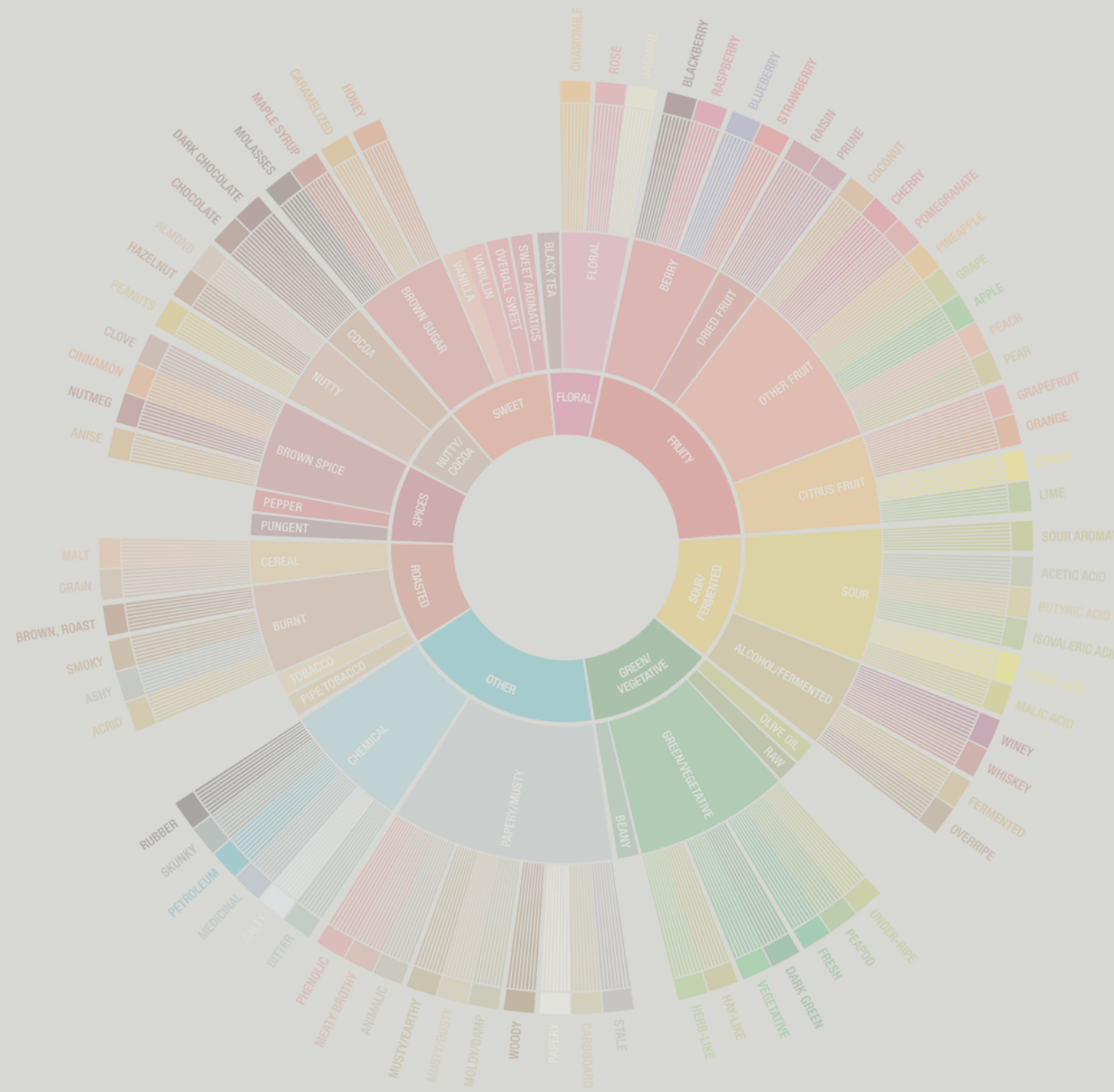


SCAA

Coffee Taster's Flavor Wheel

Design and Use

Scientific Background







**WORLD COFFEE
RESEARCH™**

FIRST EDT.
—
2016

SENSORY LEXICON

Unabridged Definition and References







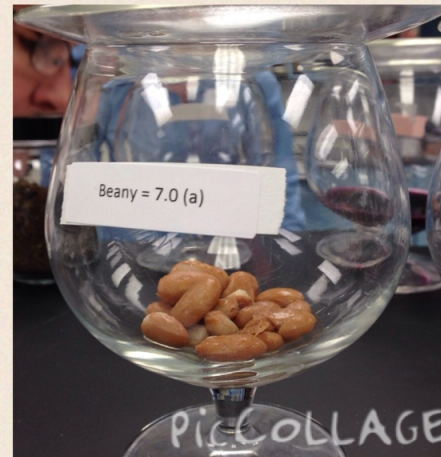
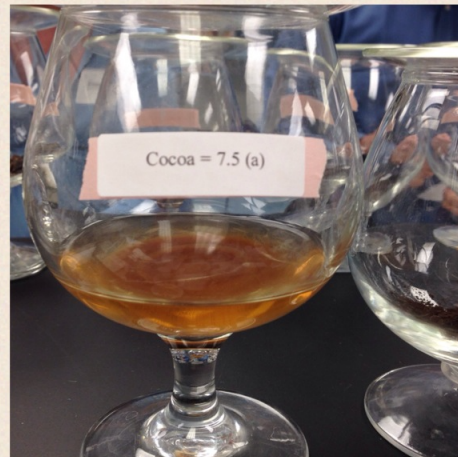
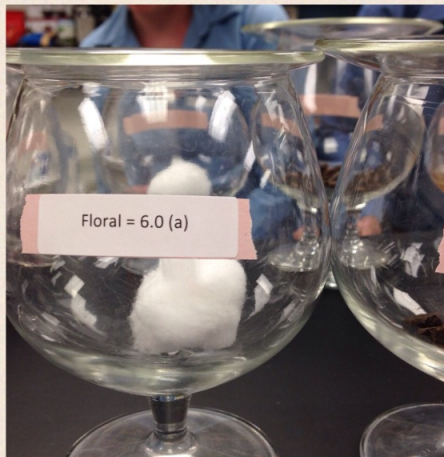
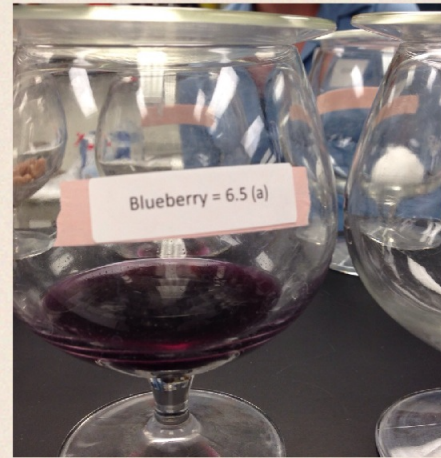
Beany = 7.0 (a)

Bluish

Floral = 8.0

Dark Chocolate





Brown



Spice brown



Cinnamon



Clove



Nutmeg



Malt

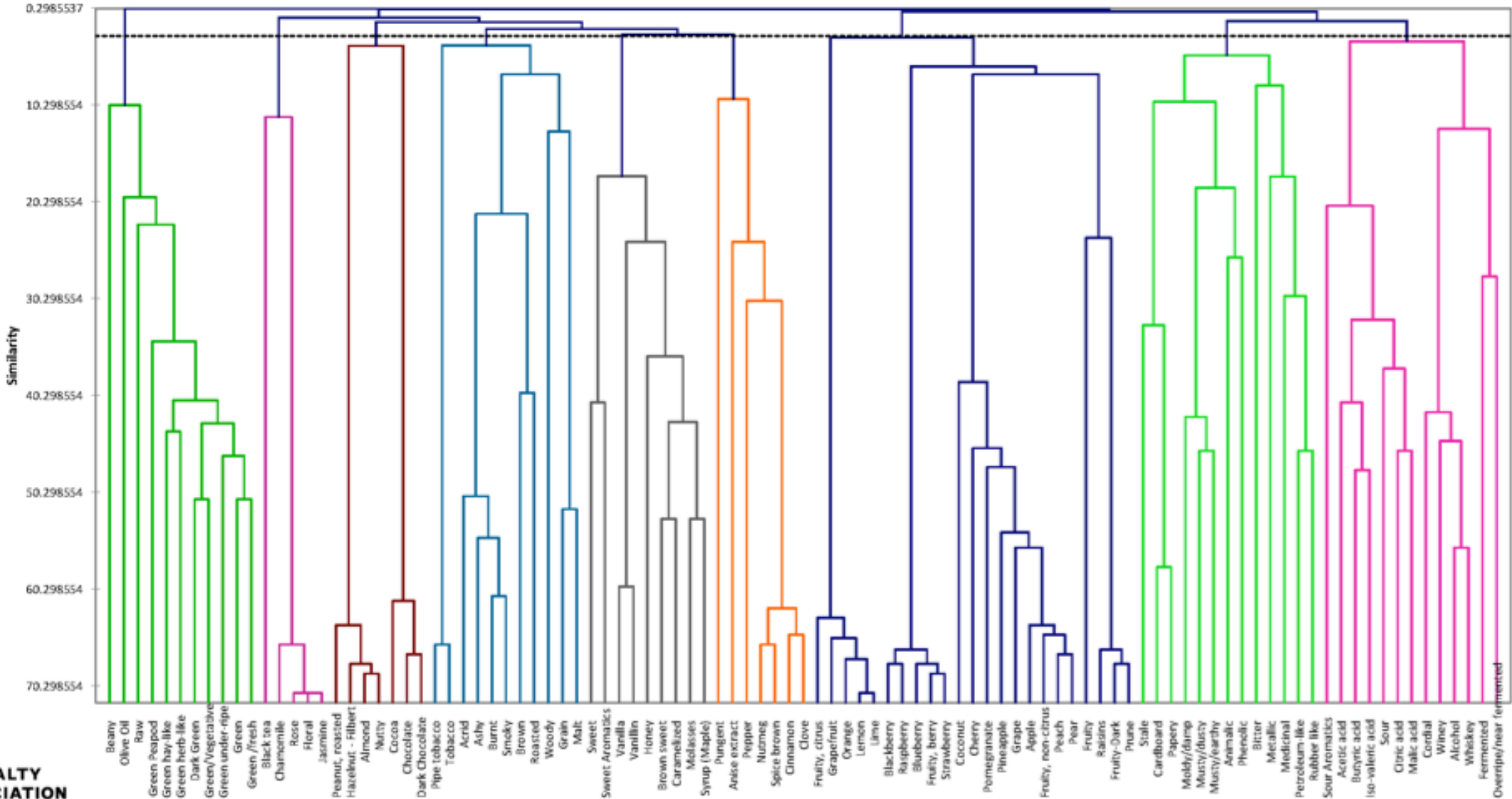


Grain

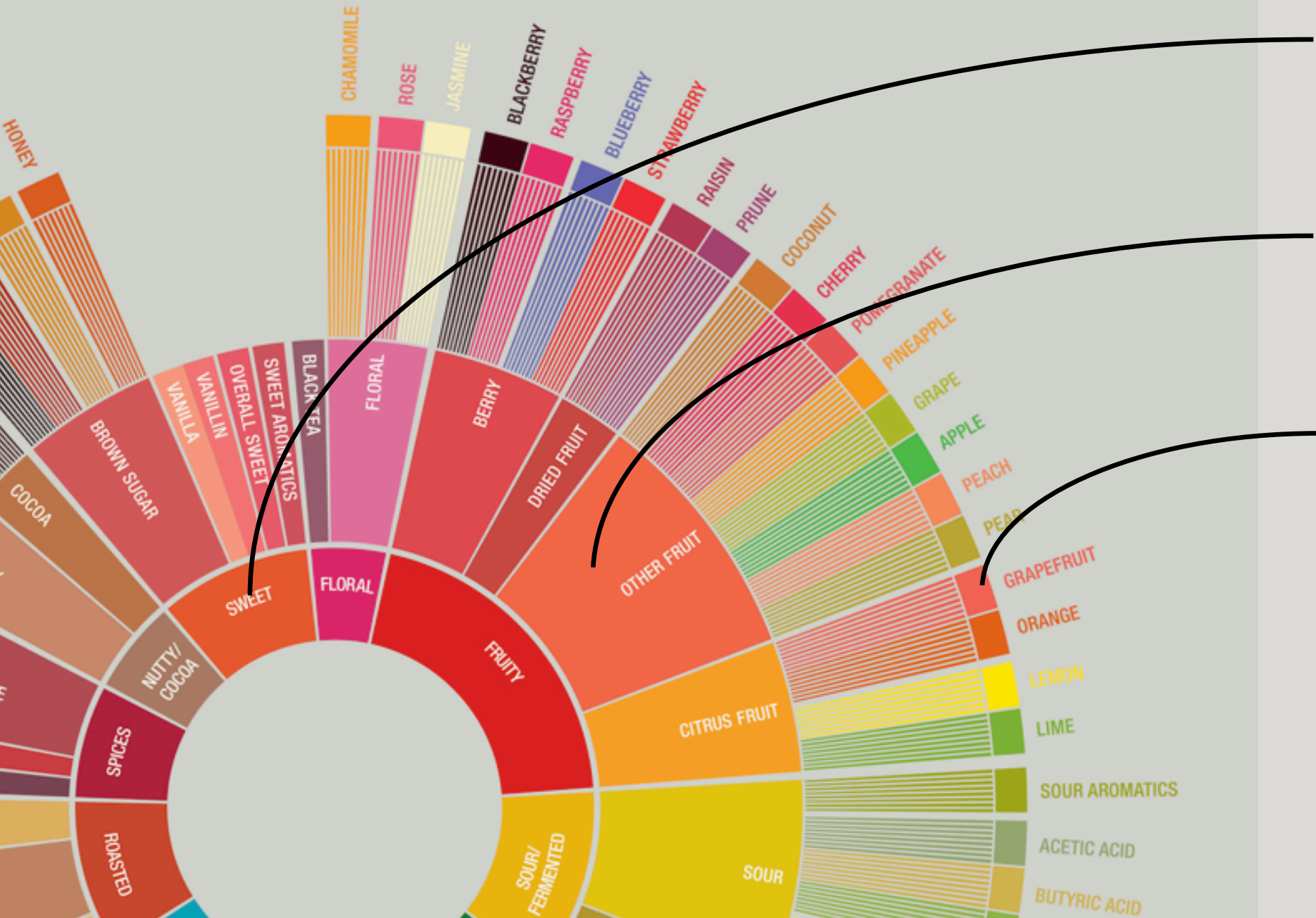


Results – All AHC

Dendrogram



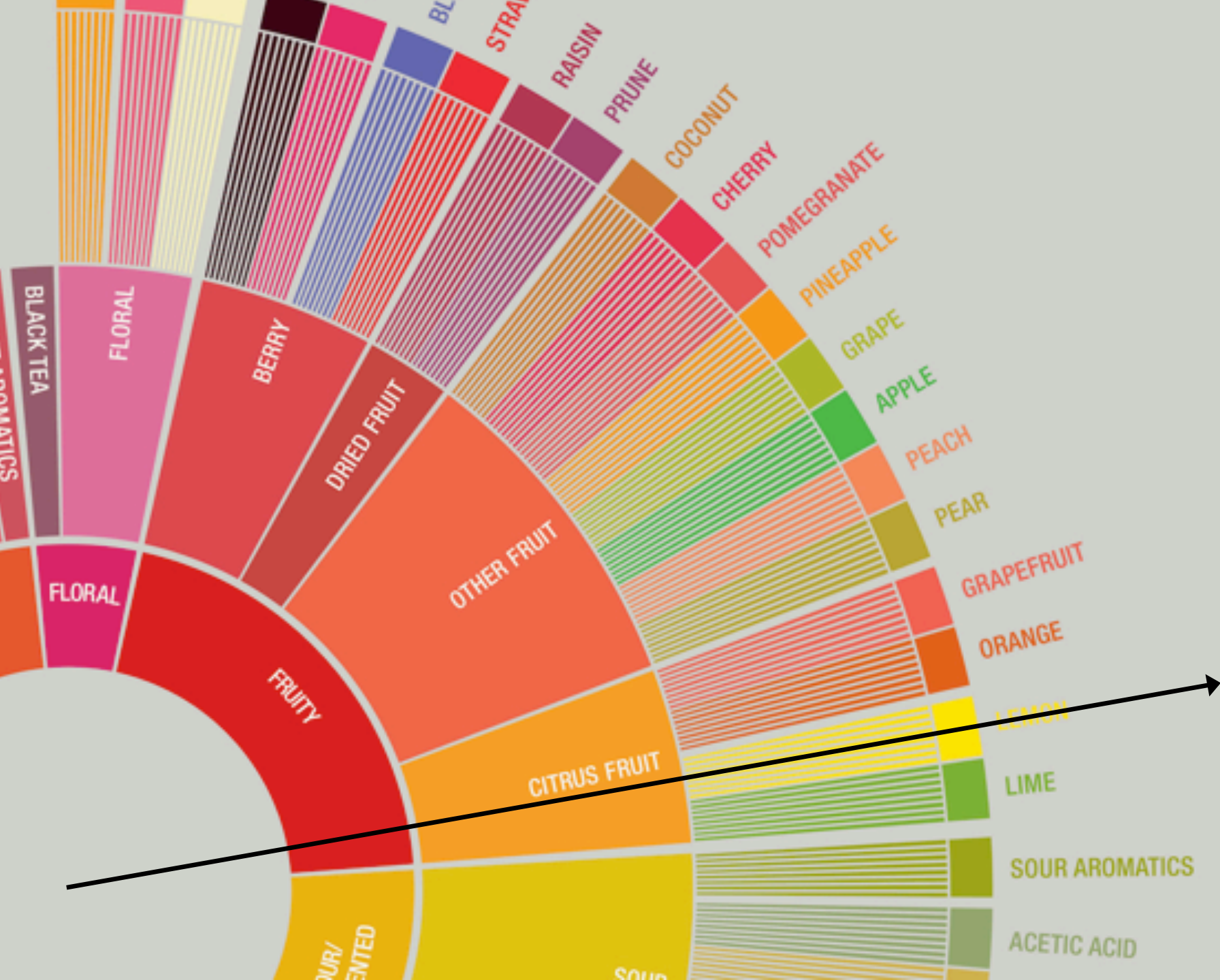




Tier 1
general flavors

Tier 2
umbrella terms

Tier 3
specific descriptors



Center-out

tier 1: fruity

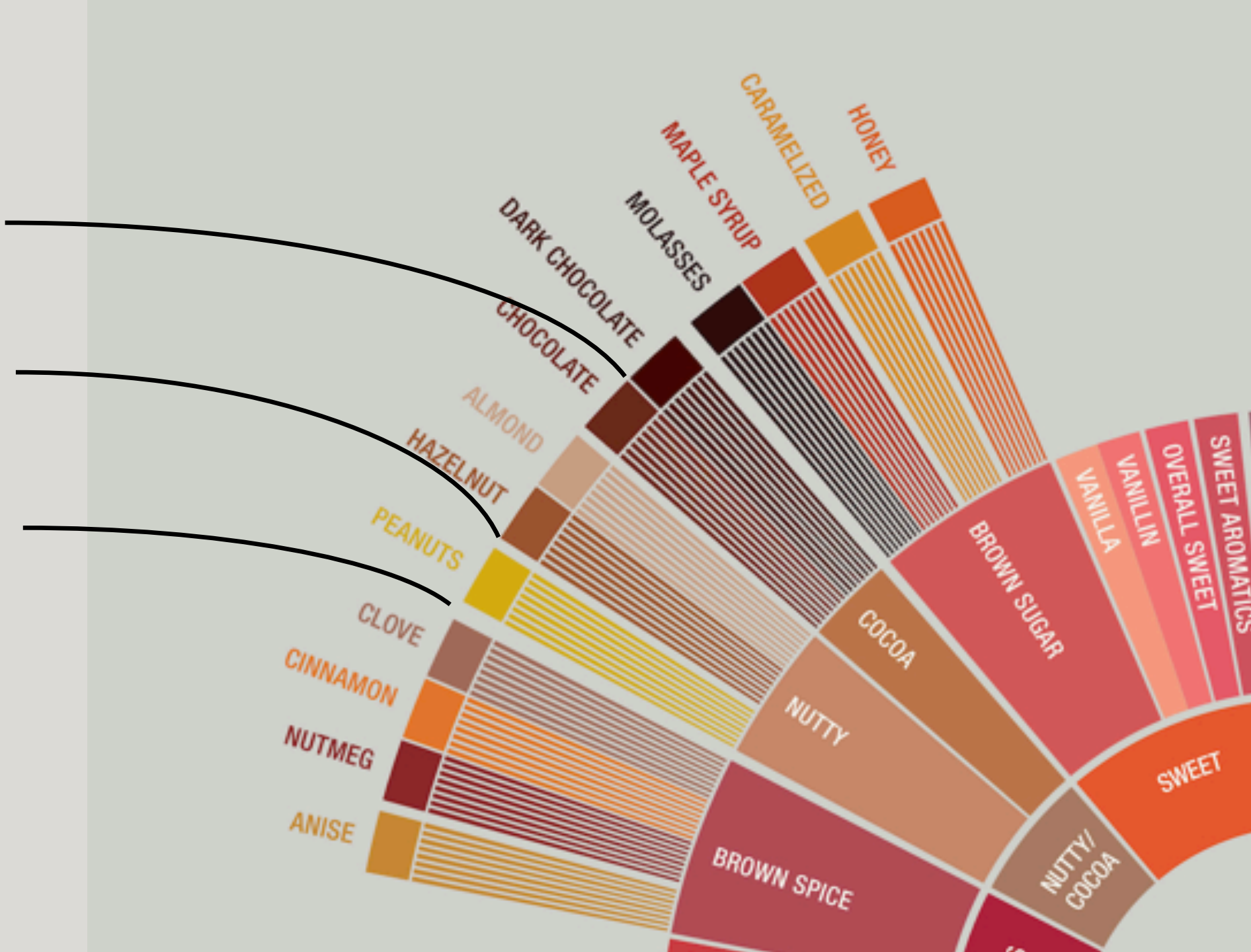
tier 2: citrus fruit

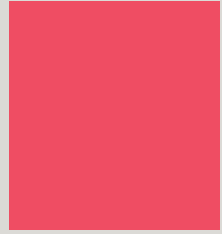
tier 3: lemon

No gap
very similar

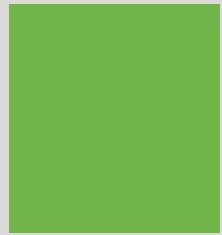
Small gap
less similar

Large gap
least similar

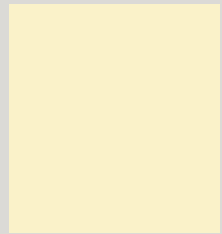




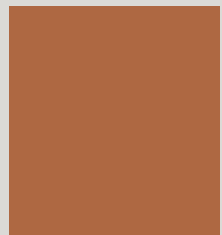
CHERRY



PEAPOD



JASMINE

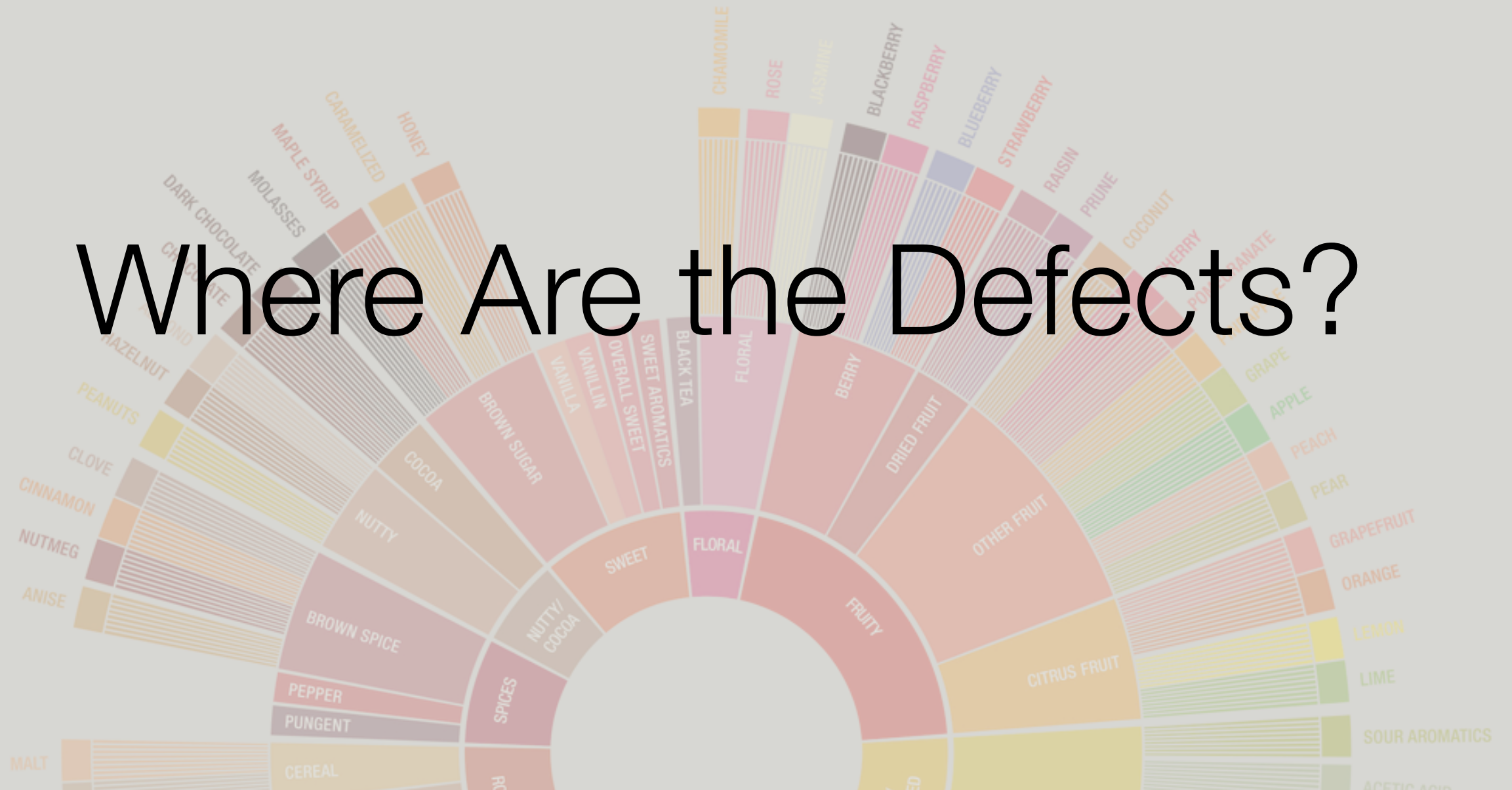


HAZELNUT

A Descriptive Wheel



Where Are the Defects?





from SCAA Defects
Handbook: (p. 4)

FULL BLACK

Effect on cup quality:
Ferment or stinker taste, dirty,
moldy, sour, phenolic taste.

Causes: Agricultural.
Blackening results
from over fermented pigment
from
micro-organisms.

 **FERMENTED**

 **MUSTY/EART**

 **MOLDY/DAMP**

 **SOUR**

 **PHENOLIC**

