

CHAPTER 7

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DESCRIPTIVE TEST: PEARL MILLET FLOUR

NAME: _____ SET: _____ DATE: _____

You have been provided with 5 samples of pearl millet flour. Please carefully open the polytop while holding it close to your nose. Smell sample "C" first, then smell the other 4 coded samples and evaluate them for the intensity of the Mousy odour in comparison with sample "C", which is the standard with a rating of 9 for the Mousy odour. Rate the aroma intensity of the coded samples with 1 being the least intense, and 9 the most intense. Follow close the polytop in between the evaluations to prevent too volatile components being

SAMPLE: _____

Mousy odour

1 2 3 4 5 6 7 8 9

SAMPLE: _____

Mousy odour

1 2 3 4 5 6 7 8 9

SAMPLE: _____

Mousy odour

1 2 3 4 5 6 7 8 9

SAMPLE: _____

Mousy odour

1 2 3 4 5 6 7 8 9