

# Organoleptic Evaluation

## Fit vs Unfit

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# Sample #1

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A few things to think about as you taste the sample...

- Could an average person mistake this sample for an alcoholic beverage?
    - Not whether or not you like it!
  - You are not trying to find flavor characteristics or identify the flavor.
    - Simply, is it fit or unfit?
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# Sample #1

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- This sample is actually an alcoholic beverage!
  - You just tasted a Grappa
- Tasting actual alcoholic beverages can retune your expectations.

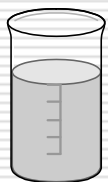
Example: pepper flavor vs a pepper vodka

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# Tasting Protocol

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- Samples with more than 15% alcohol (v/v) are diluted to that level with tap water.



- Dilution based on the upper end of the range for alcohol content in item 10 on form TTB F 5154.1.

- Samples that contain 15% alcohol (v/v) or less are tasted without dilution.
- Six or more panelists are required for organoleptic analysis.



# Tasting Protocol

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- Two-thirds of the panelists must agree that the sample is unfit for beverage purposes.
- Results of the taste panel are to be recorded in box 13\* of TTB Form 5154.1 with the following statement:

“This product was found to be unfit for beverage purposes. It was subjected to organoleptic analysis by a taste panel of \_\_\_ panelists, \_\_\_ of whom agreed on the determination.”

\* This statement will be entered in box #18 under the new regulations.

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# In Conclusion...

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When tasting for fitness remember...

- Could the average person mistake the sample for an alcoholic beverage?
- Is it fit or unfit? Not whether you like it or not.

\*\* Even if you conduct your own taste panel and include the statement in box #13 - STILL SEND US A SAMPLE!! \*\*

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# Any Questions??

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## Form 5154.1 Resources

- Drawback Tutorial
- Calculation Worksheets
- Pay.gov

For more information go to

[www.ttb.gov/ssd](http://www.ttb.gov/ssd)



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