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Appendix:

Name

PANEL TEST

Date

Sample No	Colour	Flavour	Tenderness	Juiciness

Key:

Colour	Flavour	Tenderness	Juiciness
1.Very undesirable	1.Bland	1.Very tough	1.Very dry
2.Slightly undesirable	2.Slightly bland	2.Tough	2.Dry
3.Slightly desirable	3.Slightly intense	3.Mod . Tough	3.Slight. juicy
4.Moderate desirable	4.Moderately intens	4.Slight. Tough	4.Mod. juicy
5.Very desirable	5.Very intense	5.Tender	5.Very juicy