

Sample num	AWARD CONTENDER			REJECTION REASONS			AREAS OF POTENTIAL				REJECTION REASONS	
	Reject <input type="checkbox"/>	Further judging <input type="checkbox"/>	Award contender <input type="checkbox"/>	1. (A)	2. (A)	3. (A)	1. (A)	2. (A)	3. (A)		A	
											B	Poor quality chocolate
											C	Chocolate texture inappropriate for filling
											D	Poor quality / stale flavouring ingredients
											E	Poor mouthfeel
											F	Inclusion pieces too large
											G	Inclusion pieces too small
											H	Not enough inclusion pieces
											I	Poor distribution of inclusion pieces
											J	Flavouring too strong
											K	Flavouring too subtle
											L	Too sweet
											M	Chocolate % of cacao too low
											N	Chocolate % of cacao too high
											O	Chocolate too thick for filling
											P	Chocolate too thin for filling
											Q	Off flavour notes
											R	Contamination
											S	Lack of freshness of flavourings
											T	Poor / unbalanced flavour profile
												AREAS OF POTENTIAL
											U	Problems with concept
											V	Concept / originality
											W	Execution
											X	Ingredients
											Y	Choice of chocolate
											Z	Flavour balance
												Texture/mouthfeel

Write letters for up to 3 rejection reasons and areas of potential in columns 1., 2., 3. If you reject a sample, you must give at least one reason. If you mark for Further judging, give at least one area of potential. Please consider reasons/potentials even if you don't reject a sample, as the sample may still be rejected on average scores.