

Cheddar Cheese

SAMPLE 1

FLAVOR

SCORE: 12345678910

NO CRITICISM: 10NORMAL RANGE: 1-10

___ 1. Bitter

___ 2. Feed

___ 3. Fermented

___ 4. Flat / Low Flavor

___ 5. Fruity

___ 6. Heated

___ 7. High Acid

___ 8. Oxidized

___ 9. Rancid

___ 10. Sulfide

___ 11. Unclean

___ 12. Whey Taint

___ 13. Yeasty

___ 14. Metallic

BODY AND TEXTURE

SCORE: 12345

NO CRITICISM: 5NORMAL RANGE: 1-5

___ 1. Corky

___ 2. Crumbly

___ 3. Curdy

___ 4. Gassy

___ 5. Mealy

___ 6. Open

___ 7. Pasty

___ 8. Short

___ 9. Weak

___ 10. Crystals

SAMPLE 2

FLAVOR

SCORE: 12345678910

NO CRITICISM: 10NORMAL RANGE: 1-10

___ 1. Bitter

___ 2. Feed

___ 3. Fermented

___ 4. Flat / Low Flavor

___ 5. Fruity

___ 6. Heated

___ 7. High Acid

___ 8. Oxidized

___ 9. Rancid

___ 10. Sulfide

___ 11. Unclean

___ 12. Whey Taint

___ 13. Yeasty

___ 14. Metallic

BODY AND TEXTURE

SCORE: 12345

NO CRITICISM: 5NORMAL RANGE: 1-5

___ 1. Corky

___ 2. Crumbly

___ 3. Curdy

___ 4. Gassy

___ 5. Mealy

___ 6. Open

___ 7. Pasty

___ 8. Short

___ 9. Weak

___ 10. Crystals

Cheddar Cheese

SAMPLE 3

FLAVOR

SCORE: 12345678910

NO CRITICISM: 10NORMAL RANGE: 1-10

1. Bitter

2. Feed

3. Fermented

4. Flat / Low Flavor

5. Fruity

6. Heated

7. High Acid

8. Oxidized

9. Rancid

10. Sulfide

11. Unclean

12. Whey Taint

13. Yeasty

14. Metallic

BODY AND TEXTURE

SCORE: 12345

NO CRITICISM: 5NORMAL RANGE: 1-5

1. Corky

2. Crumbly

3. Curdy

4. Gassy

5. Mealy

6. Open

7. Pasty

8. Short

9. Weak

10. Crystals

SAMPLE 4

FLAVOR

SCORE: 12345678910

NO CRITICISM: 10NORMAL RANGE: 1-10

1. Bitter

2. Feed

3. Fermented

4. Flat / Low Flavor

5. Fruity

6. Heated

7. High Acid

8. Oxidized

9. Rancid

10. Sulfide

11. Unclean

12. Whey Taint

13. Yeasty

14. Metallic

BODY AND TEXTURE

SCORE: 12345

NO CRITICISM: 5NORMAL RANGE: 1-5

1. Corky

2. Crumbly

3. Curdy

4. Gassy

5. Mealy

6. Open

7. Pasty

8. Short

9. Weak

10. Crystals

Cheddar Cheese

SAMPLE 5

FLAVOR

SCORE: 12345678910

NO CRITICISM: 10NORMAL RANGE: 1-10

___ 1. Bitter

___ 2. Feed

___ 3. Fermented

___ 4. Flat / Low Flavor

___ 5. Fruity

___ 6. Heated

___ 7. High Acid

___ 8. Oxidized

___ 9. Rancid

___ 10. Sulfide

___ 11. Unclean

___ 12. Whey Taint

___ 13. Yeasty

___ 14. Metallic

BODY AND TEXTURE

SCORE: 12345

NO CRITICISM: 5NORMAL RANGE: 1-5

___ 1. Corky

___ 2. Crumbly

___ 3. Curdy

___ 4. Gassy

___ 5. Mealy

___ 6. Open

___ 7. Pasty

___ 8. Short

___ 9. Weak

___ 10. Crystals

SAMPLE 6

FLAVOR

SCORE: 12345678910

NO CRITICISM: 10NORMAL RANGE: 1-10

___ 1. Bitter

___ 2. Feed

___ 3. Fermented

___ 4. Flat / Low Flavor

___ 5. Fruity

___ 6. Heated

___ 7. High Acid

___ 8. Oxidized

___ 9. Rancid

___ 10. Sulfide

___ 11. Unclean

___ 12. Whey Taint

___ 13. Yeasty

___ 14. Metallic

BODY AND TEXTURE

SCORE: 12345

NO CRITICISM: 5NORMAL RANGE: 1-5

___ 1. Corky

___ 2. Crumbly

___ 3. Curdy

___ 4. Gassy

___ 5. Mealy

___ 6. Open

___ 7. Pasty

___ 8. Short

___ 9. Weak

___ 10. Crystals

Cheddar Cheese

SAMPLE 7

FLAVOR

SCORE: 12345678910

NO CRITICISM: 10NORMAL RANGE: 1-10

1. Bitter

2. Feed

3. Fermented

4. Flat / Low Flavor

5. Fruity

6. Heated

7. High Acid

8. Oxidized

9. Rancid

10. Sulfide

11. Unclean

12. Whey Taint

13. Yeasty

14. Metallic

BODY AND TEXTURE

SCORE: 12345

NO CRITICISM: 5NORMAL RANGE: 1-5

1. Corky

2. Crumbly

3. Curdy

4. Gassy

5. Mealy

6. Open

7. Pasty

8. Short

9. Weak

10. Crystals

SAMPLE 8

FLAVOR

SCORE: 12345678910

NO CRITICISM: 10NORMAL RANGE: 1-10

1. Bitter

2. Feed

3. Fermented

4. Flat / Low Flavor

5. Fruity

6. Heated

7. High Acid

8. Oxidized

9. Rancid

10. Sulfide

11. Unclean

12. Whey Taint

13. Yeasty

14. Metallic

BODY AND TEXTURE

SCORE: 12345

NO CRITICISM: 5NORMAL RANGE: 1-5

1. Corky

2. Crumbly

3. Curdy

4. Gassy

5. Mealy

6. Open

7. Pasty

8. Short

9. Weak

10. Crystals