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Appendix I

Taste Panel Hedonic Scale Form

Date:-

Please taste the sample of fresh lime fruit and put a check (✓) at the point of scale which describe your feeling about the fresh lime fruit.

	Skin color of fresh lime	Flavor of lime juice
like extremely		
like very much		
like moderately		
like slightly		
Neither like nor dislike		
Dislike slightly		
Dislike moderately		
Dislike very much		
Dislike extremely		

Please give your comments on the sample

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Will you accept to use these fresh lime fruits in the time of off-season

Yes

No

Appendix II

Hedonic scaling

Lime juice study

Name

Date

Direction : You will be sened with lime juice and will be asked to comment how much you like or dislike it. Put a check (✓) at the point of scale which best describe your feeling about the lime juice

	Sample No.			
	A	B	C	D
like extremely				
like very much				
like moderately				
like slightly				
neither like nor dislike				
dislike slightly				
dislike moderately				
dislike very much				
dislike extremely				

Comments:

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VITA

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