**GLOSSARY** - AROMAS, TASTES AND FLAVOURS:

**Acid:** A basic taste characterized by the solution of an organic acid. A strong, desirable and pleasant taste, particularly spicy according to some origins, as opposed to a sour, over-fermented taste.

**Acidic:** A desirable taste that is pronounced and pleasant, but not spicy.

**Acrid:** A burnt taste that is marked, bitter, even irritating.

**Bitter:** a marked and unpleasant taste when strong; tangy like quinine.

**Animal:** This olfactory descriptor is reminiscent of the characteristic smell of wet fur, sweat, leather, hides or urine. This is not necessarily a negative attribute, but is usually used to describe strong notes.

**Harsh:** A roughsensation in the mouth.

**Astringent:** Taste that causes a feeling of dryness of the mucous membranes.

**Burnt/smoked**: This organoleptic descriptor recalls the smell of burnt food. It is the smell associated with smoke when wood is burned.

**Caramelized:** A flavour reminiscent of burnt food; a taste of caramelized sugar.

**Ash:** This rather olfactory descriptor is reminiscent of an ashtray, a smoker’s fingers, or the smell that is given off when cleaning a chimney. It is not a negative attribute.

**Cereal/malt/toast:** This descriptor encompasses the characteristic aromas of cereal, malt and toast. It includes the aroma and flavour of raw or roasted cereal grains (including roasted corn, barley, or wheat), malt extract, and the aroma and flavour of fresh bread and toast.

**Chocolatey:** Reminiscent of the aroma and flavour of cocoa powder and chocolate (especially dark and milk chocolate). It is an aroma that is sometimes referred to as mild.

**Mild:** A general flavour that is not very pronounced.

**Spicy:** This organoleptic descriptor is typical of the smell of mild spices.

**Balanced:** Acidity and body are present in the right measure**.**

**Fruity:** Cheese with acidity related to fruits.

**Floral:** This aromatic descriptor recalls the scent of flowers. It is associated with the light scent of different types of flowers, such as honeysuckle, jasmine, rose, etc. The aroma is generally subtle and not very intense.

**Woody taste:** Taste of wood, more or less pronounced.

**Taste of fresh grass:** Very pronounced; can be very unpleasant.

**Onion taste:** Approaches the putrid smell.

**Hay taste:** Denotes the smell of hay. Can also come from immature cherries.

**Lactic:** Smell of milk from fresh cheeses.

**Soft:** Round and velvety taste, perhaps lacking in acidity. Overall pleasant sensation to the senses.

**Neutral:** No predominant characteristic. Can be a good base for blends.

**Nutty:** This aroma descriptor is reminiscent of the smell and flavour of fresh nuts.

**Tangy:** The condition of a cheese whose flavour stings the tongue and palate.

**Tobacco:** This aroma descriptor is reminiscent of the smell and taste of tobacco, but should not be used for burnt tobacco.

**Rich:** Very generous aroma with a full body.

**Fresh flavour:** Very slightly acidic, creamy and lactic flavour. It is found in very fresh cheeses.

**Mild flavour:** Often found in cheeses enriched with cream, in soft cheeses. Young ripening stage.

**Neutral flavour:** without a dominant note, often found in young cheeses (not very ripened).

**Pronounced flavour:** related to cheeses with character. Often used for cooked cheeses.

**Strong flavour:** Cheese with a smell that is generally more powerful than its taste.

**Velvety:** Sensation of softness.

**Lively:** Sensation of bite.

**Winey:** A rich coffee with lots of body and the smoothness of a well-aged red wine, but with lingering acidity. Major flaw when phenylated notes are present.