



International Taste Institute

Product Evaluation Report, Brussels 2019

Extracto de Palma Canaria

CUBABA, S.L.



International Taste Institute

105A rue Colonel Bourg 1140 Brussels, Belgium | www.taste-institute.com



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Taste Institute**

Sensory Analysis Results

Extracto de Palma Canaria
CUBABA, S.L.

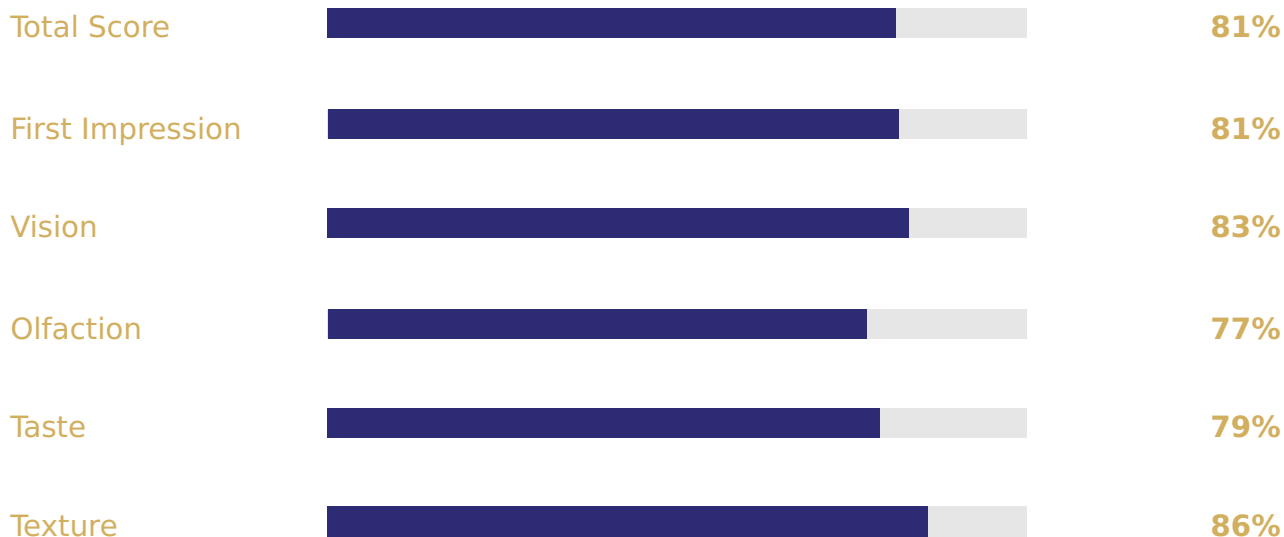
Total Score

81.3%

Award



Sensory Evaluation



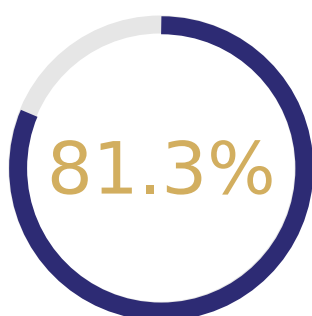

Eric de Spoelberch
Managing Director


Laurent van Wassenhove
Managing Director



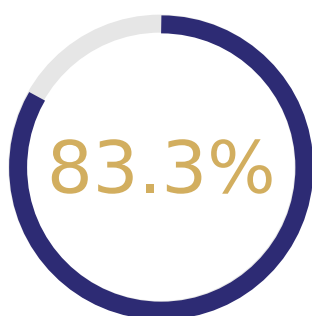
Comments & suggestions from the Jury

Extracto de Palma Canaria
CUBABA, S.L.



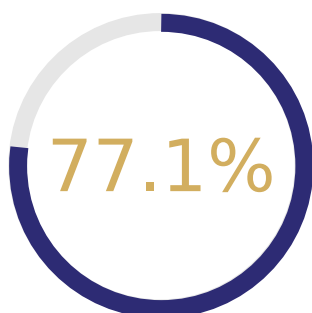
General comment

- Overall, a very good product that stimulates the imagination with its multiple possible uses.
- A well-balanced product with an inviting caramel flavour.
- An original product that would be an ideal accompaniment for pancakes and french toast as well as for use with fish and meat dishes.



Vision

- Very attractive appearance, with a beautiful caramel colour and a fluid consistency.
- This product has a very characteristic look, with a good shine and great clarity.
- An appealing product that suggests good workmanship.



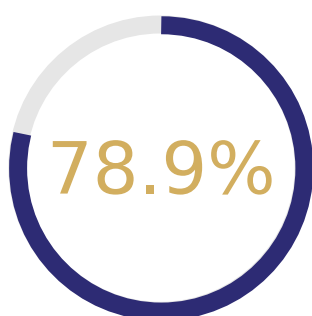
Olfaction

- The nose is rather discreet, with subtle hints of molasses, maple syrup and wood.
- Light aromas that could be a bit more characteristic of the product itself.



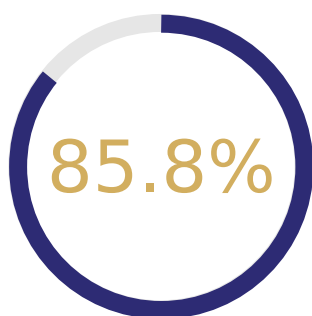
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Taste

- The taste is rather pleasant and the sugar is not excessive.
- Well-rounded flavours, with note of caramel and vanilla.



Texture

- Excellent texture and consistency, with a lovely smooth mouthfeel.
- Nice syrupy texture with a good fluidity.
- The soft consistency combined with the toasted and sweet flavours create a pleasant harmony in the mouth.