

SENSORY SCORECARD: COMMERCIAL TABLE SALTS

Panelist Name: _____ Date: _____ Age: _____

Sex / Gender: _____ Smoking Status: [] Smoker [] Non-smoker

Objective: To identify and determine potential profile variations, taste differences, and other distinct gustatory experiences across various commercial table salts.

Procedure: Place the solution onto the tongue using a clean stainless steel spoon (do not touch the tongue with the spoon). Rate intensity on a scale from 1 (None) to 10 (Extremely Intense).

Samples

1. Distilled water
4. VIL-2

2. EB-1
5. CAM-12 (FS)

3. MAR-1
6. VIL-3 (FS)

1. Saltiness

Sample	1	2	3	4	5	6	7	8	9	10
1	1	2	3	4	5	6	7	8	9	10
2	1	2	3	4	5	6	7	8	9	10
3	1	2	3	4	5	6	7	8	9	10
4	1	2	3	4	5	6	7	8	9	10
5	1	2	3	4	5	6	7	8	9	10
6	1	2	3	4	5	6	7	8	9	10

2. Bitterness

Sample	1	2	3	4	5	6	7	8	9	10
1	1	2	3	4	5	6	7	8	9	10
2	1	2	3	4	5	6	7	8	9	10
3	1	2	3	4	5	6	7	8	9	10
4	1	2	3	4	5	6	7	8	9	10
5	1	2	3	4	5	6	7	8	9	10
6	1	2	3	4	5	6	7	8	9	10

3. Astringency

Sample	1	2	3	4	5	6	7	8	9	10
1	1	2	3	4	5	6	7	8	9	10
2	1	2	3	4	5	6	7	8	9	10
3	1	2	3	4	5	6	7	8	9	10
4	1	2	3	4	5	6	7	8	9	10
5	1	2	3	4	5	6	7	8	9	10
6	1	2	3	4	5	6	7	8	9	10

4. Comments / Observations