



# CACAO SENSORY ANALYSIS

Tasting Form

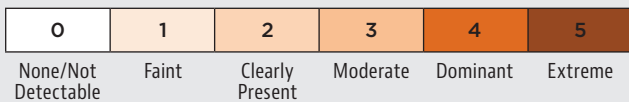
SAMPLE \_\_\_\_\_

TASTER \_\_\_\_\_

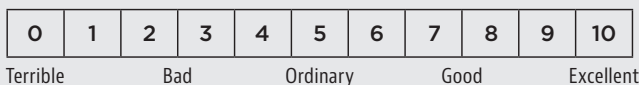
DATE \_\_\_\_\_

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

### 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.

