## Fermented Kombucha Sensory Profile Form

## **Basic Information**

Sample Name
Date
Evaluator
Annogranos
Appearance
Clarity
Color
Carbonation
Aromo
Aroma
Intensity
1
C 2
<b>C</b> 3
$\circ$
C 4
C
5
Aroma Notes

## **Taste**

Sweetness

<b>C</b> 1		
<b>C</b> 2		
C		
3		
C 4		
<b>C</b> 5		
Sourness		
1		
<b>C</b> 2		
<b>C</b> 3		
O		
4 C		
5		
Bitterness C 1		
<b>C</b> 2		
O		
3 C		
4		
<b>C</b> 5		
Balance C		
1		
<b>C</b> 2		
<b>C</b> 3		
C 4		
<b>C</b> 5		
Flavor Notes		

## Mouthfeel

Body

1
C
2
<b>C</b> 3
C
4
$\mathbf{c}$
5
Other Mouthfeel Notes
Aftertaste
Length
$\mathbf{C}$
1
<b>C</b> 2
<b>C</b> 3
С
4
C
5
Aftertaste Notes
Overall Impression
Overall Quality
$\mathbf{C}$
1
<b>C</b> 2
3
C
4
$\mathbf{c}$
5
Additional Comments