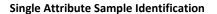
TASTE Test





All samples will be presented for identification by aroma only On the TASTE Test, you will be presented with 10 spiked samples and you will be responsible for matching the singular prevailing aroma of each sample to one of the attributes listed below. When complete, 10 of the attributes listed below will have been matched to the 10 spiked samples. Full points are given for each perfect match, partial credit for a mismatch that is in the same subcategory as the correct response.

Nmbr.	Attribute	Subcategory	Category
1	Cow(y)		Animal
2	Goat(y)/buck	Barnyard	
3	Sheep(y)/lanolin		
4	Catty	Other	
5	Sweat	Other	
6	Hazelnut		
7	Mushroom(y)	Aldehydes	
8	Nut (other)	Aidellydes	
9	Peanut		
10	Grassy	Feed	
11	Herbal	reed	
12	Floral		
13	Piney	Floral	
14	Rosy		
15	Apricot		Vegetal
16	Banana		
17	Citrus	Fruity	
18	Green Apple (Acetaldehyde)		
19	Pineapple		
20	Asparagus		
21	Garlic		
22	Horseradish	Thiols	
23	Onion		
24	Stewed Cabbage		
25	Earthy	2011	
26	Moldy	Mold	
27	Fermented		
28	Malty		Micro
29	Whey/Whey Taint	Yeast	
30	Yeast(y)		
31	Buttermilk		
32	Buttery	Clean	
33	Creamy		
34	Caramel		1
35	Cooked	Thermal	Lactic
36	Scorched		
37	Old Cream/Old Milk		
38	Oxidized	Unclean	
39	Putrid		
40	Chemical		
41	Medicinal	Foreign	
42	Metallic		
43	Butyric		
44	Caproic	Lipid	
45	Rancid		6:1
46	Ammonia	0.1	Other
47	Sulfide	Other	
48	Meaty/Brothy		1
49	Roasted		
50	Smoky/Smokey	Torrefaction	
51	Toasted		