

# Assessment guidelines

for

## LIQUID MILK PRODUCTS



2021

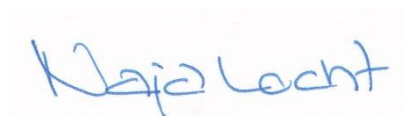


Dear judge,

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*

## Liquid milk classes at International Food Contest 2021

- 510 Skimmed milk, semi-skimmed milk and whole milk
- 511 Cream, min. 8 % fat
- 512 Unfermented ESL and UHT products
- 513 Unfermented lactose-free and vitamin fortified products
- 520 Fermented spoonable products, natural <3.5% fat (minus yoghurt)
- 521 Fermented spoonable products, natural ≥3.5% fat (minus yoghurt)
- 522 Skyr, natural and flavoured
- 530 Yoghurt made from skimmed milk or semi-skimmed milk <3% fat
- 540 Yoghurt made from whole milk ≥3% fat
- 550 Fermented drinking and spoonable products, flavoured
- 560 Unfermented milk drinks, softice mix, milk desserts etc.
- 561 Flavoured milk and chocolate milk
- 570 Sauces, soups etc.
- 580 Ice cream

## 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 6)
- 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 6).

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



## Product properties

### Liquid milk products

The following properties are assessed:

1. Packaging
2. Product external appearance and consistency
3. Odour and flavour.

Properties 1 and 2 are assessed by all judges by group marking, and odour & flavour is assessed individually.

### Ice-cream

The following properties are assessed:

1. Appearance (external + internal) of the ice-cream
2. Consistency (body)
3. Odour and flavour.

Properties 1 and 2 are assessed by all judges by group marking, and odour & flavour is assessed individually.

The following guidelines apply for assessing ice-cream properties:

Appearance (external+internal): Assessment of packaging, label and date stamp among other things.

Colour, air bubbles, ingredients etc.

Consistency: Is the consistency as expected for the product?

Odour & flavour: The judge shall smell and taste the ice-cream and decide if the ice-cream has a wrong taste in the shape of off-taste from e.g. fat hydrolysis (rancid), if the ice-cream is unclean or has other faults.

## Special conditions to take into account when assessing liquid milk products

### Shaking products

Products without stabiliser: To be shaken if stated on the packaging.

Acidified products: Before stirring/shaking the product is assessed for any whey separation.

Unhomogenised products: Before the product is turned over, creaming is assessed visually. Subsequently the product is turned over.

### Two-chamber products and two-tier products

As far as two-chamber products and two-tier products is concerned, the following rules apply:



*Two-chamber products:*

- Appearance: normal assessment.
- Consistency: the milk part is assessed as normal.
- Odour & flavour: prior to the assessment of Odour & flavour the crewmember mixes the contents of the two chambers, and assessment is made of this mixture so that all judges taste identical mixtures.

*Two-tier products:*

- Appearance: normal assessment.
- Consistency: the product is poured onto a flat plate, and a single mark is passed on the consistency of sauce and milk part.
- Odour & flavour: the judge passes a mark on the main impression from his own mixture.

## Recognised faults

Recognised faults for liquid milk and ice-cream are:

### Liquid milk products

*External appearance, packaging*

- 1 Beskadiget/Damaged
- 2 Blød/Squashy
- 3 Brændt svejsesøm/Burned weld
- 4 Dekorfejl/Ink error
- 5 Farveafsmitning/Staining
- 6 Fejl-mangler i deklarerings/Error in declaration
- 7 Fremdatering/Dated forward
- 8 Over-undervægt/Over-underweight
- 9 Paneler flosset/Delaminating paper
- 10 Produktrester udvendigt/Residues externally
- 11 Revner i bæger el.låg/Fractured container or lid
- 12 Ridset karton/Scratched carton
- 13 For svag el. kraftig svejsning/Weak or severe welding
- 14 Udbuling/Bulging
- 15 Utydelig dato el. mejerinummer/Indistinct date or dairy tracking
- 16 Utæt emballage/Leaking package
- 17 Andet/Other
- 65 Skæv svejsning/welding error

*Consistency*

- 18 Bundfald/Precipitate
- 19 Fedtudskillelse/Fat separation
- 20 Flødeafsætning/Cream build-up
- 21 Flødeklumper/Cream clumps
- 22 Flødelag mangler/Lacking cream line

- 23 Flødeprop/Cream plug
- 24 Fnugget/Flocculent
- 25 Fremmedlegeme/Foreign object
- 26 Grynet/Gritty
- 27 Klumpet/Lumpy
- 28 Luftfyldt/Air bubbles
- 29 Skimmel/Mould
- 30 Slimet, trådtrækkende/Slimy
- 31 Sødskoaguleret/Sweet curdled
- 32 Tynd i top el. bund/Thin top or bottom
- 33 Tynd/Viscous
- 34 Uensartet/Uneven
- 35 Ustabil/Unstable
- 36 Valle i top el. bund/Top or bottom whey separation
- 37 Andet/Other

*Odour and flavour*

- 38 Afsmag/Off flavour
- 39 Atypisk/Atypical
- 40 Atypisk frugtsmag/Atypical fruit flavour
- 41 Bitter/Bitter
- 42 Blåsur/Blue-sour, yoghurt flavour
- 43 Branket/Burned, malty
- 44 Essenssmag/Synthetic flavour
- 45 Fad/Insidious
- 46 Fodersmag/Feed flavour
- 47 Svag el. kraftig frugtsmag/Weak or severe fruit flavour

- 48 Svag el. kraftig kakaosmag/Weak or severe cocoa flavour
- 49 For sød/Too sweet
- 50 Frugtsmag/Fruit flavour
- 51 Gammel/Stale
- 52 Gær el. mugsmag/Mouldy or yeast-like flavour
- 53 Harsk/Rancid
- 54 Karamelsmag/Caramel flavor
- 55 Citrusmag/Citrus flavor

- 56 Kogt/Boiled
- 57 Sur el. syrlig/Sour, acidic
- 58 Sveden, brændt/Scorched
- 59 Sødlig/Sweet
- 60 Tælllet/Tallow
- 61 Vammel/Sickening
- 62 Rådden/Rotten
- 63 Vandet/Watered flavor
- 64 Andet/Other

### Ice-cream

#### *External appearance*

- 1 Defekt emballage/Defect Packaging
- 2 Skadet, snavset emballage/Damaged, dirty packaging
- 3 Åben svejsning/Open welding
- 4 For lidt fyldt/Not enough filling
- 5 Overfyldt/Overfilled
- 6 Rumsvind/Compact
- 7 Smeltet/Melted
- 8 Iskrystaller/Ice crystals
- 9 Deform/Misshaped
- 10 Ødelagt indpakning/Damaged packaging
- 11 Klæbende indpakning/Sticky packaging
- 12 Brækket pind/Broken popsicle
- 13 Skæv isat pind/Tilted popsicle
- 14 Ufuldstændig dækkende coating/Incomplete coating
- 15 Coating for langt fra pinden/Coating too far from popsicle
- 16 Coating for tyk/Coating too thick
- 17 Coating for tynd/Coating too thin
- 18 Ødelagt coating/Damaged coating
- 19 Ødelagt vaffel el. kiks/Damaged cone or biscuits
- 20 Mat farve/Matte colour
- 21 For meget farve/Too much colour
- 22 For lidt farve/Too little colour
- 23 Uensartet farve/Uneven colour
- 24 Atypisk farve/Atypical colour
- 25 Lufthuller/Air bubbles
- 26 Forkert mængde ingrediens/Incorrect quantity of the ingredient
- 27 Dårlig fordeling af tilsatte ingredienser/Poor distribution of added ingredients

- 28 Fremmede partikler/Foreign particles
- 29 Andet/Other
- 66 Skæv svejsning/Welding error

#### *Consistency*

- 30 Grynet/Gritty
- 31 Fedtet/Greasy
- 32 Uensartet/Uneven
- 33 Sprød, kort/Brittle, short
- 34 Smuldrende/Crumby
- 35 Grov, iset/Coarse, icy
- 36 Løs, skummende/Loose, foamy
- 37 Gummiagtig, klæbrig/Rubbery, sticky
- 38 Tung, buddingeagtig/heavy, pudding-like
- 39 Vandet/Watery
- 40 Sneet/Snowy
- 41 Svampet/Spongy
- 42 Kold/Cold
- 43 Opblødt vaffel el. kiks/Soaked cone or biscuits
- 44 Andet/Other

#### *Odour and flavour*

- 45 Smagsløs/Tasteless
- 46 For kraftig smag/Too intense flavour
- 47 Ukarakteristisk/Uncharacteristic
- 48 Gammel/Stale
- 49 Uren/Unclean
- 50 Atypisk/Atypical
- 51 Sur/Sour
- 52 Maltsmag/Malt flavor
- 53 Kogt/Boiled
- 54 Harsk/Rancid
- 55 Iltet/Oxidised
- 56 Metalsmag/Metallic taste
- 57 Papsmag/Cardboard taste



58 Oliet/Oily  
59 Tælllet/Tallow  
60 Bitter/Bitter  
61 Mangler sødhed/Lacking sweet taste

62 For sød/Too sweet  
63 Vallesmag/Taste of whey  
64 Kemikalieafsmag/Chemical flavour  
65 Andet/Other

