

astringency

the characteristic that produces a puckered sensation in the mouth

crustacean

a class of arthropods that have hard-shelled bodies, such as lobsters, shrimps and crabs

descriptive tests

a test based on words that are selected by the tester to best describe or explain various attributes of food

descriptive words

a group of words describing the range of a particular characteristic

difference testing

sensory testing to determine differences between products

duo-trio test

a test where two samples are assessed against a known sample that acts as a control

flavour

the sensory message resulting from the taste and aroma of food in the mouth

food profile

a combination of the ranking of groups of descriptive words

food stylist

a person who styles food artfully for display

garnishing

an addition to food to improve its aesthetic appearance

hedonic scale

a pleasure scale for rating food characteristics

marbling

the deposit of fat within muscle fibres

mouth feel

the texture perceived in the mouth

paired test

a comparison test where two samples are assessed for a given characteristic; the sample with the higher perceived level of the characteristic is selected

pH

the acidity or alkalinity of a substance, measured on a scale from 0 to 14

profiling	combining the ranking of groups of descriptive words
ranking	arranging samples in order of intensity of a characteristic
sensory analysis	subjective evaluation conducted by using the senses
subjective evaluation	assessment of a characteristic based on personal based on personal opinion
triangular test	a test where two or three samples are identical and the other one is to be identified

two-out-of five test

a test where two of five samples are identical and these two are to be identified

umami

taste sensation that enhances savoury qualities of flavour but does not have a distinct taste itself

viscosity

the ease with which a liquid pours
