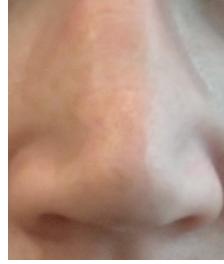


## NUTS | Year 7/8 Learning Experience 6 - Sensory analysis terminology

VISUAL APPEAL		TASTE		TEXTURE		AROMA	
							
appealing	juicy	acidic	rich	brittle	flaky	acidic	
clear	light	bitter	salty	chalky	hard	aromatic	
cloudy	mushy	bland	sour	chewy	lumpy	bland	
crisp	pale	burned	spicy	course	moist	burned	
dark	rough	creamy	strong	creamy	runny	citrus	
dull	transparent	fatty	savoury	crisp	smooth	fishy	
flaky	undercooked	floury	sweet	crumbly	soft	fragrant	
flat	uneven	grainy	sweet-and-sour	crunchy	sticky	fruity	
fluffy	watery	gluggy	tasteless	dry	tender	mild	
glossy		hot	unsweetened	fatty	gritty	rotten	
golden		mild					
		overpowering					
		peppery					
			zesty				