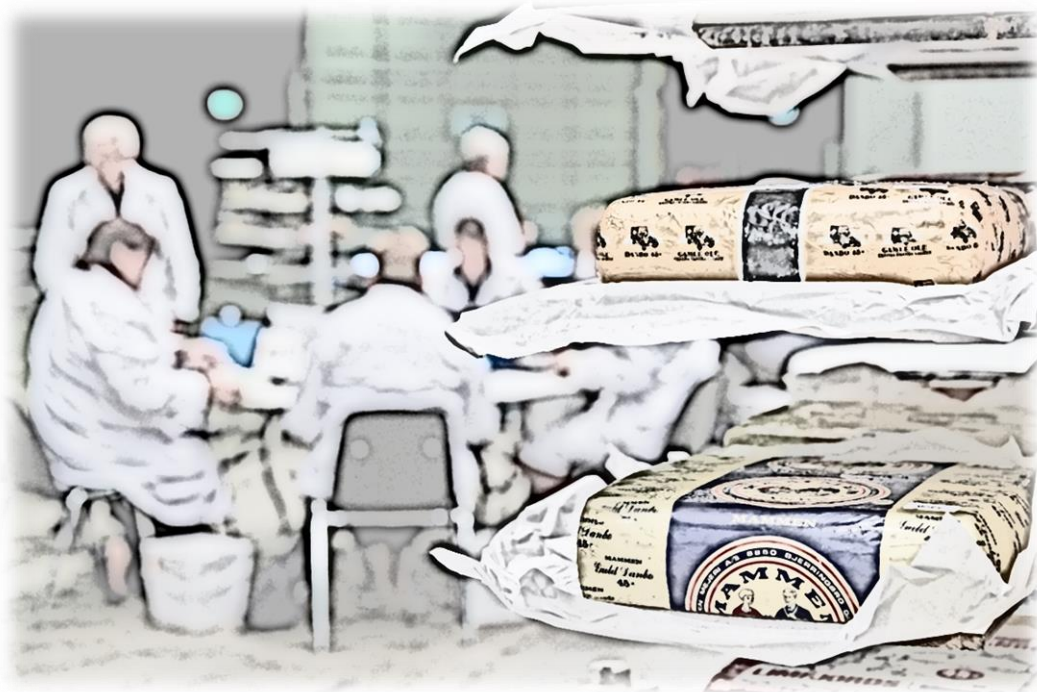


# Assessment guidelines

for

# CHEESE



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*



## Cheese classes at International Food Contest 2022

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)
610. Products manufactured from other milk than cow's milk, or from mixtures (in 2022, 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 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 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 product 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**

Blæret / Air bubbles  
 Dårlig fyldning / Uneven filling  
 Fedtudtræk / Visible fat  
 Fugtig / Wet surface  
 Muggen / Musty  
 Nister / Gritty  
 Skjoldet / Mottled  
 Smudspartikler / Particles of dirt  
 Væsker / Free moisture  
 Andet / Other

#### **Internal appearance**

Atypisk / Atypical  
 Blank / Glossy  
 Flerfarvet / Mottled  
 Hullet / Large holes  
 Plettet / Speckled  
 Væsker / Free moisture  
 Åben / Open  
 Andet / Other

#### **Consistency**

Blød / Soft  
 Fast / Firm  
 Klæg / Sticky  
 Løs / Loose  
 Sandet / Sandy  
 Sej / Chewy  
 Sprød / Brittle  
 Tungsmeltelig / Heavy melting  
 Andet / Other

#### **Odour & flavour**

Branket / Burned flavour  
 Fad / Lacking taste  
 Kemikalieafsmag / Chemical flavour  
 Sur / Sour  
 Syrlig / Acidic  
 Harsk / Rancid  
 Uren / Unclean  
 Afsmag / Off flavour  
 Andet / Other



### White and blue mould cheese

#### **External appearance**

Angrebet, opløst / Affected, dissolved  
Bleg el. kraftig farve / Pale or strong colour  
Brunskjoldet / Discolored mould  
Deform / Misshaped  
Fedtet / Greasy  
Fugtig / Wet surface  
Løs skimmel / Loose mould  
Smudspartikler / Particles of dirt  
Tyk skimmel / Thick mould  
Tynd skimmel / Thin mould  
Tør skimmel / Dry mould  
Udtørret / Dried out  
Ujævn / Uneven  
Andet / Other

#### **Colour**

Atypisk / Atypical  
Skjoldet / Mottled  
Andet / Other

#### **Structure**

Flækket / Fractured  
Indre skimmel / Inner mould  
Overskimlet / Too much mould  
Småhullet / Pinholes  
Tæt / Compact  
Underskimlet / Lacking mould  
Åben / Open

Andet / Other

#### **Consistency**

Blød / Soft  
Fast / Firm  
Randblød / Soft under the rind  
Sej / Chewy  
Sprød / Brittle  
Tør / Dry  
Udtørrede stikkanaler / Dry piercing holes  
Urene stikkanaler / Unclean piercing holes  
Andet / Other

#### **Odour & flavour**

Afsmag / Off flavour  
Ammoniaksmag, lugt / Ammonium aroma  
Bitter / Bitter  
Fad / Lacking taste  
Harsk / Rancid  
Jordlugt / Mouldy odor  
Kemikalieafsmag / Chemical flavour  
Saltbitter / Bitter or significant salt flavour  
Skarp / Pungent  
Sur / Sour  
Syrlig / Acidic  
Andet / Other

### Blue mould cheese

#### **External appearance**

Angrebet, opløst / Affected, dissolved  
Deform / Misshaped  
Fedtet / Greasy  
Hornet / Horned  
Høj, lav / High or low  
Kit i stikkanalerne / Putty piercing holes  
Misfarvet / Discolored  
Muggen / Musty  
Svag / Weak  
Såret / wounded  
Væsker / Free moisture  
Andet / Other

#### **Colour**

Atypisk / Atypical

Rødrandet / Red rind  
Skjoldet / Mottled  
Andet / Other

#### **Structure**

Flækket / Fractured  
Gæret / Fermentation holes  
Hvidrandet / Pale or white rind  
Overskimlet / Too much mould  
Tæt / Compact  
Underskimlet / Lacking mould  
Uregelmæssig / Irregular  
Åben / Open  
Andet / Other

**Consistency**

Blød / Soft  
Hård / Hard  
Klæg / Sticky  
Sandet / Sandy  
Sej / Chewy  
Sprød / Brittle  
Uensartet / Uneven  
Andet / Other

**Odour & flavour**

Afsmag / Off flavour

Atypisk / Atypical  
Bitter / Bitter  
Fad / Lacking taste  
Fordærvet / Spoiled  
Harsk / Rancid  
Salt / Salty  
Saltbitter / Bitter or significant saltflavour  
Sarp / Pungent  
Sur / Sour  
Syrlig / Acidic  
Andet / Other

**Blue cheese – wedges, chunks and slices**

**Packaging**

Dårlig renskæring-klargøring / Wax on slices  
Fejl ved lågpåsætning (skiveost) / Error in lidding  
For stor emballage / Packaging too big  
Hul i pakning / Hole in packaging  
Kondensdannelse / Condensation  
Luft mellem skiverne / Air between slices  
Løs pakning / Loose packaging  
Løse etiketter / Loose labels  
Nedgledet (skiveost) / Slices slipped down  
Sammenhængende / Sticking together  
Skæv stabling / Unevenly piled  
Skæve etiketter / Crooked labels  
Snavset film-folie / Dirty film-sheet  
Stemplingsfejl / Stamping error  
Svejsningsfejl / Welding defect  
Uensartet udskæring / Uneven slicing  
Væsker / Free moisture  
Andet / Other  
Dato / Indistinct date  
Fejlplaceret dato / Date placed wrong

**External appearance**

Angrebet, opløst / Affected, dissolved  
Deform / Misshaped  
Fedtet / Greasy  
Hornet / Horned  
Høj, lav / High or low  
Kit i stikkanalerne / Putty piercing holes  
Misfarvet / Discolored  
Muggen / Musty  
Svag / Weak

Såret / wounded  
Væsker / Free moisture  
Andet / Other

**Colour**

Atypisk / Atypical  
Rødrandet / Red rind  
Skjoldet / Mottled  
Andet / Other

**Structure**

Flækket / Fractured  
Gæret / Fermentation holes  
Hvidrandet / Pale or white rind  
Overskimlet / Too much mould  
Tæt / Compact  
Underskimlet / Lacking mould  
Uregelmæssig / Irregular  
Åben / Open  
Andet / Other

**Consistency**

Blød / Soft  
Hård / Hard  
Klæg / Sticky  
Sandet / Sandy  
Sej / Chewy  
Sprød / Brittle  
Uensartet / Uneven  
Andet / Other

**Odour & flavour**

Afsmag / Off flavour  
Atypisk / Atypical  
Bitter / Bitter



Fad / Lacking taste  
Fordærvet / Spoiled  
Harsk / Rancid  
Salt / Salty  
Saltbitter / Bitter or significant salt flavour

Skarp / Pungent  
Sur / Sour  
Syrlig / Acidic  
Andet / Other

## White and blue mould cheese, wedges, chunks and slices

### **Packaging**

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

### **External appearance**

Angrebet, opløst / Affected, dissolved  
Bleg el. kraftig farve / Pale or strong colour  
Brunskjoldet / Discolored mould  
Deform / Misshaped  
Fedtet / Greasy  
Fugtig / Wet surface  
Løs skimmel / Loose mould  
Smudspartikler / Particles of dirt  
Tyk skimmel / Thick mould  
Tynd skimmel / Thin mould  
Tør skimmel / Dry mould  
Udtørret / Dried out  
Ujævn / Uneven  
Andet / Other

### **Colour**

Atypisk / Atypical  
Skjoldet / Mottled  
Andet / Other

### **Structure**

Flækket / Fractured  
Indre skimmel / Inner mould  
Hvidrandet / Pale or white rind  
Overskimlet / Too much mould  
Småhullet / Pinholes  
Tæt / Compact  
Underskimlet / Lacking mould  
Uregelmæssig / Irregular  
Åben / Open  
Andet / Other

### **Consistency**

Blød / Soft  
Fast / Firm  
Randblød / Soft under the rind  
Sej / Chewy  
Sprød / Brittle  
Tør / Dry  
Udtørrede stikkanaler / Dry piercing holes  
Urene stikkanaler / Unclean piercing holes  
Andet / Other

### **Odour & flavour**

Afsmag / Off flavour  
Atypisk / Atypical  
Ammoniaksmag, lugt / Ammonium aroma  
Bitter / Bitter  
Fad / Lacking taste  
Harsk / Rancid  
Salt / Salty  
Jordlugt / Mouldy odor

Kemikalieafsmag / Chemical flavour  
Saltbitter / Bitter or significant salt flavour  
Skarp / Pungent

Sur / Sour  
Syrlig / Acidic  
Andet / Other

### White cheese

#### **External appearance**

Angrebet, opløst / Affected, dissolved  
Blæret / Air bubbles  
Bøde hjørner / Soft corners  
Deform / Misshaped  
Fedtet / Greasy  
Indsunken / Sunken  
Muggen / Musty  
Smudspartikler / Particles of dirt  
Vedhæng / Adherent  
Andet / Other

Andet / Other

#### **Consistency**

Blød / Soft  
Hård / Hard  
Klæg / Sticky  
Sandet / Sandy  
Sprød / Brittle  
Andet / Other

#### **Colour**

Atypisk / Atypical  
Skjoldet / Mottled  
Smudspartikler / Particles of dirt  
Andet / Other

#### **Odour & flavour**

Bitter / Bitter  
Branket / Burned flavour  
Fersk / Lacking salt  
Gærsmag / Yeasty  
Harsk / Rancid  
Kemikalieafsmag / Chemical flavour  
Salt / Salty  
Saltbitter / Bitter or significant salt flavor  
Sur / Sour  
Syrlig / Acidic  
Tælllet / Tallow  
Uren / Unclean  
Andet / Other

#### **Structure**

Finpibet / Pinholes  
Flækket / Fractured  
Grov / Coarse  
Hullet / Large holes  
Løbefejl / Fraction error  
Uregelmæssig / Irregular

### Yellow cheese

#### **External appearance**

Deform / Misshaped  
Dårlig lugt / Bad odour from surface  
Dårlig renskæring-klargøring / Wax on product  
Fedtet / Greasy  
Foldet / Folded  
Foliefejl / Error in packaging film  
Fugtig / Wet surface  
Hornet / Horned  
Kittet / Putty  
Misfarvet / Discolored  
Muggen / Musty  
Angrebet, opløst / Affected, dissolved  
Parafineringsfejl / Error in waxing  
Skjoldet / Mottled  
Snavset / Dirty

Stemplingsfejl / Smudged  
Svag / Weak  
Såret / Wounded  
Andet / Other

#### **Colour**

Hvidlig / Pale  
Lysrandet / Pale or white rind  
Manglende krystaller / Lacking crystals  
Marmoreret / Marbled  
Misfarvet / Discolored  
Mørkrandet / Dark rind  
Rødrandet / Red rind  
Skjoldet / Mottled  
Smudspartikler / Particles of dirt  
Andet / Other

### **Structure**

Atypisk / Atypical  
Finpibet / Pinholes  
Flækket / Fractured  
Gæret / Fermentation holes  
Ingrediensfejl / Wrong ingredients or distribution  
Krølpibet / Irregular holes  
Lagdelt / Layered  
Mangepibet / Too many holes  
Randgæret / Holes near rind  
Tæt / Compact  
Uregelmæssig / Irregular  
Åben / Open  
Andet / Other

### **Consistency**

Blød / Soft  
Fast / Firm  
Klæg / Sticky  
Løs / Loose  
Manglende krystaller / Lacking crystals  
Randblød / Soft under the rind  
Sandet / Sandy  
Sej / Chewy

Sprød / Brittle

Andet / Other

### **Odour & flavour**

Afsmag / Off flavour  
Atypisk / Atypical  
Bitter / Bitter  
Branket / Burned flavour  
Fad / Lacking taste  
Fordærvet / Spoiled  
Gærsmag / Yeasty  
Harsk / Rancid  
Kemikalieafsmag / Chemical flavour  
Kitsmag / Putty taste  
Kraftig / Too strong  
Manglende krydderismag / Lacking  
spice flavouring  
Salt / Salty  
Saltbitter / Bitter or significant salt flavour  
Sur / Sour  
Syrlig / Acidic  
Sødbitter / Sweet bitter  
Andet / Other

## **Yellow cheese – wedges, chunks and slices**

### **Packaging**

Dårlig renskæring-klargøring / Wax on slices  
Fejl ved lågpåsatning (skiveost) / Error in lidding  
For stor emballage / Packaging too big  
Hul i pakning / Hole in packaging  
Kondensdannelse / Condensatio  
Luft mellem skiverne / Air between slices  
Løs pakning / Loose packaging  
Løse etiketter / Loose labels  
Nedgledet (skiveost) / Slices slipped down  
Sammenhængende / Sticking together  
Skæv stabling / Unevenly piled  
Skæve etiketter / Crooked labels  
Snavset filmfolie / Dirty film-sheet  
Stemplingsfejl / Stamping error  
Svejsningsfejl / Welding defect  
Uensartet udskæring / Uneven slicing  
Væsker / Free moisture  
Andet / Other

Dato / Indistinct date

Fejlplaceret dato / Date placed wrong

### **External appearance**

Deform / Misshaped  
Dårlig lugt / Bad odour from surface  
Dårlig renskæring-klargøring / Wax on product  
Fedtet / Greasy  
Foldet / Folded  
Foliefejl / Error in packagingfilm  
Fugtig / Wet surface  
Hornet / Horned  
Kittet / Putty  
Misfarvet / Discolored  
Muggen / Musty  
Angrebet, opløst / Affected, dissolved  
Parafineringsfejl / Error in waxing  
Skjoldet / Mottled  
Snavset / Dirty  
Stemplingsfejl / Smudged  
Svag / Weak

Såret / Wounded

Andet / Other

**Colour**

Hvidlig / Pale

Lysrandet / Pale or white rind

Manglende krystaller / Lacking crystals

Marmoreret / Marbled

Misfarvet / Discolored

Mørkrandet / Dark rind

Rødrandet / Red rind

Skjoldet / Mottled

Smudspartikler / Particles of dirt

Andet / Other

**Structure**

Atypisk / Atypical

Finpibet / Pinholes

Flækket / Fractured

Gæret / Fermentation holes

Ingrediensfejl / Wrong ingrediens or distribution

Krølpibet / Irregular holes

Lagdelt / Layered

Mangepibet / Too many holes

Randgæret / Holes near rind

Tæt / Compact

Uregelmæssig / Irregular

Åben / Open

Andet / Other

**Consistency**

Blød / Soft

Fast / Firm

Klæg / Sticky

Løs / Loose

Manglende krystaller / Lacking crystals

Randblød / Soft under the rind

Sandet / Sandy

Sej / Chewy

Sprød / Brittle

Andet / Other

**Odour & flavour**

Afsmag / Off flavour

Atypisk / Atypical

Bitter / Bitter

Branket / Burned flavour

Fad / Lacking taste

Fordærvet / Spoiled

Gærsmag / Yeasty

Harsk / Rancid

Kemikalieafsmag / Chemical flavour

Kitsmag / Putty taste

Kraftig / Too strong

Manglende krydderismag / Lacking spice flavouring

Salt / Salty

Saltbitter / Bitter or significant salt flavour

Sur / Sour

Syrlig / Acidic

Sødbitter / Sweet bitter

Andet / Other

**Specialty cheeses (whole)**

**External appearance**

Deform / Misshaped

Dårlig lugt / Bad odour from surface

Dårlig renskæring-klargøring / Wax on product

Fedtet / Greasy

Foldet / Folded

Foliefejl / Error in packagingfilm

Fugtig / Wet surface

Hornet / Horned

Kittet / Putty

Misfarvet / Discolored

Muggen / Musty

Angrebet, opløst / Affected, dissolved

Parafineringsfejl / Error in waxing

Skjoldet / Mottled

Snavset / Dirty

Stemplingsfejl / Smudged

Svag / Weak

Såret / Wounded

Andet / Other

**Colour**

Hvidlig / Pale

Lysrandet / Pale or white rind

Manglende krystaller / Lacking crystals

Marmoreret / Marbled

Misfarvet / Discolored

Mørkrandet / Dark rind  
Rødrandet / Red rind  
Skjoldet / Mottled  
Smudspartikler / Particles of dirt  
Andet / Other

### **Structure**

Atypisk / Atypical  
Finpibet / Pinholes  
Flækket / Fractured  
Gæret / Fermentation holes  
Ingrediensfejl / Wrong ingredients or distribution  
Krølpibet / Irregular holes  
Lagdelt / Layered  
Mangepibet / Too many holes  
Randgæret / Holes near rind  
Tæt / Compact  
Uregelmæssig / Irregular  
Åben / Open  
Andet / Other

### **Consistency**

Blød / Soft  
Fast / Firm  
Klæg / Sticky  
Løs / Loose  
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

## **Mozzarella**

### **External appearance**

Dato / indistinct date  
Deform / Misshaped  
Fejlplaceret dato / Date placed wrong  
Flækket / Fractured  
Fold i svejsning / Weldingfold  
Foliefejl / Error in packagingfilm  
Svejsningsfejl / Welding error  
Uren / Dirty or mouldy surface  
Andet / Other

### **Colour**

Atypisk / Atypical  
Skjoldet / Mottled  
Smudspartikler / Particles of dirt  
Andet / Other

### **Structure**

Flækket / Fractured

Hullet / Large holes  
Ingen struktur / No structure  
Saltlommer / Mottled due to salt  
Uensartede strimler / Uneven strips  
Andet / Other

### **Consistency**

Blød / Soft  
Klæg / Sticky  
Sandet / Sandy  
Tør / Dry  
Andet / Other

### **Odour & flavour**

Afsmag / Off flavour  
Fad / Lacking taste  
Melet / Floured  
Salt / Salty  
Sur / Sour



Syrilig / Acidic  
Uren / Unclean

Andet / Other

