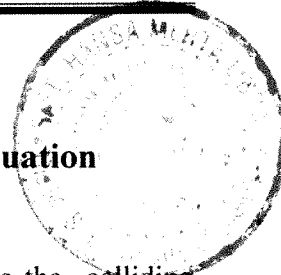


Appendix IV

Explanation of the terms used for organoleptic evaluation



- **Absence of defects:** A uniformly baked product shall not have the following defects: Thick crust, Partially unbaked, Tunnels, Non uniform cell structure, Irregular shape
- **After taste:** Aftertaste is the persistence of a sensation of flavor after the stimulating substance has passed out of contact with the sensory end organs for taste.
- **Appearance:** The visual properties of a food, including size, shape, colour and conformation.
- **Aroma/Flavour/Odour:** The fragrance or odour of food, perceived by the nose by sniffing.
- **Assessment:** A judgment or an evaluation.
- **Sourness/Sweetness:** Not extra sour nor extra sweet but with mild flavor ingredients
- **Bloom / Colour of crust:** The whitish appearance that comes on the surface during storage.
- **Breakability/ Brittle:** Textural Property characterized by breaking easily and leaving sharp edges.
- **Burn spots:** appearance is light brown; not rich dark brown
- **Cell Size:** A textural property characterized by organized structure of tissues and they are filled with gas e.g. Bread.
- **Chew ability:** Chew ability of the food is the ability to chew the particular food easily For e.g.: good chew ability in bread may be described as not too hard and sticky, easy to break with teeth.
- **Clarity:** Appearance should be clear and bright; absence of cloudiness
- **Consistency:** Even, smooth well blended; thinness and thickness according to the product.
- **Crisp:** Textural property characterized by a brittle, friable nature.
- **Crumbly:** Textural property characterized by ease with which a substance can be separated into smaller particles.

- **Crusty:** Having a dry, hard or coarse surface.
- **Doughy:** Textural property resembling an unbaked water and flour mixture: pasty, soft and heavy.
- **Ease of swallowing:** This refers to how easily the food is swallowed. Food which is lumpy gets choked is undesirable.
- **Evaluation card:** Wording questions based on semantic, sociological and psychological aspects to obtain the exact information desired from the panel.
- **Gourmet:** A connoisseur in eating and drinking
- **Grainy:** Granular Texture
- **Hardness:** A textural property; force necessary to attain information
- **Inspid:** Tasteless, flat
- **Mouth feel/Taste:** a mingled experience deriving from the sensations of the skin in the mouth during and after ingestion of food or beverage that relates to density, viscosity, surface tension, and other physical and chemical properties of the material being sampled.
- **Score:** - 1) A value assigned to a specific response made to a test item; 2) To score a food is to rate its properties on a scale or according to some numerically defined sense of criteria.
- **Screening:** - Pre testing of possible samples, techniques or judges.
- **Size and shape:** Retains shape, liquid well absorbed.
- **Softness:** Soft and tender; discrete grains
- **Texture:** - Properties of a foodstuff apprehended both by the eyes and by the skin and muscle senses in the mouth, embracing roughness, smoothness, graininess etc.
- **Uniformity in Baking:** This means that the loaf has been made with a Uniformity of bake on all the Sides.
- **Volume:** Volume is the size and dimension of the bread. The greater the volume of the bread, the loaf appears When Squeezed Softly with fingers.