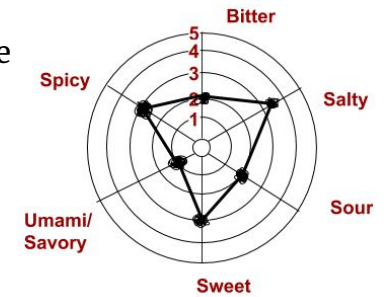




TASTING SHEET INSTRUCTIONS

How to Taste: Look, smell, and note thoughts. Taste a small bite, let it melt in your mouth. Complete the flavor wheel and note any general thoughts.

The Flavor Wheel: The flavor wheel is a way to rate various flavors, from 1 to 5, 1 being lowest and 5 the highest. Example: If a chocolate is very sweet, put a dot where the 5 circle crosses the sweet line. Once complete, join the lines. Here's a completed flavor wheel example:



- Blasic Flavors Wheel vs Cacao Flavors Wheel:** We've designed two flavor wheels:
1. **Basic Flavors Tasting Sheets**- we listed the 5 basic tastes and spiciness (not technically a flavor since you sense it with your nerves - it's pain! - but, we thought important to include).
 2. **Cacao Flavors Tasting Sheets** - we listed common flavor profiles (combinations of the 5 basic tastes) that are commonly tasted in cacao.

If you're a chocolate tasting newby, or if you're comparing chocolates with different added flavors (aka "inclusions"), we recommend using the Basic Flavors. Use the Cacao for comparing chocolate bars in which the cacao origin or % of cacao is the main difference.

No Wrong Answers: There are no wrong answers! What you see, smell and taste is what you see, smell and taste.

Palate Cleanser: If available (no worries if not!), use water and saltines, oyster crackers, or any basic cracker or palate cleanser between tasting chocolates.

For More Information: Check out our website, chugachchocolates.com, or share thoughts or questions at info@chugachchocolates.com