

The nose detects volatile aromas released from food. An odour may be described by association with a particular food, eg herby, cheesy, fishy. The intensity can also be recorded.

A product's size, shape, colour and surface texture can be described, eg large, small, oblong, square, yellow, pink, rough.



**aromatic**

floral rotten

perfumed acrid musty

fragrant scented pungent

**ODOUR**

stringy

heavy flat

fizzy crystalline wet

cuboid fragile dull

**APPEARANCE**

bland

rancid tart

acidic strong

citrus mild spicy

tainted weak

savoury

**TASTE**

firm

flaky crisp

fluffy dry crumbly

lumpy smooth

hard mushy

sticky

**TEXTURE**

# SENSORY VOCABULARY

Sensory evaluation involves using one or more tests to determine different characteristics of food such as appearance, odour, taste and texture. A wide range of vocabulary is used to describe sensory characteristics of food products.

Odour and taste work together to produce a flavour. These words may be used to describe either odour or taste of food products.

These words may be used to describe either appearance or texture of food products.

## TASTE

sweet cool bitter zesty warm

hot tangy sour sharp

rich salty

The tongue can detect four basic tastes: sweet, sour, salt and bitter. Tastes may be described by association with a particular food, eg meaty, minty or fruity. The intensity can also be recorded.

## TEXTURE

brittle rubbery short gritty

clammy close stodgy

bubbly sandy tacky

tender waxy

open soft

Texture may be assessed through touch. When food is placed in the mouth, the surface of the tongue and other sensitive skin reacts to the feel of the surface of the food. Different sensations are felt as the food is chewed.