

CHOCOLATE TASTING

Tasting chocolate is so much more than just eating. It involves using all five senses: sight (appearance), smell (aroma), sound (snap), touch (mouthfeel), and taste (flavour/aftertaste).

Name: _____

Date: _____

fair trade  équitable
camino ® MD



APPEARANCE

Shine • Colour • Uniformity



AROMA

Fruity • Floral • Nutty



SNAP

Soft • Semi-Soft • Crisp



MOUTHFEEL

Creamy • Dry
Fast • Medium • Slow (melt)
Smooth • Semi-Smooth • Coarse
(texture)



FLAVOUR

(see flavour wheel)

AFTERTASTE

Short • Medium • Long



PLACE CHOCOLATE HERE



PLACE CHOCOLATE HERE



PLACE CHOCOLATE HERE



PLACE CHOCOLATE HERE

SIMPLE STEPS TO TASTING CHOCOLATE

Take a bite of the chocolate, chew it several times and move the pieces around your tongue and mouth. Let it sit and slowly melt on your tongue. Slowly chew a few times. What does it taste like? Do the flavours change as you eat the chocolate? Do you taste any aromatics? Think about the texture. What flavours are left on your tongue a minute after you finish chewing?

A **glossy shine**, **consistent colour** and a **smooth surface** are signs of high-quality chocolate.

The **aroma of chocolate** often gives hints of what flavours you will experience when you take a bite.

A bar with high cacao content that is well tempered should produce a **loud, clean snap** when bitten into or broken in two.

The **mouthfeel**, **melt**, and **texture** of a chocolate influence a taster's perceptions and are just as important to the tasting experience as the flavour itself. The melting point of most chocolates is in the 30–32 °C range, which means a quality chocolate should melt in your mouth.

A good chocolate will have **different flavours** that appear throughout the bite. It is important for the flavors to be both pleasing and well balanced. Quality chocolate will **leave a lingering delicious taste** in your mouth.

