

SENSORY CODES

| Group | # | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |
|--|----|-----------------------------|------------------------------|------------------------------------|--|---|--|---|------------------------------------|--|--|
| FLORAL | 0 | Rose <i>Rs</i> | Jasmine <i>J</i> | Chamomile <i>Cf</i> | Coffee blossom <i>Cs</i> | Lavender <i>Lv</i> | lemongrass <i>Lg</i> | Juniper <i>Jn</i> | Orange blossom <i>OB</i> | Jasmine honeysuckle <i>JH</i> | Hibiscus <i>Hi</i> |
| | 1 | Magnolia <i>Mn</i> | Rose hips <i>RH</i> | | | | | | | | |
| BERRY | 2 | Strawberry <i>Sb</i> | Raspberry <i>Rb</i> | Blueberry <i>BL</i> | Blackberry <i>Bb</i> | Barberry <i>Brb</i> | Wild Strawberry <i>WS</i> | Arrowwood <i>Aw</i> | Gooseberry <i>Gb</i> | Cranberry <i>Cx</i> | Cornelian Cherry <i>CC</i> |
| | 3 | Black curant <i>BC</i> | Red currant <i>RC</i> | White currant <i>WR</i> | Sea buckthorn <i>Sh</i> | Black chokenberry <i>BK</i> | Billberry <i>Bi</i> | Mulberry <i>Mb</i> | Hip (cankerberry) <i>Hp</i> | Foxberry <i>Fy</i> | Cloudberry <i>Cv</i> |
| | 4 | Ashberry <i>Ab</i> | Godji Berries <i>Ge</i> | | | | | | | | |
| FRUIT | 5 | Raisin <i>Ri</i> | Lemon <i>L</i> | Grapefruit <i>G</i> | Red Apple <i>RA</i> | White Grape <i>WG</i> | Apricot <i>Ap</i> | Honeydew <i>Hd</i> | Mango <i>Mg</i> | Tamarind <i>Ta</i> | Banana <i>Bn</i> |
| | 6 | Golden raisin <i>Gd</i> | Lime <i>Lm</i> | Bergamot <i>Bm</i> | Green Apple <i>GA</i> | Red Grape <i>RG</i> | Nectarine <i>Nr</i> | Melon <i>Me</i> | Avocado <i>Av</i> | Coconut <i>Cn</i> | Star Fruit <i>SF</i> |
| | 7 | Prune <i>Pr</i> | Orange <i>O</i> | Mandarin Orange <i>Mm</i> | Pear <i>Pe</i> | Black grape <i>BG</i> | Peach <i>Pc</i> | Cantaloupe <i>Cq</i> | Kiwi <i>K</i> | Lichee <i>Li</i> | Papaya <i>Py</i> |
| | 8 | Fig <i>Fg</i> | Tangerine <i>T</i> | Kumkvat <i>Kk</i> | Coffee pulp <i>CP</i> | Green Grape <i>GG</i> | Plum <i>PL</i> | Watermelon <i>Wm</i> | Persimon <i>Pm</i> | Passion fruit <i>Pf</i> | Pineapple <i>Pa</i> |
| | 9 | Date <i>Dt</i> | Clementine <i>Cj</i> | Pomegranate <i>Pg</i> | Cherry-plum <i>Cm</i> | Black Cherry <i>Bo</i> | Cherry <i>Ch</i> | Sweet Cherry <i>SC</i> | | | |
| SOUR | 10 | Sour Aromatics <i>SA</i> | Acetic Acid <i>AA</i> | Butyric Acid <i>BA</i> | Isovaleric Acid <i>IA</i> | Citric Acid <i>CA</i> | Malic Acid <i>MA</i> | | | | |
| ALKOHOL/ FERMENTED | 11 | Whisky <i>Wh</i> | Winey <i>Wi</i> | Fermented <i>Fe</i> | Overripe / Near Fermented <i>Ov</i> | | | | | | |
| GREEN/ VEGETATIVE | 12 | Olive Oil <i>OO</i> | Raw <i>Rw</i> | Under-ripe <i>UR</i> | Peapod <i>Pd</i> | Green <i>Gr</i> | Fresh <i>F</i> | Dark Green <i>DG</i> | Vegetative <i>Vg</i> | Hay-like <i>HL</i> | Herb-like <i>Hb</i> |
| | 13 | Beany <i>By</i> | Carrot <i>Crt</i> | Potato <i>Pt</i> | Straw <i>Sr</i> | Cucumber <i>Cu</i> | | | | | |
| STALE/PAPERY | 14 | Stale <i>St</i> | Papery <i>Ps</i> | Cardboard <i>Cb</i> | | | | | | | |
| EATHY | 15 | Musty / earthy <i>MH</i> | Musty / dusty <i>My</i> | Moldy / damp <i>MP</i> | Phenolic <i>Ph</i> | Animalic <i>Ai</i> | Meaty / brothy <i>Mr</i> | Woody <i>Wo</i> | | | |
| CHEMICAL | 16 | Bitter <i>B</i> | Salty <i>SL</i> | Medicinal <i>Mc</i> | Rubber <i>Ru</i> | Petroleum <i>PO</i> | Skunky <i>Sk</i> | Cement <i>Ce</i> | | | |
| ROASTED | 17 | Tobacco <i>Tb</i> | Pipe tobacco <i>Pb</i> | Acrid <i>Ac</i> | Ashy <i>As</i> | Burnt <i>Bu</i> | Smokey <i>So</i> | Roasted <i>Ro</i> | Brown, roast <i>Bw</i> | Toast <i>Tt</i> | |
| CEREAL | 18 | Grain <i>Gn</i> | Malt <i>ML</i> | Basmati rice <i>BR</i> | Fresh bread <i>FD</i> | Barley <i>Bv</i> | Wheat <i>Wt</i> | Rye <i>Ry</i> | Graham Cracker <i>GC</i> | Granola <i>GL</i> | Sweet bread pastry <i>Sd</i> |
| SPICES | 19 | Pungent <i>Pu</i> | White Pepper <i>WP</i> | Anise <i>An</i> | Nutmeg <i>N</i> | Brown spice <i>Bx</i> | Cinnamon <i>Ci</i> | Clove <i>Cl</i> | Coriander <i>Co</i> | Licorise-Anise <i>LA</i> | Curry <i>Crr</i> |
| | 20 | Ginger <i>Gi</i> | Black pepper <i>Bp</i> | | | | | | | | |
| NUTTY | 21 | Almond <i>AL</i> | Hazelnut <i>HZ</i> | Peanuts <i>P</i> | Walnuts <i>W</i> | Cashew <i>Cw</i> | Nutmeg <i>N</i> | Macadamia <i>Mi</i> | Brazil nut <i>Bz</i> | Chestnut <i>Ct</i> | Pine nut <i>PN</i> |
| | 22 | Pistachio <i>Pi</i> | Sunflower seeds <i>SS</i> | Pecan <i>Pk</i> | | | | | | | |
| CHOKOLATE/ COCOA | 23 | Cocoa <i>C</i> | Milk Chocolate <i>M</i> | White Chocolate <i>WC</i> | Dark Chocolate <i>D</i> | Bakers Chokolade <i>Bq</i> | Bittersweet chocolate <i>Bh</i> | Cacao nibs <i>Cg</i> | | | |
| SWEET | 24 | Molasses <i>Mo</i> | Maple Syrup <i>MS</i> | Brown sugar <i>BS</i> | Sugar cane <i>Su</i> | Caramelized <i>Cz</i> | Honey <i>H</i> | Vanilla <i>V</i> | Sweet Aromatics <i>Se</i> | Overall sweet <i>OS</i> | Liquorice <i>Lq</i> |
| | 25 | Nougat <i>Ng</i> | Cream <i>Cr</i> | Marshmallow <i>Mw</i> | Cola <i>Ck</i> | | | | | | |
| SAVORY | 26 | Tomato <i>To</i> | Soy Sause <i>Sy</i> | Meat Like <i>Mk</i> | Leathery <i>Lt</i> | | | | | | |
| AMPLITUDE | 27 | Overall impact <i>OT</i> | Blended <i>Bd</i> | Longevity <i>Lo</i> | Body / Fullness <i>BF</i> | | | | | | |
| MOUTHFEEL | 28 | Mouth Drying <i>M</i> | Creamy <i>Cy</i> | Metallic <i>Mt</i> | Oily <i>Oi</i> | Thickness <i>Th</i> | Smooth <i>Sm</i> | Silky <i>Si</i> | Full body <i>FB</i> | Round <i>R</i> | Astringent <i>At</i> |
| ANIMAL | 29 | Butter <i>Be</i> | Leather <i>Lh</i> | | | | | | | | |
| VEGETAL- EARTHY-HERB | 30 | Cedar <i>Cd</i> | Hops <i>Ho</i> | Black Tea <i>BT</i> | Green Tea <i>GT</i> | Mint <i>Mx</i> | Sage <i>Sg</i> | Dill <i>Di</i> | Grassy <i>Gs</i> | Snow Pea <i>Sn</i> | Sweet Pea <i>SP</i> |
| | 31 | Mushroom <i>Mu</i> | Squash <i>Sq</i> | Green Pepper <i>GP</i> | Olive <i>OL</i> | Leafy Greens <i>LG</i> | Hay / Straw <i>HS</i> | Tabacco <i>Tb</i> | Fresh Wood <i>FW</i> | Soil <i>Sv</i> | |
| BASIC TASTES | 32 | Sweet <i>S</i> | Salty <i>SL</i> | Bitter <i>B</i> | Acid <i>A</i> | Umami <i>U</i> | | | | | |
| CHAMPIONSHIPS / TOTAL PARAMETERS | 33 | Taste Balance <i>TB:</i> | Flavor <i>F:</i> | Tactile Balance <i>T:</i> | Visually Correct <i>V:</i> | Well explained introduced prepared <i>W:</i> | Creativity & Synergy with coffee <i>CS:</i> | Presentation: Professionalism <i>PP:</i> | Attention to details <i>At:</i> | Aroma <i>A:</i> | Notes <i>N:</i> |
| | 34 | Taste <i>T:</i> | Aftertaste <i>A/T:</i> | Drinking Instructions <i>i:</i> | Ingredients <i>ig:</i> | Receipt <i>R:</i> | Coffee information <i>C:</i> | Roast information <i>Ro:</i> | Process information <i>P:</i> | Body <i>B:</i> | Mouthfeel <i>M:</i> |
| INTENSIVITY / TEMPERATURE / SIPS | 35 | High <i>H</i> | Medium to high <i>M-H</i> | Medium <i>M</i> | Medium to low <i>M-L</i> | Low <i>L</i> | Hot <i>H/</i> | Warm <i>W/</i> | Cold <i>C/</i> | 1st sip 2nd sip e.t.c. <i>1/ 2/</i> | Aleksandr Tsybaev tsibaev@madian.su site: a-z.coffee |

NOUNS: Sweetness - S'
Bitterness - B'
e.t.c