

Laboratory for sensory analysis of food	1. EVALUATION SHEET				Evaluation site:	
Date of analysis:	Last and first name of the evaluator:					
Product name: ROOT HERBS					Sample code:	
Selected sensory attributes		Attribute Description Code and Attribute Intensity Score				Note/comment
COLOR AND COLOR SHADE	Color:					
	Intensity:					
	Shade:					
	Intensity:					
SMELL AND AROMA	Aroma:					
	Intensity:					
TASTE	Taste:					
	Intensity:					
MOUTHFEEL	Mouthfeel:					
	Intensity:					

Task:

A series of samples of solutions prepared from root herbs have been delivered to you. Analyze them **in order from left to right**, as they were served.

In the corresponding field, write the **code** of one or more sensory attributes that you have recognized, and the intensity rating of that attribute (from 1 to 5), as given in the tables of the **Instructions for Sensory Analysis**:

Table S1 (for **color** and **color shade**); **Table S2** (for **smell and aroma**) and **Table S3** (for **taste and mouthfeel**).

Thanks for the cooperation!

2. EVALUATION SHEET					
Evaluation of the sensory compliance quality of the smell, aroma and taste of the sample prepared from root herbs					
ROUND THE SCORE for compliance of the sensory quality of the sample:	5	4	3	2	1
	Excellent	Very good	Good	Satisfactory	Poor
Please indicate the cause of the reduced quality:					