

Sample of Organoleptic Chart

COD (*Gadus morhua*)

This Chart is for use with Cod categorized as.... BOXED FISH

Relationship between objective sensory scores for Freshness, Torrymeter Readings, and approximate times of storage in ice, for Cod landed at European Ports

Raw Odour Description	Cooked Flavour Description	Taste Panel Score	Freshness Meter Score	Days On Ice	EC Grade	State of Spoilage
Fresh sea-weedy odours	Watery, metallic, starchy. Initially no sweetness but meaty flavours with slight sweetness may develop	10	16	< 2	E	Very Fresh
Shellfish odours and loss of fresh sea-weediness	Sweet, meaty, creamy, green plant characteristics	9	14	2 – 4	E	
No odours, neutral odours	Sweet and characteristic flavours but reduced in intensity	8	13	5 – 6	A	
Slightly musty, mousy, milky or caprylic, garlic, peppery	Neutral	7	11	8 – 9	A	Decrease in Freshness
Bread, Malt, beer, yeasty odours	Insidid, no flavours	6	10	~ 11	B	
Lactic acid, sour milk, or oily odours	Trace of "off" flavours, some sourness but no bitterness	5	8	~ 14	B	
Grass, "old boots", slightly sweet, fruity or chloroform-like odours	Some "off" flavours, sourness and bitterness	4	7	~ 16	Not Graded	
Stale cabbage water, turnip, sour sink, wet matches, phosphene-like odours	Strong bitter flavours, rubber, sulphide-like	3	5	~ 18	Not Graded	Nearly Spoiled
Ammonia, strong "byre-like" odours		2	< 3	> 18	Not Graded	
Strong ammonia, bad eggs (hydrogen sulphide)	Inedible	1	< 3	> 18	Not Graded	
Putrid, sulphides	Inedible	0	< 3	> 18	Not Graded	Putrid

* The influence of seasonal factors on freshness introduces a range of variation of ± 2 days in ice in the estimated values, for fish stored longer than 2 days in ice.