

Selection round – milk/white plain/origin bars

Judge name _____ Judge num _____ Table num. _____

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	
											A	Poor quality cacao
											B	Poor quality milk powder
											C	Over-conched/refined
											D	Under-conched/refined
											E	Texture too coarse
											F	Texture too fine
											G	Too much cocoa butter
											H	Too little cocoa butter
											I	Sticky, slimy or waxy melt
											J	Dry or paste-like melt
											K	% cacao too low
											L	% cacao too high
											M	Poor balance of chocolate to milk
											N	Too much vanilla
											O	Too sweet
											P	Off flavour notes
											Q	Contamination
											R	Candy / artificial type flavour
											S	Poor / unbalanced flavour profile
											T	Bland or little flavour
											AREAS OF POTENTIAL	
											U	Cacao quality
											V	Milk quality
											W	Conching/refining
											X	Melt / mouthfeel
											Y	Flavour profile
											Z	Tempering / finishing

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.