



Sensory standards - for cooking trials

Natural artichokes quarters

Sensory parameters

Cooking trial to check product conformity



Deep frozen artichokes quarters before cooking - storage in chiller for 2 hours.

It follows attributes sheets to set sensory product conformity at cooking time.

Cooking trials is done with deep frozen artichokes quarter, right out freezer.

Instruction:

Pour 200 g of natural artichokes quarter in a saucepan and put on fire. Simmer very gently for 10 min on low fire. Add a 3 spoon of sunflower or vegetable oil to avoid leaves stuck on the saucepan.

Alternatively, in microwave: put on medium power for 8 minutes. As per picture aside.

Assessor's name:

date:

Shift :

Lot:

Parameters (organoleptic)	Standard product (below reported descriptor of standard product), after cooking :	Notes about defect of exceeding attributes (outstanding quality)	Overall assessment
Colours	Rif. Pantone: 574-576, 455 C for leaves (top) 581 C for leaves	<input type="checkbox"/> out of standard ref. <input type="checkbox"/> standard accordingly specs.	OK NO..... Notes (positive negative):.....
Hues	From light beige to ...dark.green , after cooking. Product is highly sensitive to air oxidation (natural phenomenon)	<input type="checkbox"/> too dark too pale too yellowish <input type="checkbox"/> bright and vivid on spec.	OK NO..... Notes (positive negative):.....
Flavour & flavour persistency	Flavour: typical of artichokes blanched. Fresh notes. No acidity no pungent notes, , no off flavors	<input type="checkbox"/> of artichokes cooked <input type="checkbox"/> vegetable notes	OK NO..... Notes (positive negative):.....
Texture	Firm and solid of leaves. Compact and soft_ bottom part.	<input type="checkbox"/> fibrous stalky <input type="checkbox"/> Hairy pungent (texture)	OK NO..... Notes (positive negative):.....
External appearance (cut)	No fibers or hard leaves. Accordingly specification of grade (A or B). Respect of dimensions of cut (length width, height). Shape	<input type="checkbox"/> machine cut.... <input type="checkbox"/> manual cut irregular /regular	OK NO..... Notes (positive negative):.....
Taste	Dominant: of blanched artichokes typical of artichokes quarters. Balance amongst artichokes bottom taste and quarter (more fibrous) . Light bitterness (typical of vegetables)	<input type="checkbox"/> of cooked artichokes without off notes <input type="checkbox"/> Of cardboard -dry and hard	OK NO..... Notes (positive negative):.....
Flavour by mouth	Percinstency longs around 10 sec.	<input type="checkbox"/> Absent - Short persinstency <input type="checkbox"/> Medium persinstency <input type="checkbox"/> Long on	OK NO..... Notes (positive negative):.....
Final:	Instructions of scoring- judge each parameter from 5 (insufficient) to 7 (good), where 6 is sufficient. Score 8 in case of excellence. 5is Non Ok, 6is OK.		Total score :

Tabella 1

ELLA srl	Attribute sheet for organoleptic assessment. Cooking trials	rev.0 date: 30 /1172011
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Dictionary & references

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Tabella 1-1

Assessment. Cooking



Cooking in microwave



Assessment- visual - example

Frozen Artichokes quarter on fire to be defrosted in a saucepan. Sunflower oil added to easy cooking



External appearance afterward cooking on a saucepan saucepan cooking performe much better than microwave reactivation.

