

Name:

Date: 15 January 2008

Please complete this survey: L021207

Rate the chocolate overall:

1-10

6-7, shows potential, but doesn't seem completely "integrated"

Rate the following characteristics and add the ones you judge appropriate:

Acidity: balanced, not pronounced 8

Color: rich, dark brown 1

Aroma: slightly muddy, hint of coffee, overwhelming raw cacao, but hidden floral and citrus 6

Viscosity: melted / temperant -> quite thick, not very fluid 5

Texture: slow to melt, slightly gritty and "rough", dry-feeling 5

Lingering after taste:

strong raw cacao flavor, tannic and dry, slightly muddy 6

Comments:

- nice sugar balance and pleasant bitterness, although the "raw" flavor dominates
- shows a definite hidden identity
- needs more refinement
- roasting? conching? grinding? higher proportion of cacao butter?
- lack of fluidity makes it difficult to work with.
- good temper

TOO RAW (nibs)
COMPLAINTS HIDDEN FLORAL NOTES
THAT SHOULD COME OUT
TOO VISCOUS

CHOCOLATE SURVEY

PLEASE COMPLETE THIS SURVEY:

NAME:

DATE: 28 May 98

RATE THE CHOCOLATE OVERALL (1-10), AND EACH CATEGORY:

55%

8

CATEGORIES (ADD NEW ONES IF YOU JUDGE APPROPRIATE):

ACIDITY: (7) hard to identify over sweetness

COLOR: (9)

AROMA: (6) muted

VISCOSITY: (8) much smoother than the 25%

TEXTURE: (8) much improved, not as grainy

LINGERING AFTER TASTE: (7) sweetness is balanced, but perhaps a bit too much sugar for my personal taste; floral, confectionary

COMMENTS:

Andree
Mendoza

will pick up at Host Sta

7000

75%

Name:

Please complete this survey:

Rate the chocolate overall:

1-10 8

Rate the following characteristics and add the ones you judge appropriate

8 Acidity: good acidity, more balanced, even across palate

9 Color: even - deep rich

8 Aroma: bitter - pungent.

7 Viscosity: Very thick, fatty, 8

8 Texture: smooth - thick + creamy.

Lingering after taste: fine chocolate, reminiscent of loose powder, it is hard then