**Cheese Tasting**

As a group, taste the three different samples of cheese. Individually give each cheese a taste score between 1 and 10 (10 being the highest) and then average your scores. This will be your “official” taste score for each cheese.

Cheese 1:

|  |  |
| --- | --- |
| Group Member | Taste Score |
|  |  |
|  |  |
|  |  |
|  |  |

Average Score for Cheese 1:

Cheese 2:

|  |  |
| --- | --- |
| Group Member | Taste Score |
|  |  |
|  |  |
|  |  |
|  |  |

Average Score for Cheese 2:

Cheese 3:

|  |  |
| --- | --- |
| Group Member | Taste Score |
|  |  |
|  |  |
|  |  |
|  |  |

Average Score for Cheese 3:

Summarize your results in the table below:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Cheese | Taste Score | Acetic Acid | Hydrogen Sulfide | Lactic Acid |
| Mild |  | .000092 | .2 micrograms | .0090 |
| Medium |  | .000461 | .55 micrograms | .0102 |
| Sharp |  | .002443 | .55 micrograms | .0116 |

As a group hypothesize which component of cheese leads to a better taste of cheese and explain your reasoning.