**Contest assessment table**

**Assessment of the Product Sequence No. \_\_\_\_\_\_**

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| **CRITERIA** | **ASSESSMENT**(it is possible to gain 0-6 points within each criterion) |
| **APPEARANCE**ShapeSurface / crustColourGloss |   |
| **CONSISTENCY, TEXTURE**UniformityPorosityElasticityDrynessCrumbsJuicinessTendernessRigidityDefects, e.g., an unpleasant or inadequate structure |   |
| **TASTE**Sweetness, salinityAcidity, bitternessIntensity of tasteCharacterAftertasteBalanceDefects, e.g., burnt taste |   |
| **SMELL**Purity of the aromaIntensity of the aromaAcidityDefects, e.g., burnt smell |   |
| **Microbiological analysis (only for certain product categories)** |   |
| 1. What can I (as a juror) suggest changing or improving in the preparation or manufacturing of the product?   |
| 2. How can I use this product in cooking?   |
| 3. What is this product compatible with?   |
| SUM OF POINT VALUES |   |