



Lexicon

Acerbic – sourness with bitterness and astringency

Acetal – choking alcohol-like green odor; Ex. Acetaldehyde

Acetic – sour, tart or sharp, irritating; Ex. Vinegar

Acrid – harsh odor with pungency or burning; Ex. Butyric Acid

Aftertaste – flavor lingering in the mouth after swallowing

Aged – maturing, ripeness, woody, oak barrel

Alcoholic – reminiscent of Ethyl Alcohol

Aldehydic – fatty, waxy green; Ex. Hexanal

Alliaceous – irritating pungent characteristic of alium products Ex. Garlic, Onion

Ammoniacal – Irritating, ammonia-like

Animalic – characteristic of animals, barn; Ex. 4-Ethyl Octanoic Acid

Aromatic – fragrant, fruity sweet estery odor; Ex. Linalyl Acetate

Artificial – not true to the characteristic food

Astringent – sourness with mouthdrying; Ex. Tannins

Background – The characteristic of a flavor profile that appears after the topnote and middle ground.

Bakery – Reminiscent of odors encountered in a bakery; ex. Vanilla, fermented,

bread and sweet odors.

Balanced – A flavor characteristic which can be described as rounded or one without peaks,

valleys, and sour notes.

Barbecued – Having a flavor that simulates the action of a barbecue grill or one having a flavor of a



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barbecue sauce; ex. Smoky sweet with spicy sour notes

Beany – a flavor reminiscent of a bean; this is similar to aromas described as cardboard

Bite – a trigeminal response typical of harsh and pungent materials; ex. Acetic Acid,

Allyl Iso Thiocyanate, Capsaicin

Bitter – basic taste stimulated by substances such as quinine and caffeine; ex. Gentian,

Naringin, Wormwood, Caffeine, Quassia

Bland – non-descriptive, low flavor impact

Body – having a full middle and background flavor

Bready – reminiscent of the fermented caramelized, Maillard browning profile of bread; ex. Furfural

Bright – a flavor which has a fresh, light topnote often associated with acid bite

Brisk – tea terminology, high impact, strong topnote

Brothy – reminiscent of boiled meat

Brown – any of a multiple number of characters which are produced from Pyrolysis,

Maillard Browning, Fermentation, Caramelization

Burning – having an effect similar to a raise in temperature; ex. Capsicum, Acetic Acid,

Allyl Iso Thiocyanate

Burnt – Phenolic like, something that has oxidized and carbonized

Buttery – like butter flavor; ex. Diacetyl, Lactones

Camphoraceous – reminiscent of camphor, medicinal

Candied – sugary, sweet



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Canned – metallic

Caramelized – burnt sugar taste

Cardboard – unpleasant lingering off note in the back of the mouth. Typical of oxidized ester gum

Charred – burnt animal or vegetable matter, burnt wood, charcoal odor

Cheesy – curd of milk, reminiscent of cheese

Chemical – artificial tasting, not typical tasting of the characterizing food

Chicken Fat – brothy, boiled chicken

Chicken Skin – cooked broiled chicken

Chicory – wood burning smoky odor and taste

Citral – reminiscent of lemon rind; mixture of neral and geranial

Citrus – citrus fruit family; ex. Lemon, orange, grapefruit etc.

Clean – flavor with no aftertaste and off-notes

Cloying – nauseating, disgusting, overwhelming sweet

Cocoa – reminiscent of dark chocolate

Coffee – reminiscent of coffee; ex. Mercaptan

Contaminated – tainted, notes not typical of the described flavor

Cooked – exposure to heat; boiled, roasted, baked

Cooling – cold sensation; ex. Menthol, WS-3 (N-Ethyl-p-menthane-3-carboxamide),

WS-23 (2-Isopropyl-N,2,3-trimethylbutyramide)

Creamy – mildly fatty, dairy



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Dairy – reminiscent of any milk product; ex. Cheese, cream

Depth – long lasting flavor lingering in the back of the mouth

Dirty – not clean flavor profile, contaminated, foul, musty, earthy

Dry – mouth drying sensation, unsweetened in wine

Earthy – soiled, dirty, musty; ex. 3-Octenol

Effervescent – sensational tingling mouthfeel

Enriched – flavorful, enhanced zesty flavor profile

Estery – sweet fruity aroma; ex. Linalyl Acetate

Ethereal – reminiscent of ether, penetrating sharp odor

Fatty – animal or vegetable oil, fleshy

Fermented – reminiscent of alcohol, winey, yeasty odor

Fishy – reminiscent of fish; ex Trimethyl Amine

Flat – tasteless, low flavor impact

Floral – flowery, rosy; ex. Geraniol

Fragrant – sweet, pleasant odor

Fried – cooked in oil on open fire

Fruity – reminiscent of fresh juicy fruit

Fungal – earthy, dirty, moldy; ex. 3-Octenol

Gamey – dry, woody taste

Grainy – gritty texture



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Grassy – green, reminiscent of grass; ex. Cis- 3-Hexenol

Green – reminiscent of green colored vegetables and unripe fruits

Grilled – cooked over open fire, smoky, barbecued

Gritty – coarse in texture

Harsh – unpleasant sharp intense taste

Hay – dried grass; ex Alfalfa Extract

Heat – warm or burning sensation in the mouth; ex. Capsicum, Cinnamon

Heavy – over flavored

Herbaceous – herbal odor or taste; tea like

Hot – spicy, burning sensation; ex. Capsicum

Hydrolyzed Vegetable Protein - Yeasty

Intensity – flavor strength

Inspid – tasteless, lacking flavor character

Irritating – sharp offensive odor

Jammy – sugary cooked fruit

Juicy – sweet fresh fruit

Ketonic – harsh green fatty lingering in the back of the mouth

Lachrymatory – tearing sensation

Lactonic – milky, creamy, coconuty; ex. 5-Hydroxy-2-Decenoic Acid

Leafy – fresh green; ex. Hexanol



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Leathery – animal skin

Lift – flavor aroma volatility

Light – flavor with no depth and aftertaste

Malodorous – offensive odor

Meaty – reminiscent of meat, animalic

Medicinal – reminiscent of medicine; ex. Camphor

Metallic – canned

Milky – reminiscent of milk, light cream

Minty – herbal; ex. L-Carvone, Menthol

Moldy – musty, earthy

Mouthfeel – flavor sensation coating on tongue and mouth-walls

Musky – soapy, perfumey, animalic fragrance; ex. Civette

Musty – moldy, stale

Natural – true to flavor character

Numbing – Insensitive to taste and or odor

Nutty – reminiscent to nut; ex. pyrazines

Odoriferous – Strong smell

Oily – greasy mouthfeel

Oxidized – spoiled off-note due to exposure to oxygen, cardboard, fishy

Peely – green outer skin of a fruit



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Peppery – Pungent irritable burn

Perfumey – pungently floral sweet scent

Phenolic – char-like, smoky character; ex. Guaiacol

Pickled – food in brine or vinegar

Piney – evergreen like odor and or taste; ex. Pine Needles

Piquant – interesting, stimulating in taste

Pitty – slightly bitter, green pit of a fruit

Plastic – artificial plastic taste; ex. Caprylic Acid

Powdery – soapy, medicinal dusty; ex. Methyl Ionone

Preservative – soapy harsh mouth drying taste; ex. Sodium Benzoate

Processed – Exposure to heat, cooked brown notes; Ex. Furaneol

Pruney – dried fruit

Pulpy – soft succulent part of fruit

Pungency – sharp taste and or smell

Putrid – spoiled, decayed, garbage

Quinine – bitterness; ex. Cinchona Extract

Rancid – stale, oxidized

Refreshing – invigorating, gives lift to aroma and taste

Resinous – crude terpentine like taste

Rindy – peely, skin of fruit



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Ripe – matured fruit, sweet juicy fruit

Roasted – brown and smoky

Rubbery – plastic like; ex. Ethyl Oxyhydrate

Salty – basic taste stimulated by salts; ex. Sodium Chloride

Sapid – palatable, pleasant taste

Savory – spicy aromatic meat, fish or vegetable

Seedy – slightly bitter, woody, green

Sharp – pungent in odor and taste

Smoky – burnt, tobacco like; ex. Charcol

Smooth – uniform flavor, well-balanced from beginning to end

Soapy – powdery, ionone like

Sour – basic taste stimulated by acids; ex. Citric Acid

Spicy – aromatic seasoning with zest

Spoiled – oxidized, decayed unpleasant off-notes

Sulfury – sewer gas like, rotting vegetables

Sweaty – musty; ex. 2-Methyl-Pentenoic Acid

Sweet – basic taste stimulated by sugars; ex. Sucrose

Tallow – animal fat

Tangy – citrusy pungent taste

Tart – sour, acidic taste, unripe



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Tenacious – long lasting, lingering, long aftertaste

Terpeny – reminiscent of citrus piney, mint, turpentine; ex. D-Limonene

Toasted – crispy brown, bread crust like; ex. Furfural

Tobacco – smoky, cigar like

Topnote – volatile in odor part of the flavor

Tropical – sulfuric, reminiscent fruit of the Tropics

Umami – a rich and full sense of deliciousness triggered by amino acids in foods such as
meat, shellfish, mushrooms, potatoes and seaweed

Unbalanced – off notes and or chemical components stick out without flow from beginning to end

Vapid – tasteless

Vegetative – green, aldehydic

Volatile – high odor intensity

Warm – slight heat less intense than capsicum

Waxy – fatty; ex. Palmitic Acid

Winey – fermented, alcoholic

Woody – reminiscent of wood, dry

Yeasty – malty, fermented

Zesty – high impact, stimulating flavor