

**Table 40.** Sensory evaluation form for unroasted cacao beans as coarse powder (Adapted from FCCI).

**Sensory evaluation form for unroasted cacao beans as coarse powder**

Jane Doe	dd/mm/yy	hh:mm – pm/am	000
Assessor name	Date of evaluation	Time of evaluation	Sample code

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**SCORE (0-10) Core attributes**

- \_\_\_\_\_ **Cacao**
- \_\_\_\_\_ **Acidity** (fruity, acetic, lactic, mineral, butyric)
- \_\_\_\_\_ **Bitterness**
- \_\_\_\_\_ **Astringency**

**Complementary attributes**

- \_\_\_\_\_ **Fresh fruit** (berry, citrus, dark, yellow/orange/white flesh, tropical)
- \_\_\_\_\_ **Browned fruit** (dried, brown, over ripe)
- \_\_\_\_\_ **Vegetal** (grassy/green, herbal/herbal, earthy/mushroom moss/woody)
- \_\_\_\_\_ **Floral** (orange blossom, flowers)
- \_\_\_\_\_ **Woody** (light or dark wood, resin)
- \_\_\_\_\_ **Spice** (spices, tobacco (dried tobacco leaves), savoury/umami)
- \_\_\_\_\_ **Nutty** (nut flesh and nut skins)
- \_\_\_\_\_ **Caramel / Panela**

**Off-flavours**

- \_\_\_\_\_ Mouldy
- \_\_\_\_\_ Smoky
- \_\_\_\_\_ Hammy
- \_\_\_\_\_ Dirty/dusty
- \_\_\_\_\_ Musty
- \_\_\_\_\_ Cardboard
- \_\_\_\_\_ Meaty
- \_\_\_\_\_ Rancid
- \_\_\_\_\_ Cheesy
- \_\_\_\_\_ Manure/Animal excrement
- \_\_\_\_\_ Leather
- \_\_\_\_\_ Sweaty
- \_\_\_\_\_ Putrid/wet decomposing vegetative matter
- \_\_\_\_\_ Rotten/decomposing fruit
- \_\_\_\_\_ Ammonia
- \_\_\_\_\_ Petroleum
- \_\_\_\_\_ Rubbery/sulphurous
- \_\_\_\_\_ Metallic
- \_\_\_\_\_ Phenolic
- \_\_\_\_\_ Medicinal
- \_\_\_\_\_ Chemical
- \_\_\_\_\_ **Other off-flavours**
- \_\_\_\_\_ **Other off-flavours description** \_\_\_\_\_

**Global quality score**

**Comments** \_\_\_\_\_