Vanilla aroma comparison worksheet

Compare coded lots under the same conditions. Complete one sheet per assessor and per session.

Assessor	Date and time	Session no.
Application or product	**Base and dose by weight**	**Sample mass and resting time**

1. Sample key (prepared separately; keep hidden from assessors until scoring ends)

Code	Supplier and lot code	Species	Origin	Crop year	Curing method
A					
B					
C					
D					

2. Dry-bean headspace

Score 0 (absent) to 10 (very strong). Agree the anchors before the session.

Descriptor	A	B	C	D
Overall vanilla intensity				
Sweet, caramel				
Woody				
Smoky, phenolic				
Dried fruit				
Floral, anise				
Off-notes musty, chemical, fermented, other				

3. In the product

Descriptor	A	B	C	D
Vanilla strength at this dose				
Creamy, milky lift				
Aftertaste length				
Masks or clashes with the base				
Fit for this application 0 = no fit, 10 = ideal				

4. Decision

Words that describe the differences	Preferred lot, reasons, repeat date, reference sample retained (yes or no)

Buyer-side tool. Scores describe your samples on the day; they are not lab results or a lot specification.