

APPEARANCE

Appetising, Attractive, Brittle, Burnt, Clear, Cloudy, Colourful, Colourless, Creamy, Dark, Dry, Foamy, Fresh, Greasy, Moist, Mottled, Opaque, Pale, Powdery, Shiny, Smooth, Soggy, Thick, Watery.

SMELL

Aromatic, Astringent, Burnt, Coffee, Fermented, Floral, Fresh, Fruity, Musty, Pungent, Rancid, Roasted, Smokey, Sour, Spicy, Stale.

SOUND

Bubbling, Crackly, Crunchy, Grating, Fizzy, Percolating, Sizzling, Snapping.

TEXTURE

Adhesive, Airy, Brittle, Bubbly, Chewy, Coarse, Cohesive, Cold, Crisp, Crumbly, Crunchy, Crystalline, Dry, Effervescent, Elastic, Fibrous, Fine, Firm, Fizzy, Flaky, Flat, Foamy, Grainy, Greasy, Gritty, Lumpy, Moist, Mushy, Powdery, Rubbery, Slimy, Smooth, Soft, Spongy, Sticky, Tender, Tough.

FLAVOUR

Acidic, Bitter, Bland, Burnt, Buttery, Creamy, Fatty, Herby, Musty, Salty, Sharp, Smokey, Sour, Spicy, Stale, Sweet, Tangy, Tart, Tasteless, Watery

TASTING AND TESTING WORD BANK

When carrying out Food Analysis it is useful to have a bank of adjectives to assist you in describing your food service product. These are the main words used & they often overlap.

