

BAPS

Level 5

Sensory Profiling Instructions

Dear Participant

You will have received four cans of beer for Sensory Profiling.

Please attemperate the cans at 12°C +/- 1°C for at least 6 hours. Please profile the samples with your tasting panel using the profile form enclosed, each panellist should have his or her own individual profile forms which should be returned. **However when returning your panel results please only report the panel average score for each attribute, to one decimal place.**

For scoring we have provided a 0 to 9 scale where 0 = absent and 9 = intense. Please score for each attribute using this 0 – 9 scale. Also please ensure that the contents of the four cans of beer are mixed together before tasting.

Included with your sample will be the report from the BRI assessment panel for your information after you have reported your panel's results.

If you need any help at all please do not hesitate to contact our support team using the details below or your local LGC representative.

Tel: +44(0)161 762 2500
Email: baps@lgcgroup.com

An LGC/BRI Joint PT Scheme

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