

1. astringency	the characteristic that produces a puckered sensation in the mouth
2. crustacean	a class of arthropods that have hard-shelled bodies, such as lobsters, shrimps and crabs
3. descriptive tests	a test based on words that are selected by the tester to best describe or explain various attributes of food
4. descriptive words	a group of words describing the range of a particular characteristic
5. difference testing	sensory testing to determine differences between products
6. duo-trio test	a test where two samples are assessed against a known sample that acts as a control
7. flavour	the sensory message resulting from the taste and aroma of food in the mouth
8. food profile	a combination of the ranking of groups of descriptive words
9. food stylist	a person who styles food artfully for display
10. garnishing	an addition to food to improve its aesthetic appearance
11. hedonic scale	a pleasure scale for rating food characteristics
12. marbling	the deposit of fat within muscle fibres
13. mouth feel	the texture perceived in the mouth
14. paired test	a comparison test where two samples are assessed for a given characteristic; the sample with the higher perceived level of the characteristic is selected
15. pH	the acidity or alkalinity of a substance, measured on a scale from 0 to 14
16. profiling	combining the ranking of groups of descriptive words
17. ranking	arranging samples in order of intensity of a characteristic
18. sensory analysis	subjective evaluation conducted by using the senses
19. subjective evaluation	assessment of a characteristic based on personal based on personal opinion
20. triangular test	a test where two or three samples are identical and the other one is to be identified
21. two-out-of five test	a test where two of five samples are identical and these two are to be identified
22. umami	taste sensation that enhances savoury qualities of flavour but does not have a distinct taste itself
23. viscosity	the ease with which a liquid pours