

## Ready-to-(h)eat Tortellini Sensory Analysis Form

### APPEARANCE

Color of pasta (Bright yellow)	_____
Homogeneity of color	_____
Brilliance	_____
<i>Surface of the paste</i>	
Smooth	_____
Swollen rough and deformed	_____
Presence of mould	_____
Moisture	_____
Succulent	_____
Overcooked	_____
Stringy	_____
Meat color light brown	_____
Meat color dark brown	_____
Clotted cream	_____

### ODOR

Overall intensity odor	_____
Pasta odor	_____
Cooking cream odor	_____
Meat odor	_____
Cooked ham odor	_____
Broth odor	_____
Vegetable odor	_____
Spice odor	_____
Cheese odor	_____
Oil odor	_____
Rancid	_____
Metallic	_____
Burnt	_____
Paper/cardboard	_____
Other	_____

### TASTE

Sweet	_____
Salty	_____
Sour	_____
Bitter	_____
Umami	_____

### TEXTURE

Springiness	
Hardness	
Firmness	
Chewiness	
Smoothness/sliminess	
Roughness	
Cohesiveness	
Solubility	
Adhesiveness	
Consistency	
Graininess	
Gumminess	
Fat content (greasiness - oiliness)	
Moisture	
(presence of a high liquid content)	
Overcooked	

### TRIGEMINAL SENSATIONS

Spiciness	
Astringency	
Burning	
Metallic	

### FINAL SENSATIONS

Aftertaste	
Persistence	

SAMPLE

DATE

TASTER