**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**  Shape  Surface / crust  Colour  Gloss |  |
| **CONSISTENCY, TEXTURE**  Uniformity  Porosity  Elasticity  Dryness  Crumbs  Juiciness  Tenderness  Rigidity  Defects, e.g., an unpleasant or inadequate structure |  |
| **TASTE**  Sweetness, salinity  Acidity, bitterness  Intensity of taste  Character  Aftertaste  Balance  Defects, e.g., burnt taste |  |
| **SMELL**  Purity of the aroma  Intensity of the aroma  Acidity  Defects, 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 |  |