APPENDIX II (i)

THRESHOLD TEST

Sensitivity - Threshold Test

Name:_____

Date:_____

You are provided with a series of containers having solutions with increasing concentration of one of the taste qualities (sweet, salty). Please start with Sr. No. 1 and continue with the rest. The samples are not allowed to be retested. Please describe the taste or give intensity scores using the scoring pattern shown separately here below.

Intensity Score

Set No.	Description of taste and feeling factors
A	-
B	-
C	-
D	-
E	-
F	-

Scale:

While awarding the intensity scores, take the following basis into account;

0 - None or taste of pure water

? - Different from water but taste quality not identifiable

x - Threshold very weak (Taste identifiable)

1 - Weak taste

2 - Medium

3 - Strong

4 - Very strong

5 - Extremely strong

_____

Signature of Judge

APPENDIX II (ii)

THRESHOLD TEST

(ii)Procedure for preparation of solution required for threshold test

Solution No.	Molarity	Salty (Stock solution 5.845 g of sodium chloride/L)	Sweet (Stock solution 34.23 g of sucrose/L)	Molarity	Sour (Stock solution 21.015 g of citric acid/L)	Bitter (Stock solution 19.41 g of caffeine/L)
		ml of stock solution to be diluted to 1 L	ml of stock solution to be diluted to 1 L		ml of stock solution to be diluted to 1 L	ml of stock solution to be diluted to 1 L
1	0.0002	2	2	0.0005	0.5	0.5
2	0.0004	4	4	0.0001	1	1
3-	0.0008/	8	8	0.0002	2	2
4	0.0016	16	16	0.0004	4	4
5/	0.0032'	32	32	0.0006	6	6
6	0.0064	64	64	0.0008	8	8
7-	0.0128	128	128	0.0010	10	10
8	0.0256.	256	256	0.0012	12	12
9'	0.0512	2.994 g/L	17.526 g/L	0.0014	14	14
10	0.1024	5.988 g/L	35.052 g/L	0.0016	16	16
11'	0.2048	11.976 g/L	70.103 g/L	0.0032	32	32
12	0.4096	23.953 g/L	140.206 g/L	0.0064	64	64

Source : Jellinek, G. (1964). J. Nutri. Diet. 1:219