

Unraveling The Taste and Sensory Language of Chocolate

Despite what some may believe, "tasting" and "eating" are not the same thing . . .

Human responses to properties of foods are perceived through all five senses (sight, hearing, smell, taste and touch), so to truly experience chocolate, all of your senses should be engaged in a deliberate tasting.

It's all about focusing and paying attention.

There is no right and no wrong when it comes to tasting chocolate, but there's a lot to notice and discuss with those around you.

So, tune your senses! Alex de Haydu of Barry Callebaut will guide us in this Chocolate Tasting Ritual including accompanying sensory language in their '[Consumer Chocolate Sensory Wheel](#)'.

Join us on **Thursday April 21 at 6 pm to 7 pm** (*Arizona time – we never change!*) for a Zoom chocolate experience.

To fully participate, it is recommended to purchase the following five chocolates from your local Trader Joe's:





Zoom link is

Join Zoom Meeting

<https://arizona.zoom.us/j/88063228983>