**Sensory Evaluation Performa for Assessment of (Plant Based) Chicken Meat Quality**

Please Encircle Your Choice.

1. **Hardness** Low **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** High
2. **Cohesiveness of Mass** Easy **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Resisted
3. **Springiness** Low **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** High
4. **Swallowingness** Easy **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Hard
5. **Saliva Production** None **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Much
6. **Residual Particle** None **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Much
7. **Tooth Pack** None **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Much
8. **Mouth Coating** Low **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** High

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**Texture Quality** **a**) Extremely Low **b**) Very Low **c**) Moderately Low

**d**) Slightly Low **e**) Slightly High **f**) Very High **g**) Moderately High  **h**) Extremely High **i**) \_\_\_\_\_

 Not acceptable **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Acceptable

**Odour/ Smell** **a**) Pungent **b**) Bad **c**) Moderately unpleasant **d**) Smell-less **e**) slightly pleasant **f**) Pleasant **g**) Very Pleasant **h**) Sweet **i**) \_\_\_\_\_\_

Not acceptable **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Acceptable

**Colour** **a**) White **b**) Light Yellow **c**) Pale **d**) Creamy

 **e**) Brown **f**) Pink **g**) Orange **h**) Red **i**) \_\_\_\_\_\_\_

Not acceptable **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Acceptable

**Tenderness** **a**) Extremely Tender **b**) Very Tender **c**) Moderately Tender

**d**) Slightly Tender **e**) Slightly Tough **f**) Moderately Tough **g**) Very Tough

**h**) Extremely Tough **i**) \_\_\_\_\_\_\_\_

 Not acceptable **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Acceptable

**Flavour** **a**) Sweet **b**) Sour **c**) Salty **d**) Bitter

 **e**) Flavourless **f**) Smoked **g**) Meaty **h**) \_\_\_\_\_\_\_\_\_\_ **i**) \_\_\_\_\_\_\_\_

 Not acceptable **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Acceptable

**Abnormal Flavour** **a**) None **b**) Very week **c**) Moderately week

**d**) Slightly week **e**) Slightly strong **f**) Moderately strong **g**) Very strong

**h**) Extremely strong **i**) \_\_\_\_\_\_\_\_

Not acceptable 1-----2-----3----4----5----6----7----8-----9-----10 Acceptable

**Juiciness** **a**) Extremely Juicy **b**) Very Juicy **c**) Moderately Juicy

**d**) Slightly Juicy **e**) Slightly Dry  **f**) Moderately Dry **g**) Very Dry **h**) Extremely Dry **i**) \_\_\_\_\_\_\_\_

 Not acceptable **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Acceptable

**Mouth Feeling** **a**) Extremely Pleasant **b**) Very Pleasant  **c**) Moderately Pleasant

 **d**) Slightly Pleasant **e**) Slightly Bad  **f**) Moderately Bad **g**) Very Bad **h**) Extremely Bad **i**) \_\_\_\_\_\_\_\_

 Not acceptable **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Acceptable

**Palatability** **a**) Extremely Palatable **b**) Very Palatable **c**) Moderately Palatable

**d**) Slightly Palatable **e**) Slightly none-palatable **f**) Moderately none-palatable

**g**)Very none-palatable **h**) Extremely none-palatable  **i**) \_\_\_\_\_\_\_\_

 Not acceptable **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Acceptable

**Overall liking & Disliking** **a**) Extremely Like **b**) Very Like **c**) Moderately Like

**d**) Slightly Like **e**) Slightly Dislike **f**) Moderately Dislike **g**) Very Dislike

**h**) Extremely Dislike  **i**) \_\_\_\_\_\_\_\_

 Not acceptable **1-----2-----3-----4-----5-----6-----7-----8-----9-----10** Acceptable

**General Comments**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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2. A guide to good practice of taste panel, Meat Science Department ,Bristol University, United Kingdom.