

2022 TASTE Test

Single Attribute Sample Identification



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