

Judge name _____ Judge num _____ Table num. _____

Sample num	AWARD CONTENDER			REJECTION REASONS			AREAS OF POTENTIAL				REJECTION REASONS	
	Reject <input checked="" type="checkbox"/>	Further judging <input checked="" type="checkbox"/>	Award contender <input checked="" type="checkbox"/>	1. (A)	2. (A)	3. (A)	1. (A)	2. (A)	3. (A)		A	
											B	Poor quality chocolate / cocoa powder
											C	Not enough chocolate / cocoa powder
											D	Chocolate / cocoa too dominant
											E	Poor quality flavouring ingredients
											F	Flavours not balanced with chocolate
											G	Flavouring too strong
											H	Flavouring too weak
											I	Too sweet
											J	Not properly mixed
											K	Uneven texture
											L	Broken emulsion
											M	Too difficult to spread
											N	Too liquid
											O	Dry or hardened
											P	Off flavour notes
											Q	Contamination
											R	Lack of freshness of flavourings
											S	Flavour seems artificial
											T	Spoiled or mouldy
												AREAS OF POTENTIAL
											U	Concept / originality
											V	Execution
											W	Ingredients
											X	Choice of chocolate / cocoa powder
											Y	Flavour balance
											Z	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 even if you don't reject a sample, as the sample may still be rejected on average scores.