

Chocolate Tasting Notes Sheet

Chocolate is a bit like wine – many of the flavors develop from the growing conditions and regional differences in the cacao trees that they come from. Even in bars that contain nothing but ground cacao and sugar, people have identified flavors as diverse as smoke and leather, cherry, nuts, cinnamon, cardamom, and citrus. You will be tasting a number of different chocolates. Record your notes below.

	Sample 1	Sample 2	Sample 3	Sample 4	Sample 5
Chocolate Maker					
Percent Cacao					
Sweetness					
Associations					
Flavor Profile					
Ranking					