

Tasting procedures to evaluate fluid milk adapted from Chapman et al. (1998)

Swirl cup. Observe and note any visual defects such as an odd color, clinging to the side of the cup, chunks, or floating matter.

Lift lid. Immediately smell sample, placing nose directly over container. Note odor sensation.

Taking a generous sip, roll sample in mouth, covering all oral surfaces. Note flavor sensation. Do not swallow.

Expectorate into spit cups.

Draw air in slowly through mouth then exhale slowly through nose. Note any aftertaste.