POLITÉCNICO DE PORTALEGRE
Escola Superior Agrária de Elvas

SENSORY ANALYSIS OF ÉVORA CHEESE
EVALUATION SHEET – S1

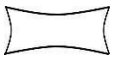
CFD4 CHEESE

Date:_____/_____/_____
Taster code: _____

CRUST

APPEARENCE

	0	1	2	3	4	5
Uniformity	☐	☐	☐	☐	☐	☐
	Not at all					Very much
Smoothness	☐	☐	☐	☐	☐	☐
	Not at all					Very much
Cracks	☐	☐	☐	☐	☐	☐
	None					Many
Hardness	☐	☐	☐	☐	☐	☐
	Very soft					Very hard
Color	☐	☐	☐	☐	☐	☐
	Light					Dark
Shape	☐	☐	☐	☐	☐	☐



ODOUR/AROMA

	0	1	2	3	4	5
Intense	☐	☐	☐	☐	☐	☐
	Not at all					Very
Lactic	☐	☐	☐	☐	☐	☐
	Not at all					Very
Animal	☐	☐	☐	☐	☐	☐
	Not at all					Very

TASTE

	0	1	2	3	4	5
Intense	☐ Not at all	☐	☐	☐	☐	☐ Very
Salty	☐ Not at all	☐	☐	☐	☐	☐ Very
Acidic	☐ Not at all	☐	☐	☐	☐	☐ Very
Piquant	☐ Not at all	☐	☐	☐	☐	☐ Very
Lactic	☐ Not at all	☐	☐	☐	☐	☐ Very

TEXTURE

	0	1	2	3	4	5
Firm	☐ Not at all	☐	☐	☐	☐	☐ Very
Grainy	☐ Not at all	☐	☐	☐	☐	☐ Very
Pasty	☐ Not at all	☐	☐	☐	☐	☐ Very
Buttery	☐ Not at all	☐	☐	☐	☐	☐ Very

	0	1	2	3	4	5
GLOBAL APPRECIATION	☐ I don’t like it	☐	☐	☐	☐	☐ I like it very much

	0	1	2	3	4	5
INTENT OF PURCHASE	☐ I would never buy it	☐	☐	☐	☐	☐ I would prefer it to any other