

Ranges and Examples of Organoleptic Foods

Flow-ability Descriptors

Scale of Viscosity	Comparable To
#1	Water
#2	Light cream
#3	Maple syrup
#4	Honey
#5	Sour cream - solids & semi solids

Plasticity Descriptors

Scale of Plasticity	Comparable To
#1	Modeling clay
#2	Chewing gum
#3	Cooked pudding
#4	Sponge cake
#5	Dough

Hardness

Scale of Hardness	Comparable To
#0	Fluids Only
#1	Whipped Cream
#2	Cooked pudding
#3	Cream cheese
#4	American cheese
#5	Olives
#6	Peanuts
#7	Raw carrots
#8	Peanut brittle
#9	Rock candy
#10	Raw rice

Adhesiveness Descriptors

Scale of Stickiness	Comparable To
#0	Non-sticky
#1	Jell-O
#2	Jelly
#3	Honey
#4	Cream cheese
#5	Marshmallow topping
#6	Peanut butter

Cohesiveness Descriptors

Scale of Brittleness	Comparable To	Scale of Chewiness	Comparable To
#0	Fluids, semi-solids, purely solid	#0	Fluids, semi-solids, some solids
#1	Corn muffin	#1	Pound cake
#2	Vanilla wafer	#2	Jewish rye bread
#3	Potato chips	#3	Marshmallow
#4	Grape nuts	#4	Tough liver
#5	Peanut brittle	#5	Taffy

c. Scale of Gumminess: Comparable To

#0	Fluids, non-gummy, others
#1	Pie crust
#2	Cooked pudding
#3	Mashed potatoes
#4	Cheesecake
#5	5% potato starch paste

Geometrical Characteristics:

Unscaled

Descriptor	Comparable To
Smooth	whipped cream
Powdery	Confectioner's sugar
Chalky	Raw potato, (tooth powder)
Fine	Instant cream
Grainy	Farina, Cream of wheat
Gritty	Pears, (sand)
Coarse	Cooked oatmeal
Lumpy	Cottage cheese
Beady	Tapioca pudding
Flaky	Boiled haddock
Stringy	Sauerkraut, asparagus
Fibrous	Breast of chicken
Pulpy	Orange
Cellular	Apples, cake
Aerated	Chiffon
Puffy	Puffed rice
Crystal	Granulated sugar