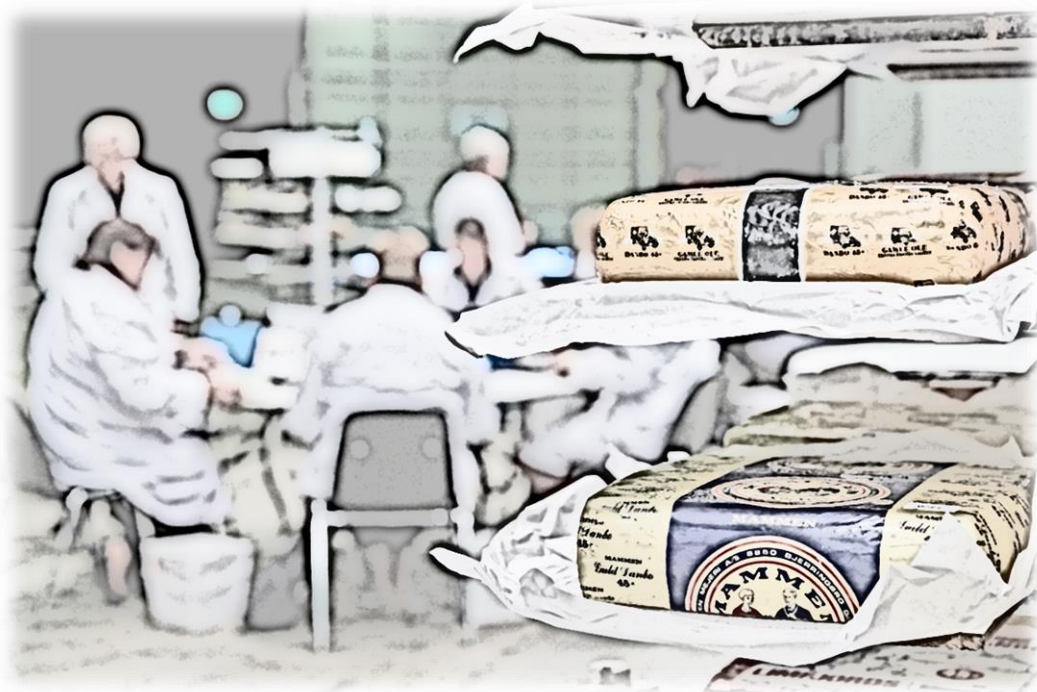


Assessment guidelines

for

CHEESE



2021

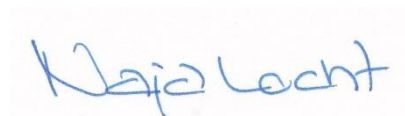


Dear judge,

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

Cheese classes at International Food Contest 2021

10. Plain and sweet fresh cheeses and cream cheeses
 20. Spicy fresh cheeses and cream cheeses
 30. Processed cheese - all types
 40. Other fresh cheese, natural and flavoured
 50. Whole white mould cheese and blue/white mould cheese
 60. Danablu (PGI) (whole as well as wedges, hunks and slices)
 70. White cheese, traditional
 80. White cheese, ultra-filtrated
 81. Combi white, ultra-filtrated
 90. Surface-ripened/smear-ripened whole cheeses
 100. Surface-ripened/smear-ripened chunks and wedges
 110. Whole blue mould cheeses
 120. Rindless cheeses
 130. Specialty cheeses, whole
 140. Specialty cheeses, chunks and wedges
 150. Cheddar and Mozzarella (whole and grated) as well as other grated/cubed cheeses
 160. Mould-ripened cheeses – wedges, chunks and slices
 170. Sliced yellow cheese
 180. Norwegian specialty cheeses (e.g. Norwegian brown whey cheese) (not applicable in 2021)
610. Products manufactured from other milk than cow's milk, or from mixtures (in 2021, exclusively cheese)

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 nr. 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, it will be exit the assessments.

Product properties

The following properties are judged:

- The external appearance of the cheese, its colour, its structure, its consistency and its odour & flavour.
- However, for classes 10, 20, 30 and 40 the following properties apply: the external appearance of the cheese, the internal appearance of the cheese, its consistency and its odour & flavour.
- In some classes packaging receives its own mark.

For the individual properties, the following applies:

External appearance:	The shape, rind, mould (if any) or smear growth are assessed together with the quality of waxing (if any) or other surface treatment.
Packaging:	The term “packaging” is understood as the packaging outside the cheese itself. The packaging is assessed in relation to among other things foil, print, date stamping, labels and weldings.
Colour of the cheese:	The colour of the cheese on the cutting surface, i.e. the colour inside the cheese. If the colour of the cheese is uneven or atypical, this should be noted. More or less yellow colour due to the feed of the cows should, however, not be noted.
Structure:	Based on the characteristics of the cheese in question the holes in the cheese are assessed – size of holes, and whether they have the correct shape and placement, as well as numbers. At the same time, any requirements to inner mould growth are assessed.
Internal appearance:	Mainly for the cheese types with somewhat different requirements to the structure of the cheese.
Consistency:	Assessment is made of whether the cheese is too hard or too soft. Too short or too tough. Whether the cheese is dry or sticky, or too crisp or flappy.
Odour & flavour:	The judge smells and tastes the cheese in order to decide if the cheese has any faults in the shape of off-taste



of for instance feed, yeast, unwanted fat hydrolysis (rancid) or other. At the same time assessment is made as to whether the cheese is aromatic and has the correct acidity and saltiness.

Special notes concerning joint assessment

A number of cheese classes have joint assessment for some properties.

Joint assessment marks will be entered on the Chief Judge's logon.

Joint assessment of chunks and slices

In connection with joint assessment of chunks and slices the following guidelines should be followed:

The cheese labelled "For grading" shall be used for the joint assessment of Packaging, External Appearance, Structure and Colour, and the same cheese shall at a later stage be circulated among the judges for their individual assessment of Consistency and Odour & Flavour. After assessment of the packaging the chief judge opens the cheese package, removes and packaging, and continues the assessment.

Recognised faults

Recognised faults for cheese are:

Fresh cheese, cream cheese, processed cheese and other fresh cheese

External appearance

- 17 Blæret / Air bubbles
- 18 Dårlig fyldning / Uneven filling
- 19 Fedtudtræk / Visible fat
- 20 Fugtig / Wet surface
- 28 Muggen / Musty
- 21 Nister / Gritty
- 22 Skjoldet / Mottled
- 23 Smudspartikler / Particles of dirt
- 15 Væsker / Free moisture
- 16 Andet / Other

Internal appearance

- 58 Atypisk / Atypical
- 63 Blank / Glossy
- 59 Flerfarvet / Mottled
- 64 Hullet / Large holes
- 65 Plettet / Speckled
- 66 Væsker / Free moisture
- 61 Åben / Open
- 62 Andet / Other

Consistency

- 92 Blød / Soft
- 94 Fast / Firm
- 97 Klæg / Sticky
- 98 Løs / Loose
- 100 Sandet / Sandy
- 101 Sej / Chewy
- 93 Sprød / Brittle
- 103 Tungsmeltelig / Heavy melting
- 102 Andet / Other

Odour & flavour

- 115 Branket / Burned flavour
- 118 Fad / Lacking taste
- 116 Kemikalieafsmag / Chemical flavour
- 114 Sur / Sour
- 117 Syrlig / Acidic
- 113 Harsk / Rancid
- 123 Uren / Unclean
- 112 Afsmag / Off flavour
- 124 Andet / Other



White and blue mould cheese

External appearance

- 2 Angrebet, opløst / Affected, dissolved
37 Bleg el. kraftig farve / Pale or strong colour
38 Brunskjoldet / Discolored mould
6 Deform / Misshaped
8 Fedtet / Greasy
20 Fugtig / Wet surface
39 Løs skimmel / Loose mould
23 Smudspartikler / Particles of dirt
40 Tyk skimmel / Thick mould
41 Tynd skimmel / Thin mould
42 Tør skimmel / Dry mould
43 Udtørret / Dried out
44 Ujævn / Uneven
16 Andet / Other

Colour

- 53 Atypisk / Atypical
51 Skjoldet / Mottled
52 Andet / Other

Structure

- 75 Flækket / Fractured
90 Indre skimmel / Inner mould
85 Overskimlet / Too much mould
91 Småhullet / Pinholes
77 Tæt / Compact
70 Underskimlet / Lacking mould
78 Åben / Open

- 82 Andet / Other

Consistency

- 92 Blød / Soft
94 Fast / Firm
99 Randblød / Soft under the rind
101 Sej / Chewy
93 Sprød / Brittle
95 Tør / Dry
105 Udtørrede stikkanaler / Dry piercing holes
106 Urene stikkanaler / Unclean piercing holes
102 Andet / Other

Odour & flavour

- 112 Afsmag / Off flavour
130 Ammoniaksmag, lugt / Ammonium aroma
125 Bitter / Bitter
118 Fad / Lacking taste
113 Harsk / Rancid
131 Jordlugt / Mouldy odor
116 Kemikalieafsmag / Chemical flavour
110 Saltbitter / Bitter or significant salt flavour
126 Skarp / Pungent
114 Sur / Sour
117 Syrlig / Acidic
124 Andet / Other

Blue mould cheese

External appearance

- 2 Angrebet, opløst / Affected, dissolved
6 Deform / Misshaped
8 Fedtet / Greasy
10 Hornet / Horned
24 Høj, lav / High or low
25 Kit i stikkanalerne / Putty piercing holes
3 Misfarvet / Discolored
28 Muggen / Musty
13 Svag / Weak
14 Såret / wounded
15 Væsker / Free moisture
16 Andet / Other

Colour

- 53 Atypisk / Atypical
50 Rødrandet / Red rind
51 Skjoldet / Mottled
52 Andet / Other

Structure

- 75 Flækket / Fractured
83 Gæret / Fermentation holes
84 Hvidrandet / Pale or white rind
85 Overskimlet / Too much mould
77 Tæt / Compact
70 Underskimlet / Lacking mould
74 Uregelmæssig / Irregular

78 Åben / Open
82 Andet / Other

Consistency

92 Blød / Soft
96 Hård / Hard
97 Klæg / Sticky
100 Sandet / Sandy
101 Sej / Chewy
93 Sprød / Brittle
104 Uensartet / Uneven
102 Andet / Other

Odour & flavour

112 Afsmag / Off flavour
108 Atypisk / Atypical
125 Bitter / Bitter
118 Fad / Lacking taste
121 Fordærvet / Spoiled
113 Harsk / Rancid
122 Salt / Salty
110 Saltbitter / Bitter or significant salt-flavour
126 Skarp / Pungent
114 Sur / Sour
117 Syrlig / Acidic
124 Andet / Other

Blue cheese – wedges, chunks and slices

Packaging

134 Dårlig renskæring-klargøring / Wax on slices
135 Fejl ved lågpåsatning (skiveost) / Error in lidding
136 For stor emballage / Packaging too big
137 Hul i pakning / Hole in packaging
138 Kondensdannelse / Condensation
139 Luft mellem skiverne / Air between slices
140 Løs pakning / Loose packaging
141 Løse etiketter / Loose labels
142 Nedgledet (skiveost) / Slices slipped down
143 Sammenhængende / Sticking together
144 Skæv stabling / Unevenly piled
145 Skæve etiketter / Crooked labels
146 Snavset film-folie / Dirty film-sheet
147 Stemplingsfejl / Stamping error
148 Svejsningsfejl / Welding defect
149 Uensartet udskæring / Uneven slicing
150 Væsker / Free moisture
151 Andet / Other
152 Dato / Indistinct date
153 Fejlplaceret dato / Date placed wrong

External appearance

2 Angrebet, opløst / Affected, dissolved
6 Deform / Misshaped

8 Fedtet / Greasy

10 Hornet / Horned
24 Høj, lav / High or low
25 Kit i stikkanalerne / Putty piercing holes
3 Misfarvet / Discolored
28 Muggen / Musty
13 Svag / Weak
14 Såret / wounded
15 Væsker / Free moisture
16 Andet / Other

Colour

53 Atypisk / Atypical
50 Rødrandet / Red rind
51 Skjoldet / Mottled
52 Andet / Other

Structure

75 Flækket / Fractured
83 Gæret / Fermentation holes
84 Hvidrandet / Pale or white rind
85 Overskimlet / Too much mould
77 Tæt / Compact
70 Underskimlet / Lacking mould
74 Uregelmæssig / Irregular
78 Åben / Open
82 Andet / Other

Consistency

92 Blød / Soft
96 Hård / Hard
97 Klæg / Sticky

100 Sandet / Sandy
101 Sej / Chewy
93 Sprød / Brittle
104 Uensartet / Uneven
102 Andet / Other

Odour & flavour

112 Afsmag / Off flavour
108 Atypisk / Atypical
125 Bitter / Bitter

118 Fad / Lacking taste
121 Fordærvet / Spoiled
113 Harsk / Rancid
122 Salt / Salty
110 Saltbitter / Bitter or significant salt flavour
126 Skarp / Pungent
114 Sur / Sour
117 Syrlig / Acidic
124 Andet / Other

White and blue mould cheese, wedges, chunks and slices

Packaging

134 Dårlig renskæring-klargøring / Wax on slices
135 Fejl ved lågpåsatning (skiveost) / Error in lidding
136 For stor emballage / Packaging too big
137 Hul i pakning / Hole in packaging
138 Kondensdannelse / Condensation
139 Luft mellem skiverne / Air between slices
140 Løs pakning / Loose packaging
141 Løse etiketter / Loose labels
142 Nedgledet (skiveost) / Slices slipped down
143 Sammenhængende / Sticking together
144 Skæv stabling / Unevenly piled
145 Skæve etiketter / Crooked labels
146 Snavset film-folie / Dirty film-sheet
147 Stemplingsfejl / Stamping error
148 Svejsningsfejl / Welding defect
149 Uensartet udskæring / Uneven slicing
150 Væsker / Free moisture
151 Andet / Other
152 Dato / Indistinct date
153 Fejlplaceret dato / Date placed wrong

External appearance

2 Angrebet, opløst / Affected, dissolved
37 Bleg el. kraftig farve / Pale or strong colour
38 Brunskjoldet / Discolored mould
6 Deform / Misshaped

8 Fedtet / Greasy
20 Fugtig / Wet surface
39 Løs skimmel / Loose mould
23 Smudspartikler / Particles of dirt
40 Tyk skimmel / Thick mould
41 Tynd skimmel / Thin mould
42 Tør skimmel / Dry mould
43 Udtørret / Dried out
44 Ujævn / Uneven
16 Andet / Other

Colour

53 Atypisk / Atypical
51 Skjoldet / Mottled
52 Andet / Other

Structure

75 Flækket / Fractured
90 Indre skimmel / Inner mould
84 Hvidrandet / Pale or white rind
85 Overskimlet / Too much mould
91 Småhullet / Pinholes
77 Tæt / Compact
70 Underskimlet / Lacking mould
74 Uregelmæssig / Irregular
78 Åben / Open
82 Andet / Other

Consistency

92 Blød / Soft
94 Fast / Firm
99 Randblød / Soft under the rind
101 Sej / Chewy
93 Sprød / Brittle
95 Tør / Dry
105 Udtørrede stikkanaler / Dry piercing holes

106 Urene stikkanaler / Unclean piercing holes

102 Andet / Other

Odour & flavour

112 Afsmag / Off flavour

108 Atypisk / Atypical

130 Ammoniaksmag, lugt / Ammonium aroma

125 Bitter / Bitter

118 Fad / Lacking taste

113 Harsk / Rancid

122 Salt / Salty

131 Jordlugt / Mouldy odor

116 Kemikalieafsmag / Chemical flavour

110 Saltbitter / Bitter or significant salt flavour

126 Skarp / Pungent

114 Sur / Sour

117 Syrlig / Acidic

124 Andet / Other

White cheese

External appearance

2 Angrebet, opløst / Affected, dissolved

17 Blæret / Air bubbles

26 Bøde hjørner / Soft corners

6 Deform / Misshaped

8 Fedtet / Greasy

27 Indsunken / Sunken

28 Muggen / Musty

23 Smudspartikler / Particles of dirt

29 Vedhæng / Adherent

16 Andet / Other

Colour

53 Atypisk / Atypical

51 Skjoldet / Mottled

54 Smudspartikler / Particles of dirt

52 Andet / Other

Structure

71 Finpibet / Pinholes

75 Flækket / Fractured

86 Grov / Coarse

79 Hullet / Large holes

87 Løbefejl / Fraction error

74 Uregelmæssig / Irregular

82 Andet / Other

Consistency

92 Blød / Soft

96 Hård / Hard

97 Klæg / Sticky

100 Sandet / Sandy

93 Sprød / Brittle

102 Andet / Other

Odour & flavour

125 Bitter / Bitter

115 Branket / Burned flavour

127 Fersk / Lacking salt

109 Gærsmag / Yeasty

113 Harsk / Rancid

116 Kemikalieafsmag / Chemical flavour

122 Salt / Salty

110 Saltbitter / Bitter or significant salt flavor

114 Sur / Sour

117 Syrlig / Acidic

128 Tælllet / Tallow

123 Uren / Unclean

124 Andet / Other

Yellow cheese

External appearance

6 Deform / Misshaped

7 Dårlig lugt / Bad odour from surface

45 Dårlig renskæring-klargøring / Wax on product

8 Fedtet / Greasy

9 Foldet / Folded

34 Foliefejl / Error in packaging film

20 Fugtig / Wet surface

10 Hornet / Horned

11 Kittet / Putty

3 Misfarvet / Discolored

28 Muggen / Musty

2 Angrebet, opløst / Affected, dissolved

12 Parafineringsfejl / Error in waxing

22 Skjoldet / Mottled

1 Snavset / Dirty

46 Stemplingsfejl / Smudged

13 Svag / Weak

14 Såret / Wounded

16 Andet / Other

Colour

- 47 Hvidlig / Pale
- 48 Lysrandet / Pale or white rind
- 5 Manglende krystaller / Lacking crystals
- 56 Marmoreret / Marbled
- 57 Misfarvet / Discolored
- 49 Mørkrandet / Dark rind
- 50 Rødrandet / Red rind
- 51 Skjoldet / Mottled
- 54 Smudspartikler / Particles of dirt
- 52 Andet / Other

Structure

- 68 Atypisk / Atypical
- 71 Finpibet / Pinholes
- 75 Flækket / Fractured
- 83 Gæret / Fermentation holes
- 69 Ingrediensfejl / Wrong ingredients or distribution
- 72 Krølpiobet / Irregular holes
- 76 Lagdelt / Layered
- 80 Mangepibet / Too many holes
- 73 Randgæret / Holes near rind
- 77 Tæt / Compact
- 74 Uregelmæssig / Irregular
- 78 Åben / Open
- 82 Andet / Other

Consistency

- 92 Blød / Soft
- 94 Fast / Firm

- 97 Klæg / Sticky
- 98 Løs / Loose
- 107 Manglende krystaller / Lacking crystals
- 99 Randblød / Soft under the rind
- 100 Sandet / Sandy
- 101 Sej / Chewy
- 93 Sprød / Brittle
- 102 Andet / Other

Odour & flavour

- 112 Afsmag / Off flavour
- 108 Atypisk / Atypical
- 125 Bitter / Bitter
- 115 Branket / Burned flavour
- 118 Fad / Lacking taste
- 121 Fordæret / Spoiled
- 109 Gærsmag / Yeasty
- 113 Harsk / Rancid
- 116 Kemikalieafsmag / Chemical flavour
- 119 Kitsmag / Putty taste
- 132 Kraftig / Too strong
- 133 Manglende krydderismag / Lacking spice flavouring
- 122 Salt / Salty
- 110 Saltbitter / Bitter or significant salt flavour
- 114 Sur / Sour
- 117 Syrlig / Acidic
- 120 Sødbitter / Sweet bitter
- 124 Andet / Other

Yellow cheese – wedges, chunks and slices

Packaging

- 134 Dårlig renskæring-klargøring / Wax on slices
- 135 Fejl ved lågpåsætning (skiveost) / Error in lidding
- 136 For stor emballage / Packaging too big
- 137 Hul i pakning / Hole in packaging
- 138 Kondensdannelse / Condensation
- 139 Luft mellem skiverne / Air between slices
- 140 Løs pakning / Loose packaging
- 141 Løse etiketter / Loose labels
- 142 Nedgledet (skiveost) / Slices slipped down
- 143 Sammenhængende / Sticking together
- 144 Skæv stabling / Unevenly piled
- 145 Skæve etiketter / Crooked labels
- 146 Snavset filmfolie / Dirty film-sheet
- 147 Stemplingsfejl / Stamping error
- 148 Svejsningsfejl / Welding defect
- 149 Uensartet udskæring / Uneven slicing
- 150 Væsker / Free moisture
- 151 Andet / Other
- 152 Dato / Indistinct date
- 153 Fejlplaceret dato / Date placed wrong

External appearance

- 6 Deform / Misshaped
- 7 Dårlig lugt / Bad odour from surface
- 45 Dårlig renskæring-klargøring / Wax on product
- 8 Fedtet / Greasy
- 9 Foldet / Folded
- 34 Foliefejl / Error in packagingfilm
- 20 Fugtig / Wet surface
- 10 Hornet / Horned
- 11 Kittet / Putty
- 3 Misfarvet / Discolored
- 28 Muggen / Musty
- 2 Angrebet, opløst / Affected, dissolved
- 12 Parafineringsfejl / Error in waxing
- 22 Skjoldet / Mottled
- 1 Snavset / Dirty
- 46 Stemplingsfejl / Smudged
- 13 Svag / Weak
- 14 Såret / Wounded
- 16 Andet / Other

Colour

- 47 Hvidlig / Pale
- 48 Lysrandet / Pale or white rind
- 55 Manglende krystaller / Lacking crystals
- 56 Marmoreret / Marbled
- 57 Misfarvet / Discolored
- 49 Mørkrandet / Dark rind
- 50 Rødrandet / Red rind
- 51 Skjoldet / Mottled
- 54 Smudspartikler / Particles of dirt
- 52 Andet / Other

Structure

- 68 Atypisk / Atypical
- 71 Finpibet / Pinholes
- 75 Flækket / Fractured
- 83 Gæret / Fermentation holes
- 69 Ingrediensfejl / Wrong ingrediens or distribution

- 72 Krølpibet / Irregular holes
- 76 Lagdelt / Layered
- 80 Mangepibet / Too many holes
- 73 Randgæret / Holes near rind
- 77 Tæt / Compact
- 74 Uregelmæssig / Irregular
- 78 Åben / Open
- 82 Andet / Other

Consistency

- 92 Blød / Soft
- 94 Fast / Firm
- 97 Klæg / Sticky
- 98 Løs / Loose
- 107 Manglende krystaller / Lacking crystals
- 99 Randblød / Soft under the rind
- 100 Sandet / Sandy
- 101 Sej / Chewy
- 93 Sprød / Brittle
- 102 Andet / Other

Odour & flavour

- 112 Afsmag / Off flavour
- 108 Atypisk / Atypical
- 125 Bitter / Bitter
- 115 Branket / Burned flavour
- 118 Fad / Lacking taste
- 121 Fordærvet / Spoiled
- 109 Gærsmag / Yeasty
- 113 Harsk / Rancid
- 116 Kemikalieafsmag / Chemical flavour
- 119 Kitsmag / Putty taste
- 132 Kraftig / Too strong
- 133 Manglende krydderismag / Lacking spice flavouring
- 122 Salt / Salty
- 110 Saltbitter / Bitter or significant salt flavour
- 114 Sur / Sour
- 117 Syrlig / Acidic
- 120 Sødbitter / Sweet bitter
- 124 Andet / Other

Specialty cheeses (whole)

External appearance

- 6 Deform / Misshaped
- 7 Dårlig lugt / Bad odour from surface

- 45 Dårlig renskæring-klargøring / Wax on product
- 8 Fedtet / Greasy
- 9 Foldet / Folded

- 34 Foliefejl / Error in packagingfilm
- 20 Fugtig / Wet surface
- 10 Hornet / Horned
- 11 Kittet / Putty
- 3 Misfarvet / Discolored
- 28 Muggen / Musty
- 2 Angrebet, opløst / Affected, dissolved
- 12 Parafineringsfejl / Error in waxing
- 22 Skjoldet / Mottled
- 1 Snavset / Dirty
- 46 Stempingsfejl / Smudged
- 13 Svag / Weak
- 14 Såret / Wounded
- 16 Andet / Other

Colour

- 47 Hvidlig / Pale
- 48 Lysrandet / Pale or white rind
- 55 Manglende krystaller / Lacking crystals
- 56 Marmoreret / Marbled
- 57 Misfarvet / Discolored
- 49 Mørkrandet / Dark rind
- 50 Rødrandet / Red rind
- 51 Skjoldet / Mottled
- 54 Smudspartikler / Particles of dirt
- 52 Andet / Other

Structure

- 68 Atypisk / Atypical
- 71 Finpibet / Pinholes
- 75 Flækket / Fractured
- 83 Gæret / Fermentation holes
- 69 Ingrediensfejl / Wrong ingredients or distribution
- 72 Krølpibet / Irregular holes
- 76 Lagdelt / Layered
- 80 Mangepibet / Too many holes
- 73 Randgæret / Holes near rind

- 77 Tæt / Compact
- 74 Uregelmæssig / Irregular
- 78 Åben / Open
- 82 Andet / Other

Consistency

- 92 Blød / Soft
- 94 Fast / Firm
- 97 Klæg / Sticky
- 98 Løs / Loose
- 107 Manglende krystaller / Lacking crystals
- 99 Randblød / Soft under the rind
- 100 Sandet / Sandy
- 101 Sej / Chewy
- 93 Sprød / Brittle
- 102 Andet / Other

Odour & flavour

- 112 Afsmag / Off flavour
- 108 Atypisk / Atypical
- 125 Bitter / Bitter
- 115 Branket / Burned flavour
- 118 Fad / Lacking taste
- 121 Fordæret / Spoiled
- 109 Gærsmag / Yeasty
- 113 Harsk / Rancid
- 116 Kemikalieafsmag / Chemical flavour
- 119 Kitsmag / Putty taste
- 132 Kraftig / Too strong
- 133 Manglende krydderismag / Lacking spice flavouring
- 122 Salt / Salty
- 110 Saltbitter / Bitter or significant salt flavour
- 114 Sur / Sour
- 117 Syrlig / Acidic
- 120 Sødbitter / Sweet bitter
- 124 Andet / Other

Mozzarella

External appearance

- 30 Dato / indistinct date
- 6 Deform / Misshaped
- 31 Fejlplaceret dato / Date placed wrong
- 32 Flækket / Fractured
- 33 Fold i svejsning / Weldingfold

- 34 Foliefejl / Error in packagingfilm
- 35 Svejsningsfejl / Welding error
- 36 Uren / Dirty or mouldy surface
- 16 Andet / Other

Colour

- 53 Atypisk / Atypical

51 Skjoldet / Mottled
54 Smudspartikler / Particles of dirt
52 Andet / Other

Structure

75 Flækket / Fractured
79 Hullet / Large holes
88 Ingen struktur / No structure
89 Saltlommer / Mottled due to salt
81 Uensartede strimler / Uneven strips
82 Andet / Other

Consistency

92 Blød / Soft

97 Klæg / Sticky
100 Sandet / Sandy
95 Tør / Dry
102 Andet / Other

Odour & flavour

112 Afsmag / Off flavour
118 Fad / Lacking taste
129 Melet / Floured
122 Salt / Salty
114 Sur / Sour
117 Syrlig / Acidic
123 Uren / Unclean
124 Andet / Other