Date: _____   Temperature Room: _____ °C   Panelist-Number: G_____

Time: _____   Temperatur Sample: _____ °C   Sample-Code: _____

Paneltest according to VO (EWG) Nr. 2568/91 as amended

Intensity of defects / negative attributes (ortho- and retronasally)

1   **fusty / muddy sediment** _____

2   **musty-humid-earthy** _____

3   **winey-vinegary, acid-sour** _____

4   **frostbitten olives (wet wood)** _____

5   **rancid** _____

6   **others** (to specify) _____

☐ metallic	☐ hay-wood	☐ grubby	☐ rough	☐ brine
☐ heated or burnt	☐ vegetable water	☐ esparto	☐ cucumber	☐ greasy

Intensity of positive attributes

7a   **fruity** in the nose (orthonasally) _____

7b   **fruity** on the palate (retronasally) _____

green ☐☐☐☐   ripe ☐☐☐☐

8   **bitter** _____

9   **pungent** _____

Aroma Descripton & Evaluation of Harmony (self-validated method)

Aroma Description

10   **sweet**

	0	1	2	3	4	5
	☐	☐	☐	☐	☐	☐

Intensity:

0 = not detectable
1 = slight → 5 = intense
(0 → 5 ascending)

11   **Aroma**

	0	1	2	3	4	5		green	ripe
freshly cut grass	☐	☐	☐	☐	☐	☐			
green leaves (olive, figue, ...)	☐	☐	☐	☐	☐	☐			
leave salad (lettuce, endivie, rucola)	☐	☐	☐	☐	☐	☐			
nut and almond -shell / -skin (green / unripe)	☐	☐	☐	☐	☐	☐			
dried nut / almond kernel	☐	☐	☐	☐	☐	☐		green	ripe
apple	☐	☐	☐	☐	☐	☐		☐	☐
banana	☐	☐	☐	☐	☐	☐		☐	☐
citrus / agrume	☐	☐	☐	☐	☐	☐			
tropical fruit (ananas, figue, melon, ...)	☐	☐	☐	☐	☐	☐			
berries (red currant, strawberry, ...)	☐	☐	☐	☐	☐	☐		green/stipe	ripe
tomato	☐	☐	☐	☐	☐	☐			☐
herbs (thyme, oregano, rosemary, etc.)	☐	☐	☐	☐	☐	☐		green	cooked
artichoke	☐	☐	☐	☐	☐	☐		☐	☐
other vegetable (cauliflower, mangold, beans, ...)	☐	☐	☐	☐	☐	☐		☐	☐
tea (black)	☐	☐	☐	☐	☐	☐			
blossoms (floral)	☐	☐	☐	☐	☐	☐			
honey	☐	☐	☐	☐	☐	☐			
spices (vanilla, cinnamon)	☐	☐	☐	☐	☐	☐			
others (to specify)	☐	☐	☐	☐	☐	☐			
	☐	☐	☐	☐	☐	☐			

Evaluation of Harmony

12a   **Harmony / Complexity**

_____

defective / disharmonious   average   complex / harmonious

12b   **Persistence**

_____

short-time   average   long lasting