

4-H Dairy Products Judging

QUALITY DEFECTS



Suggested flavor, body and texture, and appearance and color scores, with designated intensities of flavor defects for 4-H Dairy Products Evaluation Contest.

S denotes **slight**, **D** denotes **definite**, and **P** denotes **pronounced flavor defect**.

COTTAGE CHEESE				ICE CREAM				CHEDDAR CHEESE							
Flavor	S	D	P	Flavor	S	D	P	Flavor	S	D	P				
Bitter	7	5	1	Acid	4	2	-	Bitter	9	7	4				
Cooked	9	8	6	Cooked	9	7	5	Feed	9	8	6				
Diacetyl	9	7	6	Lacks Fine Flavor	9	8	7	Fermented/Fruity	8	6	5				
Feed	9	7	5	Lacks Flavoring	8	6	4	Flat/Lacks Flavor	9	8	7				
Fermented/Fruity	5	3	1	Lacks Freshness	8	7	6	Garlic/Onion	6	4	1				
Flat	9	8	7	Lacks Sweetness	9	8	6	Heated	9	8	7				
Foreign	7	4	1	Metallic	6	4	2	High Acid	9	7	5				
High Acid	9	8	7	Old Ingredient	6	4	2	Moldy	7	5	3				
High Salt	8	7	5	Oxidized	6	4	1	Rancid	6	4	1				
Lacks Fine Flavor	9	7	6	Rancid	4	2	-	Sulfide	9	7	4				
Lacks Freshness	8	7	6	Salty	8	7	5	Unclean	8	6	3				
Malty	6	4	1	Storage	7	6	4	Whey Taint	8	7	5				
Metallic	5	3	1	Syrup Flavor	9	7	5	Yeasty	6	4	1				
Musty	5	3	1	Too High Flavor	9	8	7	Body & Texture							
Oxidized	5	3	1	Too Sweet	9	8	7	Corky	4	3	2				
Rancid	4	2	1	Unnatural Flavor	8	6	4	Crumbly	4	3	2				
Unclean	6	3	1	Whey	7	6	4	Curdy	4	3	2				
Yeasty	4	2	1	Body & Texture				Gassy	3	2	1				
Body & Texture				Coarse/Icy	4	2	1	Mealy	4	3	2				
Firm/Rubbery	4	2	1	Crumbly	4	3	1	Open	4	3	2				
Gelatinous	3	2	1	Fluffy	3	2	1	Pasty	4	3	1				
Mealy/Grainy	4	2	1	Gummy	4	2	1	Short	4	3	2				
Overstabilized	4	3	2	Sandy	2	1	-	Weak	4	3	2				
Pasty	3	2	1	Soggy	4	3	2	MILK							
Weak/Soft	4	3	2	Weak	4	2	1	Flavor	S	D	P				
Appearance & Color				Flavor	S	D	P	Flavor	S	D	P				
Free Cream	4	2	1	Acid	3	1	-	Flat	9	8	7	Metallic	5	3	1
Free Whey	3	2	1	Bitter	5	3	1	Foreign	5	3	1	Oxidized	6	4	1
Lacks Cream	4	3	2	Cooked	9	8	6	Garlic/Onion	5	3	1	Rancid	4	1	-
Matted	4	2	1	Feed	9	8	5	Lacks Freshness	8	7	6	Salty	8	6	4
Shattered Curd	4	3	2	Fermented/Fruity	5	3	2	Malty	5	3	1	Unclean	3	1	-