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Appendix

FACULTY OF SCIENCE AND TECHNOLOGY
UNIVERSITI SAHISLAM MALAYSIA
ANALYTICAL DESCRIPTIVE AND AFFECTIVE TEST

<table>
<thead>
<tr>
<th>AGE</th>
<th>DATE</th>
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<table>
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<tr>
<th>NATIONALITY</th>
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Hedonic test

Evaluate the bread samples given to you. Kindly mark the scale that reflect your attitudes using the code on the score sheet and indicate your preference (overall acceptability).

<table>
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<tr>
<th>Appearance</th>
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<table>
<thead>
<tr>
<th>Taste</th>
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<table>
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<table>
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<table>
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<tr>
<th>Overall acceptability</th>
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Comments:_________________________________________________________________________________________________________________________________________________