

APPENDIX - III

Department of Agricultural Processing Engineering,

College of Agricultural Engineering

Name of Judge : _____

Date :

Designation : _____

Time :

Score Card for sensory evaluation of papaya fruits stored at ambient temperature, refrigerated temperature and cold storage temperature

Treat-ments	Fruit fresh-ness	Colour		Texture	Aroma	Taste	Overall accept-ability
		Peel	Pulp				
T1							
T2							
T3							
T4							
T5							
C							

9 Point Hedonic Scale

- 9 - Like extremely
- 8 - Like very much
- 7 - Like Moderately
- 6 - Like slightly
- 5 - Neither like Nor dislike
- 4 - Dislike slightly
- 3 - Dislike moderately
- 2 - Dislike very much
- 1 - Dislike extremely.

**Department of Agricultural Processing Engineering,
College of Agricultural Engineering**

Name of Judge : _____

Date :

Designation : _____

Time :

Score Card for sensory evaluation of papaya jam

Sr. No.	Sample	Colour	Taste	Texture	Spreadability	Overall acceptability
1	A					
2	B					
3	C					

9 Point Hedonic Scale

- 9 - Like extremely
- 8 - Like very much
- 7 - Like Moderately
- 6 - Like slightly
- 5 - Neither like Nor dislike
- 4 - Dislike slightly
- 3 - Dislike moderately
- 2 - Dislike very much
- 1 - Dislike extremely.

Department of Agricultural Processing Engineering,

College of Agricultural Engineering

Name of Judge : _____

Date :

Designation : _____

Time :

Score Card for sensory evaluation of papaya leather

Sr. No.	Sample	Colour	Taste	Flavor	Texture	Overall acceptability
1	A					
2	B					
3	C					

9 Point Hedonic Scale

- 9 - Like extremely
- 8 - Like very much
- 7 - Like Moderately
- 6 - Like slightly
- 5 - Neither like Nor dislike
- 4 - Dislike slightly
- 3 - Dislike moderately
- 2 - Dislike very much
- 1 - Dislike extremely.

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