



iSense Toolkit™ Standardized flavor taste language, across the industry

Strawberry | Vanilla | Dairy | Citrus |
Chocolate | Coffee



iSense Toolkit™ Strawberry

Prepare iSense toolkit references in 4 easy steps

Tools you need:

- 1 x 10L container
- 15 x 500ml beakers
- Tasting cups

Step 1. Prepare 10 litres of water base solution.

- Put 500g domestic sugar and 15g citric acid into the 10 litre container.
- Make up the rest of the 10 litres with spring water.
- Mix well. This is now your water base solution.

To prepare less than 10 litres of water base solution:

- Find a container with the desired volume (X litres).
- Measure out 5% (A) and 0.15% (B) of X litres.
- A is the amount of domestic sugar; B is the amount of citric acid. Put both A and B into the container.
- Make up the rest of X litres with spring water.
- Mix well. This is now your water base solution.

Step 2. Prepare 15 beakers of iSense toolkit references.

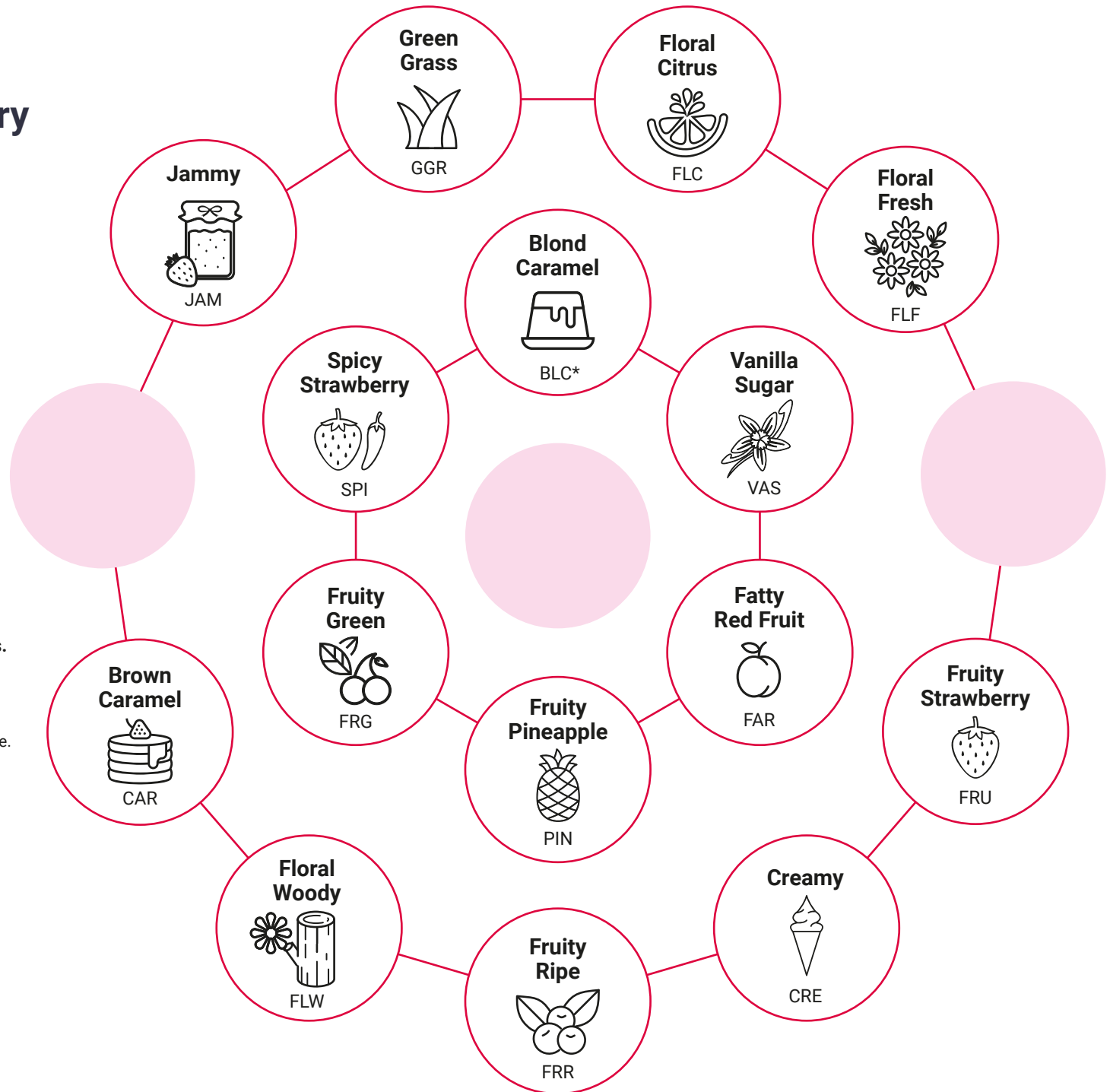
- Using a dropper, pipette 0.5 millilitres of a iSense toolkit reference into a beaker.
- ** For Blond Caramel [BLC], use 3x higher dosage e.g. 1.5ml*
- Repeat for all 15 toolkit bottles. Use a new dropper each time.
- You should get 15 beakers of iSense toolkit references.
- Droppers are provided in this box.

Step 3. Dilute each beaker of iSense toolkit reference with 500ml of water base solution.

- Add 500ml of water base solution (prepared in step 1) to each beaker of iSense toolkit reference (prepared in step 2).
- This is now your tasting solution.
- You should get 15 beakers of tasting solution.

Step 4. Pour the tasting solutions into tasting cups.

- Use the 3-letter short codes to distinguish between the tasting solutions.



iSense Toolkit™ | Vanilla

Prepare iSense toolkit references in 3 easy steps

Equipment and raw material needed:

- Beakers or containers to prepare the base solution (500mL for each reference)
- 500mL beakers (for each reference)
- Droppers (provided in iSense Toolkit)
- Tasting cups
- Water (around 500mL for each reference)
- Domestic sugar

Step 1. Prepare the base solution

- Weight 3% of domestic sugar of the base volume to prepare
- Add water up to the desired volume
- Mix the base solution until the sugar is dissolved.

Example for 500ml/500g of base solution (for each ref.):

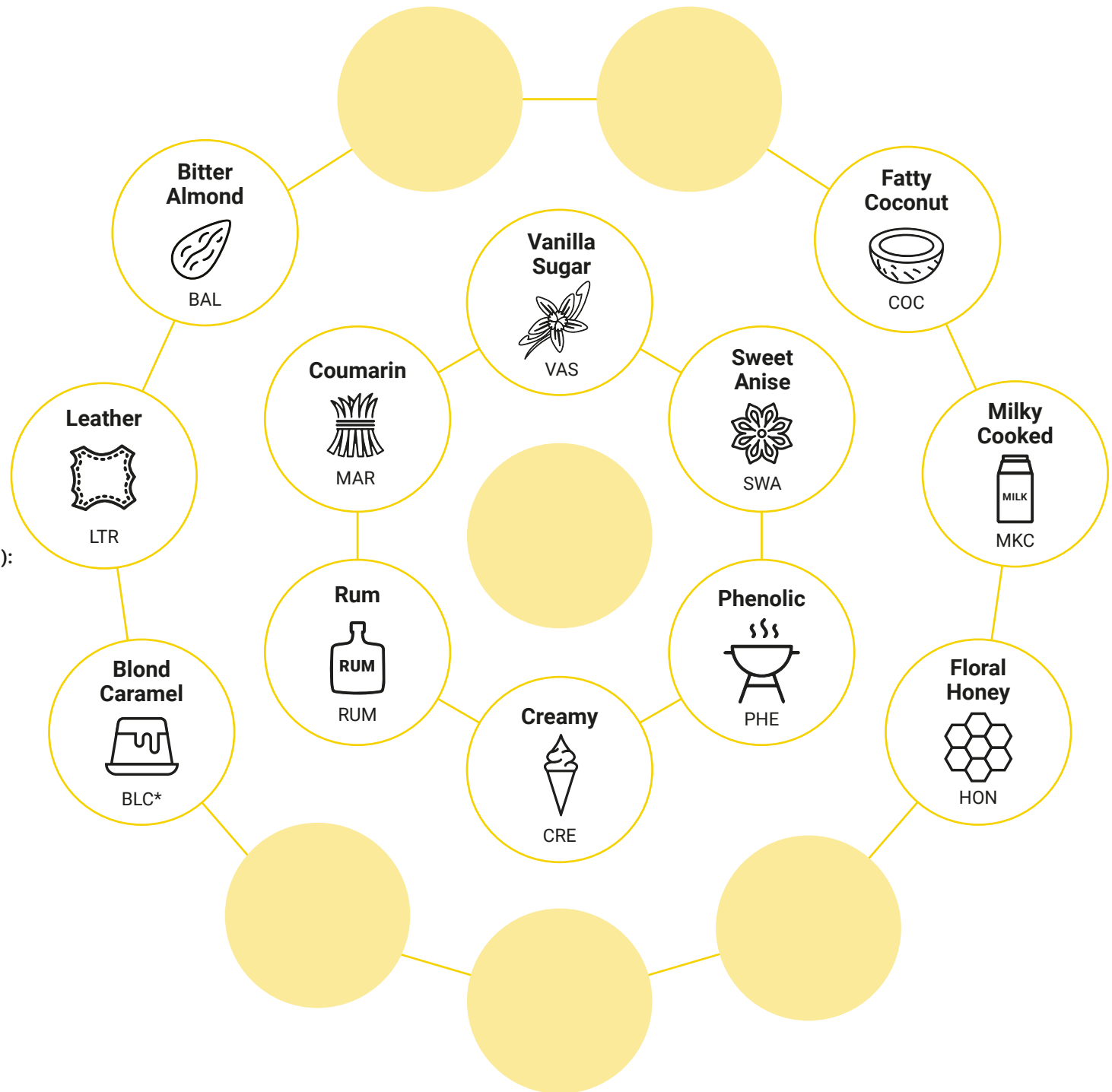
- Weight 15g of domestic sugar
- Add water up to 500mL or weight 485g of water
- Mix the base solution until the sugar is dissolved

Step 2. Prepare beakers of iSense toolkit references

- Label each beaker with the 3-letters codes of each reference
- Using a dropper, pipette 0.5 milliliters of a iSense toolkit reference into the dedicated beaker. Please, change dropper for each reference.
- *For Blond Caramel [BLC], use 3 times higher dosage (e.g. 1.5mL)
- Add up each preparation with base solution to 500mL
- Mix the tasting solution

Step 3: Test the iSense toolkit references

- Pour the testing solutions into labelled cups.
- Taste the solution



iSense Toolkit™ | Dairy

Prepare iSense toolkit references in 3 easy steps

Equipment and raw material needed:

- Beakers or containers to prepare the base solution (500mL for each reference)
- 500mL beakers (for each reference)
- Droppers (provided in iSense Toolkit)
- Tasting cups
- Water (around 500mL for each reference)
- Domestic sugar

Step 1. Prepare the base solution

- Weight 3% of domestic sugar of the base volume to prepare
- Add water up to the desired volume
- Mix the base solution until the sugar is dissolved.

Example for 500ml/500g of base solution (for each ref.):

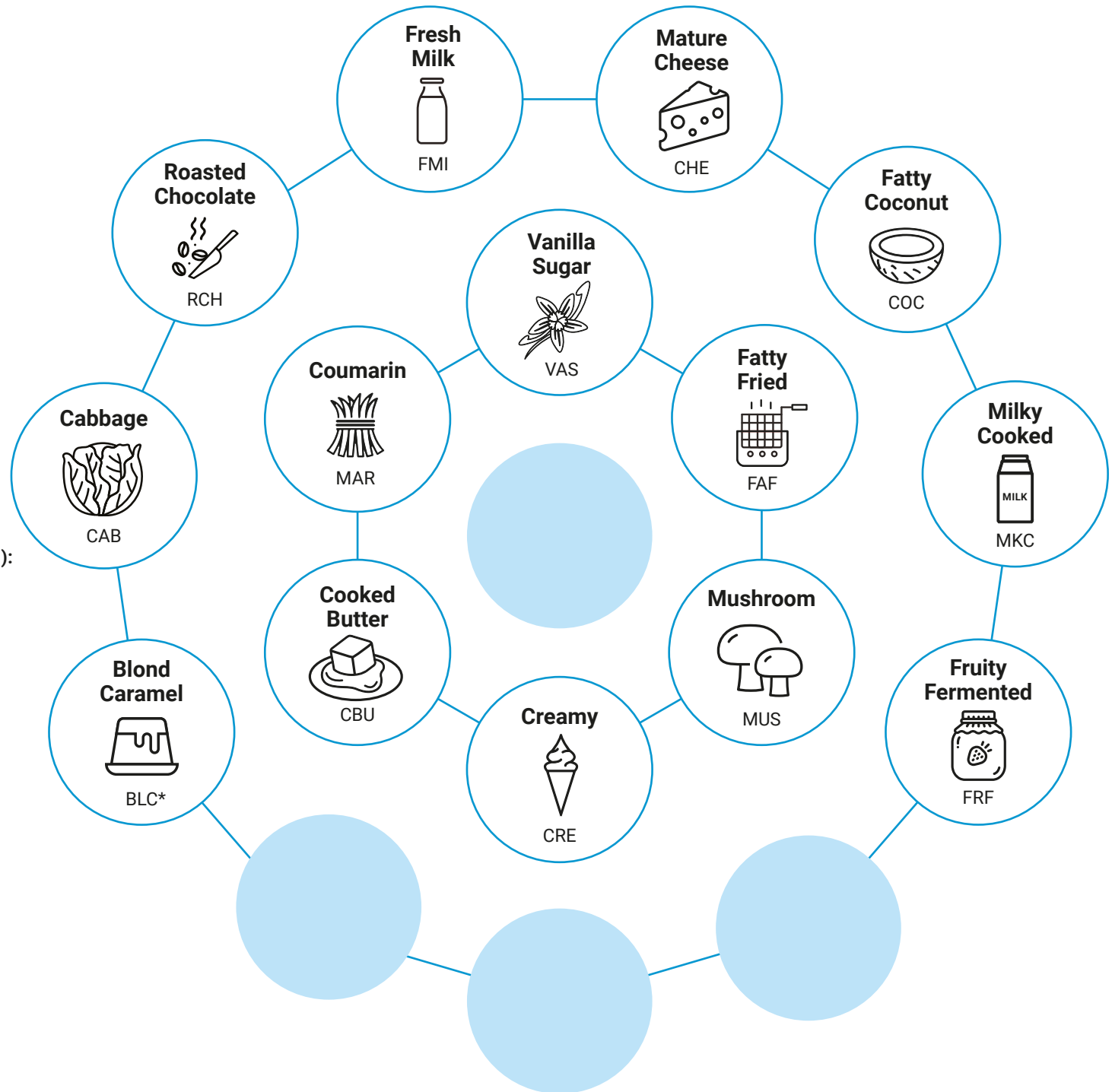
- Weight 15g of domestic sugar
- Add water up to 500mL or weight 485g of water
- Mix the base solution until the sugar is dissolved

Step 2. Prepare beakers of iSense toolkit references

- Label each beaker with the 3-letters codes of each reference
- Using a dropper, pipette 0.5 milliliters of a iSense toolkit reference into the dedicated beaker. Please, change dropper for each reference.
- *For Blond Caramel [BLC], use 3 times higher dosage (e.g. 1.5mL)
- Add up each preparation with base solution to 500mL
- Mix the tasting solution

Step 3: Test the iSense toolkit references

- Pour the testing solutions into labelled cups.
- Taste the solution



iSense Toolkit™ | Citrus

Prepare iSense toolkit references in 3 easy steps

Tools you need:

- Beakers or containers to prepare the base solution (500mL for each reference)
- 500mL beakers (for each reference)
- Droppers (provided in iSense Toolkit)
- Tasting cups
- Water (around 500mL for each reference)
- Domestic sugar
- Citric Acid

Step 1. Prepare the base solution.

- Weight 5% of domestic sugar of the base volume to prepare
- Weight 0.20% of citric acid of the base volume to prepare
- Add up water to the desired volume
- Mix the base solution until the sugar and citric acid are dissolved.

Example for 500ml/500g of base solution (for each ref.):

- Weight 25g of domestic sugar
- Weight 1g of citric acid
- Add up water to 500mL or weight 474g of water
- Mix the base solution until the sugar and citric acid are dissolved

Step 2: Prepare beakers of iSense toolkit references

- Label each beaker with the 3-letters codes
- Using a dropper, pipette 0.5 millilitres of a iSense toolkit reference into the dedicated beaker. Please, change dropper for each reference.
- Add up each preparation with base solution to 500mL
- Mix the tasting solution

Step 3. Test the iSense toolkit references

- Pour the testing solutions into labelled cups.
- And taste it.

