



Chocolate Tasting

Tasting chocolate is so much more than just eating. It involves using all five senses: sight (*appearance*), smell (*aroma*), sound (*snap*), touch (*mouthfeel*), and taste (*flavor/aftertaste*).

Name: _____ Date: _____

Simple Steps to Tasting Chocolate

Take a bite of the chocolate, chew it several times and move the pieces around your tongue and mouth. Let it sit and slowly melt on your tongue. Slowly chew a few times. What does it taste like? Do the flavors change as you eat the chocolate? Do you taste any aromatics? Think about the texture. What flavors are left on your tongue a minute after you finish chewing?



PLACE CHOCOLATE HERE ↓	APPEARANCE Shine – Color – Uniformity	AROMA Fruity – Floral – Nutty	SNAP Soft – Semi-Soft – Crisp	MOUTHFEEL Creamy – Dry Fast – Medium – Slow (melt) Smooth – Semi-Smooth – Coarse (texture)	FLAVOR (see flavor wheel) AFTERTASTE Short – Medium – Long
1					
2					
3					
4					



A **glossy shine**, **consistent color** and a **smooth surface** are signs of high-quality chocolate.

The **aroma of chocolate** often gives hints of what flavors you will experience when you take a bite.

A bar with high cacao content that is well tempered should produce a **loud, clean snap** when bitten into or broken in two.

The **mouthfeel, melt, and texture** of a chocolate influence a taster's perceptions and are just as important to the tasting experience as the flavor itself. The melting point of most chocolates is in the 90° range, which means a quality chocolate should melt in your mouth.

A good chocolate will have **different flavors** that appear throughout the bite. It is important for the flavors to be both pleasing and well balanced. Quality chocolate will **leave a lingering delicious taste** in your mouth.