

Honey and Biotech



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Honey sensory evaluation

| Sample Identification | Date Received | Date Tested | Color Intensity | Aroma | Taste |
|-----------------------|---------------|-------------|-----------------|-------|-------|
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Use the following terms for Sensory Evaluation:

Color Intensity: Degree of amber color (varying from water white to dark amber)

Aroma

Floral: Associated with different flowers

Fruity: Associated with different fruits: acid, ripe and tropical

Vegetal: Associated with gardens: green notes, dry leaves, and wood

Warm: Associated with foods characterized by their sweet smell and taste

Chemical: Not associated with food; it is characterized by its aggressiveness (smoked, phenolic, sulfuric, vinegary)

Animal: Associated with animals and/or degradation (mold, urine, stable...)

Taste

Sweetness: Sensation produced by products that contain sugars such as sucrose and fructose

Sourness: Sensation produced by products that contain acids, such as citrus

Saltiness: Sensation produced by products that contain salts, such as sodium chloride

Bitterness: Sensations produced by products such as caffeine

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