

Appendix 1 Sensory analysis questionnaire

SENSORY EVALUATION QUESTIONNAIRE – COFFEE

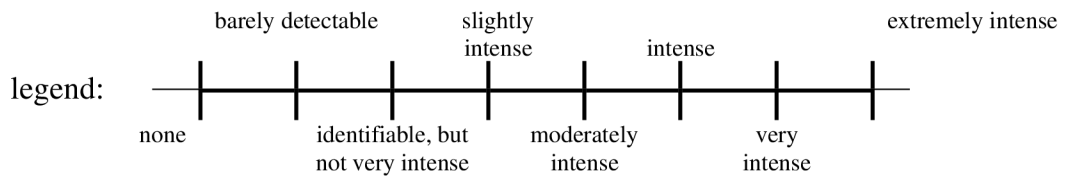
Date

Samples

Sex female male other

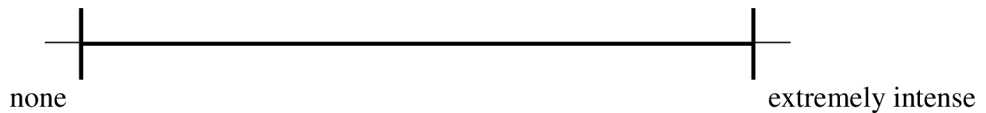
Age 0-19 years 20-39 years 40-59 years 60 and more

The survey participant is able to provide an unbiased assessment of coffee because they do not routinely consume alcohol, smoke, are not pregnant, or feel fatigued or ill.



1. Colour

Determine the intensity of the colour on the line segment below using the image above.

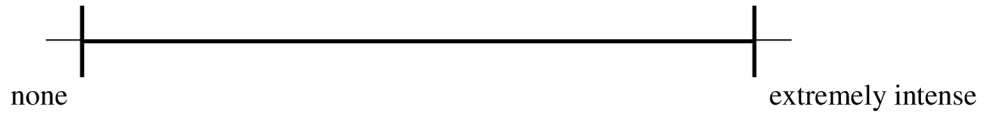


2. Aroma

Determine the intensity of the aroma on the line segment below using the image above.

Sweet	
Fruity	
Acid	
Bitter	
Pungent	
Musty	

Your own evaluation, or observation regarding the aroma:

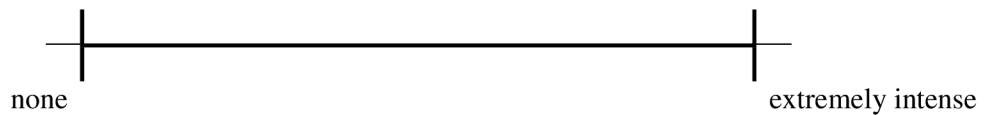


3. Flavour

Determine the intensity of the flavour on the line segment below using the image above.

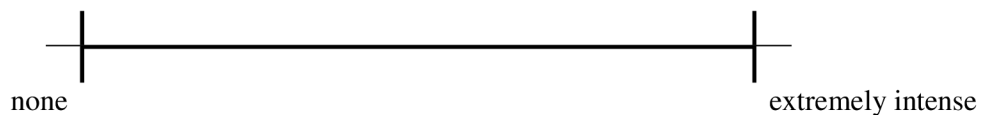


Your own evaluation, or observation regarding the flavour:



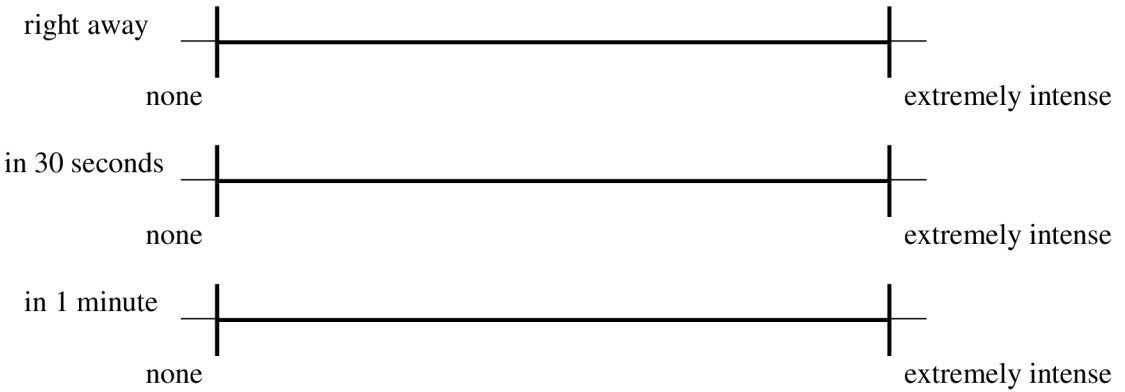
4. Overall palatability

Determine the overall palatability (taste, smell) on the line segment below using the image above.



5. Aftertaste

Determine the aftertaste (mouthfeel) with the time gap on the line segment below using the image above.



6. Overall impression (optional comment - add a note on the taste, aroma and overall acceptability of the coffee)