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**Appendix A: Score card for sensory evaluation**
**Sensory analysis of Amasi**
**Jul-98 E Beukes M Spreeth**

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Session &amp; panellist no.: \_\_\_\_\_

SEcode: \_\_\_\_\_

You have received a set of samples. Please evaluate each sample individually from left to right for the designated attributes. Eat a piece of carrot and take a mouthful of water in between evaluating the samples.

**1. Evaluate the appearance of the product with the lid still closed**

Colour	Blue white	White	Creamy white	Creamy	Light pink/apricot	Pink/apricot
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**2. Evaluate the aroma of the product after the lid has been removed**

	None	Slightly	Moderately	Fairly	Very	Extremely
Sourness	1	2	3	4	5	6
Cottage cheese	1	2	3	4	5	6
Fresh	1	2	3	4	5	6
Musty/Dusty	1	2	3	4	5	6

**3. Evaluate the visual texture attributes of the product using a spoon**

	None	Slightly	Moderately	Fairly	Very	Extremely
Amount of airbubbles	1	2	3	4	5	6
Smoothness	1	2	3	4	5	6
Lumpiness	1	2	3	4	5	6
Flocculated	1	2	3	4	5	6

	Not viscous	Slightly viscous	Moderately viscous	Fairly viscous	Very viscous	Extremely viscous
Viscosity	1	2	3	4	5	6



**4. Evaluate the mouth-feel by taking a spoonful of the product**

	None	Slightly	Moderately	Fairly	Very	Extremely
Watery	1	2	3	4	5	6
Creamy	1	2	3	4	5	6

**5. Evaluate the flavour of the product by tasting a spoonful**

	None	Slightly	Moderately	Fairly	Very	Extremely
Sour (lactic)	1	2	3	4	5	6
Astringent	1	2	3	4	5	6
Buttery	1	2	3	4	5	6
Cottage cheese	1	2	3	4	5	6

**6. Evaluate the aftertaste and mouthfeel after a spoonful has been tasted**

	None	Slightly	Moderately	Fairly	Very	Extremely
Mouth-coating	1	2	3	4	5	6
Rancid	1	2	3	4	5	6
Astringent	1	2	3	4	5	6
Bitter	1	2	3	4	5	6
Other:	1	2	3	4	5	6

**Comments:**


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Thank you for your time and co-operation !

## Appendix A: (continued)

### Sensory analysis of Amasi

July 1998

#### Definitions of terms

##### 1. Appearance

Color -A discription of the colour of the sample.

##### 2. Aroma

Sourness -Aroma associated with sour milk/cream.

Cottage cheese -Aroma associated with specifically smooth cottage cheese.

Fresh -Clean aroma associated with a fresh fermented milk product.

Musty/Dusty -Papery, stuffy somewhat dirty aroma.

##### 3. Visual texture

Amount of air bubbles -A discription of the amount of air bubbles present throughout the sample.

Smoothness -Uniform appearance without uneven chunks or foreign particles.

Lumpiness -Presence of individual clots varying in size.

Flocculated -Presence of flocculated particles.

Viscosity -The resistance of the fluid to flow freely. Not viscous e.g. water and highly viscous e.g. custard.

##### 4. Mouth-feel

Watery -Sensation experienced when drinking water. Lack of body and fullness.

Creamy -Smooth top note characterictic of fresh sweet cream of butter.

##### 5. Flavour

Sour (lactic) -Basic taste on tongue stimulated by acids. Characteristic taste of lactic acid. (sour milk/cream)

Astringent -A puckery sensation similar to that produced by astringent chemicals such as alum. Also associated with tannins (e.g. strong tea).

Buttery -Taste associated with fresh butter.

Cottage cheese -Taste associated with specifically smooth cottage cheese.

##### 6. Aftertaste and mouthfeel

Mouth-coating -Fatty film that covers or coats the mouth and throat.

Rancid -Aromatic associated with oxidized fats and oils.

Astringent -Chemical feeling on the tongue described as puckering/dry, associated with tannins (e.g. strong tea).

Bitter -Taste on tongue stimulated by solutions such as caffeine.