SCHOOL: **NAME:**

Yogurt

SAMPLE 1

FLAVOR SCORE: **1 2 3 4 5 6 7 8 9 10** NO CRITICISM: 10 NORMAL RANGE: 1-10

___ 1. Bitter
___ 2. Cooked
___ 3. Foreign
___ 4. High Acetaldehyde
___ 5. High Acid
___ 6. High Flavoring
___ 7. High Intensity Sweeteners
___ 8. High Sweetness
___ 9. Lacks Fine Flavor
___ 10. Lacks Freshness
___ 11. Low Acid
___ 12. Low Flavoring
___ 13. Low Sweetness
___ 14. Old Ingredient
___ 15. Oxidized
___ 16. Rancid
___ 17. Unclean
___ 18. Unnatural Flavor
___ 19. Yeasty

BODY AND TEXTURE SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Gel-Like
___ 2. Grainy
___ 3. High Astringency
___ 4. Ropy
___ 5. Too Firm
___ 6. Weak

APPEARANCE AND COLOR SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Color Leaching
___ 2. Excess Fruit
___ 3. Free Whey
___ 4. Lacks Fruit
___ 5. Lumpy
___ 6. Shrunken

SAMPLE 2

FLAVOR SCORE: **1 2 3 4 5 6 7 8 9 10** NO CRITICISM: 10 NORMAL RANGE: 1-10

___ 1. Bitter
___ 2. Cooked
___ 3. Foreign
___ 4. High Acetaldehyde
___ 5. High Acid
___ 6. High Flavoring
___ 7. High Intensity Sweeteners
___ 8. High Sweetness
___ 9. Lacks Fine Flavor
___ 10. Lacks Freshness
___ 11. Low Acid
___ 12. Low Flavoring
___ 13. Low Sweetness
___ 14. Old Ingredient
___ 15. Oxidized
___ 16. Rancid
___ 17. Unclean
___ 18. Unnatural Flavor
___ 19. Yeasty

BODY AND TEXTURE SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Gel-Like
___ 2. Grainy
___ 3. High Astringency
___ 4. Ropy
___ 5. Too Firm
___ 6. Weak

APPEARANCE AND COLOR SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Color Leaching
___ 2. Excess Fruit
___ 3. Free Whey
___ 4. Lacks Fruit
___ 5. Lumpy
___ 6. Shrunken

SCHOOL: **NAME:**

Yogurt

SAMPLE 3

FLAVOR SCORE: **1 2 3 4 5 6 7 8 9 10** NO CRITICISM: 10 NORMAL RANGE: 1-10

___ 1. Bitter
___ 2. Cooked
___ 3. Foreign
___ 4. High Acetaldehyde
___ 5. High Acid
___ 6. High Flavoring
___ 7. High Intensity Sweeteners
___ 8. High Sweetness
___ 9. Lacks Fine Flavor
___ 10. Lacks Freshness
___ 11. Low Acid
___ 12. Low Flavoring
___ 13. Low Sweetness
___ 14. Old Ingredient
___ 15. Oxidized
___ 16. Rancid
___ 17. Unclean
___ 18. Unnatural Flavor
___ 19. Yeasty

BODY AND TEXTURE SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Gel-Like
___ 2. Grainy
___ 3. High Astringency
___ 4. Ropy
___ 5. Too Firm
___ 6. Weak

APPEARANCE AND COLOR SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Color Leaching
___ 2. Excess Fruit
___ 3. Free Whey
___ 4. Lacks Fruit
___ 5. Lumpy
___ 6. Shrunken

SAMPLE 4

FLAVOR SCORE: **1 2 3 4 5 6 7 8 9 10** NO CRITICISM: 10 NORMAL RANGE: 1-10

___ 1. Bitter
___ 2. Cooked
___ 3. Foreign
___ 4. High Acetaldehyde
___ 5. High Acid
___ 6. High Flavoring
___ 7. High Intensity Sweeteners
___ 8. High Sweetness
___ 9. Lacks Fine Flavor
___ 10. Lacks Freshness
___ 11. Low Acid
___ 12. Low Flavoring
___ 13. Low Sweetness
___ 14. Old Ingredient
___ 15. Oxidized
___ 16. Rancid
___ 17. Unclean
___ 18. Unnatural Flavor
___ 19. Yeasty

BODY AND TEXTURE SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Gel-Like
___ 2. Grainy
___ 3. High Astringency
___ 4. Ropy
___ 5. Too Firm
___ 6. Weak

APPEARANCE AND COLOR SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Color Leaching
___ 2. Excess Fruit
___ 3. Free Whey
___ 4. Lacks Fruit
___ 5. Lumpy
___ 6. Shrunken

SCHOOL: **NAME:**

Yogurt

SAMPLE 5

FLAVOR SCORE: **1 2 3 4 5 6 7 8 9 10** NO CRITICISM: 10 NORMAL RANGE: 1-10

___ 1. Bitter
___ 2. Cooked
___ 3. Foreign
___ 4. High Acetaldehyde
___ 5. High Acid
___ 6. High Flavoring
___ 7. High Intensity Sweeteners
___ 8. High Sweetness
___ 9. Lacks Fine Flavor
___ 10. Lacks Freshness
___ 11. Low Acid
___ 12. Low Flavoring
___ 13. Low Sweetness
___ 14. Old Ingredient
___ 15. Oxidized
___ 16. Rancid
___ 17. Unclean
___ 18. Unnatural Flavor
___ 19. Yeasty

BODY AND TEXTURE SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Gel-Like
___ 2. Grainy
___ 3. High Astringency
___ 4. Ropy
___ 5. Too Firm
___ 6. Weak

APPEARANCE AND COLOR SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Color Leaching
___ 2. Excess Fruit
___ 3. Free Whey
___ 4. Lacks Fruit
___ 5. Lumpy
___ 6. Shrunken

SAMPLE 6

FLAVOR SCORE: **1 2 3 4 5 6 7 8 9 10** NO CRITICISM: 10 NORMAL RANGE: 1-10

___ 1. Bitter
___ 2. Cooked
___ 3. Foreign
___ 4. High Acetaldehyde
___ 5. High Acid
___ 6. High Flavoring
___ 7. High Intensity Sweeteners
___ 8. High Sweetness
___ 9. Lacks Fine Flavor
___ 10. Lacks Freshness
___ 11. Low Acid
___ 12. Low Flavoring
___ 13. Low Sweetness
___ 14. Old Ingredient
___ 15. Oxidized
___ 16. Rancid
___ 17. Unclean
___ 18. Unnatural Flavor
___ 19. Yeasty

BODY AND TEXTURE SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Gel-Like
___ 2. Grainy
___ 3. High Astringency
___ 4. Ropy
___ 5. Too Firm
___ 6. Weak

APPEARANCE AND COLOR SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Color Leaching
___ 2. Excess Fruit
___ 3. Free Whey
___ 4. Lacks Fruit
___ 5. Lumpy
___ 6. Shrunken

SCHOOL: **NAME:**

Yogurt

SAMPLE 7

FLAVOR SCORE: **1 2 3 4 5 6 7 8 9 10** NO CRITICISM: 10 NORMAL RANGE: 1-10

___ 1. Bitter
___ 2. Cooked
___ 3. Foreign
___ 4. High Acetaldehyde
___ 5. High Acid
___ 6. High Flavoring
___ 7. High Intensity Sweeteners
___ 8. High Sweetness
___ 9. Lacks Fine Flavor
___ 10. Lacks Freshness
___ 11. Low Acid
___ 12. Low Flavoring
___ 13. Low Sweetness
___ 14. Old Ingredient
___ 15. Oxidized
___ 16. Rancid
___ 17. Unclean
___ 18. Unnatural Flavor
___ 19. Yeasty

BODY AND TEXTURE SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Gel-Like
___ 2. Grainy
___ 3. High Astringency
___ 4. Ropy
___ 5. Too Firm
___ 6. Weak

APPEARANCE AND COLOR SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Color Leaching
___ 2. Excess Fruit
___ 3. Free Whey
___ 4. Lacks Fruit
___ 5. Lumpy
___ 6. Shrunken

SAMPLE 8

FLAVOR SCORE: **1 2 3 4 5 6 7 8 9 10** NO CRITICISM: 10 NORMAL RANGE: 1-10

___ 1. Bitter
___ 2. Cooked
___ 3. Foreign
___ 4. High Acetaldehyde
___ 5. High Acid
___ 6. High Flavoring
___ 7. High Intensity Sweeteners
___ 8. High Sweetness
___ 9. Lacks Fine Flavor
___ 10. Lacks Freshness
___ 11. Low Acid
___ 12. Low Flavoring
___ 13. Low Sweetness
___ 14. Old Ingredient
___ 15. Oxidized
___ 16. Rancid
___ 17. Unclean
___ 18. Unnatural Flavor
___ 19. Yeasty

BODY AND TEXTURE SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Gel-Like
___ 2. Grainy
___ 3. High Astringency
___ 4. Ropy
___ 5. Too Firm
___ 6. Weak

APPEARANCE AND COLOR SCORE: **1 2 3 4 5** NO CRITICISM: 5 NORMAL RANGE: 1-5

___ 1. Color Leaching
___ 2. Excess Fruit
___ 3. Free Whey
___ 4. Lacks Fruit
___ 5. Lumpy
___ 6. Shrunken