



Setup Block

How many varieties will you be evaluating today?

Per-Variety Evaluation

Enter the tomato breeding line you are evaluating

Record pH and brix of puree for the tomato line.

pH

Brix

Look at the whole and halved tomatoes. How would you describe the shape and color of this sample?

Shape

Color

Look at the whole and halved tomatoes. How would you rate the intensity of the following appearance attributes of the tomato?

0 = weak/small

5 = moderate/average

10 = strong/large

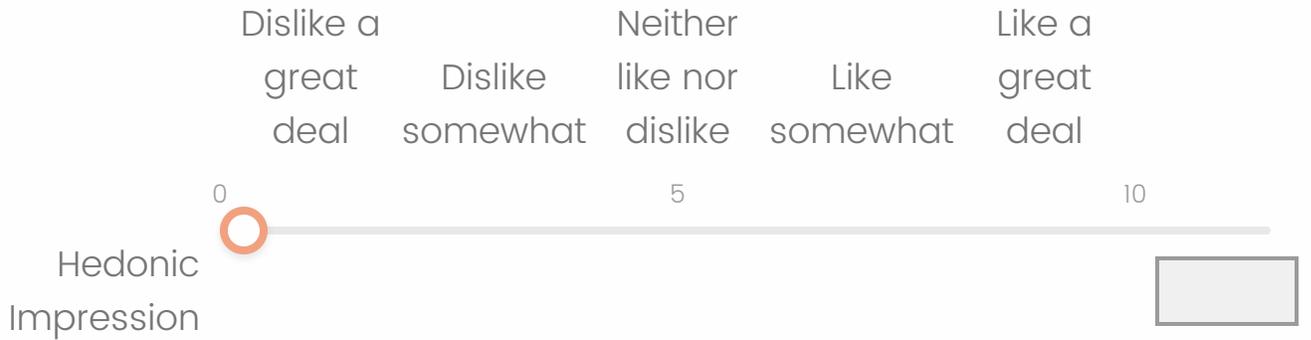


Color Vibrancy

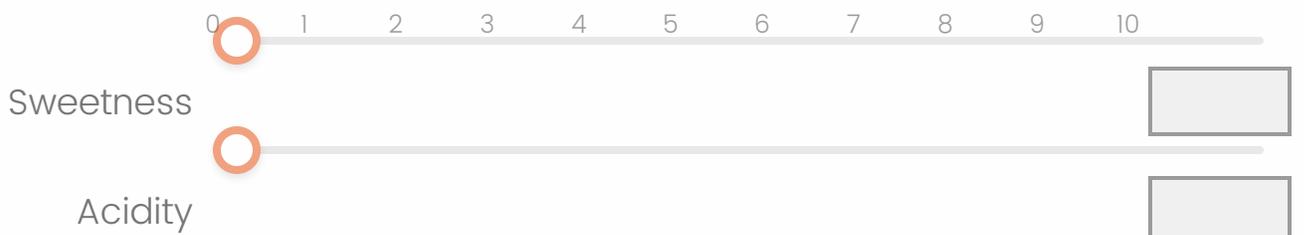
Seed Quantity

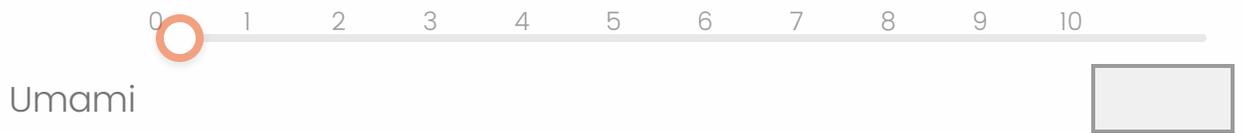


How much do you like the overall appearance of this tomato line?



Taste the chopped tomatoes. How would you rate the intensity of the following taste attributes of the tomato?





Taste the chopped tomatoes. Which of the following flavor descriptors did you notice? Check all that apply.

- | | | | |
|------------------------------------|--|--|--|
| <input type="checkbox"/> Fermented | <input type="checkbox"/> Fruity | <input type="checkbox"/> Malty | <input type="checkbox"/> Metallic |
| <input type="checkbox"/> Roasted | <input type="checkbox"/> Herbal | <input type="checkbox"/> Earthy | <input type="checkbox"/> Floral |
| <input type="checkbox"/> Musty | <input type="checkbox"/> Sweet Aromatics | <input type="checkbox"/> Pungent (Peppery/Spicy) | <input type="checkbox"/> Baking Spices |
| <input type="checkbox"/> Vegetal | <input type="checkbox"/> Medicinal | <input type="checkbox"/> Grassy | <input type="checkbox"/> Nutty |

Please list any specific flavor descriptors that were noticed to expand on the options above.

How would you rate the intensity of the overall flavor profile?

0 = no flavor notes detected

3 = flavor notes detected but still bland

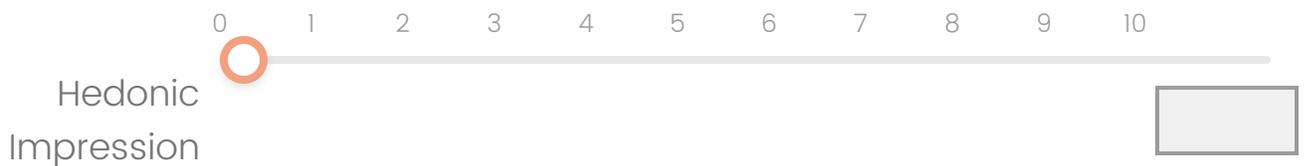
5 = average flavor intensity of a tomato

7 = flavorful tomato

10 = intense flavor to the point of it being overwhelming



Consider the taste and flavor profile of the tomato. How much do you like the overall flavor of this tomato line?



Taste the chopped tomatoes. How would you rate the mealiness of the tomato?

Mealy texture will be defined as the sample is dry, powdery & non-sticky where saliva is necessary to swallow it.

Anchor references for scale are as follows:

1 (Not mealy at all) → Fresh watermelon cube or crisp

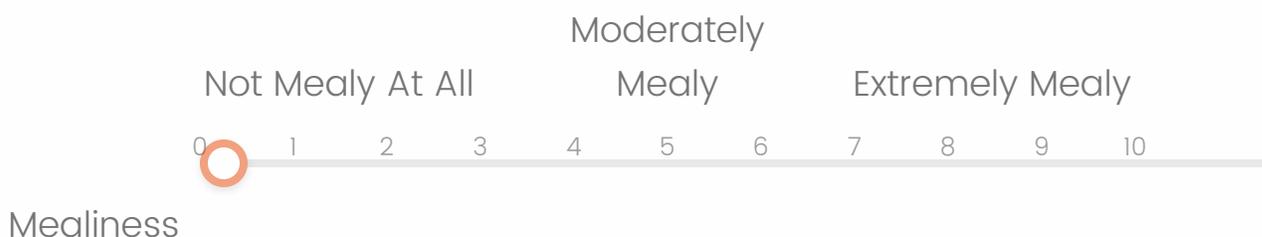
grape (bursting with juice, no graininess).

3 (Slightly mealy) → Ripe peach, just starting to soften (still juicy but a little grainy near the skin).

5 (Moderately mealy) → Baked apple (soft, with both juiciness and a noticeable pasty/grainy breakdown).

7 (Quite mealy) → Cooked russet potato (drier, fluffy, noticeably grainy texture).

10 (Extremely mealy) → Overcooked bean or chickpea (chalky/powdery in the mouth, no juiciness).



Taste the chopped tomatoes. How would you rate the juiciness of the tomato?

Juiciness will be defined as the sample releases juice when chewed.

Anchor references for scale are as follows:

1 (Not juicy at all) → Cracker or stale bread (completely dry, absorbs saliva).

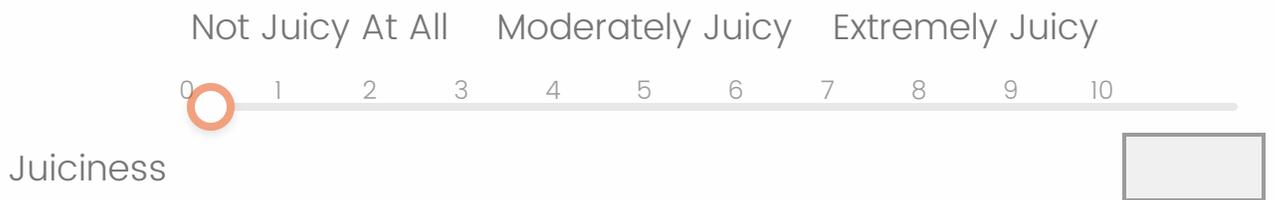
3 (Slightly juicy) → Cooked russet potato (low moisture,

just a trace of wetness).

5 (Moderately juicy) → Ripe apple (noticeable juice release, but not dripping).

7 (Quite juicy) → Orange wedge (lots of juice, gushes when bitten).

10 (Extremely juicy) → Watermelon cube (juice bursts out, drips freely).



Taste the chopped tomatoes. How would you rate the meltiness of the tomato?

Melty texture will be defined as the sample turns from solid to liquid easily without chewing.

Anchor references for scale are as follows:

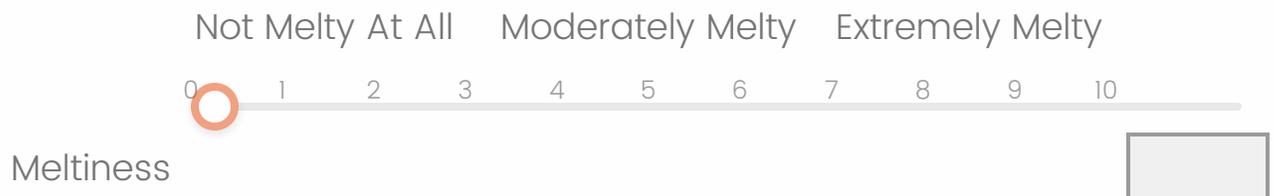
1 (Not melty at all) → Raw carrot stick (remains solid, requires chewing to break down).

3 (Slightly melty) → Firm cheddar cheese (softens a bit with warmth, but stays mostly solid).

5 (Moderately melty) → Milk chocolate square (begins to soften and dissolve with mouth heat).

7 (Quite melty) → Soft brie cheese (quickly collapses and transitions to creamy/liquid form on the tongue).

10 (Extremely melty) → Butter at room temperature or cotton candy (dissolves/liquefies almost instantly without chewing).



Taste the chopped tomatoes. How would you rate the firmness of the tomato?

Anchor references for scale are as follows:

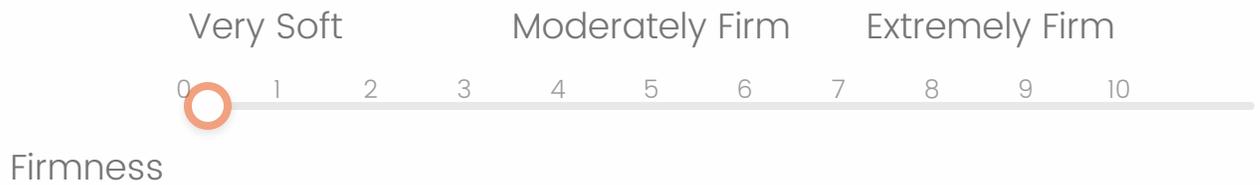
1 (Very soft) → Ripe banana or overripe tomato (no resistance)

3 (Soft) → Fresh mozzarella ball (yields easily to pressure)

5 (Moderately Firm) → Ripe apple (some resistance but easy to bite through)

7 (Quite Firm) → Raw carrot stick (requires effort to bite/chew)

10 (Extremely Firm) → Hard candy / jawbreaker (resists biting)



Taste the chopped tomatoes. How would you rate the skin thickness of the tomato?

Skin thickness will be defined as the thickness of the tomato skin perceived during chewing and thick skin will be defined as the skin is difficult to pierce and tends to stay in the mouth after chewing.

Anchor references for the scale are as follows:

1 (Very thin skin) → Delicate grape skin – barely perceptible, almost dissolves.

3 (Slightly thin skin) → Cherry tomato with tender skin – noticeable but easy to bite through.

5 (Moderate thickness) → Roma/plum tomato – skin is clearly present, adds slight chew but not tough.

7 (Quite thick skin) → Concord grape skin – resistant, chewy, lingers after the flesh is gone.

10 (Extremely thick skin) → Apple peel or bell pepper skin – very tough, requires effort to bite through.

Very Thin Moderately Thick Extremely Thick



Skin Thickness

How much do you like the overall texture of this tomato line?

Dislike a Neither Like a
great like nor great
deal dislike somewhat deal



Hedonic
Impression

What is your overall impression of this tomato line when factoring in appearance, flavor, and texture?

Dislike a Neither Like a
great like nor great
deal dislike somewhat deal



Hedonic
Impression

Describe any other unique features of this tomato line that the questions didn't address.