness and astringency, which indicates that an intensity score lower than or equal to 2.5 may result in a quality score of 5 or higher.

Defects Increased intensity of defects means a lower score in quality. For example, if you find a strong flavor such as dirt that is 'Dominant' with an intensity of 4, your quality score will likely be between 'Terrible' and 'Bad'.

Example:

CATEGORIES	INTENSITY	NOTES	QUALITY (0-10)	POINTS
Defects	0 1 2 3 4 5 [] [] [] [X] [] []	dirt	1.5	x 2 = 3

If quality points are deducted, the taster should write the name of the specific defect in the notes section. If the sample is clean or free of defects, it should be scored as 'Excellent' in quality. To the right we offer some general categories of defects and some specific examples of common defects within those categories.

Flavor The taster need only evaluate the characteristics that are perceived, as not all can be found in every sample. The quality score is based on a combination of factors including the harmony, clarity and complexity of the flavors.

Aftertaste The residual flavor left in the mouth after the sample has dissolved completely.

Taster's Points The taster's general impression and subjective quality score for the sample.

Comments This space is for observations which are not noted elsewhere (for example: appearance, texture). The taster may also use Comments to prepare a summary of the evaluation and recommendations.

Final Score A cumulative total of all quality points. The highest possible final score is 100 points.

Using the Scales

This form contains two types of scales. The purpose of the Intensity Scale is to develop a **flavor profile** of the samples, while the Quality Scale helps to identify the sample's **potential**. Remember that there is no direct relationship between intensity and quality, except in the case of Bitterness, Astringency and Defects. Half points are permitted when scoring on either scale.

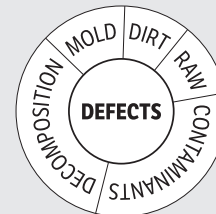
INTENSITY SCALE

0	1	2	3	4	5
None/Not Detectable	Faint	Clearly Present	Moderate	Dominant	Extreme

QUALITY SCALE

0	1	2	3	4	5	6	7	8	9	10
Terrible		Bad		Ordinary		Good		Excellent		

Examples of Defects



MOLD
musty, basement, mildew

DIRT
mud, wet earth, dust

RAW
vegetal, unripe, grassy, green

CONTAMINANTS
plastic, chemical, smoke, metal, petrol

DECOMPOSITION
hammy, meaty, rancid, putrid, compost

Note: Do not deduct points in defects for aroma, bitterness or astringency—these are evaluated in their respective categories.

TIP

A maximum evaluation time of 10 minutes per sample is recommended.