

Butter Tasting (plain)

Taster's Initials: _____

Be sure to compare like butters – two salted or two unsalted butters for this taste test.

Sample: A or B (circle) Application: Butter Tasted Plain (raw)	
<p>Quality: Aroma Does the butter have a pleasant, buttery aroma and a fresh smell? COMMENTS:</p>	<p>1 2 3 4 5 Poor Excellent</p>
<p>Quality: Appearance Does the butter look smooth and creamy? Does it have an appealing, buttery golden color? COMMENTS:</p>	<p>1 2 3 4 5 Poor Excellent</p>
<p>Quality: Taste Is the taste balanced and rich – like eating cream? Does it have fresh flavor? COMMENTS:</p>	<p>2 4 6 8 10 Poor Excellent</p>
<p>Quality: Texture/Mouthfeel Does the butter have good body? Is it creamy in the mouth, but not greasy? COMMENTS:</p>	<p>2 4 6 8 10 Poor Excellent</p>
Additional comments:	Total Score:

Note: Taste and Texture are weighted to be twice as important as Aroma and Appearance so they score double points.