Nut evaluation and taste testing

by Jerry Henkin

Goals: Identify superior seedlings for propagation and educate/inspire tasters

Method: Make sure no one is allergic to tree nuts; Explain the purpose of the evaluation, and insure tasters that there is no wrong answer; Up to four (4) samples are identified by code numbers/letters; All tasters are isolated from one another, so no one is influenced by any other person; Water or ices can be given between each sample to clear the palate.

Evaluation: Rate samples from 1 (terrible) to 10 (superb) based on these criteria: taste, aroma, size, attractiveness, color, plumpness, consistency,

Write additional comments for each sample, e.g, aftertaste, food accompaniment, crunchiness, bitter, buttery, sweet, mild, tannic, similarity to another food