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Flavors of CACAO

CHOCOLATE APPRECIATION WHEEL

APPEARANCE

Surface Finish
- Dull
- Partial shiny
- Blooming
- Surface pores
- Swirling
- Grey
- Uneven

Color
- Tan
- Light brown
- Brown
- Dark brown
- Reddish brown

AROMA

Intensity
- None
- Mild
- Moderate
- Strong

Scent
- Pleasant
- Unpleasant
- Sweet
- Smokey
- Earthy
- Grassy
- Floral

TEXTURE

Mouthfeel
- Fatty
- Sticky
- Creamy
- Sandy
- Chalky
- Gritty
- Coarse
- Oily
- Dry
- Powdery
- Waxy

Melt
- Dense
- Thin
- Soft
- Even
- Chunky
- Chewy
- Smooth

FLAVOR

Nuts
- Hazelnut
- Macadamia
- Peanut
- Almond
- Walnut

Fruit
- Citrus
- Grapes
- Fig
- Raspberry
- Strawberry
- Raisins
- Coconut
- Cherry
- Banana
- Blueberry

Floral
- Jasmine
- Rose
- Violet
- Orange Blossom
- Perfumes

Spicy
- Thyme
- Nutmeg
- Ginger
- Cinnamon
- Licorice
- Vanilla
- Black Pepper
- Clove
- Mint

Cocoa
- Brownie
- Fudge
- Hot chocolate
- Chocolate

Other
- Vegetal
- Smokey
- Tea
- Yeast
- Petroleum
- Complex
- Simple
- Muted
- Raw
- Mold
- Leather
- Hammy
- Pungent
- Sour
- Sweet
- Tart

Earthy
- Dirt
- Grassy
- Woody
- Straw
- Mushroom
- Fungal
- Cardboard
- Olives

Sweet
- Marshmallow
- Honey
- Caramel
- Butterscotch

Roasty
- Coffee
- Roasted nuts
- Burnt
- Tobacco

Chemical
- Fuel
- Medicinal
- Metallic
- Rubber

AFTERMELT

Astringency
- None
- Mild
- Moderate
- Strong

Bitterness
- None
- Mild
- Moderate
- Strong

Acidity
- None
- Mild
- Moderate
- Strong

Length
- Short
- Moderate
- Long