

# How To Screen Your FONA Flavor Samples

## STEP 1:

### Compare the sample you've received to your request.

In the first stages of a project it's likely your flavor supplier has provided you with options that meet your requested flavor attributes to varied degrees. Before tasting the samples you've received, make sure you understand which options already meet your needs and which will require tweaking, or flexibility. (For example, perhaps a suggested sample meets your requirement for labeling as an organic extract, but falls short of your flashpoint. Sometimes these variables can be tweaked later in the process.)

## STEP 2:

### Taste in Simple Solutions

Once you've visually screened the samples, you're ready to taste them in simple solutions of water, corn syrup or oil, depending on the solubility. Refer to the guide below.

## STEP 3:

### Taste in Your Base

After settling on a few finalists, it's time to incorporate them into your base for sampling. We suggest making a large batch of the base and dividing it into mini portions, rather than spending time and resources on full batches.

## SIMPLE SOLUTIONS GUIDE

<b>FLAVOR CATEGORY</b>	All fruit flavors except mango and banana.	Sweet flavors, non-fruit, non-acid pairing flavors.	Flavors that typically have salt associated with consumption.	Flavors that typically do not have salt associated with consumption.**
<b>EXAMPLES</b>	Berry, Fruit Punch, Lemon-Lime, Melon, Watermelon	Banana, Chocolate, Honey, Maple, Vanilla	Bacon, Cheese, Onion, Pizza, Bread Dough	Barbecue, Clove, Herbal, Liquors, Smoke
<b>WATER SOLUBLE TASTING MEDIUM</b>	<b>8% Sweet Acid Water*</b> Dissolve 7.9 grams of sugar and 0.1 grams of granulated citric acid into 92 grams of distilled water. Stir. Start tasting at 0.2% to get an idea of the flavor profile. Adjust in 0.05% increments as needed.	<b>8% Sweet Water or Milk*</b> Dissolve 8 grams of sugar into 92 grams of distilled water. Stir. Start tasting at 0.20% to get an idea of the flavor profile. Adjust in 0.05% increments as needed.	<b>0.20% Salt Water or Milk*</b> Dissolve 0.20 grams of salt into 99.8 grams of distilled water. Stir. Start tasting at 0.1% to get an idea of the flavor profile. Adjust in 0.05% increments as needed.  Taste warm [if end application is warm].	<b>100% Warm [120°F] Distilled Water</b> Mix flavor well. Start tasting at 0.1% to get an idea of the flavor profile. Adjust in 0.05% increments as needed.  Taste warm [if end application is warm].
<b>OIL SOLUBLE TASTING MEDIUM</b>	<b>High Fructose Corn Syrup [Acidified]</b> Add 0.10 grams citric acid to 99.9 grams High Fructose Corn Syrup. Start tasting at 0.2% to get an idea of the flavor profile. Adjust in 0.05% increments as needed.	<b>High Fructose Corn Syrup</b> Mix flavor well. Start tasting at 0.2% to get an idea of the flavor profile. Adjust in 0.05% increments as needed.	<b>Any Type of Non-Flavored Oil</b> Mix flavor well. Start tasting at 0.1% to get an idea of the flavor profile. Adjust in 0.05% increments as needed.  Taste warm [if end application is warm].	<b>Any Type of Non-Flavored Oil</b> Mix flavor well. Start tasting at 0.1% to get an idea of the flavor profile. Adjust in 0.05% increments as needed.  Taste warm [if end application is warm].

\*Dairy product flavors such as butter, buttermilk, milk, cheese, sour cream and yogurt can also be tasted in milk at 0.1-0.2%. Do taste in milk if end product is dairy-based.

\*\* Few flavors would be tasted without salt due to the nature of salt in savory perception, however, some spice flavors are not easily tasted with salt.