

Cacao of Excellence

Sensory Evaluation Form for Cacao Mass and Chocolate

Evaluator _____ Date _____

Sample ID _____ Time _____

Sample Info _____

Cacao Mass

Chocolate

Instructions: Insert the intensity values of each attribute in the and mark with a the perceived sub-attributes.

Intensity Scale

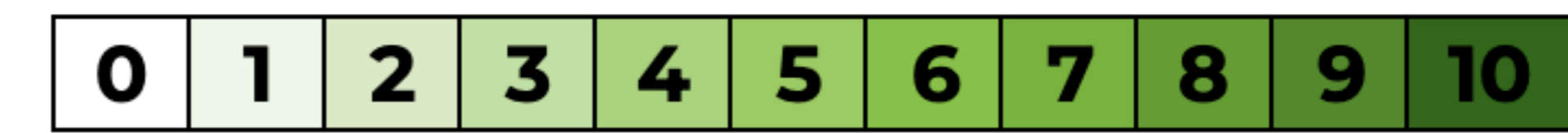


← Less Intense More Intense →



- Cacao**
- Acidity**
 - Fruit Acetic Lactic
 - Mineral / Butyric
- Bitterness**
- Astringency**
- Fresh Fruit**
 - Berry Citrus Dark
 - Yellow / Orange / White flesh
 - Tropical
- Browned Fruit**
 - Dried Brown Over ripe
- Vegetal**
 - Grassy / Green vegetal / Herbal
 - Earthy / Mushroom / Moss / Woodsy
- Floral**
 - Orange blossom Flowers
- Woody**
 - Light Dark Resin
- Spice**
 - Spices Tobacco
 - Savory / Umami
- Nutty**
 - Nut flesh Nut skins
- Caramel / Panela**
- Sweetness (only for chocolate)**
- Roast Degree**

- Off-flavours**
 - Dirty / Dusty Musty
 - Mouldy Meaty / Animal / Leather
 - Over-fermented / Rotten fruit
 - Putrid / Manure Smoky
 - Other Off-flavour
- Description _____



Global Quality

Flavour comments

