

SENSORY CODES											
Group	#	0	1	2	3	4	5	6	7	8	9
FLORAL	0	Rose <i>Rs</i>	Jasmine <i>J</i>	Chamomile <i>Cf</i>	Coffee blossom <i>Cs</i>	Lavender <i>Lv</i>	lemongrass <i>Lg</i>	Juniper <i>Jn</i>	Orange blossom <i>OB</i>	Jasmine honeysuckle <i>JH</i>	Hibiscus <i>Hi</i>
	1	Magnolia <i>Mn</i>	Rose hips <i>RH</i>								
BERRY	2	Strawberry <i>Sb</i>	Raspberry <i>Rb</i>	Blueberry <i>BL</i>	Blackberry <i>Bb</i>	Barberry <i>Brb</i>	Wild Strawberry <i>WS</i>	Arrowwood <i>Aw</i>	Gooseberry <i>Gb</i>	Cranberry <i>Cx</i>	Cornelian Cherry <i>CC</i>
	3	Black curant <i>BC</i>	Red currant <i>RC</i>	White currant <i>WR</i>	Sea buckthorn <i>Sh</i>	Black chokenberry <i>BK</i>	Billberry <i>Bi</i>	Mulberry <i>Mb</i>	Hip (cankerberry) <i>Hp</i>	Foxberry <i>Fy</i>	Cloudberry <i>Cv</i>
	4	Ashberry <i>Ab</i>	Godji Berries <i>Ge</i>								
FRUIT	5	Raisin <i>Ri</i>	Lemon <i>L</i>	Grapefruit <i>G</i>	Red Apple <i>RA</i>	White Grape <i>WG</i>	Apricot <i>Ap</i>	Honeydew <i>Hd</i>	Mango <i>Mg</i>	Tamarind <i>Ta</i>	Banana <i>Bn</i>
	6	Golden raisin <i>Gd</i>	Lime <i>Lm</i>	Bergamot <i>Bm</i>	Green Apple <i>GA</i>	Red Grape <i>RG</i>	Nectarine <i>Nr</i>	Melon <i>Me</i>	Avocado <i>Av</i>	Coconut <i>Cn</i>	Star Fruit <i>SF</i>
	7	Prune <i>Pr</i>	Orange <i>O</i>	Mandarin Orange <i>Mm</i>	Pear <i>Pe</i>	Black grape <i>BG</i>	Peach <i>Pc</i>	Cantaloupe <i>Cq</i>	Kiwi <i>K</i>	Lichee <i>Li</i>	Papaya <i>Py</i>
	8	Fig <i>Fg</i>	Tangerine <i>T</i>	Kumkvat <i>Kk</i>	Coffee pulp <i>CP</i>	Green Grape <i>GG</i>	Plum <i>PL</i>	Watermelon <i>Wm</i>	Persimon <i>Pm</i>	Passion fruit <i>Pf</i>	Pineapple <i>Pa</i>
	9	Date <i>Dt</i>	Clementine <i>Cj</i>	Pomegranate <i>Pg</i>	Cherry-plum <i>Cm</i>	Black Cherry <i>Bo</i>	Cherry <i>Ch</i>	Sweet Cherry <i>SC</i>			
SOUR	10	Sour Aromatics <i>SA</i>	Acetic Acid <i>AA</i>	Butyric Acid <i>BA</i>	Isovaleric Acid <i>IA</i>	Citric Acid <i>CA</i>	Malic Acid <i>MA</i>				
ALKOHOL/ FERMENTED	11	Whisky <i>Wh</i>	Winey <i>Wi</i>	Fermented <i>Fe</i>	Overripe / Near Fermented <i>Ov</i>						
GREEN/ VEGETATIVE	12	Olive Oil <i>OO</i>	Raw <i>Rw</i>	Under-ripe <i>UR</i>	Peapod <i>Pd</i>	Green <i>Gr</i>	Fresh <i>F</i>	Dark Green <i>DG</i>	Vegetative <i>Vg</i>	Hay-like <i>HL</i>	Herb-like <i>Hb</i>
	13	Beany <i>By</i>	Carrot <i>Crt</i>	Potato <i>Pt</i>	Straw <i>Sr</i>	Cucumber <i>Cu</i>					
STALE/PAPERY	14	Stale <i>St</i>	Papery <i>Ps</i>	Cardboard <i>Cb</i>							
EATHY	15	Musty / earthy <i>MH</i>	Musty / dusty <i>My</i>	Moldy / damp <i>MP</i>	Phenolic <i>Ph</i>	Animalic <i>Ai</i>	Meaty / brothy <i>Mr</i>	Woody <i>Wo</i>			
CHEMICAL	16	Bitter <i>B</i>	Salty <i>SL</i>	Medicinal <i>Mc</i>	Rubber <i>Ru</i>	Petroleum <i>Po</i>	Skunky <i>Sk</i>	Cement <i>Ce</i>			
ROASTED	17	Tobacco <i>Tb</i>	Pipe tobacco <i>Pb</i>	Acrid <i>Ac</i>	Ashy <i>As</i>	Burnt <i>Bu</i>	Smokey <i>So</i>	Roasted <i>Ro</i>	Brown, roast <i>Bw</i>	Toast <i>Tt</i>	
CEREAL	18	Grain <i>Gn</i>	Malt <i>ML</i>	Basmati rice <i>BR</i>	Fresh bread <i>FD</i>	Barley <i>Bv</i>	Wheat <i>Wt</i>	Rye <i>Ry</i>	Graham Cracker <i>GC</i>	Granola <i>GL</i>	Sweet bread pastry <i>Sd</i>
SPICES	19	Pungent <i>Pu</i>	White Pepper <i>WP</i>	Anise <i>An</i>	Nutmeg <i>N</i>	Brown spice <i>Bx</i>	Cinnamon <i>Ci</i>	Clove <i>CL</i>	Coriander <i>Co</i>	Licorise-Anise <i>LA</i>	Curry <i>Crr</i>
	20	Ginger <i>Gi</i>	Black pepper <i>Bp</i>								
NUTTY	21	Almond <i>AL</i>	Hazelnut <i>Hz</i>	Peanuts <i>P</i>	Walnuts <i>W</i>	Cashew <i>Cw</i>	Nutmeg <i>N</i>	Macadamia <i>Mi</i>	Brazil nut <i>Bz</i>	Chestnut <i>Ct</i>	Pine nut <i>PN</i>
	22	Pistachio <i>Pi</i>	Sunflower seeds <i>SS</i>	Pecan <i>Pk</i>							
CHOKOLATE/ COCOA	23	Cocoa <i>C</i>	Milk Chocolate <i>M</i>	White Chocolate <i>WC</i>	Dark Chocolate <i>D</i>	Bakers Chokolate <i>Bq</i>	Bittersweet chokolate <i>Bh</i>	Cacao nibs <i>Cg</i>			
SWEET	24	Molasses <i>Mo</i>	Maple Syrup <i>MS</i>	Brown sugar <i>BS</i>	Sugar cane <i>Su</i>	Caramelized <i>Cz</i>	Honey <i>H</i>	Vanilla <i>V</i>	Sweet Aromatics <i>Se</i>	Overall sweet <i>OS</i>	Liquorice <i>Lq</i>
	25	Nougat <i>Ng</i>	Cream <i>Cr</i>	Marshmallow <i>Mw</i>	Cola <i>Ck</i>	NOUNS: Sweetness - S' Bitterness - B' e.t.c					
SAVORY	26	Tomato <i>To</i>	Soy Sause <i>Sy</i>	Meat Like <i>Mk</i>	Leathery <i>Lt</i>						
AMPLITUDE	27	Overall impact <i>OT</i>	Blended <i>Bd</i>	Longevity <i>Lo</i>	Body / Fullness <i>BF</i>						
MOUTHFEEL	28	Mouth Drying <i>M</i>	Creamy <i>Cy</i>	Metallic <i>Mt</i>	Oily <i>Oi</i>	Thickness <i>Th</i>	Smooth <i>Sm</i>	Silky <i>Si</i>	Full body <i>FB</i>	Round <i>R</i>	Astringent <i>At</i>
ANIMAL	29	Butter <i>Be</i>	Leather <i>Lh</i>								
VEGETAL- EARTHY-HERB	30	Cedar <i>Cd</i>	Hops <i>Ho</i>	Black Tea <i>BT</i>	Green Tea <i>GT</i>	Mint <i>Mx</i>	Sage <i>Sg</i>	Dill <i>Di</i>	Grassy <i>Gs</i>	Snow Pea <i>Sn</i>	Sweet Pea <i>SP</i>
	31	Mushroom <i>Mu</i>	Squash <i>Sq</i>	Green Pepper <i>GP</i>	Olive <i>OL</i>	Leafy Greens <i>LG</i>	Hay / Straw <i>HS</i>	Tabacco <i>Tb</i>	Fresh Wood <i>FW</i>	Soil <i>Sv</i>	
BASIC TASTES	32	Sweet <i>S</i>	Salty <i>SL</i>	Bitter <i>B</i>	Acid <i>A</i>	Umami <i>U</i>					
CHAMPIONSHIPS / TOTAL PARAMETERS	33	Taste Balance <i>TB:</i>	Flavor <i>F:</i>	Tactile Balance <i>T:</i>	Visually Correct <i>V:</i>	Well explained introduced prepared <i>W:</i>	Creativity & Synergy with coffee <i>CS:</i>	Presentation: Professionalism <i>PP:</i>	Attention to details <i>At:</i>	Aroma <i>A:</i>	Notes <i>N:</i>
	34	Taste <i>T:</i>	Aftertaste <i>A/T:</i>	Drinking Instructions <i>i:</i>	Ingredients <i>ig:</i>	Receipt <i>R:</i>	Coffee information <i>C:</i>	Roast information <i>Ro:</i>	Process information <i>P:</i>	Body <i>B:</i>	Mouthfeel <i>M:</i>
INTENSIVITY / TEMPERATURE / SIPS	35	High <i>H</i>	Medium to high <i>M-H</i>	Medium <i>M</i>	Medium to low <i>M-L</i>	Low <i>L</i>	Hot <i>H/</i>	Warm <i>W/</i>	Cold <i>C/</i>	1st sip 2nd sip e.t.c.	1/ 2/ Aleksandr Tsybaev tsibaev@madian.su