

# CHOCOLATE

## TYPICAL FLAVOURS IN CHOCOLATE

The chocolate flavour vary depending on the cocoa variety, the conditions of cocoa bean fermented and roasted, the conching process, as well as additions of milk, nut paste, and/or vanillin. More than 525 volatiles have been identified.



### *Training booklet included*



#### **STEP 1**

Lift the sample plate near to your nose and open the lid. Sniff the sample carefully. If necessary, sniff the sample more deeply. Evaluate the suitable odor descriptors.



#### **STEP 2**

Take a generous bite of the sample in your mouth and chew it carefully. Let the sample spread around in your mouth. Detect the sweetness, acidity, bitterness and astringency on your palate.



#### **STEP 3**

Swallow part of the sample and exhale through your nose, while your mouth is closed. Evaluate the retronasal odor intensities in the sample.

**EACH CHOCOLATE REFERENCE SENSORY KIT INCLUDES IDENTIFIED FLAVOURS  
IN MILK CHOCOLATE.**

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