

Assessment guidelines

for

LIQUID MILK PRODUCTS and ICECREAM



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

Birger Holmeå Christiansen
Product Manager and Chief Judge



Liquid milk classes at International Food Contest 2022

- 510 Skimmed milk, semi-skimmed milk and whole milk
- 511 Cream, min. 8 % fat
- 512 Unfermented long-life products incl. lactose-free and vitamin fortified products
- 520 Fermented drinking and spoon able products <3% fat (minus yoghurt)
- 521 Fermented drinking and spoon able products ≥3% fat (minus yoghurt)
- 522 Skyr
- 530 Yoghurt made from skimmed milk or semi-skimmed milk <3% fat
- 540 Yoghurt made from whole milk ≥3% fat
- 560 Milk desserts, soft-ice mix and ice-cream
- 561 Unfermented milk drinks, flavoured milk and chocolate milk
- 570 Sauces, soups etc.

- 810 Plant-based products

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).

Please note:

- The Teamleader 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 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 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 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. Odor 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. Odor 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 and 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

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

Consistency

Bundfald/Precipitate
Fedtudskillelse/Fat separation
Flødeafsætning/Cream build-up
Flødeklumper/Cream clumps
Flødelag mangler/Lacking cream line
Flødeprop/Cream plug
Fnugget/Flocculent
Fremmedlegeme/Foreign object
Grynet/Gritty
Klumpet/Lumpy
Luftfyldt/Air bubbles
Skimmel/Mould

Slimet, trådtrækkende/Slimy
Sødskoaguleret/Sweet curdled
Tynd i top el. bund/Thin top or bottom
Tynd/Viscous
Uensartet/Uneven
Ustabil/Unstable
Valle i top el. bund/Top or bottom whey separation
Andet/Other

Odour and flavour

Afsmag/Off flavour
Atypisk/Atypical
Atypisk frugtsmag/Atypical fruit flavour
Bitter/Bitter
Blåsur/Blue-sour, yoghurt flavour
Branket/Burned, malty
Essenssmag/Synthetic flavour
Fad/Insipid
Fodersmag/Feed flavour
Svag el. kraftig frugtsmag/Weak or severe fruit flavour
Svag el. kraftig kakaosmag/Weak or severe cocoa flavour
For sød/Too sweet
Frugtsmag/Fruit flavour
Gammel/Stale
Gær el. mugsmag/Mouldy or yeast-like flavour
Harsk/Rancid
Karamelsmag/Caramel flavor
Citrusmag/Citrus flavor
Kogt/Boiled
Sur el. syrlig/Sour, acidic
Sveden, brændt/Scorched
Sødlig/Sweet
Tælllet/Tallow
Vammel/Sickening

Rådden/Rotten
Vandet/Watered flavor

Andet/Other

Ice-cream

External appearance

Defekt emballage/Defect Packaging
Skadet, snavset emballage/Damaged, dirty packaging
Åben svejsning/Open welding
For lidt fyldt/Not enough filling
Overfyldt/Overfilled
Rumsvind/Compact
Smeltet/Melted
Iskrystaller/Ice crystals
Deform/Misshaped
Ødelagt indpakning/Damaged packaging
Klæbende indpakning/Sticky packaging
Brækket pind/Broken popsicle
Skæv isat pind/Tilted popsicle
Ufuldstændig dækkende coating/Incomplete coating
Coating for langt fra pinden/Coating too far from popsicle
Coating for tyk/Coating too thick
Coating for tynd/Coating too thin
Ødelagt coating/Damaged coating
Ødelagt vaffel el. kiks/Damaged cone or biscuits
Mat farve/Matte colour
For meget farve/Too much colour
For lidt farve/Too little colour
Uensartet farve/Uneven colour
Atypisk farve/Atypical colour
Lufthuller/Air bubbles
Forkert mængde ingrediens/Incorrect quantity of the ingredient
Dårlig fordeling af tilsatte ingredienser/Poor distribution of added ingredients
Fremmede partikler/Foreign particles
Andet/Other
Skæv svejsning/Welding error

Consistency

Grynet/Gritty
Fedtet/Greasy
Uensartet/Uneven
Sprød, kort/Brittle, short
Smuldrende/Crumblly
Grov, iset/Coarse, icy
Løs, skummende/Loose, foamy
Gummiagtig, klæbrig/Rubbery, sticky
Tung, buddingeagtig/heavy, pudding-like
Vandet/Watery
Sneet/Snowy
Svampet/Spongy
Kold/Cold
Opblødt vaffel el. kiks/Soaked cone or biscuits
Andet/Other

Odour and flavour

Smagsløs/Tasteless
For kraftig smag/Too intense flavour
Ukarakteristisk/Uncharacteristic
Gammel/Stale
Uren/Unclean
Atypisk/Atypical
Sur/Sour
Maltsmag/Malt flavor
Kogt/Boiled
Harsk/Rancid
Iltet/Oxidised
Metalsmag/Metallic taste
Papsmag/Cardboard taste
Oliet/Oily
Tælllet/Tallow
Bitter/Bitter
Mangler sødhed/Lacking sweet taste
For sød/Too sweet
Vallesmag/Taste of whey
Kemikalieafsmag/Chemical flavour
Andet/Other