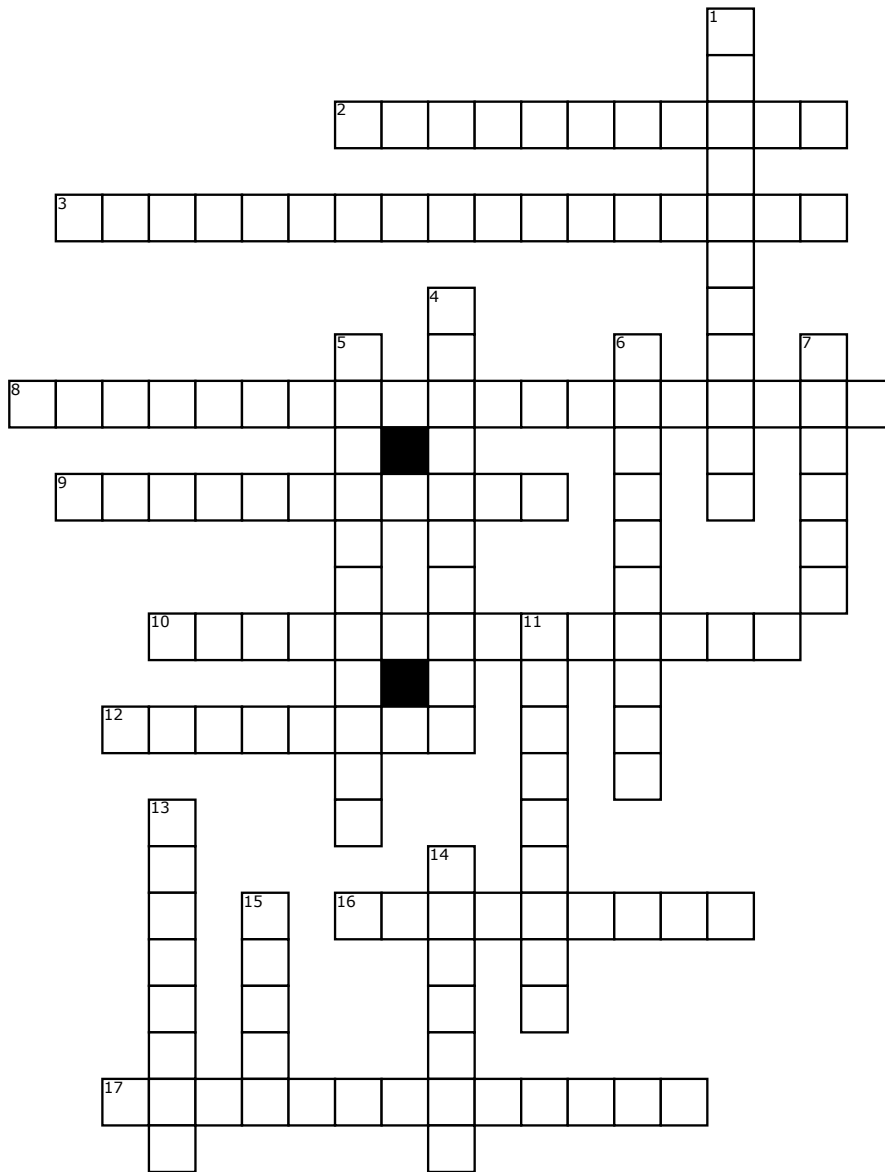


Name: _____

Sensory Evaluation: The Human Factor



Across

- 2.** device that measures the color of foods in terms of hue, value, and chroma
- 3.** the human analysis of food's taste, smell, sound, feel, and appearance
- 8.** the buying public that evaluate food products already in the marketplace
- 9.** the thinness or thickness of a product
- 10.** group of people who evaluate the flavor, texture, appearance, and aroma of food products

12. a food's resistance to pressure

16. how well one part of a food slides past another without breaking

17. bundle of nerve fibers located at the base of the brain behind the bridge of the nose

Down

1. ability of a substance to draw up the muscles in the mouth

4. the size of the particles in a food product

5. how easily a food shatters or breaks apart

6. the shape, size, condition, and color of a product

7. the combined effect of taste and aroma

11. negative experiences that cause a person to dislike a food

13. substances contain particles that evaporate or become gaseous quickly

14. how a food product feels to the fingers, tongue, teeth, and palate

15. odor of a food