

Sensorial Schema for French Fries

Sensorial Schema for French Fries (Karlsruhe Schema, revised)

Quality Class	Quality Level	Mark	Properties			
			Colour	Taste	Internal Consistency	Crust
I	excellent	9	uniformly golden yellow	characteristic of species, fully pleasant	pleasant, mealy-moist	uniformly crisp
	very good	8	uniformly golden yellow	characteristic of species, fully pleasant	pleasant, mealy-moist	uniformly crisp
	good	7	light-yellow / yellow-brown	somewhat flat, but clean	a little too mealy-moist	slightly too firm, less uniform
II	satisfactory	6	a little unequal	flattened, slightly acrid	light, dry or wet	little crisp
	medium	5	too light or too dark	slightly raw or earthy	light, dry or wet	a bit too soft or too hard
	"pass only"	4	streaky, slightly waxy	slightly dull, bitter or sweet	dry, wet	little crust or slightly tough
III	poor	3	waxy, partly dark-brown	offensively strange, bitter or sweet	very dry, very wet	no crust, very soft or tough
	bad	2	grey-darkspotted	offensively strange, bitter or sweet	very dry, very wet	no crust, very soft or tough
	very bad	1	repellent shades, black-grey	old or musty, mouldy	spongily sticky or hard	leathery

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