

Ready-to-(h)eat Creamy Soup Sensory Analysis Form

APPEARANCE

Orange color	
Yellow/brown color	
Homogeneity of color	
Brilliance	
Surface	
Greasiness-Oiliness	
Translucent/watery	
Presence of mould	
Palatable	
Other	

ODOR

Overall intensity odor	
Carrot odor	
Onion odor	
Tomato odor	
Potato odor	
Grain odor	
Pumpkin odor	
Fresh vegetable odor	
Spice odor	
Oil odor	
Broth odor	
Metallic odor	
Rancid	
Fermented	
Burnt	
Paper/cardboard	
Other	

TASTE

Sweet	
Salty	
Sour	
Bitter	
Umami	

### TEXTURE

Viscosity	<hr/>
Graininess	<hr/>
Clumpiness	<hr/>
Creaminess	<hr/>
Chewiness	<hr/>
Cohesiveness	<hr/>
Solubility	<hr/>
Crunchiness	<hr/>
Adhesiveness	<hr/>
Consistency	<hr/>
Softness	<hr/>
Fat content	<hr/>
(greasiness - oiliness)	
Moisture	<hr/>
(presence of a high liquid content)	

### TRIGEMINAL SENSATIONS

Spiciness	<hr/>
Astringency	<hr/>
Burning	<hr/>
Metallic	<hr/>

### FINAL SENSATIONS

Aftertaste	<hr/>
Persistence	<hr/>

SAMPLE

DATE

TASTER