

Sensory testing chart

For each chocolate sample, mark a point on the line showing where you think the relative strength of each attribute lies. Use a different coloured pencil for each chocolate sample, or write the chocolate's code above the mark.



	NONE		A LOT
Aroma COCOA		_____	
Aroma MILK		_____	
Flavour SWEET		_____	
Flavour BITTER		_____	
Flavour COCOA		_____	
Texture MELTING		_____	

Personal summary table

Each line on the sensory testing chart is 100 mm long. By measuring the distances from the left-hand edge to your marks, turn your assessment for each chocolate and characteristic into a percentage, where 1 mm = 1%. Record your assessment of each chocolate sample in the chart below.

	CHOCOLATE SAMPLE CODE			
	273	475	620	948
Aroma COCOA				
Aroma MILK				
Flavour SWEET				
Flavour BITTER				
Flavour COCOA				
Texture MELTING				

Group summary table

Collate the results for your group in the table below and calculate the group mean for each characteristic. You will need a separate copy of this table for each chocolate sample.

CHOCOLATE SAMPLE CODE:

	GROUP MEMBER NAMES				Group mean
Aroma COCOA					
Aroma MILK					
Flavour SWEET					
Flavour BITTER					
Flavour COCOA					
Texture MELTING					

Class summary table

OPTIONAL: Collate the results for your class in the table below and calculate the class mean for each characteristic. You will need a separate copy of this table for each chocolate sample.



CHOCOLATE SAMPLE CODE:

	GROUP NUMBER										Group mean
	1	2	3	4	5	6	7	8	9	10	
Aroma COCOA											
Aroma MILK											
Flavour SWEET											
Flavour BITTER											
Flavour COCOA											
Texture MELTING											

Sensory profile

On the chart below, plot a sensory profile (zero at the centre, 100% at the extremity) for each chocolate sample. Each sample will have a sensory profile represented by a different shape. If you use coloured pencils for this, all the data can be shown on one chart.

