

# Appendix

Sudan University of Science and Technology

Collage of graduate studies

M.Sc. in animal production

Panel Taste form production of Yoghurt from different type of stabilizers:

Name .....

Date: / /

The degree from (0-10)

Sample code	Taste	Color	Flavor	Smell	Texture	Over all Acceptability
A						
B						
C						
D						

(0) is the worst and (10) is the best

10 - excellent , 9- highly acceptable , 8- acceptable ,7- moderately acceptable , 6- slightly acceptable , 5- slightly unacceptable , 4-Moderately unacceptable , 3- unacceptable ,2- highly unacceptable ,1 and zero are rejected.