Beef Palatability Testing Guide

A beef palatability testing guide that lays out how to run a simple taste panel comparing flavor, juiciness and tenderness. Print it and keep it handy where the work gets done.

Farm / unit: _____ Date: _____ By: _____

1. Choose the samples to compare
2. Label samples with codes
3. Cook all samples the same way
4. Cut into even pieces
5. Serve in random order
6. Rate flavor, juiciness and tenderness
7. Collect score sheets
8. Compare results and note lessons

YOUR NOTES

TIP Cook meat to a safe internal temperature per USDA guidance before anyone tastes it, and keep panel members blind to the samples.