

Assessment guidelines

for

BUTTER & SPREADABLES



2024





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!

Birger Holmeå Christiansen
Product Manager and Chief Judge





Butter & spreadable classes at International Food Contest 2022

- 310 Butter
- 320 Spreadable 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 will give grades on paper. List will be provided.

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.

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 recognized faults (ref. page 5)
- 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 teamleader judge

Even though the individual judge passes his grade independently the teamleader judge is responsible for ensuring correct assessments.

1. At the start of the assessment the teamleader 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 teamleader 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 always occupied, and without products piling up before a single judge.
3. If a judge observe fault to be given grade 7 or below, the teamleader judge must be informed immediately, and the product will be assessed in plenum.

Marks for joint assessments are entered via the teamleader judge's logon. The teamleader judge may ask a fellow judge to enter the marks (using the teamleader 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 5).

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 spreadable are:

Butter and spreadable

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
 Fedtop sugning 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
 Olieudtræk / 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 hvidløgsmel / 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