

# Assessment guidelines

for

## BUTTER & SPREADABLES



2022





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 black ink that reads "Lonnie Hirtz Nielsen".

Lonnie Hirtz Nielsen  
*Product Manager, Dairy*



## Butter & spreadables classes at International Food Contest 2022

- 310 Butter
- 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 and Microsoft Edge 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 product 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**

Fejl i datering / Error in date  
 Datering mangler / Date is missing  
 Utydelig datering / Indistinct date  
 Datering placeret forkert / Date wrongly placed  
 Aut. nummer mangler / Aut. number missing  
 Etiket placeret forkert / Label wrongly placed  
 Fejlfarve i folie / Off-color in foil  
 Farveafsmitning / Color staining  
 Folie skæv / Crooked foil  
 Krøllet folie / Wrinkled foil  
 Sprængt folie / Burst foil  
 Oblat mangler / Foil lid missing  
 Låg mangler / Lid missing  
 Forkert folie / Wrong foil  
 Lim på låg / Glue on lid  
 Lim på detailpakning / Glue on packaging  
 Ridset folie / Scratched foil  
 Dårlig svejsning / Welding error  
 Delaminering / Delamination  
 Delaminering på låg / Delamination on lid  
 Beskadiget emballage / Damaged packaging  
 Svøb ikke limet / Wrap not glued  
 Blækstøv / Ink dust  
 Snavset folie / Dirty foil  
 Emballage dækker ikke produkt / Packaging not covering product  
 Fedtudsivning / Grease leakage  
 Produkt på låg / oblat / Product on lid / foil lid  
 Udpresset produkt / Extruded product  
 Produkt udvendigt / Product on the outside of the packaging  
 Fedtopsugning i folie / Grease absorption in foil  
 Oblat skæv / Crooked foil lid  
 Ridser i emballagen / Scratches in packaging  
 Dot fejl / Dot errors  
 Andet / Other  
 Skæv svejsning / Welding error

### **External appearance**

Åben / Open  
 Hullet / Hole  
 Lagdelt / Layered  
 Oliedutræk / Extracted oil  
 Fugtgrube / Moisture pit  
 Fugt / Moisture  
 Plettet / Speckled  
 Saltskjoldet / Salt mottled  
 Flerfarvet / Nuanced  
 Fremmedlegemer, smuds / Foreign object, dirt  
 Mug / Mould  
 Adskilt / Separated  
 Brun persille / Brown parsley leaves  
 Dårlig krydderifordeling / Poor seasoning distribution  
 Grove krydderier / Course seasoning  
 Andet / Other  
 Skæv svejsning / welding error

### **Consistency**

Løs / Loose  
 Blød / Soft  
 Fedtet / Greasy  
 Sej / Chewy  
 Hård / Hard  
 Sprød / Brittle  
 Kort / Short  
 Hårde, tørre krydderier / hard, dry seasoning  
 Klumper af hvidløgs mel / Chunks of garlic flour  
 Andet / Other

### **Odour and flavour**

Afsmag / Off flavour  
 Fodersmag / Feed flavour  
 Gærsur / Yeasty, sour  
 Ostesur / Cheesy, rancid  
 Blåsur / Blue-sour, imperfect aroma  
 Kogt / Boiled  
 Branket / Burned, malty  
 Saltgrov / Course salt flavour  
 Tælllet / Tallow  
 Oliet / Oily  
 Harsk / Rancid  
 Gammel / Stale



Kemikalieafsmag / Chemical flavour  
Fad / Insipid

Sur / Acidic, bitter  
Andet / Other

