



Berry Sensory Analysis Score

Technical Ripeness

1	2	3	4
very acidic	more acidic than sweet	more sweet than acidic	very sweet, very low acidity
gelatinous pulp	gelatinous pulp	quite juicy	
	adheres to skins and seeds	little adherence to skins and seeds	pulp doesn't adhere to skins and seeds

Pulp Aromatic Ripeness

1	2	3	4
intensely herbaceous	more herbaceous than fruity	mainly fruity, light herbaceous final	Not herbaceous, very fruity, jammy notes

Skin Ripeness

1	2	3	4
pink color	weak color near stalk	uniform color	strong color extraction when rubbed between fingers
very hard to chew	moderately hard to chew	quite crushable	crumbly texture
intensely herbaceous	moderately herbaceous	weakly herbaceous	not herbaceous
very acidic	acidic	moderately acidic	weakly acidic
	weakly fruity	moderately fruity	intensely fruity
aggressive tannins	astringent	moderately astringent	weakly astringent

Seed Ripeness

1	2	3	4
mainly green	brown and green	mainly grey-brown seeds, no green traces	all seeds are dark brown
soft seeds	crush under pressure like an almond	most seeds are hard and crack only slightly	hard and crack quickly
	very herbaceous	slightly herbaceous	toasted aromas, not herbaceous
astringent when licked	very astringent when chewed	moderately astringent	low astringency