**I. Objective**

To set a standardized procedure for Sensory Evaluation of Raw Materials and Finished Goods for TMT Foods Incorporated.

**II. Preliminaries**

II.1 Collect samples from new delivered items.

II.2 Make sure to use a clean scooper and place collected samples into a small plastic bag.

**III. Preparation and Procedure**

**III.A. Appearance** (As is)

III.A.1 Place the sample into a clean white paper.

III.A.2 Spread the sample evenly.

III.A.3 Check if the color is same as control or retention sample.

III.A.4 Check also if there are any presence of physical contaminants (black specs, hair, insects, dust, etc.)

III.A.5 Record the results.

**III.B. Odor** (As is)

III.B.1 Hold your nose to the edge of the test container. Not too close but not too far.

III.B.2 Cup your hand above the container and waft the air toward your face.

III.B.3 Record the results.

**C. Taste**

III.C.1 Prepare each sample accordingly.

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| --- | --- |
| **Item** | **Preparation** |
| Raw Material |  |
| SGR-R | 10 % Sol’n  3g Sugar  27g Hot water |
| NDC-35C | 10% Sol’n  3g NDC  27g Hot water |

***…continuation***

|  |  |
| --- | --- |
| Coffee Powder (COF-PHG50, COF-PB6) | 1g Coffee Sample  8g SGR  200 mL Hot water |
| Flavors  MLK-704217, SGR-B578903  Coffee Additives (COF-MF878968)  Coffee Flavor (COF-FL578906, COF-FL722092) | 1% Sol’n  0.30 g Flavor  29.70 g Hot water |
| SLT-FIP | 1 % Sol’n  0.30 g SLT-FIP  29.70 g Hot water |
| ASK | 1 g in 1L Hot water |

III.C.2 Make sure that the sample is well dispersed and dissolve in hot water.

III.C.3 Cool down the sample before tasting to prevent tongue burns.

III.C.4 Once warm, taste the sample.

III.C.5 Clean palate with water when tasting multiple samples.

III.C.6 Record the results.

**Revision Record**

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| Revision no. | Date | Revision | Author |
| 00 | January 27, 2024 | Initial Issue | C. Quintans |