

Assessment guidelines

for

BUTTER & SPREADABLES



2021





Dear judge,

In connection with the assessment of dairy products at International Food Contest the individual judge carries great responsibility. Each judge needs to possess great knowledge of the products to be assessed. This is, however, not always possible if for instance the products in question are only produced at one or very few dairies. However, with an all-round knowledge of dairy production and products assessments, as well as the supporting product descriptions, any dairy professional should be able to assess the products presented.

It is essential to the organisers of International Food Contest that justice is rendered to each and every product to be assessed so that all products in a class are assessed according to the characteristic/description for the product.

The organisers of International Food Contest hope you will enjoy participating in the products assessments!

A handwritten signature in blue ink that reads "Naja Locht".

Naja Locht
Product Manager, Dairy





Butter & spreadables classes at International Food Contest 2021

- 310 Butter and ghee
- 320 Spreadables and blends
- 330 Butter and blends for presentation only

Electronic assessment system

An electronic assessment system will be used. This means that:

- Each judge must bring a laptop (mobile phones and tablets/iPads are **not** suited for running the assessment programme).
- The pc should be fully charged in advance, but a charger should be brought to be on the safe side.
- The pc must have internet connection (wifi).
- The browsers Firefox or Chrome must be installed on your pc as Internet Explorer does not work well with the assessment program.

Please note:

- The Chief Judge must log on as Judge no. 1
- The Observer must log on as Judge no. 10.

During the assessment, a full description of the product properties will be shown on the screen as well as assessment descriptions in so far as such have been submitted by the dairies. Products with no specific description will be assessed on the basis of the judges' professional experience and in accordance with trade specifications.

A default mark of 13 has been set for all products. If the judge does not actively change this mark, 13 will be registered as the property mark(s).

It is not possible to revert to a product to change a mark once the product marks have been submitted.

The judge

Any judge with a knowledge of

- The cheese quality
- The list of recognised faults (ref. page 4)
- The definition of the marking scale (ref. page 4)

independently and without interference gives his mark for each property of the products to be assessed. The principal mark will be calculated.

Each judge is expected to assess the products while being 100% objective in his assessment without being influenced by his own or others' interests, and following the standards or descriptions available for the product.

The chief judge

Even though the individual judge passes his grade independently the chief judge is responsible for ensuring correct assessments. Therefore, it is the right and duty of the chief



judge to draw attention to any judge's clear errors in assessment. This may happen by for instance referring to the product description for the product and to the definition of the marking scale. Likewise, it is the chief judge's task to point out to the judge if his marks deviate considerably from those of his follow judges.

1. At the start of the assessment the chief judge shall briefly refer to the requirements to the quality of the product, the faults and the marking scale.
2. During the assessment, it is the chief judge's task to ensure that the products arrive in the proper order, to adjust the speed of the assessment in a way so that all judges are occupied at all times, and without products piling up before a single judge.
3. As products are no longer re-assessed in case of major discordance on a mark it may be necessary to discuss a mark *before* all judges have submitted their marks as it is not possible to revert to a product once its marks have been submitted.

Marks for joint assessments are entered via the chief judge's logon. The chief judge may ask a fellow judge to enter the marks (using the chief judge's logon).

Marking scale

A scale of 15 is used for the assessments:

<i>Point</i>	<i>To be used for property marks</i>
15 points	Perfect
13 points	Good
11 points	Satisfactory
9 points	Small deviation
7 points	Obvious deviation which may harm the reputation of the product
5 points	Serious deviation which will harm the reputation of the product
3 points	Very serious deviation
1 point	Unacceptable deviation

Only uneven marks, i.e. 1-3-5-7-9-11-13 and 15, may be used for marking the individual product properties.

For marks of 9 or below a note on the fault *must* be given (ref. page 4).

If a product receives a calculated property mark of 3 or below, the product will exit the assessments.

Product properties

The following properties are judged:

- packaging
- external appearance
- consistency
- odour & flavour.

Packaging is judged in a joint assessment.

Recognised faults

Recognised faults for butter and spreadables are:

Butter and spreadables

Packaging

- 47 Fejl i datering / Error in date
- 48 Datering mangler / Date is missing
- 49 Utydelig datering / Indistinct date
- 50 Datering placeret forkert / Date wrongly placed
- 51 Aut. nummer mangler / Aut. number missing
- 52 Etiket placeret forkert / Label wrongly placed
- 53 Fejlfarve i folie / Off-color in foil
- 54 Farveafsmitning / Color staining
- 55 Folie skæv / Crooked foil
- 56 Krøllet folie / Wrinkled foil
- 57 Sprængt folie / Burst foil
- 59 Oblat mangler / Foil lid missing
- 60 Låg mangler / Lid missing
- 61 Forkert folie / Wrong foil
- 62 Lim på låg / Glue on lid
- 63 Lim på detailpakning / Glue on packaging
- 64 Ridset folie / Scratched foil
- 65 Dårlig svejsning / Welding error
- 66 Delaminering / Delamination
- 67 Delaminering på låg / Delamination on lid
- 68 Beskadiget emballage / Damaged packaging
- 69 Svøb ikke limet / Wrap not glued
- 70 Blækstøv / Ink dust
- 71 Snavset folie / Dirty foil
- 72 Emballage dækker ikke produkt / Packaging not covering product
- 73 Fedtudsivning / Grease leakage
- 74 Produkt på låg / oblat / Product on lid / foil lid
- 75 Udpresset produkt / Extruded product
- 76 Produkt udvendigt / Product on the outside of the packaging
- 77 Fedtopsugning i folie / Grease absorption in foil
- 78 Oblat skæv / Crooked foil lid
- 79 Ridser i emballagen / Scratches in packaging
- 80 Dot fejl / Dot errors
- 81 Andet / Other
- 46 Skæv svejsning / Welding error

External appearance

- 1 Åben / Open
- 2 Hullet / Hole
- 3 Lagdelt / Layered
- 4 Olieudtræk / Extracted oil
- 5 Fugtgrube / Moisture pit
- 6 Fugt / Moisture
- 7 Plettet / Speckled
- 8 Saltskjoldet / Salt mottled
- 9 Flerfarvet / Nuanced
- 10 Fremmedlegemer, smuds / Foreign object, dirt
- 11 Mug / Mould
- 12 Adskilt / Separated
- 13 Brun persille / Brown parsley leaves
- 14 Dårlig krydderifordeling / Poor seasoning distribution
- 15 Grove krydderier / Course seasoning
- 16 Andet / Other
- 46 Skæv svejsning / welding error

Consistency

- 17 Løs / Loose
- 18 Blød / Soft
- 19 Fedtet / Greasy
- 20 Sej / Chewy
- 21 Hård / Hard
- 22 Sprød / Brittle
- 23 Kort / Short
- 27 Hårde, tørre krydderier / hard, dry seasoning
- 28 Klumper af hvidløgs mel / Chunks of garlic flour
- 29 Andet / Other

Odour and flavour

- 30 Afsmag / Off flavour
- 31 Fodersmag / Feed flavour
- 32 Gærsur / Yeasty, sour
- 33 Osted / Cheesy, rancid
- 34 Blåsur / Blue-sour, imperfect aroma
- 35 Kogt / Boiled
- 36 Branket / Burned, malty
- 37 Saltgrov / Course salt flavour
- 38 Tælllet / Tallow
- 39 Oliet / Oily
- 40 Harsk / Rancid
- 41 Gammel / Stale

42 Kemikalieafsmag / Chemical flavour
43 Fad / Insipid

44 Sur / Acidic, bitter
45 Andet / Other

Ghee

External appearance

12 Adskilt / Separated

9 Flerfarvet / Nuanced

4 Olieudtræk / Extracted oil

10 Fremmedlegemer, smuds / Foreign
objects, dirt

11 Mug / Mould

16 Andet / other

Consistency

21 Hård / Hard

18 Blød / Soft

24 Salveagtig / Unctuous

25 Grovkornet / Coarse grained

26 Andet / Other

Odour and flavour

39 Oliet / Oily

38 Tælllet / Tallow

40 Harsk / Rancid

36 Branket / Burned, malty

42 Kemikalieafsmag / Chemical flavour

41 Gammel / Stale

30 Afsmag / Off flavour

45 Andet / Other