

Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

		2018 TASTE Test™						
		Category A (Fresh Unripened Cheeses)						
<b>Appearance</b>	1	Color, Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	2	Crooked	A	B	C	D	E	
	3	Dull	A	B	C	D	E	
	4	Excessive Rind	A	B	C	D	E	
	5	Free Moisture/Free Whey	A	B	C	D	E	
	6	Greasy	A	B	C	D	E	
	7	Moldy	A	B	C	D	E	
	8	Mottled	A	B	C	D	E	
	9	Rind Rot	A	B	C	D	E	
	10	Rough Surface	A	B	C	D	E	
	11	Seamy	A	B	C	D	E	
	12	Excess Fines (fresh curds category)	A	B	C	D	E	
	13	Slip Coat	A	B	C	D	E	
<b>Aroma</b>	14	Buttermilk	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	15	Buttery	A	B	C	D	E	
	16	Earthy	A	B	C	D	E	
	17	Floral	A	B	C	D	E	
	18	Fresh Cream	A	B	C	D	E	
	19	Fruity	A	B	C	D	E	
	20	Herbal	A	B	C	D	E	
	21	Milky	A	B	C	D	E	
	22	Nutty	A	B	C	D	E	
	23	Sweet	A	B	C	D	E	
<b>Aroma</b>	24	Ammonia/Ammoniated	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	25	Atypical	A	B	C	D	E	
	26	Barny	A	B	C	D	E	
	27	Chemical	A	B	C	D	E	
	28	Fermented	A	B	C	D	E	
	29	Moldy	A	B	C	D	E	
	30	Rancid	A	B	C	D	E	
	31	Unclean	A	B	C	D	E	
	32	Yeast(y)	A	B	C	D	E	
<b>Texture</b>	33	Creaminess, Lacking	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	34	Crumbly	A	B	C	D	E	
	35	Curdy	A	B	C	D	E	
	36	Gassy	A	B	C	D	E	
	37	Grainy/Sandy	A	B	C	D	E	
	38	Gummy	A	B	C	D	E	
	39	Mealy	A	B	C	D	E	
	40	Open	A	B	C	D	E	
	41	Pasty	A	B	C	D	E	
	42	Short	A	B	C	D	E	
	43	Spreadability	A	B	C	D	E	
	44	Sweet Holes	A	B	C	D	E	
	45	Weak	A	B	C	D	E	
	46	Woody/Tough	A	B	C	D	E	
<b>Flavor</b>	47	Acid	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	48	Animal	A	B	C	D	E	
	49	Buttery	A	B	C	D	E	
	50	Caramel	A	B	C	D	E	
	51	Citrus Note	A	B	C	D	E	
	52	Grassy	A	B	C	D	E	
	53	Salt(y)	A	B	C	D	E	
	54	Vegetal	A	B	C	D	E	
<b>Flavor</b>	55	Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	56	Bitter	A	B	C	D	E	
	57	Feed	A	B	C	D	E	
	58	Fermented	A	B	C	D	E	
	59	Flat/Lacks Characteristic Flavor	A	B	C	D	E	
	60	Lacks Freshness	A	B	C	D	E	
	61	Lipase	A	B	C	D	E	
	62	Metallic	A	B	C	D	E	
	63	Old Cream/Old Milk	A	B	C	D	E	
	64	Unclean	A	B	C	D	E	
	65	Whey/Whey Taint	A	B	C	D	E	
	66	Yeast(y)	A	B	C	D	E	




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Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

				2018 TASTE Test™				
				Category B (Soft-Ripened Cheeses)				
<b>Appearance</b>	1	Color, Atypical	A	B	C	<del>D</del>	<del>E</del>	<div style="border: 1px solid black; padding: 5px; margin-top: 10px;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	2	Color, Uneven	A	B	C	<del>D</del>	<del>E</del>	
	3	Cracked/Cracks	A	B	C	<del>D</del>	<del>E</del>	
	4	Crooked	A	B	C	<del>D</del>	<del>E</del>	
	5	Dull	A	B	C	<del>D</del>	<del>E</del>	
	6	Excess Fines (fresh curds category)	A	B	C	<del>D</del>	<del>E</del>	
	7	Excessive Rind	A	B	C	<del>D</del>	<del>E</del>	
	8	Free Moisture/Free Whey	A	B	C	<del>D</del>	<del>E</del>	
	9	Greasy	A	B	C	<del>D</del>	<del>E</del>	
	10	Immature Mold	A	B	C	<del>D</del>	<del>E</del>	
	11	Moldy	A	B	C	<del>D</del>	<del>E</del>	
	12	Mottled	A	B	C	<del>D</del>	<del>E</del>	
	13	Rind Rot	A	B	C	<del>D</del>	<del>E</del>	
	14	Rough Surface	A	B	C	<del>D</del>	<del>E</del>	
	15	Seamy	A	B	C	<del>D</del>	<del>E</del>	
	16	Slip Coat	A	B	C	<del>D</del>	<del>E</del>	
<b>Aroma</b>	17	Buttermilk	A	B	C	D	E	<div style="border: 1px solid black; padding: 5px; margin-top: 10px;">                     Use letters A, B, C, D, E where:                      A = much too little                      B = too little                      C = just about right                      D = too much                      E = much too much                 </div>
	18	Buttery	A	B	C	D	E	
	19	Earthy	A	B	C	D	E	
	20	Floral	A	B	C	D	E	
	21	Fresh Cream	A	B	C	D	E	
	22	Fruity	A	B	C	D	E	
	23	Herbal	A	B	C	D	E	
	24	Milky	A	B	C	D	E	
	25	Nutty	A	B	C	D	E	
	26	Sweet	A	B	C	D	E	
27	Toasted	A	B	C	D	E		
<b>Aroma</b>	28	Ammonia/Ammoniated	A	B	C	<del>D</del>	<del>E</del>	<div style="border: 1px solid black; padding: 5px; margin-top: 10px;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	29	Atypical	A	B	C	<del>D</del>	<del>E</del>	
	30	Barny	A	B	C	<del>D</del>	<del>E</del>	
	31	Chemical	A	B	C	<del>D</del>	<del>E</del>	
	32	Fermented	A	B	C	<del>D</del>	<del>E</del>	
	33	Moldy	A	B	C	<del>D</del>	<del>E</del>	
	34	Rancid	A	B	C	<del>D</del>	<del>E</del>	
	35	Unclean	A	B	C	<del>D</del>	<del>E</del>	
	36	Yeast(y)	A	B	C	<del>D</del>	<del>E</del>	
<b>Texture</b>	37	Crumbly	A	B	C	<del>D</del>	<del>E</del>	<div style="border: 1px solid black; padding: 5px; margin-top: 10px;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	38	Curdy	A	B	C	<del>D</del>	<del>E</del>	
	39	Gassy	A	B	C	<del>D</del>	<del>E</del>	
	40	Grainy/Sandy	A	B	C	<del>D</del>	<del>E</del>	
	41	Gummy	A	B	C	<del>D</del>	<del>E</del>	
	42	Lacks Creaminess	A	B	C	<del>D</del>	<del>E</del>	
	43	Mealy	A	B	C	<del>D</del>	<del>E</del>	
	44	Open	A	B	C	<del>D</del>	<del>E</del>	
	45	Pasty	A	B	C	<del>D</del>	<del>E</del>	
	46	Short	A	B	C	<del>D</del>	<del>E</del>	
	47	Spreadability	A	B	C	<del>D</del>	<del>E</del>	
	48	Sweet Holes	A	B	C	<del>D</del>	<del>E</del>	
	49	Weak	A	B	C	<del>D</del>	<del>E</del>	
	50	Woody/Tough	A	B	C	<del>D</del>	<del>E</del>	
<b>Flavor</b>	51	Acid	A	B	C	D	E	<div style="border: 1px solid black; padding: 5px; margin-top: 10px;">                     Use letters A, B, C, D, E where:                      A = much too little                      B = too little                      C = just about right                      D = too much                      E = much too much                 </div>
	52	Animal	A	B	C	D	E	
	53	Buttery	A	B	C	D	E	
	54	Caramel	A	B	C	D	E	
	55	Citrus Note	A	B	C	D	E	
	56	Grassy	A	B	C	D	E	
	57	Mushroom(y)	A	B	C	D	E	
	58	Salt(y)	A	B	C	D	E	
	59	Vegetal	A	B	C	D	E	
<b>Flavor</b>	60	Atypical	A	B	C	<del>D</del>	<del>E</del>	<div style="border: 1px solid black; padding: 5px; margin-top: 10px;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	61	Bitter	A	B	C	<del>D</del>	<del>E</del>	
	62	Feed	A	B	C	<del>D</del>	<del>E</del>	
	63	Fermented	A	B	C	<del>D</del>	<del>E</del>	
	64	Flat/Lacks Characteristic Flavor	A	B	C	<del>D</del>	<del>E</del>	
	65	Lacks Freshness	A	B	C	<del>D</del>	<del>E</del>	
	66	Rancid	A	B	C	<del>D</del>	<del>E</del>	
	67	Metallic	A	B	C	<del>D</del>	<del>E</del>	
	68	Old Cream/Old Milk	A	B	C	<del>D</del>	<del>E</del>	
	69	Unclean	A	B	C	<del>D</del>	<del>E</del>	
	70	Whey/Whey Taint	A	B	C	<del>D</del>	<del>E</del>	
	71	Yeast(y)	A	B	C	<del>D</del>	<del>E</del>	




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Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

				2018 TASTE Test™				
				Category C (American Originals)				
<b>Appearance</b>	1	Calcium Lactate	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	2	Color, Atypical	A	B	C	<del>D</del>	<del>E</del>	
	3	Color, Uneven	A	B	C	<del>D</del>	<del>E</del>	
	4	Cracked/Cracks	A	B	C	<del>D</del>	<del>E</del>	
	5	Excessive Rind	A	B	C	<del>D</del>	<del>E</del>	
	6	Free Moisture/Free Whey	A	B	C	<del>D</del>	<del>E</del>	
	7	Moldy	A	B	C	<del>D</del>	<del>E</del>	
	8	Mottled	A	B	C	<del>D</del>	<del>E</del>	
	9	Rind Rot	A	B	C	<del>D</del>	<del>E</del>	
	10	Rough Surface	A	B	C	<del>D</del>	<del>E</del>	
	11	Seamy	A	B	C	<del>D</del>	<del>E</del>	
	12	Uneven	A	B	C	<del>D</del>	<del>E</del>	
	13	Whey/Whey Taint	A	B	C	<del>D</del>	<del>E</del>	
<b>Aroma</b>	14	Brothy	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	15	Buttery	A	B	C	D	E	
	16	Caramel	A	B	C	D	E	
	17	Earthy	A	B	C	D	E	
	18	Fruity	A	B	C	D	E	
	19	Grassy	A	B	C	D	E	
	20	Herbal	A	B	C	D	E	
	21	Lactic	A	B	C	D	E	
	22	Milky	A	B	C	D	E	
	23	Nutty	A	B	C	D	E	
24	Sweet	A	B	C	D	E		
<b>Aroma</b>	25	Ammonia/Ammoniated	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	26	Atypical	A	B	C	<del>D</del>	<del>E</del>	
	27	Barny	A	B	C	<del>D</del>	<del>E</del>	
	28	Chemical	A	B	C	<del>D</del>	<del>E</del>	
	29	Fermented	A	B	C	<del>D</del>	<del>E</del>	
	30	Lacking Characteristic Aroma	A	B	C	<del>D</del>	<del>E</del>	
	31	Moldy	A	B	C	<del>D</del>	<del>E</del>	
	32	Rancid	A	B	C	<del>D</del>	<del>E</del>	
	33	Unclean	A	B	C	<del>D</del>	<del>E</del>	
<b>Texture</b>	34	Corky	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	35	Crumbly	A	B	C	<del>D</del>	<del>E</del>	
	36	Crystals	A	B	C	<del>D</del>	<del>E</del>	
	37	Curdy	A	B	C	<del>D</del>	<del>E</del>	
	38	Dense Body	A	B	C	<del>D</del>	<del>E</del>	
	39	Gassy	A	B	C	<del>D</del>	<del>E</del>	
	40	Grainy	A	B	C	<del>D</del>	<del>E</del>	
	41	Mealy	A	B	C	<del>D</del>	<del>E</del>	
	42	Open	A	B	C	<del>D</del>	<del>E</del>	
	43	Pasty	A	B	C	<del>D</del>	<del>E</del>	
	44	Short	A	B	C	<del>D</del>	<del>E</del>	
	45	Sweet Holes	A	B	C	<del>D</del>	<del>E</del>	
	46	Weak	A	B	C	<del>D</del>	<del>E</del>	
<b>Flavor</b>	47	Acid	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	48	Buttery	A	B	C	D	E	
	49	Caramel	A	B	C	D	E	
	50	Citrus Note	A	B	C	D	E	
	51	Grassy	A	B	C	D	E	
	52	Long Finish	A	B	C	D	E	
	53	Meaty	A	B	C	D	E	
	54	Salt(y)	A	B	C	D	E	
<b>Flavor</b>	55	Atypical	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	56	Bitter	A	B	C	<del>D</del>	<del>E</del>	
	57	Feed	A	B	C	<del>D</del>	<del>E</del>	
	58	Fermented	A	B	C	<del>D</del>	<del>E</del>	
	59	Flat/Lacks Characteristic Flavor	A	B	C	<del>D</del>	<del>E</del>	
	60	Rancid	A	B	C	<del>D</del>	<del>E</del>	
	61	Medicinal	A	B	C	<del>D</del>	<del>E</del>	
	62	Metallic	A	B	C	<del>D</del>	<del>E</del>	
	63	Old Cream/Old Milk	A	B	C	<del>D</del>	<del>E</del>	
	64	Sulfide	A	B	C	<del>D</del>	<del>E</del>	
	65	Unclean	A	B	C	<del>D</del>	<del>E</del>	
	66	Whey/Whey Taint	A	B	C	<del>D</del>	<del>E</del>	
	67	Yeast(y)	A	B	C	<del>D</del>	<del>E</del>	




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Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

			2018 TASTE Test™					
			Category D (American Made / International Style)					
<b>Appearance</b>	1	Color, Atypical	A	B	C	<del>D</del>	<del>E</del>	<div style="border: 1px solid black; padding: 5px; width: fit-content;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	2	Color, Uneven	A	B	C	<del>D</del>	<del>E</del>	
	3	Cracked/Cracks	A	B	C	<del>D</del>	<del>E</del>	
	4	Crooked	A	B	C	<del>D</del>	<del>E</del>	
	5	Excessive Rind	A	B	C	<del>D</del>	<del>E</del>	
	6	Free Moisture/Free Whey	A	B	C	<del>D</del>	<del>E</del>	
	7	Greasy	A	B	C	<del>D</del>	<del>E</del>	
	8	Immature Mold	A	B	C	<del>D</del>	<del>E</del>	
	9	Moldy	A	B	C	<del>D</del>	<del>E</del>	
	10	Mottled	A	B	C	<del>D</del>	<del>E</del>	
	11	Rind Rot	A	B	C	<del>D</del>	<del>E</del>	
	12	Rough Surface	A	B	C	<del>D</del>	<del>E</del>	
	13	Seamy	A	B	C	<del>D</del>	<del>E</del>	
<b>Aroma</b>	14	Buttery	A	B	C	D	E	<div style="border: 1px solid black; padding: 5px; width: fit-content;">                     Use letters A, B, C, D, E where:                      A = much too little                      B = too little                      C = just about right                      D = too much                      E = much too much                 </div>
	15	Caramel	A	B	C	D	E	
	16	Earthy	A	B	C	D	E	
	17	Floral	A	B	C	D	E	
	18	Fresh Cream	A	B	C	D	E	
	19	Fruity	A	B	C	D	E	
	20	Herbal	A	B	C	D	E	
	21	Nutty	A	B	C	D	E	
	22	Sweet	A	B	C	D	E	
	23	Ammonia/Ammoniated	A	B	C	<del>D</del>	<del>E</del>	
<b>Aroma</b>	24	Atypical	A	B	C	<del>D</del>	<del>E</del>	<div style="border: 1px solid black; padding: 5px; width: fit-content;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	25	Barny	A	B	C	<del>D</del>	<del>E</del>	
	26	Chemical	A	B	C	<del>D</del>	<del>E</del>	
	27	Fermented	A	B	C	<del>D</del>	<del>E</del>	
	28	Lacking Characteristic Aroma	A	B	C	<del>D</del>	<del>E</del>	
	29	Moldy	A	B	C	<del>D</del>	<del>E</del>	
	30	Rancid	A	B	C	<del>D</del>	<del>E</del>	
	31	Unclean	A	B	C	<del>D</del>	<del>E</del>	
	32	Corky	A	B	C	<del>D</del>	<del>E</del>	
<b>Texture</b>	33	Crumbly	A	B	C	<del>D</del>	<del>E</del>	<div style="border: 1px solid black; padding: 5px; width: fit-content;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	34	Crystals	A	B	C	<del>D</del>	<del>E</del>	
	35	Curdy	A	B	C	<del>D</del>	<del>E</del>	
	36	Firm/Too Firm	A	B	C	<del>D</del>	<del>E</del>	
	37	Gassy	A	B	C	<del>D</del>	<del>E</del>	
	38	Grainy	A	B	C	<del>D</del>	<del>E</del>	
	39	Gummy	A	B	C	<del>D</del>	<del>E</del>	
	40	Mealy	A	B	C	<del>D</del>	<del>E</del>	
	41	Open	A	B	C	<del>D</del>	<del>E</del>	
	42	Pasty	A	B	C	<del>D</del>	<del>E</del>	
	43	Rubbery	A	B	C	<del>D</del>	<del>E</del>	
	44	Short	A	B	C	<del>D</del>	<del>E</del>	
	45	Slits	A	B	C	<del>D</del>	<del>E</del>	
	46	Sweet Holes	A	B	C	<del>D</del>	<del>E</del>	
	47	Uneven Ripening	A	B	C	<del>D</del>	<del>E</del>	
	48	Weak	A	B	C	<del>D</del>	<del>E</del>	
	<b>Flavor</b>	49	Acid	A	B	C	D	
50		Buttery	A	B	C	D	E	
51		Caramel	A	B	C	D	E	
52		Earthy	A	B	C	D	E	
53		Grassy	A	B	C	D	E	
54		Long Finish	A	B	C	D	E	
55		Meaty	A	B	C	D	E	
56		Nutty	A	B	C	D	E	
57		Piquant	A	B	C	D	E	
58		Salt(y)	A	B	C	D	E	
59		Sweet	A	B	C	D	E	
<b>Flavor</b>	60	Atypical	A	B	C	<del>D</del>	<del>E</del>	<div style="border: 1px solid black; padding: 5px; width: fit-content;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	61	Bitter	A	B	C	<del>D</del>	<del>E</del>	
	62	Fermented	A	B	C	<del>D</del>	<del>E</del>	
	63	Flat/Lacks Characteristic Flavor	A	B	C	<del>D</del>	<del>E</del>	
	64	Lipase	A	B	C	<del>D</del>	<del>E</del>	
	65	Medicinal	A	B	C	<del>D</del>	<del>E</del>	
	66	Metallic	A	B	C	<del>D</del>	<del>E</del>	
	67	Old Cream/Old Milk	A	B	C	<del>D</del>	<del>E</del>	
	68	Unclean	A	B	C	<del>D</del>	<del>E</del>	
	69	Whey/Whey Taint	A	B	C	<del>D</del>	<del>E</del>	
	70	Yeast(y)	A	B	C	<del>D</del>	<del>E</del>	




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Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

				2018 TASTE Test™						
				Category DE (Emmental-style with Eye Formation)						
<b>Appearance</b>	1	Bloated	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced		
	2	Color, Atypical	A	B	C	<del>D</del>	<del>E</del>			
	3	Color, Uneven	A	B	C	<del>D</del>	<del>E</del>			
	4	Cracked/Cracks	A	B	C	<del>D</del>	<del>E</del>			
	5	Excessive Rind	A	B	C	<del>D</del>	<del>E</del>			
	6	Free Moisture/Free Whey	A	B	C	<del>D</del>	<del>E</del>			
	7	Lopsided	A	B	C	<del>D</del>	<del>E</del>			
	8	Moldy	A	B	C	<del>D</del>	<del>E</del>			
	9	Mottled	A	B	C	<del>D</del>	<del>E</del>			
	10	Weak Rind	A	B	C	<del>D</del>	<del>E</del>			
<b>Eye Development</b>	11	Blind	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced		
	12	Blown	A	B	C	<del>D</del>	<del>E</del>			
	13	Cabbage	A	B	C	<del>D</del>	<del>E</del>			
	14	Collapsed	A	B	C	<del>D</del>	<del>E</del>			
	15	Dead/Dull Eyes	A	B	C	<del>D</del>	<del>E</del>			
	16	Irregular Eyes	A	B	C	<del>D</del>	<del>E</del>			
	17	One Sided	A	B	C	<del>D</del>	<del>E</del>			
	18	Overset	A	B	C	<del>D</del>	<del>E</del>			
	19	Small Eyes	A	B	C	<del>D</del>	<del>E</del>			
	20	Underset	A	B	C	<del>D</del>	<del>E</del>			
	21	Uneven	A	B	C	<del>D</del>	<del>E</del>			
<b>Aroma</b>	22	Buttermilk	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much		
	23	Buttery	A	B	C	D	E			
	24	Caramel	A	B	C	D	E			
	25	Fresh Cream	A	B	C	D	E			
	26	Fruity	A	B	C	D	E			
	27	Herbal	A	B	C	D	E			
	28	Lactic	A	B	C	D	E			
	29	Nutty	A	B	C	D	E			
	30	Sweet	A	B	C	D	E			
	31	Woody	A	B	C	D	E			
<b>Aroma</b>	32	Atypical	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced		
	33	Barny	A	B	C	<del>D</del>	<del>E</del>			
	34	Chemical	A	B	C	<del>D</del>	<del>E</del>			
	35	Earthy	A	B	C	<del>D</del>	<del>E</del>			
	36	Moldy	A	B	C	<del>D</del>	<del>E</del>			
	37	Rancid	A	B	C	<del>D</del>	<del>E</del>			
38	Unclean	A	B	C	<del>D</del>	<del>E</del>				
<b>Texture</b>	39	Checks/Checked	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced		
	40	Corky	A	B	C	<del>D</del>	<del>E</del>			
	41	Crumbly	A	B	C	<del>D</del>	<del>E</del>			
	42	Crystals	A	B	C	<del>D</del>	<del>E</del>			
	43	Grainy/Sandy	A	B	C	<del>D</del>	<del>E</del>			
	44	Mealy	A	B	C	<del>D</del>	<del>E</del>			
	45	Pasty	A	B	C	<del>D</del>	<del>E</del>			
	46	Rubbery	A	B	C	<del>D</del>	<del>E</del>			
	47	Slits	A	B	C	<del>D</del>	<del>E</del>			
	48	Sweet Holes	A	B	C	<del>D</del>	<del>E</del>			
49	Weak	A	B	C	<del>D</del>	<del>E</del>				
<b>Flavor</b>	50	Buttery	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much		
	51	Aftertaste	A	B	C	D	E			
	52	Long Finish	A	B	C	D	E			
	53	Nutty	A	B	C	D	E			
	54	Sweet	A	B	C	D	E			
<b>Flavor</b>	55	Acid	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced		
	56	Atypical	A	B	C	<del>D</del>	<del>E</del>			
	57	Bitter	A	B	C	<del>D</del>	<del>E</del>			
	58	Fermented	A	B	C	<del>D</del>	<del>E</del>			
	59	Flat/Lacks Characteristic Flavor	A	B	C	<del>D</del>	<del>E</del>			
	60	Rancid	A	B	C	<del>D</del>	<del>E</del>			
	61	Medicinal	A	B	C	<del>D</del>	<del>E</del>			
	62	Metallic	A	B	C	<del>D</del>	<del>E</del>			
	63	Old Cream/Old Milk	A	B	C	<del>D</del>	<del>E</del>			
	64	Salt(y)	A	B	C	<del>D</del>	<del>E</del>			
	65	Sulfide	A	B	C	<del>D</del>	<del>E</del>			
	66	Unclean	A	B	C	<del>D</del>	<del>E</del>			
	67	Yeast(y)	A	B	C	<del>D</del>	<del>E</del>			




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Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

		2018 TASTE Test™						
		Category E (Cheddars)						
<b>Appearance</b>	1	Color, Atypical	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	2	Color, Uneven	A	B	C	<del>D</del>	<del>E</del>	
	3	Crystals	A	B	C	<del>D</del>	<del>E</del>	
	4	Cracked/Cracks	A	B	C	<del>D</del>	<del>E</del>	
	5	Excessive Rind	A	B	C	<del>D</del>	<del>E</del>	
	6	Free Moisture/Free Whey	A	B	C	<del>D</del>	<del>E</del>	
	7	Moldy	A	B	C	<del>D</del>	<del>E</del>	
	8	Mottled	A	B	C	<del>D</del>	<del>E</del>	
	9	Rind Rot	A	B	C	<del>D</del>	<del>E</del>	
	10	Rough Surface	A	B	C	<del>D</del>	<del>E</del>	
	11	Seamy	A	B	C	<del>D</del>	<del>E</del>	
	12	Uneven	A	B	C	<del>D</del>	<del>E</del>	
	13	Whey/Whey Taint	A	B	C	<del>D</del>	<del>E</del>	
<b>Aroma</b>	14	Brothy	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	15	Buttery	A	B	C	D	E	
	16	Caramel	A	B	C	D	E	
	17	Earthy	A	B	C	D	E	
	18	Fruity	A	B	C	D	E	
	19	Grassy	A	B	C	D	E	
	20	Herbal	A	B	C	D	E	
	21	Lactic	A	B	C	D	E	
	22	Milky	A	B	C	D	E	
	23	Nutty	A	B	C	D	E	
24	Sweet	A	B	C	D	E		
<b>Aroma</b>	25	Ammonia/Ammoniated	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	26	Atypical	A	B	C	<del>D</del>	<del>E</del>	
	27	Barny	A	B	C	<del>D</del>	<del>E</del>	
	28	Chemical	A	B	C	<del>D</del>	<del>E</del>	
	29	Fermented	A	B	C	<del>D</del>	<del>E</del>	
	30	Lacking Characteristic Aroma	A	B	C	<del>D</del>	<del>E</del>	
	31	Moldy	A	B	C	<del>D</del>	<del>E</del>	
	32	Rancid	A	B	C	<del>D</del>	<del>E</del>	
	33	Unclean	A	B	C	<del>D</del>	<del>E</del>	
<b>Texture</b>	34	Corky	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	35	Crumbly	A	B	C	<del>D</del>	<del>E</del>	
	36	Crystals	A	B	C	<del>D</del>	<del>E</del>	
	37	Curdy	A	B	C	<del>D</del>	<del>E</del>	
	38	Gassy	A	B	C	<del>D</del>	<del>E</del>	
	39	Grainy	A	B	C	<del>D</del>	<del>E</del>	
	40	Mealy	A	B	C	<del>D</del>	<del>E</del>	
	41	Open	A	B	C	<del>D</del>	<del>E</del>	
	42	Pasty	A	B	C	<del>D</del>	<del>E</del>	
	43	Short	A	B	C	<del>D</del>	<del>E</del>	
	44	Slits	A	B	C	<del>D</del>	<del>E</del>	
	45	Sweet Holes	A	B	C	<del>D</del>	<del>E</del>	
	46	Weak	A	B	C	<del>D</del>	<del>E</del>	
<b>Flavor</b>	47	Acid	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	48	Buttery	A	B	C	D	E	
	49	Caramel	A	B	C	D	E	
	50	Fruity	A	B	C	D	E	
	51	Grassy	A	B	C	D	E	
	52	Long Finish	A	B	C	D	E	
	53	Meaty	A	B	C	D	E	
	54	Salt(y)	A	B	C	D	E	
<b>Flavor</b>	55	Atypical	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	56	Bitter	A	B	C	<del>D</del>	<del>E</del>	
	57	Feed	A	B	C	<del>D</del>	<del>E</del>	
	58	Fermented	A	B	C	<del>D</del>	<del>E</del>	
	59	Flat/Lacks Characteristic Flavor	A	B	C	<del>D</del>	<del>E</del>	
	60	Rancid	A	B	C	<del>D</del>	<del>E</del>	
	61	Medicinal	A	B	C	<del>D</del>	<del>E</del>	
	62	Metallic	A	B	C	<del>D</del>	<del>E</del>	
	63	Old Cream/Old Milk	A	B	C	<del>D</del>	<del>E</del>	
	64	Sulfide	A	B	C	<del>D</del>	<del>E</del>	
	65	Unclean	A	B	C	<del>D</del>	<del>E</del>	
	66	Whey/Whey Taint	A	B	C	<del>D</del>	<del>E</del>	
	67	Yeast(y)	A	B	C	<del>D</del>	<del>E</del>	





Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

		2018 TASTE Test™						
		Category F (Blue Mold Cheeses)						
<b>Appearance</b>	1	Brown Discoloration	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	2	Cracked/Cracks	A	B	C	<del>D</del>	<del>E</del>	
	3	Excessive Mold Growth	A	B	C	<del>D</del>	<del>E</del>	
	4	Excessive Rind	A	B	C	<del>D</del>	<del>E</del>	
	5	Free Moisture/Free Whey	A	B	C	<del>D</del>	<del>E</del>	
	6	Inadequate Mold Growth	A	B	C	<del>D</del>	<del>E</del>	
	7	Lopsided Wheel	A	B	C	<del>D</del>	<del>E</del>	
	8	Red/Yeasty Surface	A	B	C	<del>D</del>	<del>E</del>	
	9	Rind Rot	A	B	C	<del>D</del>	<del>E</del>	
	10	Rough Surface	A	B	C	<del>D</del>	<del>E</del>	
	11	Slimy Surface	A	B	C	<del>D</del>	<del>E</del>	
	12	Uneven Mold Growth	A	B	C	<del>D</del>	<del>E</del>	
	13	Uneven Rind	A	B	C	<del>D</del>	<del>E</del>	
	14	Unexpected Surface Mold Or Yeast	A	B	C	<del>D</del>	<del>E</del>	
	15	Yellow-Green Mold	A	B	C	<del>D</del>	<del>E</del>	
<b>Aroma</b>	16	Buttermilk	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	17	Buttery	A	B	C	D	E	
	18	Earthy	A	B	C	D	E	
	19	Fresh Cream	A	B	C	D	E	
	20	Fruity	A	B	C	D	E	
	21	Herbal	A	B	C	D	E	
	22	Nutty	A	B	C	D	E	
	23	Sweet	A	B	C	D	E	
24	Umami	A	B	C	D	E		
<b>Aroma</b>	25	Ammonia/Ammoniated	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	26	Atypical	A	B	C	<del>D</del>	<del>E</del>	
	27	Barny	A	B	C	<del>D</del>	<del>E</del>	
	28	Chemical	A	B	C	<del>D</del>	<del>E</del>	
	29	Lacking Characteristic Aroma	A	B	C	<del>D</del>	<del>E</del>	
	30	Medicinal	A	B	C	<del>D</del>	<del>E</del>	
	31	Musty	A	B	C	<del>D</del>	<del>E</del>	
	32	Rancid	A	B	C	<del>D</del>	<del>E</del>	
	33	Unclean	A	B	C	<del>D</del>	<del>E</del>	
<b>Texture</b>	34	Collapsed Spike Marks	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	35	Corky	A	B	C	<del>D</del>	<del>E</del>	
	36	Crumbly	A	B	C	<del>D</del>	<del>E</del>	
	37	Curdy	A	B	C	<del>D</del>	<del>E</del>	
	38	Gassy	A	B	C	<del>D</del>	<del>E</del>	
	39	Grainy	A	B	C	<del>D</del>	<del>E</del>	
	40	Mealy	A	B	C	<del>D</del>	<del>E</del>	
	41	Open	A	B	C	<del>D</del>	<del>E</del>	
	42	Pasty	A	B	C	<del>D</del>	<del>E</del>	
	43	Short	A	B	C	<del>D</del>	<del>E</del>	
	44	Weak	A	B	C	<del>D</del>	<del>E</del>	
<b>Flavor</b>	45	Acid	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	46	Buttery	A	B	C	D	E	
	47	Cool Blue Finish	A	B	C	D	E	
	48	Earthy	A	B	C	D	E	
	49	Fruity	A	B	C	D	E	
	50	Nutty	A	B	C	D	E	
	51	Piquant	A	B	C	D	E	
	52	Salt(y)	A	B	C	D	E	
	53	Sweet	A	B	C	D	E	
<b>Flavor</b>	54	Ammonia/Ammoniated	A	B	C	<del>D</del>	<del>E</del>	Use only letters A, B or C where: A = slight B = definite C = pronounced
	55	Atypical	A	B	C	<del>D</del>	<del>E</del>	
	56	Bitter	A	B	C	<del>D</del>	<del>E</del>	
	57	Fermented	A	B	C	<del>D</del>	<del>E</del>	
	58	Flat/Lacks Characteristic Flavor	A	B	C	<del>D</del>	<del>E</del>	
	59	Rancid	A	B	C	<del>D</del>	<del>E</del>	
	60	Medicinal	A	B	C	<del>D</del>	<del>E</del>	
	61	Old Cream/Old Milk	A	B	C	<del>D</del>	<del>E</del>	
	62	Unclean	A	B	C	<del>D</del>	<del>E</del>	
	63	Yeast(y)	A	B	C	<del>D</del>	<del>E</del>	




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Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

		2018 TASTE Test™						
		Category G (Hispanic & Portuguese Style Cheeses)						
<b>Appearance</b>	1	Color, Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	2	Color, Uneven	A	B	C	D	E	
	3	Cracked/Cracks	A	B	C	D	E	
	4	Crooked	A	B	C	D	E	
	5	Dull	A	B	C	D	E	
	6	Excess Fines (Fresh Curds Category)	A	B	C	D	E	
	7	Excessive Rind	A	B	C	D	E	
	8	Free Moisture/Free Whey	A	B	C	D	E	
	9	Greasy	A	B	C	D	E	
	10	Immature Mold	A	B	C	D	E	
	11	Moldy	A	B	C	D	E	
	12	Rind Rot	A	B	C	D	E	
	13	Rough Surface	A	B	C	D	E	
	14	Seamy	A	B	C	D	E	
	15	Slip Coat	A	B	C	D	E	
<b>Aroma</b>	16	Buttermilk	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	17	Buttery	A	B	C	D	E	
	18	Floral	A	B	C	D	E	
	19	Fresh Cream	A	B	C	D	E	
	20	Fruity	A	B	C	D	E	
	21	Herbal	A	B	C	D	E	
	22	Milky	A	B	C	D	E	
	23	Nutty	A	B	C	D	E	
	24	Sweet	A	B	C	D	E	
	25	Toasted	A	B	C	D	E	
<b>Aroma</b>	26	Ammonia/ammoniated	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	27	Atypical	A	B	C	D	E	
	28	Barny	A	B	C	D	E	
	29	Chemical	A	B	C	D	E	
	30	Earthy	A	B	C	D	E	
	31	Fermented	A	B	C	D	E	
	32	Moldy	A	B	C	D	E	
	33	Rancid	A	B	C	D	E	
	34	Unclean	A	B	C	D	E	
	35	Yeast(y)	A	B	C	D	E	
<b>Texture</b>	36	Crumbly	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	37	Curdy	A	B	C	D	E	
	38	Gassy	A	B	C	D	E	
	39	Grainy	A	B	C	D	E	
	40	Gummy	A	B	C	D	E	
	41	Lacks Creaminess	A	B	C	D	E	
	42	Mealy	A	B	C	D	E	
	43	Open	A	B	C	D	E	
	44	Pasty	A	B	C	D	E	
	45	Short	A	B	C	D	E	
	46	Spreadability	A	B	C	D	E	
	47	Sweet Holes	A	B	C	D	E	
	48	Weak	A	B	C	D	E	
	49	Woody/tough	A	B	C	D	E	
<b>Flavor</b>	50	Acid	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	51	Animal	A	B	C	D	E	
	52	Buttery	A	B	C	D	E	
	53	Caramel	A	B	C	D	E	
	54	Citrus Note	A	B	C	D	E	
	55	Grassy	A	B	C	D	E	
	56	Mushroom(y)	A	B	C	D	E	
	57	Salt(Y)	A	B	C	D	E	
	58	Vegetal	A	B	C	D	E	
<b>Flavor</b>	59	Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	60	Bitter	A	B	C	D	E	
	61	Feed	A	B	C	D	E	
	62	Fermented	A	B	C	D	E	
	63	Flat/Lacks Flavor	A	B	C	D	E	
	64	Fruity	A	B	C	D	E	
	65	Lacks Freshness	A	B	C	D	E	
	66	Lipase	A	B	C	D	E	
	67	Metallic	A	B	C	D	E	
	68	Old Cream/Old Milk	A	B	C	D	E	
	69	Salt(y)	A	B	C	D	E	
	70	Unclean	A	B	C	D	E	
	71	Whey/Whey Taint	A	B	C	D	E	
	72	Yeast(y)	A	B	C	D	E	




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Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

	<b>2018 TASTE Test™</b>
<b>Category H (Italian Type Cheeses)</b>	

<b>Appearance</b>	1	Color, Atypical	A	B	C	D	E	<div style="border: 1px solid black; padding: 5px; font-size: small;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	2	Color, Uneven	A	B	C	D	E	
	3	Cracked/Cracks	A	B	C	D	E	
	4	Crooked	A	B	C	D	E	
	5	Crystals	A	B	C	D	E	
	6	Excessive Rind	A	B	C	D	E	
	7	Free Moisture/Free Whey	A	B	C	D	E	
	8	Greasy	A	B	C	D	E	
	9	Moldy	A	B	C	D	E	
	10	Rind Rot	A	B	C	D	E	
	11	Rough Surface	A	B	C	D	E	
	12	Slimy Rind	A	B	C	D	E	
	13	Thick Rind (Fresh Mozz)	A	B	C	D	E	
	14	Uneven	A	B	C	D	E	

<b>Aroma</b>	16	Buttery	A	B	C	D	E	<div style="border: 1px solid black; padding: 5px; font-size: small;">                     Use letters A, B, C, D, E where:                      A = much too little                      B = too little                      C = just about right                      D = too much                      E = much too much                 </div>
	17	Caramel	A	B	C	D	E	
	18	Earthy	A	B	C	D	E	
	19	Fruity	A	B	C	D	E	
	20	Meaty	A	B	C	D	E	
	21	Milky	A	B	C	D	E	
	22	Nutty	A	B	C	D	E	
	23	Sweet	A	B	C	D	E	

<b>Aroma</b>	24	Ammonia/Ammoniated	A	B	C	D	E	<div style="border: 1px solid black; padding: 5px; font-size: small;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	25	Atypical	A	B	C	D	E	
	26	Barny	A	B	C	D	E	
	27	Chemical	A	B	C	D	E	
	28	Fermented	A	B	C	D	E	
	29	Lacking Characteristic Aroma	A	B	C	D	E	
	30	Medicinal	A	B	C	D	E	
	31	Moldy	A	B	C	D	E	
	32	Rancid	A	B	C	D	E	
	33	Unclean	A	B	C	D	E	

<b>Texture</b>	34	Corky	A	B	C	D	E	<div style="border: 1px solid black; padding: 5px; font-size: small;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	35	Crumbly	A	B	C	D	E	
	36	Curdy	A	B	C	D	E	
	37	Firm/Too Firm	A	B	C	D	E	
	38	Gassy	A	B	C	D	E	
	39	Grainy	A	B	C	D	E	
	40	Loose Knit	A	B	C	D	E	
	41	Mealy	A	B	C	D	E	
	42	Open	A	B	C	D	E	
	43	Pasty	A	B	C	D	E	
	44	Short	A	B	C	D	E	
	45	Slits	A	B	C	D	E	
	46	Sweet Holes	A	B	C	D	E	
	47	Uniformly Aged Throughout	A	B	C	D	E	
48	Weak	A	B	C	D	E		

<b>Flavor</b>	49	Acid	A	B	C	D	E	<div style="border: 1px solid black; padding: 5px; font-size: small;">                     Use letters A, B, C, D, E where:                      A = much too little                      B = too little                      C = just about right                      D = too much                      E = much too much                 </div>
	50	Brine Solution In Balance With Cheese Flavor	A	B	C	D	E	
	51	Buttery	A	B	C	D	E	
	52	Fruity	A	B	C	D	E	
	53	Meaty	A	B	C	D	E	
	54	Nutty	A	B	C	D	E	
	55	Salt(y)	A	B	C	D	E	
	56	Smooth Finish	A	B	C	D	E	

<b>Flavor</b>	57	Ammonia/Ammoniated	A	B	C	D	E	<div style="border: 1px solid black; padding: 5px; font-size: small;">                     Use only letters A, B or C where:                      A = slight                      B = definite                      C = pronounced                 </div>
	58	Atypical	A	B	C	D	E	
	59	Bitter	A	B	C	D	E	
	60	Fermented	A	B	C	D	E	
	61	Flat/Lacks Characteristic Flavor	A	B	C	D	E	
	62	Heated	A	B	C	D	E	
	63	Lipase	A	B	C	D	E	
	64	Metallic	A	B	C	D	E	
	65	Old Cream/Old Milk	A	B	C	D	E	
	66	Unclean	A	B	C	D	E	
	67	Whey/Whey Taint	A	B	C	D	E	
	68	Yeast(y)	A	B	C	D	E	




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Name: \_\_\_\_\_


Cheese Number: \_\_\_\_\_

				2018 TASTE Test™				
				Category J (Low Fat / Low Salt Cheeses)				
<b>Appearance</b>	1	Color, Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	2	Color, Uneven	A	B	C	D	E	
	3	Cracked/Cracks	A	B	C	D	E	
	4	Crooked	A	B	C	D	E	
	5	Dull	A	B	C	D	E	
	6	Excess Fines (fresh curds category)	A	B	C	D	E	
	7	Excessive Rind	A	B	C	D	E	
	8	Free Moisture/Free Whey	A	B	C	D	E	
	9	Greasy	A	B	C	D	E	
	10	Immature Mold	A	B	C	D	E	
	11	Moldy	A	B	C	D	E	
	12	Mottled	A	B	C	D	E	
	13	Rind Rot	A	B	C	D	E	
	14	Rough Surface	A	B	C	D	E	
	15	Seamy	A	B	C	D	E	
	16	Slip Coat	A	B	C	D	E	
<b>Aroma</b>	17	Buttermilk	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	18	Buttery	A	B	C	D	E	
	19	Floral	A	B	C	D	E	
	20	Fresh Cream	A	B	C	D	E	
	21	Citrus Note	A	B	C	D	E	
	22	Herbal	A	B	C	D	E	
	23	Milky	A	B	C	D	E	
	24	Nutty	A	B	C	D	E	
	25	Sweet	A	B	C	D	E	
	26	Toasted	A	B	C	D	E	
<b>Aroma</b>	27	Ammonia/Ammoniated	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	28	Atypical	A	B	C	D	E	
	29	Barny	A	B	C	D	E	
	30	Chemical	A	B	C	D	E	
	31	Fermented	A	B	C	D	E	
	32	Moldy	A	B	C	D	E	
	33	Rancid	A	B	C	D	E	
	34	Unclean	A	B	C	D	E	
	35	Yeast(y)	A	B	C	D	E	
<b>Texture</b>	36	Crumbly	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	37	Curdy	A	B	C	D	E	
	38	Gassy	A	B	C	D	E	
	39	Grainy/Sandy	A	B	C	D	E	
	40	Gummy	A	B	C	D	E	
	41	Lacks Creaminess	A	B	C	D	E	
	42	Mealy	A	B	C	D	E	
	43	Open	A	B	C	D	E	
	44	Pasty	A	B	C	D	E	
	45	Short	A	B	C	D	E	
	46	Spreadability	A	B	C	D	E	
	47	Sweet Holes	A	B	C	D	E	
	48	Weak	A	B	C	D	E	
	49	Woody/Tough	A	B	C	D	E	
<b>Flavor</b>	50	Acid	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	51	Animal	A	B	C	D	E	
	52	Buttery	A	B	C	D	E	
	53	Caramel	A	B	C	D	E	
	54	Citrus Note	A	B	C	D	E	
	55	Grassy	A	B	C	D	E	
	56	Mushroom(y)	A	B	C	D	E	
	57	Salt(y)	A	B	C	D	E	
	58	Vegetal	A	B	C	D	E	
<b>Flavor</b>	59	Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	60	Bitter	A	B	C	D	E	
	61	Feed	A	B	C	D	E	
	62	Fermented	A	B	C	D	E	
	63	Flat/Lacks Characteristic Flavor	A	B	C	D	E	
	64	Lacks Freshness	A	B	C	D	E	
	65	Rancid	A	B	C	D	E	
	66	Metallic	A	B	C	D	E	
	67	Old Cream/Old Milk	A	B	C	D	E	
	68	Unclean	A	B	C	D	E	
	69	Whey/Whey Taint	A	B	C	D	E	
	70	Yeast(y)	A	B	C	D	E	



Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

		2018 TASTE Test™						
		Category M (Farmstead Cheeses)						
<b>Appearance</b>	1	Color, Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	2	Color, Uneven	A	B	C	D	E	
	3	Cracked/Cracks	A	B	C	D	E	
	4	Crooked	A	B	C	D	E	
	5	Excessive Rind	A	B	C	D	E	
	6	Free Moisture/Free Whey	A	B	C	D	E	
	7	Greasy	A	B	C	D	E	
	8	Immature Mold	A	B	C	D	E	
	9	Moldy	A	B	C	D	E	
	10	Mottled	A	B	C	D	E	
	11	Rind Rot	A	B	C	D	E	
	12	Rough Surface	A	B	C	D	E	
	13	Seamy	A	B	C	D	E	
<b>Aroma</b>	14	Buttery	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	15	Caramel	A	B	C	D	E	
	16	Earthy	A	B	C	D	E	
	17	Floral	A	B	C	D	E	
	18	Fresh Cream	A	B	C	D	E	
	19	Fruity	A	B	C	D	E	
	20	Herbal	A	B	C	D	E	
	21	Nutty	A	B	C	D	E	
	22	Sweet	A	B	C	D	E	
<b>Aroma</b>	23	Ammonia/Ammoniated	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	24	Atypical	A	B	C	D	E	
	25	Barney	A	B	C	D	E	
	26	Chemical	A	B	C	D	E	
	27	Fermented	A	B	C	D	E	
	28	Lacking Characteristic Aroma	A	B	C	D	E	
	29	Moldy	A	B	C	D	E	
	30	Rancid	A	B	C	D	E	
	31	Unclean	A	B	C	D	E	
<b>Texture</b>	32	Corky	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	33	Crumbly	A	B	C	D	E	
	34	Crystals	A	B	C	D	E	
	35	Curdy	A	B	C	D	E	
	36	Firm/Too Firm	A	B	C	D	E	
	37	Gassy	A	B	C	D	E	
	38	Grainy	A	B	C	D	E	
	39	Gummy	A	B	C	D	E	
	40	Mealy	A	B	C	D	E	
	41	Open	A	B	C	D	E	
	42	Pasty	A	B	C	D	E	
	43	Rubbery	A	B	C	D	E	
	44	Short	A	B	C	D	E	
	45	Slits	A	B	C	D	E	
	46	Sweet Holes	A	B	C	D	E	
	47	Uneven Ripening	A	B	C	D	E	
	48	Weak	A	B	C	D	E	
<b>Flavor</b>	49	Acid	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	50	Buttery	A	B	C	D	E	
	51	Caramel	A	B	C	D	E	
	52	Earthy	A	B	C	D	E	
	53	Grassy	A	B	C	D	E	
	54	Long Finish	A	B	C	D	E	
	55	Meaty	A	B	C	D	E	
	56	Nutty	A	B	C	D	E	
	57	Piquant	A	B	C	D	E	
	58	Salt(y)	A	B	C	D	E	
	59	Sweet	A	B	C	D	E	
<b>Flavor</b>	60	Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	61	Bitter	A	B	C	D	E	
	62	Fermented	A	B	C	D	E	
	63	Flat/Lacks Characteristic Flavor	A	B	C	D	E	
	64	Lipase	A	B	C	D	E	
	65	Medicinal	A	B	C	D	E	
	66	Metallic	A	B	C	D	E	
	67	Old Cream/Old Milk	A	B	C	D	E	
	68	Unclean	A	B	C	D	E	
	69	Whey/Whey Taint	A	B	C	D	E	
	70	Yeast(y)	A	B	C	D	E	




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Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

		2018 TASTE Test™						
		Category N (Goat's Milk Cheeses)						
<b>Appearance</b>	1	Color, Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	2	Color, Uneven	A	B	C	D	E	
	3	Cracked/Cracks	A	B	C	D	E	
	4	Crooked	A	B	C	D	E	
	5	Excessive Rind	A	B	C	D	E	
	6	Free Moisture/Free Whey	A	B	C	D	E	
	7	Greasy	A	B	C	D	E	
	8	Immature Mold	A	B	C	D	E	
	9	Moldy	A	B	C	D	E	
	10	Mottled	A	B	C	D	E	
	11	Rind Rot	A	B	C	D	E	
	12	Rough Surface	A	B	C	D	E	
	13	Seamy	A	B	C	D	E	
<b>Aroma</b>	14	Buttermilk	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	15	Buttery	A	B	C	D	E	
	16	Earthy	A	B	C	D	E	
	17	Floral	A	B	C	D	E	
	18	Fresh Cream	A	B	C	D	E	
	19	Fruity	A	B	C	D	E	
	20	Herbal	A	B	C	D	E	
	21	Nutty	A	B	C	D	E	
	22	Sweet	A	B	C	D	E	
	23	Ammonia/Ammoniated	A	B	C	D	E	
<b>Aroma</b>	24	Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	25	Barny	A	B	C	D	E	
	26	Chemical	A	B	C	D	E	
	27	Lacking Characteristic Aroma	A	B	C	D	E	
	28	Moldy	A	B	C	D	E	
	29	Rancid	A	B	C	D	E	
	30	Unclean	A	B	C	D	E	
	31	Corky	A	B	C	D	E	
<b>Texture</b>	32	Crumbly	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	33	Crystals	A	B	C	D	E	
	34	Curdy	A	B	C	D	E	
	35	Dense Body	A	B	C	D	E	
	36	Gassy	A	B	C	D	E	
	37	Grainy	A	B	C	D	E	
	38	Mealy	A	B	C	D	E	
	39	Open	A	B	C	D	E	
	40	Pasty	A	B	C	D	E	
	41	Short	A	B	C	D	E	
	42	Spreadability	A	B	C	D	E	
	43	Sweet Holes	A	B	C	D	E	
	44	Weak	A	B	C	D	E	
	45	Woody/Tough	A	B	C	D	E	
	<b>Flavor</b>	46	Acid	A	B	C	D	
47		Buttery	A	B	C	D	E	
48		Citrus Note	A	B	C	D	E	
49		Long Finish	A	B	C	D	E	
50		Salt(y)	A	B	C	D	E	
51		Sweet	A	B	C	D	E	
<b>Flavor</b>	52	Animal	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	53	Atypical	A	B	C	D	E	
	54	Bitter	A	B	C	D	E	
	55	Cooked	A	B	C	D	E	
	56	Feed	A	B	C	D	E	
	57	Fermented	A	B	C	D	E	
	58	Flat/Lacks Characteristic Flavor	A	B	C	D	E	
	59	Rancid	A	B	C	D	E	
	60	Medicinal	A	B	C	D	E	
	61	Metallic	A	B	C	D	E	
	62	Old Cream/Old Milk	A	B	C	D	E	
	63	Sulfide	A	B	C	D	E	
	64	Unclean	A	B	C	D	E	
	65	Whey/Whey Taint	A	B	C	D	E	
	66	Yeast(y)	A	B	C	D	E	




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Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

				2018 TASTE Test™				
				Category O (Sheep's Milk Cheeses)				
<b>Appearance</b>	1	Color, Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	2	Color, Uneven	A	B	C	D	E	
	3	Cracked/Cracks	A	B	C	D	E	
	4	Crooked	A	B	C	D	E	
	5	Excessive Rind	A	B	C	D	E	
	6	Free Moisture/Free Whey	A	B	C	D	E	
	7	Greasy	A	B	C	D	E	
	8	Immature Mold	A	B	C	D	E	
	9	Moldy	A	B	C	D	E	
	10	Mottled	A	B	C	D	E	
	11	Rind Rot	A	B	C	D	E	
	12	Rough Surface	A	B	C	D	E	
	13	Seamy	A	B	C	D	E	
<b>Aroma</b>	14	Buttermilk	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	15	Buttery	A	B	C	D	E	
	16	Creamy	A	B	C	D	E	
	17	Earthy	A	B	C	D	E	
	18	Floral	A	B	C	D	E	
	19	Fruity	A	B	C	D	E	
	20	Herbal	A	B	C	D	E	
	21	Nutty	A	B	C	D	E	
	22	Sweet	A	B	C	D	E	
<b>Aroma</b>	23	Ammonia/Ammoniated	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	24	Atypical	A	B	C	D	E	
	25	Barny	A	B	C	D	E	
	26	Chemical	A	B	C	D	E	
	27	Lacking Characteristic Aroma	A	B	C	D	E	
	28	Moldy	A	B	C	D	E	
	29	Rancid	A	B	C	D	E	
	30	Unclean	A	B	C	D	E	
<b>Texture</b>	31	Corky	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	32	Crumbly	A	B	C	D	E	
	33	Crystals	A	B	C	D	E	
	34	Curdy	A	B	C	D	E	
	35	Gassy	A	B	C	D	E	
	36	Grainy	A	B	C	D	E	
	37	Mealy	A	B	C	D	E	
	38	Open	A	B	C	D	E	
	39	Pasty	A	B	C	D	E	
	40	Short	A	B	C	D	E	
	41	Spreadability	A	B	C	D	E	
	42	Sweet Holes	A	B	C	D	E	
	43	Weak	A	B	C	D	E	
	44	Woody/Tough	A	B	C	D	E	
<b>Flavor</b>	45	Acid	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	46	Buttery	A	B	C	D	E	
	47	Citrus Note	A	B	C	D	E	
	48	Long Finish	A	B	C	D	E	
	49	Salt(y)	A	B	C	D	E	
	50	Sweet	A	B	C	D	E	
<b>Flavor</b>	51	Animal	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	52	Atypical	A	B	C	D	E	
	53	Bitter	A	B	C	D	E	
	54	Cooked	A	B	C	D	E	
	55	Feed	A	B	C	D	E	
	56	Flat/Lacks Characteristic Flavor	A	B	C	D	E	
	57	Fruity	A	B	C	D	E	
	58	Lipase	A	B	C	D	E	
	59	Medicinal	A	B	C	D	E	
	60	Metallic	A	B	C	D	E	
	61	Old Cream/Old Milk	A	B	C	D	E	
	62	Sulfide	A	B	C	D	E	
	63	Unclean	A	B	C	D	E	
	64	Whey/Whey Taint	A	B	C	D	E	
	65	Yeast(y)	A	B	C	D	E	




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Name: \_\_\_\_\_

Cheese Number: \_\_\_\_\_

		2018 TASTE Test™						
		Category T (Washed Rind Cheeses)						
<b>Appearance</b>	1	Color, Atypical	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	2	Color, Uneven	A	B	C	D	E	
	3	Cracked/Cracks	A	B	C	D	E	
	4	Free Moisture/Free Whey	A	B	C	D	E	
	5	Lopsided	A	B	C	D	E	
	6	Purple Rind	A	B	C	D	E	
	7	Red Slimy Surface	A	B	C	D	E	
	8	Reddish Or Brownish Blotches	A	B	C	D	E	
	9	Rind Rot	A	B	C	D	E	
	10	Rough Surface	A	B	C	D	E	
	11	Slip Coat	A	B	C	D	E	
	12	Soft	A	B	C	D	E	
	13	Thick Rind/Horny	A	B	C	D	E	
	14	Thin Rind	A	B	C	D	E	
	15	Wrinkled Rind	A	B	C	D	E	
	16	Yellow Spots	A	B	C	D	E	
<b>Aroma</b>	17	Buttery	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	18	Earthy	A	B	C	D	E	
	19	Fruity	A	B	C	D	E	
	20	Meaty	A	B	C	D	E	
	21	Nutty	A	B	C	D	E	
	22	Sweet	A	B	C	D	E	
<b>Aroma</b>	23	Ammonia/Ammoniated	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	24	Atypical	A	B	C	D	E	
	25	Barny	A	B	C	D	E	
	26	Lacking Characteristic Aroma	A	B	C	D	E	
	27	Moldy	A	B	C	D	E	
	28	Rancid	A	B	C	D	E	
	29	Unclean	A	B	C	D	E	
	30	Yeast(y)	A	B	C	D	E	
<b>Texture</b>	31	Crumbly	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	32	Crystals	A	B	C	D	E	
	33	Curdy	A	B	C	D	E	
	34	Free Moisture/Free Whey	A	B	C	D	E	
	35	Gassy	A	B	C	D	E	
	36	Grainy	A	B	C	D	E	
	37	Mealy	A	B	C	D	E	
	38	Open	A	B	C	D	E	
	39	Pasty	A	B	C	D	E	
	40	Short	A	B	C	D	E	
	41	Slits	A	B	C	D	E	
	42	Sweet Holes	A	B	C	D	E	
	43	Uneven	A	B	C	D	E	
	44	Weak	A	B	C	D	E	
	45	Woody/Tough	A	B	C	D	E	
<b>Flavor</b>	46	Buttery	A	B	C	D	E	Use letters A, B, C, D, E where: A = much too little B = too little C = just about right D = too much E = much too much
	47	Fruity	A	B	C	D	E	
	48	Meaty	A	B	C	D	E	
	49	Nutty	A	B	C	D	E	
	50	Salt(y)	A	B	C	D	E	
	51	Smooth Finish	A	B	C	D	E	
<b>Flavor</b>	52	Animal	A	B	C	D	E	Use only letters A, B or C where: A = slight B = definite C = pronounced
	53	Atypical	A	B	C	D	E	
	54	Bitter	A	B	C	D	E	
	55	Fermented	A	B	C	D	E	
	56	Flat/Lacks Characteristic Flavor	A	B	C	D	E	
	57	Lipase	A	B	C	D	E	
	58	Metallic	A	B	C	D	E	
	59	Moldy	A	B	C	D	E	
	60	Sulfide	A	B	C	D	E	
	61	Unclean	A	B	C	D	E	
	62	Whey/Whey Taint	A	B	C	D	E	
	63	Yeast(y)	A	B	C	D	E	