

Descriptive Sensory Evaluation

Personal Data

Name:

Date:

Information

- The samples are bread samples with unfermented, sterilised and a variety of different strains of lactic acid bacteria fermented rootlets. Traces of the following allergens may be present: **gluten**, peanuts, tree nuts, celery, mustard, eggs, milk, sesame, fish, lupin, soya, sulphites, crustaceans, molluscs.
- All information provided is confidential and the results will not be associated with your name.
- The products have been produced under safe and food grade conditions.

Please confirm that (tick the circle)

- You are aware that the participation in this sensory evaluation is voluntary.
- You are aware that products may contain the allergens reported above.

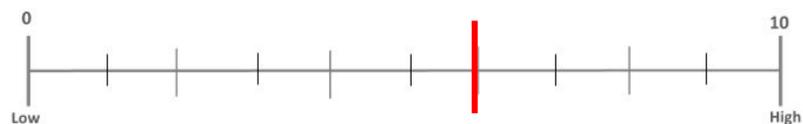
Guidelines

There are 8 samples to be evaluated. Samples will be provided to you one at a time.

Please smell and taste the samples and estimate the intensity of each of the attributes by placing a line on the scale as shown in the example below. **Please place your marking on a line provided.** The attributes and their descriptions are listed in the accompanying Table 1. Adding comments is optional.

In between each sample, please cleanse your palate with water.

Example:

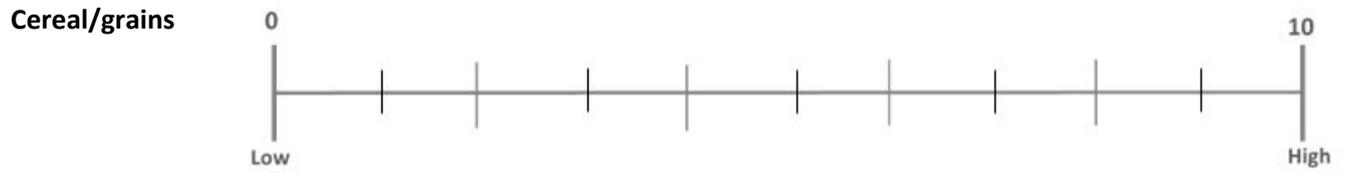


Sample:

Odour

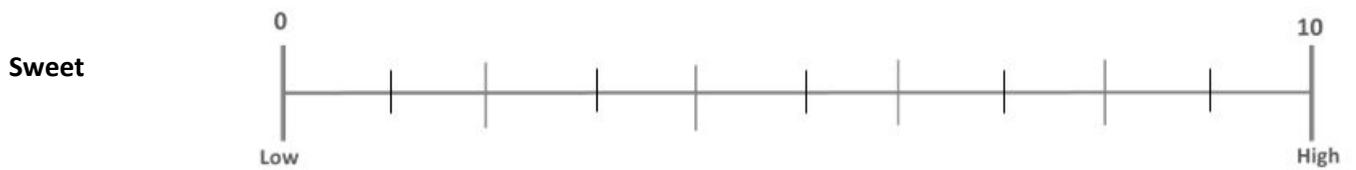
Overall intensity





Comments:

Taste



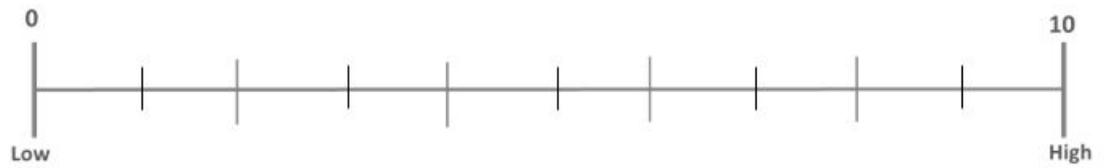
Salty



Comments:

Flavour

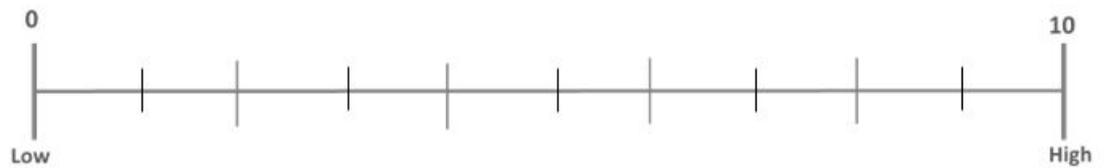
Overall intensity



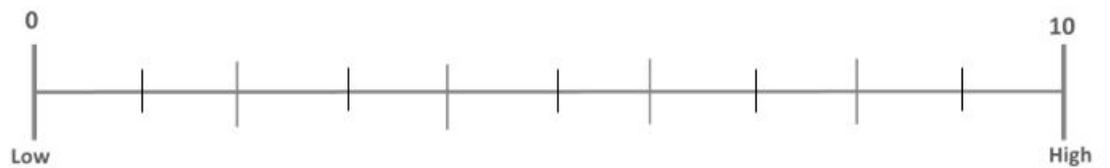
Muddy/Earthy



Dairy/Buttery



Fruity



Vegetable



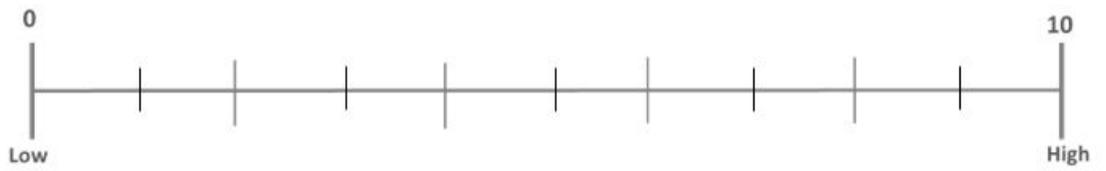
Aftertaste



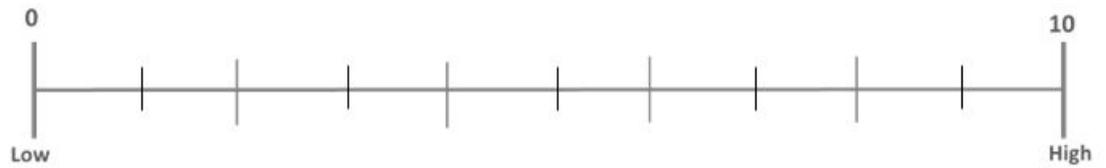
Comments:

Texture

Hardness



Chewiness



Overall Acceptability



Figure S1. Questionnaire used for sensory analysis.