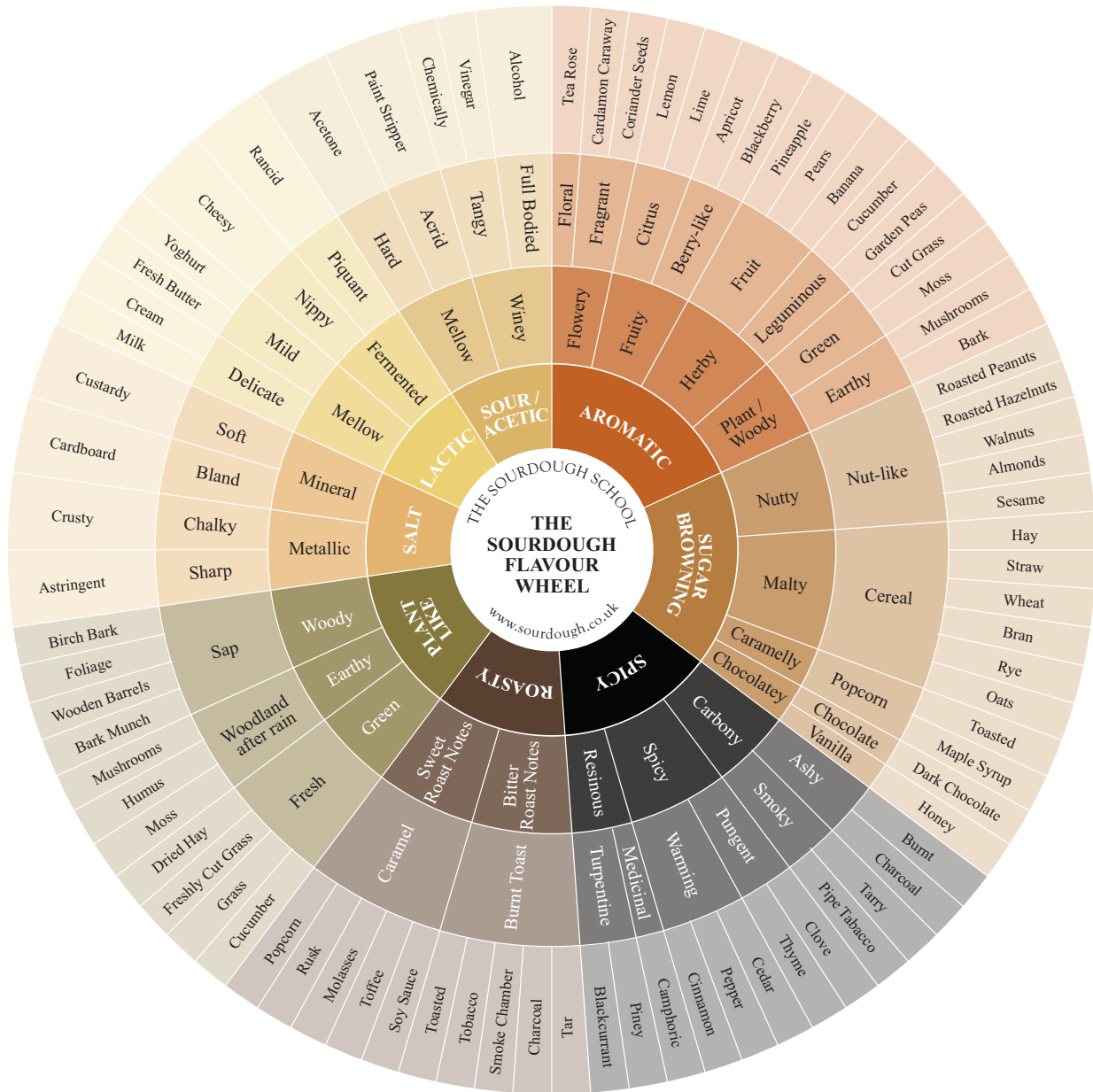


Sourdough Flavour Wheel



.....
THE SOURDOUGH SCHOOL
.....

FORMULA:

.....

FLOUR:

.....

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Tasting notes

FORMULA NAME: **BRAND OF FLOUR:**

To use in conjunction with the flavour wheel, textural table and colour chart.

AMBIENT / RETARDED: **AGE OF THE BREAD:** **TIME SINCE SLICING:**
[ie when was it baked]:

	CRUST	CRUMB
PHYSICAL APPEARANCE How does it look? What colours can you see?		
THE AROMAS The way the bread smells.		
FIRST TASTE The very first thing you taste.		
2nd FLAVOUR The 2nd flavour as you chew.		
3rd FLAVOUR The flavour you are left with - after taste (resonance)		
TEXTURE The mouth feel of the bread.		

NAMES OF TASTERS:

DATE: