

RECIPE TESTING LOG

Version 1.0

RECIPE:

DATE:

TESTER:

BATCH #:

ATTRIBUTE	OBSERVATIONS / ADJUSTMENTS	SCORE (1-5)
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Flavor Profile

Salt, Acid, Sweet,
Umami

Texture/Mouthfeel

Crunch, Tenderness,
Viscosity

Aroma

Intensity, Balance

Visual Appeal

Color, Presentation,
Sear

PREP TIME:

COOK TIME:

YIELD:

CRITICAL TECHNICAL NOTES & FUTURE MODIFICATIONS

Record temperature variances, ingredient substitutions, or equipment calibration notes here...

FINAL RESULT:

Approved Needs Revision Discard