## Scoring sheet – flavoured bars

Texture especially good

Excellent tempering

Very original idea

Excellent composition

Great texture concept

Satisfying flavour delivery

Particularly suitable style Great flavour combination

Poor or uneven moulding

Well-developed / full flavour

Harmonious chocolate/filling match

Fresh, high quality ingredients

Optimal balance of components

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Score

 Judge name \_\_\_\_\_\_
 Judge num \_\_\_\_\_

 Sample number \_\_\_\_\_\_
 Table num. \_\_\_\_\_

## Feedback notes

X Α

В

С

D

Е

F

G

Н.

Т

J Κ

L

X

Μ

POSITIVE

Execution

Formultn.

Interprtn.

Taste

NEGATIVE

Execution

SECTION	X	Score description
Execution Craft / technique	1	Sub-standard, imperfect, noticeable problems
	2	Competent, minimal problems
	3	Skilled, insignificant problems
10% of total	4	Exemplary, near perfect
	5	Immaculate, perfect
Formulation Ingredients / recipe 35% of total	1	Commodity type ingredients, indifferent recipe
	2	Quality ingredients and good recipe design
	3	Superior ingredients and good recipe design
	4	Top-grade ingredients, superb recipe
	5	Obsessive quality, uncompromising recipe
Interpretation Style / creativity 15% of total	1	Uninspiring / everyday / ordinary
	2	Polished / appealing / acceptable
	3	Fine / elegant / accomplished
	4	Extraordinary / noble / inspired
	5	Sublime / brilliant / masterpiece
<b>Taste</b> Personal taste	1	Unpleasant, would not eat
	2	Satisfactory, basic appeal
	3	Enjoyable, pleasant
40% of total	4	Exceptional, delightful
	5	Priceless, irresistible, world-beater
<b>Award</b> Do you think this entry deserves an award?	1	Not a contender for an award
	2	A marginal contender
	3	Can contend for an award
	4	A strong contender
	5	Give this entry an award

Comments (not seen by entrant)

	Ν	Poor or uneven tempering
	0	Uneven mixing/layering
	Ρ	Ingredient separation
Formultn.	Q	Poor quality / stale ingredients
	R	Inappropriate chocolate/ filling ratio
	S	Chocolate quality poor
	Т	Unbalanced flavour profile
Interprtn.	U	Disappointing relative to idea
	۷	Difficult or frustrating format/shape
	W	Unappealing texture
Taste	Х	Flavouring too strong
	Y	Flavouring too subtle
	Ζ	Poor match of chocolate with filling
	AA	Too sweet
	BB	Too bitter
Check total / 10		

(For statistical checking, not part of score)

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