

Texas Tech University

Beef Sensory Evaluation Form

Panelist ID	Date	Time	am/pm Project	
I andust ID	Daic	111110		

	JUICINESS		TENDERNESS		FLAVOR	BEEF	OVERALL	OFF
Sample	INITIAL	SUSTAINED	INITIAL	SUSTAINED	INTENSITY	FLAVOR	MOUTHFEEL	FLAVOR
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								

JUICINESS

- 8 Extremely juicy
- 7 Very juicy
- 6 Moderately juicy
- 5 Slightly juicy
- 4 Slightly dry
- 3 Moderately dry
- 2 Very dry
- 1 Extremely dry

BEEF FLAVOR

- 8 Extremely characteristic beef flavor
- 7 Very characteristic beef flavor
- 6 Moderately characteristic beef flavor
- 5 Slightly characteristic beef flavor
- 4 Slightly uncharacteristic beef flavor
- 3 Moderately uncharacteristic beef flavor
- 2 Very uncharacteristic beef flavor
- 1 Extremely uncharacteristic beef flavor

TENDERNESS

- 7 Very tender

- 1 Extremely tough

- 8 Extremely tender
- 6 Moderately tender
- 5 Slightly tender
- 4 Slightly tough
- 3 Moderately tough
- 2 Very tough

FLAVOR INTENSITY

- 8 Extremely intense
- 7 Very intense
- 6 Moderately intense
- 5 Slightly intense
- 4 Slightly bland
- 3 Moderately bland
- 2 Very bland
- 1 Extremely bland

OVERALL BEEF MOUTHFEEL

- 8 Extremely beef-like mouthfeel
- 7 Very beef-like mouthfeel
- 6 Moderately beef-like mouthfeel
- 5 Slightly beef-like mouthfeel
- 4 Slightly non-beef-like mouthfeel
- 3 Moderately non-beef-like mouthfeel
- 2 Very non-beef-like mouthfeel
- 1 Extremely non-beef-like mouthfeel

OFF-Flavor

- 5 Extremely Off-flavor
- 4Very Off-Flavor
- 3 Moderate Off-Flavor
- 2 Slight Off-Flavor
- 1 None