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| **Chocolate Tasting** | Name: |  |
| *BCBT 100 – Spring 2014* | Partner(s): |  |

Answers to these questions must be typed.

**Sample 1: Chocolove 33% Cocoa Pure Milk Chocolate**

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| ***Appearance****: Describe the appearance of the piece of chocolate. Size, shape, color, shiny/dull, hard/soft/brittle, etc* |
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| ***Aroma****: Does the piece of chocolate have a detectable aroma? Describe it. Floral, fruity, earthy, smoky, etc* |
|  |
| ***Mouth Feel****: How does the chocolate feel on your tongue? Hard/soft, warm/cold, etc. As the chocolate melts, how does the mouth feel change? Does the chocolate become gritty? Creamy? Astringent?* |
|  |
| ***Flavor****: Flavor will evolve as the chocolate warms and melts on your tongue. Describe the flavor(s) you detect from the time you place the chocolate on your tongue until it melts completely. Floral, fruity, sweet, bitter, fungal, etc.* |
|  |
| ***Finish****: After the chocolate has melted and you’ve swallowed it, how does it “finish”? This includes any final or lingering flavors as well as lingeringmouth feel (does your mouth feel coated? Clean? Astringent?)* |
|  |
| ***Overall Impressions****:* |
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| ***Palate cleansing****: How did the cracker and water taste when you cleansed your palate?* |
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**Sample 2: Chocolove 55% Cocoa Pure Dark Chocolate**

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| ***Appearance****: Describe the appearance of the piece of chocolate. Size, shape, color, shiny/dull, hard/soft/brittle, etc* |
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| ***Aroma****: Does the piece of chocolate have a detectable aroma? Describe it. Floral, fruity, earthy, smoky, etc* |
|  |
| ***Mouth Feel****: How does the chocolate feel on your tongue? Hard/soft, warm/cold, etc. As the chocolate melts, how does the mouth feel change? Does the chocolate become gritty? Creamy? Astringent?* |
|  |
| ***Flavor****: Flavor will evolve as the chocolate warms and melts on your tongue. Describe the flavor(s) you detect from the time you place the chocolate on your tongue until it melts completely. Floral, fruity, sweet, bitter, fungal, etc.* |
|  |
| ***Finish****: After the chocolate has melted and you’ve swallowed it, how does it “finish”? This includes any final or lingering flavors as well as lingeringmouth feel (does your mouth feel coated? Clean? Astringent?)* |
|  |
| ***Overall Impressions****:* |
|  |
| ***Palate cleansing****: How did the cracker and water taste when you cleansed your palate?* |
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**Sample 3: Chocolove 73% Cocoa Fair Trade Organic Dark Chocolate**

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| ***Appearance****: Describe the appearance of the piece of chocolate. Size, shape, color, shiny/dull, hard/soft/brittle, etc* |
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| ***Aroma****: Does the piece of chocolate have a detectable aroma? Describe it. Floral, fruity, earthy, smoky, etc* |
|  |
| ***Mouth Feel****: How does the chocolate feel on your tongue? Hard/soft, warm/cold, etc. As the chocolate melts, how does the mouth feel change? Does the chocolate become gritty? Creamy? Astringent?* |
|  |
| ***Flavor****: Flavor will evolve as the chocolate warms and melts on your tongue. Describe the flavor(s) you detect from the time you place the chocolate on your tongue until it melts completely. Floral, fruity, sweet, bitter, fungal, etc.* |
|  |
| ***Finish****: After the chocolate has melted and you’ve swallowed it, how does it “finish”? This includes any final or lingering flavors as well as lingeringmouth feel (does your mouth feel coated? Clean? Astringent?)* |
|  |
| ***Overall Impressions****:* |
|  |
| ***Palate cleansing****: How did the cracker and water taste when you cleansed your palate?* |
|  |

**Sample 4: Chocolove 77% Cocoa Extra Strong Dark Chocolate**

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| ***Appearance****: Describe the appearance of the piece of chocolate. Size, shape, color, shiny/dull, hard/soft/brittle, etc* |
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| ***Aroma****: Does the piece of chocolate have a detectable aroma? Describe it. Floral, fruity, earthy, smoky, etc* |
|  |
| ***Mouth Feel****: How does the chocolate feel on your tongue? Hard/soft, warm/cold, etc. As the chocolate melts, how does the mouth feel change? Does the chocolate become gritty? Creamy? Astringent?* |
|  |
| ***Flavor****: Flavor will evolve as the chocolate warms and melts on your tongue. Describe the flavor(s) you detect from the time you place the chocolate on your tongue until it melts completely. Floral, fruity, sweet, bitter, fungal, etc.* |
|  |
| ***Finish****: After the chocolate has melted and you’ve swallowed it, how does it “finish”? This includes any final or lingering flavors as well as lingeringmouth feel (does your mouth feel coated? Clean? Astringent?)* |
|  |
| ***Overall Impressions****:* |
|  |
| ***Palate cleansing****: How did the cracker and water taste when you cleansed your palate?* |
|  |

**Sample 5: Ghirardelli Midnight Reverie 86% Cacao Intense Dark Chocolate**

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| ***Appearance****: Describe the appearance of the piece of chocolate. Size, shape, color, shiny/dull, hard/soft/brittle, etc* |
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| ***Aroma****: Does the piece of chocolate have a detectable aroma? Describe it. Floral, fruity, earthy, smoky, etc* |
|  |
| ***Mouth Feel****: How does the chocolate feel on your tongue? Hard/soft, warm/cold, etc. As the chocolate melts, how does the mouth feel change? Does the chocolate become gritty? Creamy? Astringent?* |
|  |
| ***Flavor****: Flavor will evolve as the chocolate warms and melts on your tongue. Describe the flavor(s) you detect from the time you place the chocolate on your tongue until it melts completely. Floral, fruity, sweet, bitter, fungal, etc.* |
|  |
| ***Finish****: After the chocolate has melted and you’ve swallowed it, how does it “finish”? This includes any final or lingering flavors as well as lingeringmouth feel (does your mouth feel coated? Clean? Astringent?)* |
|  |
| ***Overall Impressions****:* |
|  |
| ***Palate cleansing****: How did the cracker and water taste when you cleansed your palate?* |
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**Sample 6: Lindt Excellence 99% Cocoa Dark Chocolate**

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| ***Appearance****: Describe the appearance of the piece of chocolate. Size, shape, color, shiny/dull, hard/soft/brittle, etc* |
|  |
| ***Aroma****: Does the piece of chocolate have a detectable aroma? Describe it. Floral, fruity, earthy, smoky, etc* |
|  |
| ***Mouth Feel****: How does the chocolate feel on your tongue? Hard/soft, warm/cold, etc. As the chocolate melts, how does the mouth feel change? Does the chocolate become gritty? Creamy? Astringent?* |
|  |
| ***Flavor****: Flavor will evolve as the chocolate warms and melts on your tongue. Describe the flavor(s) you detect from the time you place the chocolate on your tongue until it melts completely. Floral, fruity, sweet, bitter, fungal, etc.* |
|  |
| ***Finish****: After the chocolate has melted and you’ve swallowed it, how does it “finish”? This includes any final or lingering flavors as well as lingeringmouth feel (does your mouth feel coated? Clean? Astringent?)* |
|  |
| ***Overall Impressions****:* |
|  |
| ***Palate cleansing****: How did the cracker and water taste when you cleansed your palate?* |
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| **“Best” Sample** | **2nd “Best”** | **3rd “Best”** | **4th “Best”** | **“Worst” Sample** |
|  |  |  |  |  |

Explain your ranking. Why did you prefer the “best” sample? What was bad about the “worst” sample?