

Fruity

BERRY

Berry

The sweet, sour, floral, sometimes heavy aromatic associated with a variety of berries such as blackberries, raspberries, blueberries, or strawberries.

REFERENCE	INTENSITY	PREPARATION
Private Selection Triple Berry Preserves	Aroma: 10.0	Place 1 teaspoon of jelly in a medium snifter. Cover.
	Flavor: 9.0	Place 1 teaspoon in a 1-ounce cup. Cover with a plastic lid.
Welch's Unfiltered 100% Juice Blackberry	Flavor: 7.5	Serve juice in a 1-ounce cup. Cover with a plastic lid.

Strawberry

The somewhat sweet, slightly sour, floral, fruity, frequently winey aromatic associated with strawberries.

REFERENCE	INTENSITY	PREPARATION
Dole Whole Strawberries All Natural	Aroma: 13.0	Thaw strawberries in refrigerator overnight. Serve at room temperature in 3.25-ounce cup. Cover with a plastic lid.
	Flavor: 6.0	Thaw strawberries in refrigerator overnight. Serve at room temperature in 3.25-ounce cup. Cover with a plastic lid.

Raspberry

The lightly sweet, fruity, floral, slightly sour and musty aromatic associated with raspberries.

REFERENCE	INTENSITY	PREPARATION
Jell-O Raspberry (dry gelatin powder)	Flavor: 6.5	Served dry powder in a 1-ounce cup. Cover with a plastic lid.

Blueberry

The slightly dark, fruity, sweet, slightly sour, musty, dusty, floral aromatic associated with blueberry.

REFERENCE	INTENSITY	PREPARATION
Oregon Fruit Products Blueberries in Light Syrup (canned)	Aroma: 6.5	Put 1 teaspoon of syrup from canned blueberries in a medium snifter. Cover.
	Flavor: 6.0	Serve blueberries in a 1-ounce cup. Cover with a plastic lid.

Blackberry

The sweet, dark, fruity, floral, slightly sour, somewhat woody aromatic associated with blackberries.

REFERENCE	INTENSITY	PREPARATION
Smucker's Blackberry Jam	Flavor: 5.5	Serve jam in a 1-ounce cup. Cover with a plastic lid.

DRIED

Dried Fruit

An aromatic impression of dark fruit that is sweet and slightly brown and is associated with dried plums and raisins.

REFERENCE	INTENSITY	PREPARATION
Sunsweet Amazin Prune Juice	Aroma: 3.0	Mix 1 part juice with 2 parts water. This may be prepared 24 hours in advance and refrigerated. Bring to room temperature for serving. Serve 1 tablespoon in a medium snifter. Cover.
	Flavor: 4.5	Mix 1 part juice with 2 parts water. This may be prepared 24 hours in advance and refrigerated in coded, lidded 1-ounce cups. Bring to room temperature for serving.
Mixture of Sun-Maid Raisins and Sun-Maid Prunes	Aroma: 5.0	Mix ¼ cup raisins (whole) and ¼ cup prunes (chopped). Add ¾ cup water and cook in microwave on high for 2 minutes. Filter with a sieve. Place 1 tablespoon of liquid juice in a medium snifter. Cover.
	Flavor: 6.0	Mix ¼ cup raisins (whole) and ¼ cup prunes (chopped). Add ¾ cup water and cook in microwave on high for 2 minutes. Filter with a sieve. Place the mixture in a blender and mix for 1 minute at medium speed. Serve the paste of raisins and prunes in a 1-ounce cup. Cover with a plastic lid.

Raisin

The concentrated, sweet, somewhat sour, brown, fruity, floral aromatic characteristic of dried grapes.

REFERENCE	INTENSITY	PREPARATION
Sun-Maid Raisins	Aroma: 6.0	Chop ½ cup of raisins. Add ¾ cup water and cook in microwave on high for 2 minutes. Filter with a sieve. Place 1 tablespoon of liquid juice in a medium snifter. Cover.
	Flavor: 5.5	Chop ½ cup of raisins. Add ¾ cup water and cook in microwave on high for 2 minutes. Filter with a sieve. Serve juice in a 1-ounce cup. Cover with a plastic lid.

Prune

The sweet, slightly brown, floral, musty and overripe aromatic impression of dark fruit associated with dried plums.

REFERENCE	INTENSITY	PREPARATION
Sun-Maid Prunes	Aroma: 4.5	Chop ½ cup prunes. Add ¾ cup of water and cook in microwave on high for 2 minutes. Filter with a sieve. Place 1 tablespoon of juice in a medium snifter. Cover.
	Flavor: 5.0	Chop ½ cup prunes. Add ¾ cup of water and cook in microwave on high for 2 minutes. Filter with a sieve. Pour juice into a 1-ounce cup. Cover with a plastic lid.

Fruity

A sweet, floral, aromatic blend of a variety of ripe fruits.

REFERENCE	INTENSITY	PREPARATION
Juicy Juice 100% Juice Kiwi Strawberry	Aroma: 3.0	Mix 1 part water and 1 part juice. Place ¼ cup of mixture in a medium snifter. Cover.
	Flavor: 4.0	Serve juice in a 1-ounce cup. Cover with a plastic lid.
Le Nez du Café n.17 "apple"	Aroma: 7.0	Place 1 drop of essence on a cotton ball in a large snifter. Cover.

CITRUS

Citrus Fruit

A citric, sour, astringent, slightly sweet, peely, and somewhat floral aromatic that may include lemons, limes, grapefruits, or oranges.

REFERENCE	INTENSITY	PREPARATION
Peels of lemon and lime	Aroma: 4.5	Put 0.5 grams lemon peel and 0.5 grams lime peel in a medium snifter. Cover.
Grapefruit peel	Aroma: 7.5	Put 0.25 grams grapefruit peel in a medium snifter. Cover.
Five Alive Citrus (frozen concentrate)	Flavor: 6.5	Prepare the concentrate according to the package directions. Serve prepared juice in 1-ounce cups. Cover with a plastic lid.

Lemon

The citric, sour, astringent, slightly sweet, peely and somewhat floral aromatic associated with lemon.

REFERENCE	INTENSITY	PREPARATION
Fresh lemon juice	Aroma: 5.0	Juice a lemon. Dilute with water, 1 part juice to 4 parts water. Pour ¼ cup in a medium snifter. Cover.
	Flavor: 7.0	Juice a lemon. Dilute with water, 1 part juice to 4 parts water. Serve in a 1-ounce cup. Cover with a plastic lid.
Le Nez du Café n. 15 "lemon"	Aroma: 5.5	Place 1 drop of essence on a cotton ball in a large snifter. Cover.

Grapefruit

The citric, sour, bitter, astringent, peely, sharp, slightly sweet aromatic associated with grapefruit.

REFERENCE	INTENSITY	PREPARATION
Ocean Spray 100% White Grapefruit Juice	Flavor: 11.0	Serve juice in a 1-ounce cup. Cover with a plastic lid.
Kroger 100% White Grapefruit Juice	Flavor: 13.5	Serve juice in a 1-ounce cup. Cover with a plastic lid.

Orange

The citric, sweet, floral, slightly sour aromatic associated with oranges, which may include bitter, peely, and astringent notes.

REFERENCE	INTENSITY	PREPARATION
Tropicana Pure Premium Original 100% No Pulp Orange Juice	Flavor: 10.0	Serve juice in a 1-ounce cup. Cover with a plastic lid.

Lime

The citric, sour, astringent, bitter, green, peely, sharp and somewhat floral aromatic associated with limes.

REFERENCE	INTENSITY	PREPARATION
Lime peel	Aroma: 6.5	Put 0.25 grams lime peel in a medium snifter. Cover.
ReaLime 100% Lime Juice	Flavor: 7.0	Serve juice in a 1-ounce cup. Cover with a plastic lid.



Green / Vegetative

Green

An aromatic characteristic of fresh, plant-based material. Attributes may include leafy, viney, unripe, grassy, and peapod.

REFERENCE	INTENSITY	PREPARATION
Parsley water	Aroma: 9.0	Rinse and chop 25 grams of fresh parsley. Add 300 milliliters of water. Let sit for 15 minutes. Filter out the parsley. Serve 1 tablespoon of the water in a medium snifter. Cover.
	Flavor: 6.0	Rinse and chop 25 grams of fresh parsley. Add 300 milliliters of water. Let sit for 15 minutes. Filter out the parsley. Serve 2 teaspoons of the water in a 1-ounce cup. Cover with a plastic lid.

Olive Oil

A light, oily aromatic which may have buttery, green, peppery, bitter, and sweet notes.

REFERENCE	INTENSITY	PREPARATION
Bertoli Extra Virgin Olive Oil	Aroma: 8.5	Put 1 tablespoon in a medium snifter. Cover.

Raw

An aromatic associated with uncooked products.

REFERENCE	INTENSITY	PREPARATION
Fisher Natural Whole Almonds	Flavor: 3.0	Serve the almonds in a 1-ounce cup. Cover with a plastic lid.

Under-ripe

An aromatic found in green/under-ripe fruit.

REFERENCE	INTENSITY	PREPARATION
Grapefruit peel	Aroma: 7.5	Put 0.25 grams of grapefruit peel in a medium snifter. Cover.

Peapod

Green aromatic that is sweet, beany, fresh, raw, and musty/earthy.

REFERENCE	INTENSITY	PREPARATION
Le Nez du Café, no. 3 "garden peas"	Aroma: 7.0	Place 1 drop of essence on a cotton ball in a large snifter. Cover.
FlavorActiV "under-ripe fruit" (acetaldehyde)		Prepare according to FlavorActiV package instructions.

Fresh

A green aromatic associated with newly cut grass and leafy plants, characterized by a sweet and pungent character.

REFERENCE	INTENSITY	PREPARATION
Fresh green grass	Aroma: 7.0	Break in half 5 pieces of grass and place into a medium snifter. Cover. Prepare one snifter for every three panelsists. Prepare on the day of evaluation so the grass does not ferment and change aroma.
FlavorActiV "freshly cut grass" (cis-3-hexanol)		Prepare according to FlavorActiV package instructions.

Dark Green

The aromatic commonly associated with cooked green vegetables such as spinach, kale, or green beans that may include bitter, sweet, dusty, musty, or earthy elements, and may have a dark, heavy impression.

REFERENCE	INTENSITY	PREPARATION
Green Giant Cut Green Beans (canned, liquid of)	Aroma: 5.0	Place 1 tablespoon of liquid from canned vegetables in a medium snifter. Cover.
	Flavor: 6.0	Serve liquid from canned vegetables in 1-ounce cup. Cover with a plastic lid.
Del Monte Leaf Spinach (canned, liquid of)	Aroma: 7.0	Place 1 tablespoon of liquid from canned vegetables in a medium snifter. Cover.
	Flavor: 6.0	Serve liquid from canned vegetables in 1-ounce cup. Cover with a plastic lid.

Vegetative

Sharp, slightly pungent aromatic associated with green plant or vegetable matter such as parsley, spinach, or peapod.

REFERENCE	INTENSITY	PREPARATION
Cut Asparagus Spears (canned)	Flavor: 6.0	Drain liquid from can, saving vegetable water. Place approximately 3 pieces of asparagus and 1 tablespoon of liquid into 1-ounce cups. Cover with a plastic lid. This may be prepared 24 hours in advance and refrigerated. Bring to room temperature for serving.

Hay-like

The lightly sweet, dry, dusty aromatic with slight green character associated with dry grasses.

REFERENCE	INTENSITY	PREPARATION
McCormick Parsley Flakes	Aroma: 7.5	Place 1 teaspoon of flakes in a medium snifter. Cover.

Herb-like

The aromatic commonly associated with green herbs that may be characterized as sweet, slightly pungent, and slightly bitter. May or may not include green or brown notes.

REFERENCE	INTENSITY	PREPARATION
Mixture of McCormick Bay Leaves, McCormick Ground Thyme, and McCormick Basil Leaves	Aroma: 6.0	Mix together 0.5 grams of each herb. Break the bay leaves into smaller pieces with your hands first, and then grind all the herbs together using a mortar and pestle. Add 100 milliliters of water. Mix well. Put 5 milliliters of herb water in a medium snifter, and add 200 milliliters of water. Cover.
	Flavor: 5.0	Mix together 0.5 grams of each herb. Break the bay leaves into smaller pieces with your hands first, and then grind all the herbs together using a mortar and pestle. Add 100 milliliters of water. Mix well. Mix 5 milliliters of herb water with 200 milliliters of water and serve in a 1-ounce cup. Cover with a plastic lid.

Beany

An aromatic characteristic of beans and bean products that contains musty/earthy, musty/dusty, sour aromatic, bitter aromatic, starchy, and green/peapod, nutty or brown elements.

REFERENCE	INTENSITY	PREPARATION
Bush's Pinto Beans (canned)	Aroma: 7.0	Drain beans and rinse with de-ionized water. Place 1 tablespoon in a medium snifter at room temperature. Cover.
	Flavor: 7.5	Drain beans and rinse with de-ionized water. Serve in 1-ounce cups. Cover with a plastic lid.

Nutty / Cocoa + Spices

NUTTY/COCOA

Nutty

A slightly sweet, brown, woody, oily, musty, astringent, and bitter aromatic commonly associated with nuts, seeds, beans, and grains.

REFERENCE	INTENSITY	PREPARATION
Le Nez du Café no. 29 "roasted hazelnuts"	Aroma: 7.5	Place 1 drop of essence on a cotton ball in a large snifter. Cover.
Mixture of Diamond Sliced Almonds and Diamond Shelled Walnuts	Flavor: 7.5	Puree the almonds and walnuts separately in blenders for 45 seconds on high speed. Combine equal amounts of the chopped nuts. Serve in 1-ounce cups. Cover with a plastic lid.

Almond

A sweet, light brown, woody, and buttery aromatic with floral and fruity notes that may include rose, cherry, and apricot. It is also astringent and may be slightly smoky.

REFERENCE	INTENSITY	PREPARATION
Le Nez du Café no. 27 "roasted almonds"	Aroma: 7.0	Place 1 drop of essence on a cotton ball in a large snifter. Cover.
FlavorActiV "almond" (benzaldehyde)		Prepare according to FlavorActiV package instructions.

Hazelnut

A woody, brown, sweet, musty/earthy, slightly cedar aromatic. May include floral, beany, oily, astringent, and bitter flavor notes.

REFERENCE	INTENSITY	PREPARATION
Le Nez du Café no. 29 "roasted hazelnuts"	Aroma: 5.5	Place 1 drop of essence on a cotton ball in a large snifter. Cover.
McCormick Imitation Hazelnut Extract, in milk	Flavor: 3.5	Place ½ teaspoon of hazelnut extract in 1 cup of whole milk. Cover with a plastic lid.
McCormick Imitation Hazelnut Extract, in milk	Flavor: 6.0	Place ¼ teaspoon of hazelnut extract in 1 cup of whole milk. Cover with a plastic lid.

Peanuts

A sweet, light brown, oily, somewhat musty/dusty, beany aromatic that may be slightly astringent.

REFERENCE	INTENSITY	PREPARATION
Raw blanched bulk peanuts, roasted	Aroma: 8.5	Preheat oven to 425°F. Place raw, blanched peanuts in a single layer on a baking sheet lined with parchment paper. Roast for 10 minutes or until peanuts are medium brown in color. Chop peanuts and serve 1 tablespoon in a medium snifter. Cover.
	Flavor: 7.5	Preheat oven to 425°F. Place raw, blanched peanuts in a single layer on a baking sheet lined with parchment paper. Roast for 10 minutes or until peanuts are medium brown in color. Serve in a 1-ounce cup. Cover with a plastic lid.

Cocoa

A brown, sweet, dusty, musty, often bitter aromatic associated with cocoa bean, powdered cocoa and chocolate bars.

REFERENCE	INTENSITY	PREPARATION
Hershey's Cocoa Powder Natural Unsweetened, in water	Aroma: 7.5	Mix ¼ teaspoon of cocoa powder with 100 milliliters of water. Serve in a medium snifter. Cover.
	Flavor: 5.0	Mix ¼ teaspoon of cocoa powder with 100 milliliters of water. Serve in a 1-ounce cup. Cover with a plastic lid.

Chocolate

A blend of cocoa, including cocoa butter and dark roast aromatics at varying intensities.

REFERENCE	INTENSITY	PREPARATION
Nestle Toll House Semi-Sweet Chocolate Morsels	Aroma: 8.0	Chop the chocolate chips and place ¼ cup in a medium snifter. Cover.
	Flavor: 7.5	Place 1 teaspoon of chocolate in a 1-ounce cup. Cover with a plastic lid. During the tasting session, taste one chip per sample.

Dark Chocolate

A high-intensity blend of cocoa and cocoa butter that may include dark roast, spicy, burnt, and musty notes with increased astringency and bitterness.

REFERENCE	INTENSITY	PREPARATION
Lindt Excellence 90% Cocoa Supreme Dark chocolate bar	Aroma: 6.0	Chop the chocolate and put 1 teaspoon in a medium snifter. Cover.
	Flavor: 11.0	Serve three 1/2-inch squares of chocolate in a 1-ounce cup. Cover with a plastic lid.
Dove Promises Silky Smooth Dark Chocolate (individually wrapped bite-sized bars)	Flavor: 8.5	Serve one chocolate in snack-size Ziploc bag.

SPICES

Pungent

A sharp, physically penetrating sensation in the nasal cavity.

REFERENCE	INTENSITY	PREPARATION
Majestic Mountain Sage Orange Essential Oil, Brazil	Aroma: 5.0	Mix 1 drop essential oil into 1 tablespoon 3% sucrose solution. Serve in a medium snifter. Cover.

Pepper

The spicy, pungent, musty, and woody aromatic characteristic of ground black pepper.

REFERENCE	INTENSITY	PREPARATION
McCormick Ground Black Pepper	Aroma: 13.0	Place ½ teaspoon pepper in a medium snifter. Cover.

Anise

A pungent, sweet, brown, caramelized aromatic that may contain petroleum, medicinal, and floral notes.

REFERENCE	INTENSITY	PREPARATION
Tone's Pure Anise Extract	Aroma: 7.5	Place 1 drop of anise extract on a cotton ball in a large snifter. Cover.

Nutmeg

A wet, brown, woody, pungent, petroleum-like, heavy aromatic with a slightly lemony impression.

REFERENCE	INTENSITY	PREPARATION
McCormick Ground Nutmeg	Aroma: 9.0	Place ¼ teaspoon nutmeg in a covered medium snifter. Cover.

Brown Spice

The sweet, brown aromatic associated with spices such as cinnamon, clove, nutmeg, and allspice.

REFERENCE	INTENSITY	PREPARATION
Private Selection Cinnamon Sticks	Aroma: 3.0	Place 1 cinnamon stick in a 2-ounce glass jar with screw-on type lid. Prepare one per every four panelsists. May be prepared 24 hours in advance and stored with tightly sealed lid.
Private Selection Nutmeg (whole) and Private Selection Clove (whole)	Aroma: 7.0	Place 1 whole nutmeg and 3 clove buds in a 2-ounce glass jar with screw-on type lid. Prepare one per every four participants. May be prepared 24 hours in advance and stored with tightly sealed lid. (Note: If unable to find whole nutmeg, substitute ¼ teaspoon of ground nutmeg.)
Ground cinnamon, allspice, nutmeg, and clove mixture	Aroma: 10.5	Mix together 0.25 grams ground cinnamon, 0.25 grams ground allspice, 0.25 grams ground nutmeg, and 0.06 grams ground cloves. Serve ¼ teaspoon of spice mixture in a medium snifter. Cover.
FlavorActiV "phenolic" (4-vinyl guaiacol)		Prepare according to FlavorActiV package instructions.

Cinnamon

A sweet, brown, slightly woody, slightly pungent, spicy aromatic.

REFERENCE	INTENSITY	PREPARATION
McCormick Ground Cinnamon	Aroma: 13.0	Place ¼ teaspoon of cinnamon in a medium snifter. Cover.

Clove

A sweet, brown, spicy, pungent, floral, citrus, medicinal, and slightly minty aromatic.

REFERENCE	INTENSITY	PREPARATION
Le Nez du Café no. 7 "clove" n.7	Aroma: 6.5	Place 1 drop of essence on a cotton ball in a large snifter. Cover.

Roasted

Tobacco

The brown, slightly sweet, slightly pungent aromatic associated with cured tobacco.

REFERENCE	INTENSITY	PREPARATION
Le Nez du Café no. 33 "pipe tobacco"	Aroma: 5.0	Place 1 drop of essence on a cotton ball in a large snifter. Cover.
Carnal cigarettes (Turkish and Domestic blend)	Aroma: 7.0	Break cigarette and place 0.1 grams tobacco in a medium snifter. Cover.
Cigar tobacco	Aroma: 10.5	Split cigar into a 2-ounce glass jar with screw-on type lid. Fill jars approximately 1/3 full. Prepare 1 jar for every three panelists.
Unscented pipe tobacco	Aroma: 10.5	Fill a 2-ounce glass jar with screw-on type lid approximately 1/3 full with tobacco and seal tightly. Prepare 1 jar for every three panelists.

Pipe Tobacco

The brown, sweet, slightly pungent, fruity, floral, spicy aromatic associated with cured tobacco.

REFERENCE	INTENSITY	PREPARATION
Carter Hall Pipe Tobacco	Aroma: 6.5	Put 1 teaspoon of tobacco in a medium snifter. Cover.

Acrid

The sharp, pungent, bitter, acidic aromatic associated with products that are excessively roasted or browned.

REFERENCE	INTENSITY	PREPARATION
Alf's Natural Nutrition Red Wheat Cereal	Aroma: 3.0	Serve 2 tablespoons cereal in a medium snifter. Cover.
	Flavor: 3.0	Serve 1 tablespoon cereal in a 1-ounce cup. Cover with a plastic lid.
Wright's Liquid Smoke Mesquite	Aroma: 9.5	Place 1 drop of liquid smoke on a cotton ball in a large snifter. Cover.

Ashy

The dry, dusty, dirty, smoky aromatic associated with the residual of burnt products.

REFERENCE	INTENSITY	PREPARATION
Gerkens 10/12 Midnight Black heavily alkalized cocoa powder	Aroma: 2.5	Put 1/2 teaspoon of cocoa powder in a medium snifter. Cover.
	Flavor: 3.5	Mix 1/4 teaspoon cocoa powder with 100 milliliters water. Serve in a 1-ounce cup. Cover with a plastic lid.
Benzyl disulfide	Aroma: 4.0	Place 0.1 gram of benzyl disulfide in a medium snifter. Cover.
Paper ashes	Aroma: 4.0	Obtain ashes from burned white paper and place in 2-ounce glass jars with screw-on type lids. Fill jars approximately 1/3 full. This may be prepared several days in advance and stored at room temperature, tightly sealed. Prepare one jar for every three panelists.

Burnt

The dark brown impression of an over-cooked or over-roasted product that can be sharp, bitter, and sour.

REFERENCE	INTENSITY	PREPARATION
Benzyl disulfide	Aroma: 4.5	Place 0.1 gram of benzyl disulfide in a medium snifter. Cover.
Raw peanuts, over-roasted/burnt	Flavor: 7.5	Preheat oven to 425°F. Place raw, blanched peanuts in a single layer on a baking sheet lined with parchment paper. Roast for 20 minutes. Peanuts will be burnt. Serve in a 1-ounce cup. Cover with a plastic lid.
Alf's Natural Nutrition Red Wheat Cereal	Aroma: 8.0	Serve 1 tablespoon of cereal in a medium snifter. Cover.
	Flavor: 3.0	Place 1 tablespoon of cereal in a 1-ounce cup. Cover with a plastic lid. Cereal should be tasted two at a time.

Smoky

An acute, pungent aromatic that is a product of the combustion of wood, leaves, or a non-natural product.

REFERENCE	INTENSITY	PREPARATION
Benzyl disulfide	Aroma: 3.5	Place 0.1 gram of benzyl disulfide in a medium snifter. Cover.
Diamond Smoked Almonds	Aroma: 6.0	Place 5 almonds in a medium snifter. Cover.
	Flavor: 5.0	Place 1 tablespoon of almonds in a 3.25 ounce cup. Cover with a plastic lid.
Wood Ashes	Aroma: 5.0	Obtain ashes from burned wood (from fireplace or outdoor fire pit). Place ashes in 2-ounce glass jars with screw-on type lids. Fill jars approximately 1/3 full. This may be prepared several days in advance and stored at room temperature, tightly sealed. Prepare one jar for every three participants.

Roasted

Dark brown impression characteristic of products cooked to a high temperature by dry heat. Does not include bitter or burnt notes.

REFERENCE	INTENSITY	PREPARATION
Raw blanched peanuts, lightly roasted	Flavor: 2.5	Preheat oven to 425°F. Place peanuts in a single layer on a baking sheet lined with parchment paper. Roast for 7 minutes. Peanuts will not show any color. Serve in a 1-ounce cup. Cover with a plastic lid.
Raw blanched peanuts, medium-roasted	Flavor: 6.5	Preheat oven to 425°F. Place peanuts in a single layer on a baking sheet lined with parchment paper. Roast for 10 minutes or until peanuts are medium brown in color. Serve in a 1-ounce cup. Cover with a plastic lid.
Raw blanched peanuts, dark-roasted	Flavor: 9.5	Preheat oven to 425°F. Place peanuts in a single layer on a baking sheet lined with parchment paper. Roast for 15 minutes or until peanuts are dark brown in color. Serve in a 1-ounce cup. Cover with a plastic lid.
Raw blanched peanuts, over-roasted/burnt	Flavor: 15.0	Preheat oven to 425°F. Place peanuts in a single layer on a baking sheet lined with parchment paper. Roast for 20 minutes. Peanuts will be burnt. Serve in a 1-ounce cup. Cover with a plastic lid.

Brown, Roast

A rich, full, round aromatic impression always characterized as some degree of darkness, generally associated with attributes such as toasted, nutty, roasted, and sweet.

REFERENCE	INTENSITY	PREPARATION
Bush's Pinto Beans (canned)	Aroma: 6.0	Place 1 tablespoon in a medium snifter at room temperature. Cover.
	Flavor: 3.0	Drain beans and rinse with de-ionized water. Serve in a 1-ounce cup. Cover with a plastic lid.
C&H Pure Cane Sugar, Golden Brown	Aroma: 3.0	Place 1 teaspoon of sugar in a medium snifter. Cover.
	Flavor: 7.0	Place 1 teaspoon of sugar in a 1-ounce cup. Cover with a plastic lid.

Grain

The light brown, dusty, musty, sweet aromatic associated with grains.

REFERENCE	INTENSITY	PREPARATION
Mixture of General Mills Rice Chex, General Mills Wheaties and Quaker Quick Oats cereals	Aroma: 5.0	Mix together 1/3 cup of each kind of cereal. Put in a blender and "pulse" blend into small particles. Place 1 tablespoon in a medium snifter. Cover.
	Flavor: 8.0	Mix together 1/3 cup of each kind of cereal. Put in a blender and "pulse" blend into small particles. Serve 1 teaspoon in a 1-ounce cup. Cover with a plastic lid.

Malt

The light brown, dusty, musty, sweet, sour and or slightly fermented aromatic associated with grains.

REFERENCE	INTENSITY	PREPARATION
Post Grape-Nuts cereal	Aroma: 3.5	Place 1 tablespoon of cereal in a medium snifter. Cover.
	Flavor: 8.0	Serve cereal in a 1-ounce cup. Cover with a plastic lid.



Sour / Fermented

SOUR

Sour

The fundamental taste factor associated with a citric acid solution.

REFERENCE	INTENSITY	PREPARATION
0.015% citric acid solution	Flavor: 1.5	Serve solution in a 1-ounce cup. Cover with a plastic lid.
0.05% citric acid solution	Flavor: 3.5	Serve solution in a 1-ounce cup. Cover with a plastic lid.
FlavorActiV "sour" (citric acid)		Prepare according to FlavorActiV package instructions.

Sour Aromatics

An aromatic associated with the impression of a sour product.

REFERENCE	INTENSITY	PREPARATION
Bush's Pinto Beans (canned)	Aroma: 2.0	Drain beans and rinse with deionized water. Place 1 tablespoon in a medium snifter at room temperature. Cover.

Acetic Acid

A sour, astringent, slightly pungent aromatic associated with vinegar.

REFERENCE	INTENSITY	PREPARATION
0.5% acetic acid solution	Aroma: 2.0	Serve in a 1-ounce cup. Cover with a plastic lid.
	Flavor: 2.0	Serve in a 1-ounce cup. Cover with a plastic lid.
1.0% acetic acid solution	Aroma: 2.5	Serve in a 1-ounce cup. Cover with a plastic lid.
	Flavor: 3.0	Serve in a 1-ounce cup. Cover with a plastic lid.
2.0% acetic acid solution	Aroma: 3.0	Serve in a 1-ounce cup. Cover with a plastic lid.
	Flavor: 4.5	Serve in a 1-ounce cup. Cover with a plastic lid.
FlavorActiV "acetic" (acetic acid)		Prepare according to FlavorActiV package instructions.

Butyric Acid

A sour, fermented-dairy aromatic associated with certain aged cheeses such as Parmesan.

REFERENCE	INTENSITY	PREPARATION
0.4 µl/butyric acid solution	Aroma: 2.5	Serve in a 1-ounce cup. Cover with a plastic lid.
	Flavor: 3.0	Serve in a 1-ounce cup. Cover with a plastic lid.
FlavorActiV "butyric" (butyric acid)		Prepare according to FlavorActiV package instructions.

Isovaleric Acid

A pungent, sour aromatic associated with sweaty, perspiration-generated foot odor and certain aged cheeses such as Romano.

REFERENCE	INTENSITY	PREPARATION
0.2 µl/ isovaleric acid solution	Aroma: 3.0	Serve in a 1-ounce cup. Cover with a plastic lid.
	Flavor: 4.0	Serve in a 1-ounce cup. Cover with a plastic lid.
FlavorActiV "isovaleric (cheese)" (isovaleric acid)		Prepare according to FlavorActiV package instructions.

Citric Acid

A mild, clean, sour aromatic with slight citrus notes accompanied by astringency.

REFERENCE	INTENSITY	PREPARATION
0.025 % citric acid solution	Aroma: 0.0	Serve in a 1-ounce cup. Cover with a plastic lid.
	Flavor: 2.5	Serve in a 1-ounce cup. Cover with a plastic lid.
0.05 % citric acid solution	Aroma: 0.0	Serve in a 1-ounce cup. Cover with a plastic lid.
	Flavor: 3.5	Serve in a 1-ounce cup. Cover with a plastic lid.

Malic Acid

A sour, sharp, somewhat fruity aromatic accompanied by astringency.

REFERENCE	INTENSITY	PREPARATION
0.5 g/l malic acid solution	Flavor: 3.0	Serve in a 1-ounce cup. Cover with a plastic lid.
1.0 g/l malic acid solution	Flavor: 5.0	Serve in a 1-ounce cup. Cover with a plastic lid.

ALCOHOL / FERMENTED

Alcohol

A colorless, pungent, chemical-like aromatic associated with distilled spirits or grain products.

REFERENCE	INTENSITY	PREPARATION
Absolut Vodka (80 Proof)	Aroma: 5.0	Dilute 16 milliliters of vodka with 64 milliliters of water. Serve in a large snifter. Cover.

Whiskey

The aromatic associated with distilled products from fermented grain mash.

REFERENCE	INTENSITY	PREPARATION
Jack Daniel's Tennessee Whiskey Old No. 7	Aroma: 5.5	Serve ½ cup whiskey in a large snifter. Cover.

Winey

The sharp, pungent, somewhat fruity, alcohol-like aromatic associated with wine.

REFERENCE	INTENSITY	PREPARATION
Yellow Tail Cabernet Sauvignon	Aroma: 10.0	Serve ½ cup of wine in a large snifter. Cover.

Fermented

The pungent, sweet, slightly sour, sometimes yeasty, alcohol-like aromatic characteristic of fermented fruits or sugar or over-proofed dough.

REFERENCE	INTENSITY	PREPARATION
Guinness Extra Stout beer	Aroma: 5.0	Fill 2-ounce aroma jars approximated ¾ full. Prepare one jar for every three participants. This may be prepared 24 hours in advance and left at room temperature.
Fermented grass	Aroma: 7.0	Fill 2-ounce glass jars half full with grass and seal tightly with screw-on lids. Leave in airtight container for 2 weeks to ferment. Serve in jar; prepare one jar for every three panelists.
FlavorActiV "fermented" (ethyl isovalerate)		Prepare according to FlavorActiV package instructions.

Overripe/Near Fermented

The sweet, slightly sour, damp, musty/earthy aromatic characteristic of fruit or vegetable past their optimum ripeness.

REFERENCE	INTENSITY	PREPARATION
Overripe banana	Aroma: 6.5	Freeze an overripe banana. Microwave the frozen banana for 1 minute. Mash the cooled banana. Serve 1 teaspoon of mash in a medium snifter. Cover.
	Flavor: 6.5	Freeze an overripe banana. Microwave the frozen banana for 1 minute. Mash the cooled banana. Place mash in a 1-ounce cup. Cover with a plastic lid.



Sweet + Floral

SWEET

Sweet

A fundamental taste factor of which sucrose is typical.

REFERENCE	INTENSITY	PREPARATION
1.0% sucrose solution	Flavor: 1.0	Serve juice in a 1-ounce cup. Cover with a plastic lid.

Molasses

Dark, caramelized top notes that may include slightly sharp, acrid, and sulfur notes characteristic of molasses.

REFERENCE	INTENSITY	PREPARATION
Grandma's Original Molasses	Aroma: 6.5	Mix 2 teaspoons of molasses in 250 milliliters of water. Serve ¼ cup in a medium snifter. Cover.
	Flavor: 6.5	Mix 2 teaspoons of molasses in 250 milliliters of water. Serve 1 teaspoon molasses in a 1-ounce cup. Cover with a plastic lid.

Maple Syrup

A woody, sweet, caramelized, brown, slightly green aromatic associated with maple syrup.

REFERENCE	INTENSITY	PREPARATION
Le Nez du Café no. 24 "maple syrup"	Aroma: 7.0	Place 1 drop of essence on a cotton ball in a large snifter. Cover.
Maple Grove Farms Pure Maple Syrup Medium Amber	Flavor: 5.0	Serve 1 teaspoon maple syrup in a 1-ounce cup. Cover with a plastic lid.

Brown Sugar

A rich, full, round, sweet aromatic impression characterized by some degree of darkness.

REFERENCE	INTENSITY	PREPARATION
C&H Pure Cane Sugar, Golden Brown	Aroma: 6.0	Place 1 teaspoon brown sugar in a medium snifter. Cover.
	Flavor: 5.0	Mix 2 teaspoons sugar in 1 cup water. Serve in a 1-ounce cup. Cover with a plastic lid.

Caramelized

A round, full-bodied, medium brown, sweet aromatic associated with cooked sugars and other carbohydrates. Does not include burnt or scorched notes.

REFERENCE	INTENSITY	PREPARATION
Le Nez du Café no. 25 "caramel"	Aroma: 8.0	Place 1 drop of essence on a cotton ball in a large snifter. Cover.
C&H Pure Cane Sugar, Golden Brown	Flavor: 2.5	Place 2 teaspoons sugar in 1 cup water. Serve 1 teaspoon in a 1-ounce cup. Cover with a plastic lid.
	Flavor: 4.5	Make 60% solution by dissolving 60 grams brown sugar in 1 liter water. Serve 1 teaspoon in a 1-ounce cup. Cover with a plastic lid.
Caramelized white table cane sugar	Flavor: 7.5	Place 1 cup white table sugar in a heavy saucepan. Cook over low-to-medium heat, stirring constantly with a wooden spoon, until sugar is melted. When it has turned light amber in color, remove from heat and pour onto wax paper. Be very careful—melted sugar is VERY HOT. Let harden. Break cooled, solidified sugar into pieces and store in a labeled airtight container. Serve a few small pieces in a 1-ounce cup. Cover with a plastic lid.

FLORAL

Floral

A sweet, light, slightly fragrant aromatic associated with fresh flowers.

REFERENCE	INTENSITY	PREPARATION
Welch's 100% White Grape juice	Aroma: 6.0	Mix 1 part water and 1 part juice. Place ¼ cup of mixture in a medium snifter. Cover.
	Flavor: 5.0	Mix 1 part water and 1 part juice. Serve mixture in a 1-ounce cup. Cover with a plastic lid.
Carnation essence oil	Aroma: 7.5	Place 1 drop of Carnation essence oil on a cotton ball in a large snifter. Cover.
Le Nez du Café n.12 "coffee blossom"	Aroma: 8.0	Place 1 drop of Le Nez du Café essence on a cotton ball in a large snifter. Cover.
FlavorActiV "rose/floral" (geranio)		Prepare according to FlavorActiV package instructions.

Rose

A sweet, so, slightly musty/dusty floral fragrance associated with fresh or dried roses.

REFERENCE	INTENSITY	PREPARATION
Rose water	Aroma: 5.0	Place 2 drops of rose water on a cotton ball in a medium snifter. Cover.

Jasmine

An intense, slightly pungent, sweet, floral aromatic with underlying green, musty/dusty notes.

REFERENCE	INTENSITY	PREPARATION
Jasmine extract	Aroma: 8.5	Place 1 drop of jasmine extract on a cotton ball in a medium snifter. Cover.
FlavorActiV "indole"		Prepare according to FlavorActiV package instructions.

Honey

Sweet, light brown, slightly spicy aromatic associated with honey.

REFERENCE	INTENSITY	PREPARATION
Busy Bee Pure Clover Honey	Aroma: 6.0	Dissolve 1 tablespoon honey in 250 milliliters of hot water. Serve ¼ cup in a medium snifter. Cover.
	Flavor: 6.5	Dissolve 1 tablespoon honey in 250 milliliters of hot water. Serve in a 1-ounce cup. Cover with a plastic lid.

Vanilla

A woody, slightly chemical aromatic associated with vanilla bean, which may include brown, beary, floral, and spicy notes.

REFERENCE	INTENSITY	PREPARATION
Le Nez du Café no. 10 "vanilla"	Aroma: 2.5	Place 2 drops of Le Nez du Café essence on a cotton ball in a large snifter. Cover.
Spice Islands Bourbon Vanilla Bean	Aroma: 5.5	Place 0.5 gram chopped vanilla beans in a medium snifter. Cover.
McCormick Pure Vanilla Extract, in whole milk	Flavor: 3.0	Stir ½ teaspoon of vanilla extract into ¼ cup of whole milk. Serve in a 1-ounce cup. Cover with a plastic lid.

Vanillin

An extremely sweet, non-natural aromatic associated with vanilla, cotton candy, and marshmallows.

REFERENCE	INTENSITY	PREPARATION
Fisher Scientific Vanillin	Aroma: 6.0	Mix 2 grams vanillin powder into 250 milliliters of water. Place in a large snifter. Cover.
FlavorActiV "vanilla" (vanillin)		Prepare according to FlavorActiV package instructions.

Sweet Aromatics

An aromatic associated with the impression of a sweet substance.

REFERENCE	INTENSITY	PREPARATION
Fisher Scientific Vanillin	Aroma: 5.0	Mix 0.5 grams of vanillin into 250 milliliters of water in a large snifter. Cover.
	Aroma: 7.0	Mix 2 grams of vanillin into 250 milliliters of water in a large snifter. Cover.
Nabisco Lorna Doone cookies	Flavor: 5.0	Serve 2 cookies in a 3.25-ounce cup. Cover with a plastic lid.

Overall Sweet

The perception of a combination of sweet taste and aromatics.

REFERENCE	INTENSITY	PREPARATION
Post Shredded Wheat	Flavor: 1.5	Serve 2 tablespoons in a 3.25-ounce cup. Cover with a plastic lid.
General Mills Wheaties	Flavor: 3.0	Serve 2 tablespoons in a 3.25-ounce cup. Cover with a plastic lid.
Nabisco Lorna Doone Cookies	Flavor: 5.0	Serve 2 cookies in a 3.25-ounce cup. Cover with a plastic lid.

Chamomile

The sweet, slightly floral/fruity, somewhat woody green associated with chamomile.

REFERENCE	INTENSITY	PREPARATION
Celestial Seasonings Chamomile Tea	Aroma: 5.0	Place 1 tea bag in 1 cup of boiling water. Brew for 5 minutes. Let cool. Serve ¼ cup of the brewed tea in a medium snifter. Cover.
	Flavor: 5.0	Place 1 tea bag in 1 cup of boiling water. Brew for 5 minutes. Let cool. Serve brewed tea in a 1-ounce cup. Cover with a plastic lid.

Black Tea

A somewhat brown, musty, dried plant and dried bark aromatic associated with the oxidation of tea leaves.

REFERENCE	INTENSITY	PREPARATION
Lipton Black Tea	Aroma: 8.0	Cut open 1 tea bag. Pour the tea leaves into medium snifters. Place 1 teaspoon of hot water over leaves immediately before serving.
	Flavor: 7.0	Place 1 tea bag in 1 cup of boiling water. Brew for 5 minutes. Let cool. Serve brewed tea in a 1-ounce cup. Cover with a plastic lid.

Other Fruit

Other Fruit

A sweet, light, fruity, somewhat floral, sour, or green aromatic that may include apples, grapes, peaches, pears, or cherries.

REFERENCE	INTENSITY	PREPARATION
Le Nez du Café n.17 "apple"	Aroma: 7.0	Place 1 drop of essence on a cotton ball in a large snifter. Cover.

Apple

A sweet, light, fruity, somewhat floral aromatic commonly associated with fresh or processed apples.

REFERENCE	INTENSITY	PREPARATION
Le Nez du Café n.17 "apple"	Aroma: 5.0	Place 1 drop of essence on a cotton ball in a large snifter. Cover.
Gerber 2nd Foods Applesauce	Flavor: 6.0	Serve applesauce in a 1-ounce cup. Cover with a plastic lid.
FlavorActiV "apple" (ethyl hexanoate)		Prepare according to FlavorActiV package instructions.

Pear

The sweet, slightly floral, musty, woody, fruity aromatic associated with pears.

REFERENCE	INTENSITY	PREPARATION
Jumax Pear Nectar (can)	Aroma: 7.5	Serve juice in a 1-ounce cup. Cover with a plastic lid.

Peach

The floral, perfuming, fruity, sweet, slightly sour aromatic associated with peaches.

REFERENCE	INTENSITY	PREPARATION
Fresh peach pit	Aroma: 8.0	Put clean peach pit in a medium snifter. Cover.
Jell-O Peach (dry gelatin powder)	Flavor: 7.0	Serve dry powder in a 1-ounce cup. Cover with a plastic lid.

Grape

The sweet, fruity, floral, slightly sour, musty aromatic commonly associated with grapes.

REFERENCE	INTENSITY	PREPARATION
Welch's 100% Juice Unfiltered Concord Grape	Flavor: 5.0	Mix 1 part grape juice with 1 part water. Serve in a 1-ounce cup. Cover with a plastic lid.
FlavorActiV "grape" (methyl anthranilate)		Prepare according to FlavorActiV package instructions.

Cherry

The sour, fruity, slightly bitter, floral aromatic associated with cherries.

REFERENCE	INTENSITY	PREPARATION
R.W. Knudsen Just Tart Cherry Juice	Flavor: 4.0	Mix 1 part cherry juice with 2 parts water. Serve in a 1-ounce cup. Cover with a plastic lid.

Pomegranate

A sour, sweet fruity aromatic that may be somewhat dark, musty and earthy, reminiscent of dark fruits and root vegetables such as beets and carrots; may also have an astringent mouthfeel.

REFERENCE	INTENSITY	PREPARATION
R.W. Knudsen Organic Just Pomegranate Juice	Aroma: 5.5	Serve 2 tablespoons of juice in a medium snifter. Cover.
	Flavor: 7.5	Serve the juice in a 1-ounce cup. Cover with a plastic lid.

Coconut

The slightly sweet, nutty, somewhat woody aromatic associated with coconut.

REFERENCE	INTENSITY	PREPARATION
Coconut imitation extract	Aroma: 7.5	Place 1 drop of coconut extract on a cotton ball in a medium snifter. Cover.
FlavorActiV "coconut" (whiskey lactone)		Prepare according to FlavorActiV package instructions.

Pineapple

The sweet, slightly sharp, fruity aromatic associated with pineapple.

REFERENCE	INTENSITY	PREPARATION
Dole Pineapple Juice (canned)	Aroma: 6.5	Mix 1 part pineapple juice and 1 part water. Serve 1 tablespoon of juice in a medium snifter. Cover.
	Flavor: 6.0	Mix 1 part pineapple juice and 1 part water. Serve juice in a 1-ounce cup. Cover with a plastic lid.
FlavorActiV "pineapple" (ethyl butyrate)		Prepare according to FlavorActiV package instructions.

Other

PAPERY / MUSTY

Stale

The aromatic characterized by a lack of freshness.

REFERENCE	INTENSITY	PREPARATION
Mama Mary's Gourmet Original Pizza Crust	Aroma: 4.5	Serve cut a 2-inch square of crust and serve in a medium snifter. Cover.
	Flavor: 4.0	Serve cut a 2-inch square and serve in a 3.25-ounce cup. Cover with a plastic lid.

Papery

The aromatic associated with white paper cups.

REFERENCE	INTENSITY	PREPARATION
Pure Brew coffee filters	Flavor: 2.5	Submerge a stack of 15 coffee filters in 48 ounces boiling water overnight. Remove filters and place remaining water into 1-ounce cups. Cover with a plastic lid. This may be prepared in 24 hours advance and stored at room temperature.
FlavorActiV "papery" (trans-2-nonenal)		Prepare according to FlavorActiV package instructions.

Cardboard

The aromatic associated with cardboard or paper packaging.

REFERENCE	INTENSITY	PREPARATION
Cardboard	Aroma: 7.5	Cut a 2-inch square of cardboard. Place in 1/2 cup water. Serve in a medium snifter. Cover.

Woody

The sweet, brown, musty, dark aromatic associated with a bark of a tree.

REFERENCE	INTENSITY	PREPARATION
Diamond Shelled Walnuts	Aroma: 4.0	Chop walnuts. Place 1 tablespoon of chopped walnuts in a medium snifter. Cover.
	Flavor: 4.0	Serve walnuts in a 1-ounce cup. Cover with a plastic lid.
Popsicle sticks	Aroma: 7.5	Break popsicle sticks to fit in sample cups of any size. Cover with a plastic lid. This may be prepared in advance.

Musty/Earthy

The somewhat sweet, heavy aromatic associated with decaying vegetation and damp, black soil.

REFERENCE	INTENSITY	PREPARATION
Miracle-Gro Potting Mix soil	Aroma: 9.0	Fill a 2-ounce glass jar half full with potting soil and seal tightly with screw-on type lid.
Le Nez du Café no. 1 "earthy"	Aroma: 12.0	Prepare one jar for every three panelists. Place 1 drop of essence on a cotton ball in a large snifter. Cover.
FlavorActiV "wet earthy" (2-ethyl fenchol)		Prepare according to FlavorActiV package instructions.

Moldy/Damp

The aromatic associated with damp, closed spaces or basements. May be musty, sharp, and slightly green.

REFERENCE	INTENSITY	PREPARATION
2-Ethyl-1-Hexanol 10,000 ppm	Aroma: 6.0	Place 1 drop on a cotton ball and serve in a medium snifter. Cover.
2,3,5,4-Tetrachloroanisole	Aroma: 10.0	Place 0.1 gram in a medium snifter. Cover.
FlavorActiV "moldy-damp" (2, 4, 6 trichloroanisole)		Prepare according to FlavorActiV package instructions.

Phenolic

The aromatic described as damp, musty, and like animal hide. Reminiscent of a tack room.

REFERENCE	INTENSITY	PREPARATION
Phenylacetic acid	Aroma: 6.0	Serve 0.15g of phenylacetic acid in a medium snifter. Cover.
FlavorActiV "medicinal (o-cresol)" (Methyl Phenol)		Serve 0.15g of phenylacetic acid in a medium snifter. Cover.

Animalic

A combination of the aromatics associated with farm animals and live-animal habitation.

REFERENCE	INTENSITY	PREPARATION
Unflavored gelatin	Aroma: 3.0	Dissolve 1 bag of gelatin (1/2 ounce) in 2 cups distilled water. Place 1/2 cup of gelatin water in a medium snifter. Cover.

Meaty/Brothy

The aromatic associated with boiled meat, soup, or stock, with weak meaty notes.

REFERENCE	INTENSITY	PREPARATION
Campbell's Beef Broth (canned)	Flavor: 9.5	Heat the broth and serve in a 1-ounce cup. Cover with a plastic lid.

CHEMICAL

Bitter

The fundamental taste factor associated with a caffeine solution.

REFERENCE	INTENSITY	PREPARATION
0.01% caffeine solution	Flavor: 2.0	Serve solution in a 1-ounce cup. Cover with a plastic lid.
0.02% caffeine solution	Flavor: 3.5	Serve solution in a 1-ounce cup. Cover with a plastic lid.
0.035% caffeine solution	Flavor: 5.0	Serve solution in a 1-ounce cup. Cover with a plastic lid.
0.05% caffeine solution	Flavor: 6.5	Serve solution in a 1-ounce cup. Cover with a plastic lid.
FlavorActiV "bitter" (iso-alpha-acids)		Prepare according to FlavorActiV package instructions

Salty

A fundamental taste factor of which sodium chloride is typical.

REFERENCE	INTENSITY	PREPARATION
0.15% sodium chloride solution	Flavor: 1.5	Serve solution in a 1-ounce cup. Cover with a plastic lid.
FlavorActiV "salty" (sodium chloride)		Prepare according to FlavorActiV package instructions.

Medicinal

A clean, sterile aromatic characteristic of antiseptic-like products such as Band-Aids, alcohol, and iodine.

REFERENCE	INTENSITY	PREPARATION
Iodine	Aroma: 3.0	Serve 1/4 cup iodine in a medium snifter. Cover.
Alcohol	Aroma: 5.0	Serve 1/4 cup alcohol in a medium snifter. Cover.
Le Nez du Café no. 35 "medicinal"	Aroma: 6.0	Place 1 drop of essence on a cotton ball in a large snifter. Cover.
Band-Aid Plastic Strips adhesive bandage	Aroma: 6.0	Place 1 bandage in a medium snifter. Cover.

Rubber

A dark, heavy, slightly sharp, and pungent aromatic associated with rubber.

REFERENCE	INTENSITY	PREPARATION
A&W Rubber Bands	Aroma: 5.0	Place 10 grams of rubber bands in a medium snifter. Cover.

Petroleum

A specific chemical aromatic associated with crude oil and its refined products, which have heavy oil characteristics.

REFERENCE	INTENSITY	PREPARATION
Vaseline petroleum jelly	Aroma: 3.0	Place a teaspoon of jelly in a medium snifter. Cover.
FlavorActiV "diesel/motor fuel" (p-cymene)		Prepare according to FlavorActiV package instructions.

Skunky

A combination of aromatics associated with skunks.

REFERENCE	INTENSITY	PREPARATION
Latex balloon	Aroma: 2.5	Place 2 balloons in a 2-ounce glass jar with screw-type lid. This may be prepared several days in advance and stored at room temperature. Prepare one jar for every three panelists.