

SENSORY SCORECARD: SALTY, BITTER, AND ASTRINGENT

Panelist Name: _____ Date: _____ Age: _____

Sex / Gender: _____

Smoking Status: ☐ Smoker ☐ Non-smoker

Objective: To familiarize panelists with sensory evaluation methodologies and to characterize basic taste attributes and gustatory profiles.

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. Mg50

2. Na50
5. Mg100

3. Na70
6. Ca50

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