Appendix IV Glossary of General Terms Used For Sensory Evaluation of Foods

✓ Acceptance

♦ An experience characterized by a positive (approaching a pleasant) attitude.

✓ After-taste – the experience which, under certain conditions, follows the removal of a taste stimulus; it may be continuous with the primary experience or may follow as a different quality after a period, during which swallowing, saliva, dilution and other influences may have affected the stimulus substance.

✓ Appearance – the visual properties of a food, including size, shape, colour and confirmation.

✓ Composite scoring – A method for evaluating quality of a product where a specific quality characteristics of a product are rated separately. The rating scale is weighed for the individual quality characteristics to the overall quality. Resulting scores are compounded for any panelist to arrive at a composite score.

✓ Evaluation card- wording questions based on semantic, socio-logical and psychological aspects to obtain the exact information desired from the panel.

✓ Expert- Generally, an individual acknowledged to be experienced and skillful in a practice in the food and beverage field, a specialist with special powers of discrimination, sensitivity and perspicacity, who usually confines his diagnostic judgement to a special product under specific conditions.

✓ Flavour- total of sensory sensations perceived at the entrance of the alimentary and respiratory tract, consequently mainly sum of odour and taste, sometimes coupled with warmth, cold and mild pain.

✓ Hedonic- pertaining to pleasurable or unpleasurable experiences.

✓ Intensity- A quantitative attribute of a sensation approximately proportional to the intensity of physical energy of the stimulus, such as brightness of colours, loudness of sounds and concentration of taste or odour compounds.

✓ Mouthfeel- the mingled experience deriving from the sensations of the skin in the mouth during and/or after ingestion of a food or beverage. It relates to density, viscosity, surface tension and other physical properties of the material being sampled.
✓ Odour- impression derived by smelling or sniffing. Positive hedonic sensation (pleasing) is 'fragrance'. Negative hedonic sensation (offensive) is 'stink'.

✓ Organoleptic- of the intrinsic quality of food which has an effect on the senses.

✓ Rating scale – a method for securing and recording a judgement concerning the degree to which a stimulus material possess a specific attribute, for, example, by placing a mark at an appropriate position between the two extremes or a line that represents the possible range of degrees of the attribute.

✓ Sensitivity- acuity; ability to perceive quantitative and/or qualitative differences.

✓ Smell- To perceive by excitation of the olfactory nerves.