



# International Taste Institute

Product Evaluation Report, Brussels 2022

天水生態農場-苦茶油

天水生態農場有限公司



International Taste Institute

105A rue Colonel Bourg 1140 Brussels, Belgium | [www.taste-institute.com](http://www.taste-institute.com)



**International  
Taste Institute**

## Sensory Analysis Results

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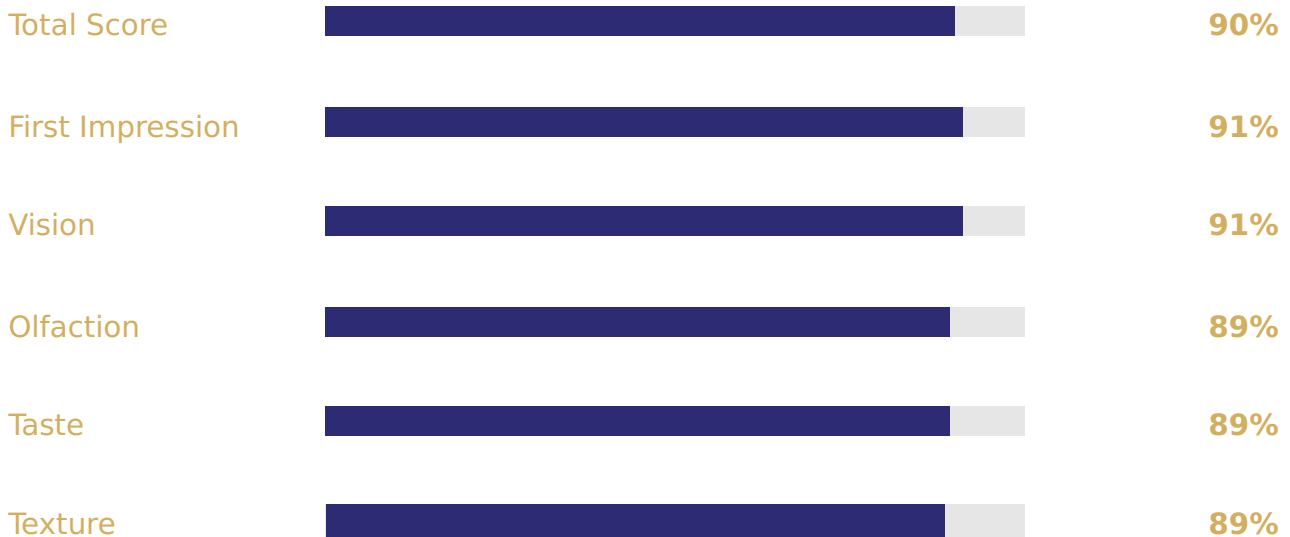
Total Score

**90.2%**

Award



### Sensory Evaluation



  
**Eric de Spoelberch**  
Managing Director

  
**Laurent van Wassenhove**  
Managing Director

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## 評審團的意見和建議

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一般評論 總的來說

一個優秀的產品與輝煌的工藝。口感強烈而持久，具有極好的視覺和芳香的身體。這種油是消費市場的優雅油。它的顏色非常棒，是這類產品的頂級層次。這種油的每個不同成分都和諧地協同工作，從而產生最優質的產品。

### 視覺

這是一款出色且極具吸引力的產品，具有光澤和透明的視覺效果。該產品具有明亮而吸引人的視覺效果，具有強烈而清晰的金色。美麗的金黃色連衣裙對於這款產品來說非常令人印象深刻。眼睛是美麗的。

### 嗅覺

令人愉悅和誘人的香氣，帶有烘烤特徵的芬芳香氣，相當令人愉快。這種油具有淡淡而可識別的香味，使油具有令人驚訝的個性。該產品具有可靠的山茶花氣味，增強了我們對產品的享受。

### 味道

本產品具有均衡的味道，柔軟而天鵝絨般柔滑，帶有輕微的榛子味。味道溫和，柔軟，略乾，鼓勵和炫耀產品的多樣性和靈活性。該產品的味道非常令人愉快，有點光澤。表面呈現出謹慎的堅果香氣。

### 質地

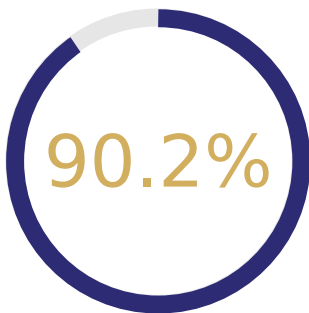
本產品具有非常宜人的口感，具有結構良好的一致性和美麗的質地。產品的質地令人印象深刻。它流動柔滑，最終形成奶油般令人愉悅的質地。非常宜人的質地和光滑的油，懸掛在容器的邊緣。這增強了我們對產品的享受。

關於該產品的建議 雖然這是一款非常令人印象深刻的產品，但可以通過在鼻子上增加一點新鮮度來提升它。這是一款出色的產品，幾乎沒有改進建議。但是，味道有點乾燥，可以通過軟化一點來改善。稍微濃郁的山茶花香氣可以進一步增強這種產品。



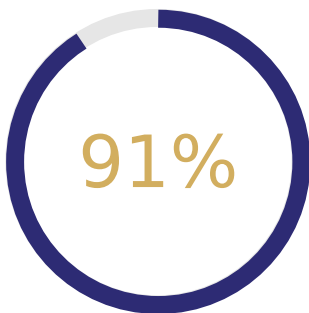
## Comments & suggestions from the Jury

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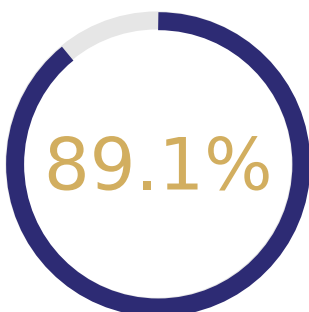
### General comment

- Overall, an excellent product with brilliant workmanship. An intense and persistent taste on the palate, with a superb visual and aromatic body.
- This oil is an elegant oil for the consumer market. Its colour is fantastic and a different addition to this type of product.
- Each of the different components of this oil work well together in harmony, resulting in a top-quality product.



### Vision

- This is an excellent and very attractive product with a glossy and transparent visual.
- This product has a brilliant and appealing visual, with an intense and well-defined golden colour.
- The beautiful golden yellow dress is very impressive for this product. To the eye is it beautiful.



### Olfaction

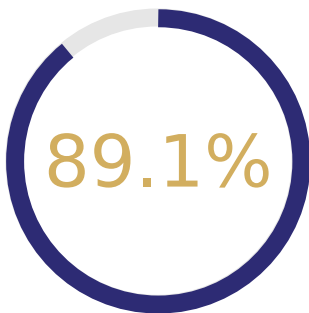
- The nose is pleasant and inviting, with fragrant aromas of toasted features that are rather enjoyable.
- The oil has a light and recognisable scent that gives the oil a surprising personality.
- This product boasts a reliable smell of camellia, which enhances our enjoyment of the product.



## Comments & suggestions from the Jury

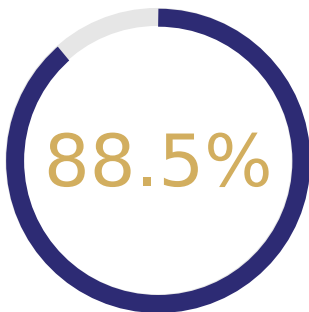
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### Taste

- This product has a well-balanced taste that is soft and velvety, with a slight hazelnut flavour.
- The taste is mild, soft and slightly dry, which encourages and shows off the product's diversity and flexibility.
- The taste of the product is highly enjoyable, if a little light. Discreet aromas of nuts are present on the finish.



### Texture

- This product has a very pleasant mouthfeel, with a well-structured consistency and a beautiful texture.
- The texture of the product is highly impressive. It is fluid and silky, culminating in a creamy and enjoyable texture.
- Very pleasant texture and a smooth oil that hangs at the edge of the container. This enhances our enjoyment of the product.



## Comments & suggestions from the jury

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### Suggestions about the product

- Although this is a very impressive product, it could be elevated by adding a little more freshness on the nose.
- This is an excellent product with few suggestions for improvement. However, the taste is quite dry and could be improved by softening a little bit.
- A slightly more intense aroma of camellia could enhance this product even further.

## The jury



### The world most professional jury of taste-experts

- Products are tested by a large panel of professional taste-experts, members of the world’s most prestigious Chef & Sommelier associations.
- Over 200 jury members are carefully selected based on their experience in tasting. Their talents are recognized in Chef and Sommelier competitions or by renowned institutions such as Le guide Michelin or Gault & Millau.
- Our jury members include many head-Sommeliers & Chefs from Michelin starred restaurants like El Bulli(Spain) or Le Jules Vernes (France), best Chefs or Sommeliers from various European countries, like Italy, Spain, Portugal, Belgium, Netherlands, Hungary etc,... Chefs cooking for personalities like the French president or the Queen of England.
- Judges come from over 20 countries. They are all external and independent.

### Our partner Chef & Sommelier Associations





## Tasting Methodology



### Blind Sensory Analyses

- Products are blind-tested, meaning that the tasters are not aware of brand name, product name nor origin of the product. They only receive a short description of the product category.
- Each product is evaluated for its organoleptic quality following a systematic approach based on the 5 International Hedonic Sensory Analysis criteria (AFNOR XP V09A standards): First Impression, vision, olfaction, taste, texture (food) or final sensation (drinks).
- Each jury member evaluates and scores the product on his/her own, in silence and without communication with other jury members.



### Product Preparation & Presentation

- All products are presented in standardized transparent or white chinaware. This methodology ensures that any bias or preconceived opinion about a food and beverage producer is avoided.
- The products are prepared and served according to a precise protocol strictly respecting the producer's preparation and serving instructions.
- The Taste Institute reserves the right to test the physical and chemical components of the samples with accredited laboratories to ensure that the products tested match the quality of products available to consumer.



### Tasting Philosophy and scoring method

- It is not a competition: each product is scored on its intrinsic organoleptic quality.
- The products are evaluated and scored according to what is expected from a consumer product from its category.
- Jury members are not asked whether they personally like the product or not, but how good its organoleptic qualities are for a consumer product in its category.
- To some extent, taste is subjective and there certainly is a cultural factor in taste; however, 15 years of taste evaluation experience with some of the best taste experts in the world has demonstrated that in most cases there is a very strong consistency in the evaluations.
- To reflect the overall hedonic quality, the Total score is a weighted average of the 5 International Sensory Analysis criteria.





## Sensory Criteria Definitions

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### First impression

The First impression refers to a first spontaneous overall gustative impression, before starting the systematic analytical evaluation of the product.

The Jury is asked to give an overall spontaneous score about the gustatory pleasure experienced when tasting the product.



### Vision

It characterizes the visual quality of food & drinks; are evaluated dimensions such as: colour, shape, size, transparency, dullness, glossiness, presence of residues, ...

The visual aspect should be pleasing and consistent with the aspect normally associated to the category.



### Olfaction

Olfaction characterizes the aromas perceived by the nose. A pleasant aroma makes food appetising.

The sense of smell is useful in detecting freshness, rancidity or defects in food & drinks.

It is a factor that plays an essential role in the flavour perception.



### Taste

Taste characterizes the flavours perceived in the mouth and on the tongue.

There are five main types of taste sensations: Sweet, Salty, Sour, Bitter and Umami.

The taste is strongly connected to and influenced by aromas perceived by the nose.



### Texture (Food products)

Texture is perceived by a combination of different senses i.e. mouthfeel, sight, and hearing.

Texture is a key hedonic factor for many food products. For example, it can include characteristics such as tenderness, crispiness, consistency, viscosity, chewiness and size & shape of particles.



### Final sensation (Drinks)

Final sensation refers to the sensations still present after the drink has been swallowed.