

2020 NEW ENGLAND QUINCE TASTE TEST – TASTING NOTES

POACHED QUINCE (6 tasters)

Q1. Aromatnaya

- Very bland and too soft.
- Texture similar to cooked pear, sweet in flavor, reminds me of applesauce, flavor & sent of apricot & vanilla. Very enjoyable.
- Spicy, savory. Would love to use as topping for waffles. Texture is very gravelly like a pear.
- Tastes somewhat like pear. B- mild, soft, still somewhat pulpy texture. P- taste & texture of a mild pear.
- Inconsistent texture, gold orange color, honeyed scent, very soft texture, some core in package, rich texture moderate acidity, slightly stringy, stone fruit flavor like white nectarine, fruit seems to have released some cellulose/pectin
- significant disintegration of fruit, somewhat grainy texture, mild, pleasantly sweet flavor.

Q2. Kuganskaya

- More quince flavor than [Aromatnaya] but still very subtle
- Very soft flesh- kind of melts dissipates quickly, skin was a bit thick & tough creating a bit of imbalance in texture, flavor was mild, slightly sour
- The skin added much needed texture of "over poached" loose flesh. The quince dissipated quickly. Flavor non-descript. But 2nd try like a Balird (?) Apple.
- Texture is softer- not as pulpy as [Aromatnaya]. Not as grainy- like a pear. A little more flavor- generally pleasant but not great.
- Firm, bright bronze color, less pear, golden delicious apple, honey (suspect honey used in syrup), bright but soft acidity, some tannin, smooth buttery texture
- Nice color, more depth of flavor, more tart

Q3. Smyrna

- Color is more pink. Very sour and tart.
- Nice orange color, citrus orange flavor, slightly sour, slightly bitter, wouldn't want too much, high acidic
- Orange, sour - the gravelly texture is more pleasing than the softer texture of quince [Kuganskaya]. Bright color of this poached quince was very pleasing to the eye.
- Slightly pinker in color, a little softer, flavor not as good as [Kuganskaya]
- Mushy, looks heavily oxidized, scent is bright, slightly muted, very acidic, crab apple, waxy, would likely make delicious jelly
- significant disintegration of fruit, nice color, tart but without depth of flavor

Q4. van Deman\

- Color is more pink. Has quince flavor but still more subtle than [Kuganskaya].
- 2 tone color reddish orange & yellow. Mild in flavor, a bit sour. Slightly mealy texture w/ thick tough skin creating a bit of incongruency in texture for me. Too sour to want to eat a lot of it.
- Gravelly, slightly sour. No pronounced flavor stood out - very subtle sweet.
- Softer, much milder flavor. Texture was mushy but had more fiber in it. OK, not great.
- Gold-honey color, little browning, some firm and some soft, pink grapefruit, orange blossom, very soft texture, sechel (?) pear, broad but firm acidity
- some discoloration of fruit, apple-like flavor, sweet and tart, full-bodied flavor

Q5. Orange

- Texture is gritty but flavor is best.
- Nice texture- mildly soft w/a bit of body, thin soft skin- well balanced. Hints of citrus, mildly sour, would make a nice relish or sauce for fish or chicken. Color darkish yellow, fairly non-descript. My 2nd favorite in flavor and texture profile.
- Texture more composed. A bit gravelly but not so much as to deter me from wanting more. Complex flavor with just enough sweet! Another waffle topper winner.
- Texture is more firm, not as pulpy. Color is more yellowish. A little more flavor. Still not great.
- Deep bronze color, appears less firm, golden raisin, yellow peach, wool/lanolin, lychee, dense and mealy, orange peel, most tannic of the fruits
- discoloration of fruit, somewhat gritty texture, mildly sweet and tart, vibrant flavor

2020 NEW ENGLAND QUINCE TASTE TEST – TASTING NOTES

RAW QUINCE (5 tasters)

Q1. Aromatnaya

- Fruit is small and not very aromatic. Taste is quince-y, starts sweet, astringent. Flavor fades.
- High tannins- takes enamel off teeth. Smells of apple & banana, astringent flavor at times reminded me of unripe banana. Pretty-bright yellow smooth skin, cute shape. Too tannic for me to enjoy eating as a fruit.
- Banana - Tannin, changed to unripe banana at the end
- Dry pulpy texture. Mild flavor. Not as tart as I expected. No noticeable fragrance.
- Small, not much flesh. Bright pear, very tannic, lemon pith, crunchy/crisp texture

Q2. Kuganskaya

- Juicier and sweeter, very pleasant & flavorful. Quince flavor sustained for longer than 1st bite.
- Large quince, yellow with black spots. Very moist & wet, lemony flavor, mildly apple-like, very edible, very mild tannic after mouth feel.
- Notes of apple, but more subdued. Texture is super wet upon the first bite (craving cheese). A chomp downable quince.
- Firm, dry, pulpy texture. More flavor than [Aromatnaya]. Very little fragrance. B didn't like.
- Pineapple, green apple, pineapple core, moderate tannin, stringy, lemon blossom

Q3. Smyrna

- Not edible, raw. More dense & hard. Sour
- Very dry, tannic, want to suck on it but not eat it. Mild lemon flavor. Appearance- nice yellow smooth outer flesh.
- Tastes like a "spitter" apple. You want the juice, tasting sweetness but no way are you going to swallow.
- Very firm, hard to bite. Very dry. More tart. Very slight fragrance.
- Orange rind, tart apple, asian pear, mealy, very tannic, bitterness, walnut skin

Q4. van Deman

- Not as flavorful as [Aromatnaya] or [Kuganskaya]. Coats mouth in a weird way. No bruising to skin but flesh has browned.
- Outer appearance pleasurable- like organic lemon because of dimpled texture. Inside was brown I turned to bleeding (?) - unsightly. Quite dry with some moisture, no aroma, mildly sweet, not really edible.
- Texture very much like a radish - dry. Really had to draw out the juice which had minimal sweetness... just enough to make me curious for more.
- Very firm, a little more flavor & and a little more tart. Pulpy.
- Interior very brown, not sure this one at it's best. Faintly citrus/tropical, extremely tannic, cottony texture

Q5. Orange

- Pineapple quince variety? Very sweet and pleasant flavor. Tester 1 preferred this taste-wise, Tester 2 preferred [Kuganskaya].
- Outer skin is pretty- yellow, smooth, similar to [Aromatnaya]. High tannins, nice apple aroma w/ hint of citrus, again not edible. A note of sour hit my jaw like a granny smith apple.
- Nice tannic notes. The flesh had a lovely light aroma. Flavor tropical, like a pack of Tropical Life Savors.
- Not quite as dry but still pulpy. More flavor, more tart. Not much fragrance.
- Dry, firm flesh, lemon and apple blossom, hazelnut, extreme but regal tannins

2020 NEW ENGLAND QUINCE TASTE TEST – TASTING NOTES

QUINCE JUICE (5 tasters)

Q1. Aromatnaya

- Aromatic, quince-y, pleasant.
- Just a touch thick for my texture pleasure. Sweet on first taste ending on slight acid/tannic note. Hints of lemon & peach. I enjoyed the combination of sweet & tannic.
- Sweet to acidic. Pear, peach, lemon tannin
- Very mild flavor- nice color. Fairly bland.
- Slightly hazy, peachy pink, light in color, gallberry honey, guava paste, baked golden delicious apples, high viscosity, broad acidity, flaccid

Q2. Kuganskaya

- Smell is very nice, aromatic. Syrup-like texture (thicker). Flavor not as quince-forward.
- Cloudy, large bubbles at top. Very sour, citrus orange.
- Orange citrus, like a pleasing fully Raveler. #1 had more tannic structure.
- Nice color. Tasted a little thicker in viscosity. P- did not like flavor at all- tart- simply didn't like it. B- didn't care for the flavor, but didn't find it displeasurable.
- Orange-pink, hazy, banana flavors, vegetal, steamed carrots.

Q3. Smyrna

- Beautiful color! No aromatics, coats mouth in strange way, no real flavor.
- Appearance- beautiful, bold & bright color with good clarity. No aroma, very astringent, lemon. Thinner texture. Still a slight sweetness like lemon custard rather than lemon meringue pie.
- Lemon, but not. [Aromatnaya] & [Kuganskaya] were still lingering and much more robust.
- Nice pink color. Very astringent flavor. P- didn't like the taste at all. B- thought it was OK.
- Dark rosy pink color, high clarity, honey, bosc pear, green strawberry, lime blossom, nutmeg, high sharp acid

Q4. van Deman

- Thin and flavorless, watery.
- Cloudy, pale in color. Astringent, mild in aroma, slightly sour, slightly bitter, mild flavor.
- Chalk & paste like - sour did come through, but not so much to carry me away from the initial taste
- Color is nice, but not as pink. Flavor is very mild - not as tart. OK flavor. Overall the best but still not exciting.
- Orange, pale pink, very hazy, cooked celery, carrot greens, coriander, fresh carrots, brown banana

Q5. Orange

- Appearance- cloudy, pale. Aroma- full quince, strong. Carbonated- slightly fermented. Still sweet w/sour & astringency, less tannic. Not totally balanced, but still fun & enjoyable. Immediately wanted to pair it with food (chicken).
- Would love to blend with #1 for a bit more tannin structure. Otherwise, a bit flabby and yet the sweetness was alluring
- The lightest in color. Flavor is mild- but not very pleasurable.
- Golden, barely pink, solids settled to bottom of bottle, orange blossom honey, nittany apple, dried lemon, fresh carrot, memeola, vegetal