



The nose detects volatile aromas released from food. An odour may be described by association with a particular food, eg herby, cheesy, fishy. The intensity can also be recorded.

aromatic
floral rotten
perfumed acrid musty
fragrant scented pungent

ODOUR

bland
rancid tart
acidic strong
citrus mild spicy
tainted weak
savoury

TASTE

sweet cool bitter zesty warm
hot tangy sour sharp
rich salty

The tongue can detect four basic tastes: sweet, sour, salt and bitter. Tastes may be described by association with a particular food, eg meaty, minty or fruity. The intensity can also be recorded.

A product's size, shape, colour and surface texture can be described, eg large, small, oblong, square, yellow, pink, rough.

stringy
heavy flat
fizzy crystalline wet
cuboid fragile dull

APPEARANCE

firm
flaky crisp
fluffy dry crumbly
lumpy smooth
hard mushy
sticky

These words may be used to describe either appearance or texture of food products.

TEXTURE

brittle rubbery short gritty
clammy close stodgy
bubbly sandy tacky
tender waxy
open soft

Texture may be assessed through touch. When food is placed in the mouth, the surface of the tongue and other sensitive skin reacts to the feel of the surface of the food. Different sensations are felt as the food is chewed.