

## 11 Food Technology 4 Food Quality - Part 2 Study online at quizlet.com/\_22vehs

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 opinion evaluation		
4. 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 words           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. profiling         combining the ranking of groups of descriptive words           16. profiling         combining the ranking of groups of descriptive words           17. ranking         arranging samples in order of intensity of a characteristic	1. astringency	the characteristic that produces a puckered sensation in the mouth
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difference testing sensory testing to determine differences between products testing duotrio test at est where two samples are assessed against a known sample that acts as a control the sensory message resulting from the taste and aroma of food in the mouth acombination of the ranking of groups of descriptive words aprishing an addition to food to improve its aesthetic appearance apleasure scale for rating food characteristics apleasure scale for rating food characteristics the deposit of fat within muscle fibres mouth feel the texture perceived in the mouth acomparison test where two samples are assessed for a given characteristic; the sample with the higher perceived level of the characteristic is selected level of the characteristic is selected combining the ranking of groups of descriptive words acomparison test where two samples are assessed for a given characteristic; the sample with the higher perceived level of the characteristic is selected combining the ranking of groups of descriptive words acombining the ranking of groups of descriptive words acombining the ranking of groups of descriptive words subjective evaluation conducted by using the senses accombining the ranking of groups of descriptive words accombining the senses accombining the ranking of groups of descriptive words accombining the ranking of gro	3. descriptive tests	a test based on words that are selected by the tester to best describe or explain various attributes of food
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23. <b>viscosity</b> the ease with which a liquid pours	22. <b>umami</b>	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