



Your Name: _____

Cheese ID: _____

| | | |
|---|---|---|
|  | T.A.S.T.E. Test® |  |
| | Category A (Fresh Unripened Cheeses)** | |

**** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).**

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|------------------------------|--------|-----------|--------|----------|------------|
| Cheese Appearance Attributes | 1 | Faded | | | |
| | 2 | Free Whey | | | |
| | 3 | Gassy | | | |
| | 4 | Open | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 5 | Adhesivity, Pasty | | | |
| | 6 | Chalky | | | |
| | 7 | Corky | | | |
| | 8 | Crumbly | | | |
| | 9 | Curdy | | | |
| | 10 | Firm | | | |
| | 11 | Granulated, Grainy | | | |
| | 12 | Granulated, Mealy | | | |
| | 13 | Short | | | |
| | 14 | Spreadable | | | |
| | 15 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 16 | Acidic | | | |
| | 17 | Bitter | | | |
| | 18 | Salty | | | |
| | 19 | Sweet | | | |
| | 20 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 21 | Ammoniated | | | |
| | 22 | Animal | | | |
| | 23 | Buttermilk | | | |
| | 24 | Buttery | | | |
| | 25 | Caramel | | | |
| | 26 | Citrus | | | |
| | 27 | Earthy | | | |
| | 28 | Feed | | | |
| | 29 | Fermented | | | |
| | 30 | Floral | | | |
| | 31 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 32 | Fresh Cream | | | |
| | 33 | Fruity | | | |
| | 34 | Grassy | | | |
| | 35 | Herbal | | | |
| | 36 | Medicinal | | | |
| | 37 | Metallic | | | |
| | 38 | Moldy | | | |
| | 39 | Mushroomy | | | |
| | 40 | Nutty | | | |
| | 41 | Old Milk | | | |
| | 42 | Toasted | | | |
| | 43 | Vegetal | | | |
| | 44 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

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|---|-------------------------------------|---|
|  | T.A.S.T.E. Test® |  |
| | Category B (Soft-Ripened Cheeses)** | |

** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unripped cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Uneven Cure | | | |
| | 12 | Unexpected Surface Microbe | | | |
| | 13 | Weak Rind | | | |
| | 14 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 15 | Dull Color | | | |
| | 16 | Faded | | | |
| | 17 | Free Whey | | | |
| | 18 | Gassy | | | |
| | 19 | Open | | | |
| | 20 | Unexpected Surface Microbe | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 21 | Adhesivity, Pasty | | | |
| | 22 | Chalky | | | |
| | 23 | Corky | | | |
| | 24 | Crumbly | | | |
| | 25 | Curdy | | | |
| | 26 | Firm | | | |
| | 27 | Granulated, Grainy | | | |
| | 28 | Granulated, Mealy | | | |
| | 29 | Short | | | |
| | 30 | Spreadable | | | |
| | 31 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 32 | Acidic | | | |
| | 33 | Bitter | | | |
| | 34 | Salty | | | |
| | 35 | Sweet | | | |
| | 36 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 37 | Ammoniated | | | |
| | 38 | Animal | | | |
| | 39 | Buttermilk | | | |
| | 40 | Buttery | | | |
| | 41 | Caramel | | | |
| | 42 | Citrus | | | |
| | 43 | Earthy | | | |
| | 44 | Feed | | | |
| | 45 | Fermented | | | |
| | 46 | Floral | | | |
| | 47 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 48 | Fresh Cream | | | |
| | 49 | Fruity | | | |
| | 50 | Grassy | | | |
| | 51 | Herbal | | | |
| | 52 | Medicinal | | | |
| | 53 | Metallic | | | |
| | 54 | Mushroomy | | | |
| | 55 | Musty | | | |
| | 56 | Nutty | | | |
| | 57 | Old Milk | | | |
| | 58 | Toasted | | | |
| | 59 | Vegetal | | | |
| | 60 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

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|---|-----------------------------------|---|
|  | T.A.S.T.E. Test® |  |
| | Category C (American Originals)** | |

** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Crystallization | | | |
| | 15 | Dull Color | | | |
| | 16 | Faded | | | |
| | 17 | Free Whey | | | |
| | 18 | Gassy | | | |
| | 19 | Open | | | |
| | 20 | Pin Holes | | | |
| | 21 | Rough Surface | | | |
| | 22 | Seamy | | | |
| | 23 | Slits | | | |
| | 24 | Uneven Shape | | | |
| | 25 | Unexpected Surface Microbe | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 26 | Adhesivity, Pasty | | | |
| | 27 | Chalky | | | |
| | 28 | Corky | | | |
| | 29 | Crumbly | | | |
| | 30 | Curdy | | | |
| | 31 | Firm | | | |
| | 32 | Granulated, Grainy | | | |
| | 33 | Granulated, Mealy | | | |
| | 34 | Short | | | |
| | 35 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 36 | Acidic | | | |
| | 37 | Bitter | | | |
| | 38 | Salty | | | |
| | 39 | Sweet | | | |
| | 40 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 41 | Ammoniated | | | |
| | 42 | Animal | | | |
| | 43 | Buttermilk | | | |
| | 44 | Buttery | | | |
| | 45 | Caramel | | | |
| | 46 | Earthy | | | |
| | 47 | Feed | | | |
| | 48 | Fermented | | | |
| | 49 | Flat | | | |
| | 50 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 51 | Fruity | | | |
| | 52 | Grassy | | | |
| | 53 | Herbal | | | |
| | 54 | Meaty/Brothy | | | |
| | 55 | Medicinal | | | |
| | 56 | Metallic | | | |
| | 57 | Moldy | | | |
| | 58 | Nutty | | | |
| | 59 | Old Milk | | | |
| | 60 | Sulfide | | | |
| | 61 | Toasted | | | |
| | 62 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

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|---|--|---|
|  | T.A.S.T.E. Test® |  |
| | Category D (American Made / International Style)** | |

**** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).**

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Dull Color | | | |
| | 15 | Faded | | | |
| | 16 | Free Whey | | | |
| | 17 | Gassy | | | |
| | 18 | Open | | | |
| | 19 | Pin Holes | | | |
| | 20 | Rough Surface | | | |
| | 21 | Seamy | | | |
| | 22 | Slits | | | |
| | 23 | Unexpected Surface Microbe | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 24 | Adhesivity, Pasty | | | |
| | 25 | Chalky | | | |
| | 26 | Corky | | | |
| | 27 | Crumbly | | | |
| | 28 | Curdy | | | |
| | 29 | Firm | | | |
| | 30 | Granulated, Grainy | | | |
| | 31 | Granulated, Mealy | | | |
| | 32 | Short | | | |
| | 33 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 34 | Acidic | | | |
| | 35 | Bitter | | | |
| | 36 | Salty | | | |
| | 37 | Sweet | | | |
| | 38 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 39 | Ammoniated | | | |
| | 40 | Animal | | | |
| | 41 | Buttermilk | | | |
| | 42 | Buttery | | | |
| | 43 | Caramel | | | |
| | 44 | Earthy | | | |
| | 45 | Fermented | | | |
| | 46 | Flat | | | |
| | 47 | Floral | | | |
| | 48 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 49 | Fresh Cream | | | |
| | 50 | Fruity | | | |
| | 51 | Grassy | | | |
| | 52 | Herbal | | | |
| | 53 | Meaty/Brothy | | | |
| | 54 | Medicinal | | | |
| | 55 | Metallic | | | |
| | 56 | Moldy | | | |
| | 57 | Nutty | | | |
| | 58 | Old Milk | | | |
| | 59 | Toasted | | | |
| | 60 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|--|---|
|  | T.A.S.T.E. Test® |  |
| | Category DE (Emmental-style with Eye Formation) ** | |

** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Crystallization | | | |
| | 15 | Dull Color | | | |
| | 16 | Free Whey | | | |
| | 17 | Slits | | | |
| | 18 | Unexpected Surface Microbe | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------------|--------|---------------------|--------|----------|------------|
| Eye Formation Attributes | 19 | Blow Holes | | | |
| | 20 | Cabbage | | | |
| | 21 | Collapsed | | | |
| | 22 | Dull Eyes | | | |
| | 23 | Overset | | | |
| | 24 | Streuble | | | |
| | 25 | Underset | | | |
| | 26 | Uneven Distribution | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 27 | Adhesivity, Pasty | | | |
| | 28 | Corky | | | |
| | 29 | Crumbly | | | |
| | 30 | Firm | | | |
| | 31 | Granulated, Grainy | | | |
| | 32 | Granulated, Mealy | | | |
| | 33 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 34 | Acidic | | | |
| | 35 | Bitter | | | |
| | 36 | Salty | | | |
| | 37 | Sweet | | | |
| | 38 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 39 | Animal | | | |
| | 40 | Buttermilk | | | |
| | 41 | Buttery | | | |
| | 42 | Caramel | | | |
| | 43 | Earthy | | | |
| | 44 | Fermented | | | |
| | 45 | Flat | | | |
| | 46 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 47 | Fresh Cream | | | |
| | 48 | Fruity | | | |
| | 49 | Herbal | | | |
| | 50 | Medicinal | | | |
| | 51 | Metallic | | | |
| | 52 | Moldy | | | |
| | 53 | Nutty | | | |
| | 54 | Old Milk | | | |
| | 55 | Sulfide | | | |
| | 56 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|-------------------------|---|
|  | T.A.S.T.E. Test® |  |
| | Category E (Cheddars)** | |

**** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).**

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded or fresh cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Crystallization | | | |
| | 15 | Dull Color | | | |
| | 16 | Faded | | | |
| | 17 | Free Whey | | | |
| | 18 | Gassy | | | |
| | 19 | Open | | | |
| | 20 | Pin Holes | | | |
| | 21 | Rough Surface | | | |
| | 22 | Seamy | | | |
| | 23 | Slits | | | |
| | 24 | Uneven Shape | | | |
| | 25 | Unexpected Surface Microbe | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 26 | Adhesivity, Pasty | | | |
| | 27 | Corky | | | |
| | 28 | Crumbly | | | |
| | 29 | Curdy | | | |
| | 30 | Firm | | | |
| | 31 | Granulated, Grainy | | | |
| | 32 | Granulated, Mealy | | | |
| | 33 | Short | | | |
| | 34 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 35 | Acidic | | | |
| | 36 | Bitter | | | |
| | 37 | Salty | | | |
| | 38 | Sweet | | | |
| | 39 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 40 | Ammoniated | | | |
| | 41 | Animal | | | |
| | 42 | Buttermilk | | | |
| | 43 | Buttery | | | |
| | 44 | Caramel | | | |
| | 45 | Earthy | | | |
| | 46 | Feed | | | |
| | 47 | Fermented | | | |
| | 48 | Flat | | | |
| | 49 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 50 | Fruity | | | |
| | 51 | Grassy | | | |
| | 52 | Herbal | | | |
| | 53 | Meaty/Brothy | | | |
| | 54 | Medicinal | | | |
| | 55 | Metallic | | | |
| | 56 | Moldy | | | |
| | 57 | Nutty | | | |
| | 58 | Old Milk | | | |
| | 59 | Sulfide | | | |
| | 60 | Toasted | | | |
| | 61 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|----------------------------------|---|
|  | T.A.S.T.E. Test® |  |
| | Category F (Blue Mold Cheeses)** | |

** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded or fresh cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---------------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Brown Discoloration | | | |
| | 15 | Collapsed Spike Marks | | | |
| | 16 | Dull Color | | | |
| | 17 | Free Whey | | | |
| | 18 | Gassy | | | |
| | 19 | Open | | | |
| | 20 | Overdeveloped Blue-Mold Growth | | | |
| | 21 | Pin Holes | | | |
| | 22 | Rough Surface | | | |
| | 23 | Slimy Surface | | | |
| | 24 | Underdeveloped Blue-Mold Growth | | | |
| | 25 | Uneven Shape | | | |
| | 26 | Unexpected Surface Microbe | | | |
| | 27 | Yellow-Green Mold | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 28 | Adhesivity, Pasty | | | |
| | 29 | Chalky | | | |
| | 30 | Corky | | | |
| | 31 | Crumbly | | | |
| | 32 | Curdy | | | |
| | 33 | Firm | | | |
| | 34 | Granulated, Grainy | | | |
| | 35 | Granulated, Mealy | | | |
| | 36 | Short | | | |
| | 37 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 38 | Acidic | | | |
| | 39 | Bitter | | | |
| | 40 | Salty | | | |
| | 41 | Sweet | | | |
| | 42 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 43 | Ammoniated | | | |
| | 44 | Animal | | | |
| | 45 | Buttermilk | | | |
| | 46 | Buttery | | | |
| | 47 | Earthy | | | |
| | 48 | Fermented | | | |
| | 49 | Flat | | | |
| | 50 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 51 | Fresh Cream | | | |
| | 52 | Fruity | | | |
| | 53 | Herbal | | | |
| | 54 | Medicinal | | | |
| | 55 | Musty | | | |
| | 56 | Nutty | | | |
| | 57 | Old Milk | | | |
| | 58 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|--|---|
|  | T.A.S.T.E. Test® |  |
| | Category G (Hispanic & Portuguese Style Cheeses)** | |

**** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).**

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded or fresh cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Crystallization | | | |
| | 15 | Dull Color | | | |
| | 16 | Faded | | | |
| | 17 | Free Whey | | | |
| | 18 | Gassy | | | |
| | 19 | Open | | | |
| | 20 | Pin Holes | | | |
| | 21 | Rough Surface | | | |
| | 22 | Slits | | | |
| | 23 | Uneven Shape | | | |
| | 24 | Unexpected Surface Microbe | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 25 | Adhesivity, Pasty | | | |
| | 26 | Chalky | | | |
| | 27 | Corky | | | |
| | 28 | Crumbly | | | |
| | 29 | Curdy | | | |
| | 30 | Firm | | | |
| | 31 | Granulated, Grainy | | | |
| | 32 | Granulated, Mealy | | | |
| | 33 | Short | | | |
| | 34 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 35 | Acidic | | | |
| | 36 | Bitter | | | |
| | 37 | Salty | | | |
| | 38 | Sweet | | | |
| | 39 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 40 | Ammoniated | | | |
| | 41 | Animal | | | |
| | 42 | Buttermilk | | | |
| | 43 | Buttery | | | |
| | 44 | Caramel | | | |
| | 45 | Earthy | | | |
| | 46 | Fermented | | | |
| | 47 | Flat | | | |
| | 48 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 49 | Fruity | | | |
| | 50 | Meaty/Brothy | | | |
| | 51 | Medicinal | | | |
| | 52 | Metallic | | | |
| | 53 | Moldy | | | |
| | 54 | Nutty | | | |
| | 55 | Old Milk | | | |
| | 56 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|-------------------------------------|---|
|  | T.A.S.T.E. Test® |  |
| | Category H (Italian Type Cheeses)** | |

**** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).**

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded or fresh cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Crystallization | | | |
| | 15 | Dull Color | | | |
| | 16 | Faded | | | |
| | 17 | Free Whey | | | |
| | 18 | Gassy | | | |
| | 19 | Open | | | |
| | 20 | Pin Holes | | | |
| | 21 | Rough Surface | | | |
| | 22 | Slits | | | |
| | 23 | Uneven Shape | | | |
| | 24 | Unexpected Surface Microbe | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 25 | Adhesivity, Pasty | | | |
| | 26 | Chalky | | | |
| | 27 | Corky | | | |
| | 28 | Crumbly | | | |
| | 29 | Curdy | | | |
| | 30 | Firm | | | |
| | 31 | Granulated, Grainy | | | |
| | 32 | Granulated, Mealy | | | |
| | 33 | Short | | | |
| | 34 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 35 | Acidic | | | |
| | 36 | Bitter | | | |
| | 37 | Salty | | | |
| | 38 | Sweet | | | |
| | 39 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 40 | Ammoniated | | | |
| | 41 | Animal | | | |
| | 42 | Buttermilk | | | |
| | 43 | Buttery | | | |
| | 44 | Caramel | | | |
| | 45 | Earthy | | | |
| | 46 | Fermented | | | |
| | 47 | Flat | | | |
| | 48 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 49 | Fruity | | | |
| | 50 | Meaty/Brothy | | | |
| | 51 | Medicinal | | | |
| | 52 | Metallic | | | |
| | 53 | Moldy | | | |
| | 54 | Nutty | | | |
| | 55 | Old Milk | | | |
| | 56 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|-----------------------------|---|
|  | T.A.S.T.E. Test® |  |
| | Category I (Feta Cheeses)** | |

**** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).**

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 1 | Faded | | | |
| | 2 | Gassy | | | |
| | 3 | Open | | | |
| | 4 | Pin Holes | | | |
| | 5 | Slimy Surface | | | |
| | 6 | Slits | | | |
| | 7 | Uneven Shape | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 8 | Adhesivity, Pasty | | | |
| | 9 | Chalky | | | |
| | 10 | Corky | | | |
| | 11 | Crumbly | | | |
| | 12 | Curdy | | | |
| | 13 | Firm | | | |
| | 14 | Granulated, Grainy | | | |
| | 15 | Granulated, Mealy | | | |
| | 16 | Short | | | |
| | 17 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 18 | Acidic | | | |
| | 19 | Bitter | | | |
| | 20 | Salty | | | |
| | 21 | Sweet | | | |
| | 22 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|--------------|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 23 | Ammoniated | | | |
| | 24 | Animal | | | |
| | 25 | Buttermilk | | | |
| | 26 | Buttery | | | |
| | 27 | Caramel | | | |
| | 28 | Earthy | | | |
| | 29 | Fermented | | | |
| | 30 | Flat | | | |
| | 31 | Fresh Cream | | | |
| | 32 | Fruity | | | |
| | 33 | Meaty/Brothy | | | |
| | 34 | Medicinal | | | |
| | 35 | Metallic | | | |
| | 36 | Moldy | | | |
| | 37 | Nutty | | | |
| | 38 | Old Milk | | | |
| | 39 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|---|---|
|  | T.A.S.T.E. Test® |  |
| | Category J (Low Fat / Low Salt Cheeses)** | |

**** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).**

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded or fresh cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Dull Color | | | |
| | 15 | Faded | | | |
| | 16 | Free Whey | | | |
| | 17 | Gassy | | | |
| | 18 | Open | | | |
| | 19 | Pin Holes | | | |
| | 20 | Rough Surface | | | |
| | 21 | Seamy | | | |
| | 22 | Unexpected Surface Microbe | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 23 | Adhesivity, Pasty | | | |
| | 24 | Chalky | | | |
| | 25 | Corky | | | |
| | 26 | Crumbly | | | |
| | 27 | Curdy | | | |
| | 28 | Firm | | | |
| | 29 | Granulated, Grainy | | | |
| | 30 | Granulated, Mealy | | | |
| | 31 | Short | | | |
| | 32 | Spreadable | | | |
| | 33 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 34 | Acidic | | | |
| | 35 | Bitter | | | |
| | 36 | Salty | | | |
| | 37 | Sweet | | | |
| | 38 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 39 | Ammoniated | | | |
| | 40 | Animal | | | |
| | 41 | Buttermilk | | | |
| | 42 | Buttery | | | |
| | 43 | Caramel | | | |
| | 44 | Citrus | | | |
| | 45 | Earthy | | | |
| | 46 | Feed | | | |
| | 47 | Fermented | | | |
| | 48 | Flat | | | |
| | 49 | Floral | | | |
| | 50 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 51 | Fresh Cream | | | |
| | 52 | Fruity | | | |
| | 53 | Grassy | | | |
| | 54 | Herbal | | | |
| | 55 | Medicinal | | | |
| | 56 | Metallic | | | |
| | 57 | Moldy | | | |
| | 58 | Mushroomy | | | |
| | 59 | Nutty | | | |
| | 60 | Old Milk | | | |
| | 61 | Toasted | | | |
| | 62 | Vegetal | | | |
| | 63 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|---|---|
|  | T.A.S.T.E. Test® |  |
| | Category K (Flavored Cheeses, Butter and Cultured Dairy Products)** | |

** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded or fresh cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|-----------------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Color Leaching | | | |
| | 15 | Dull Color | | | |
| | 16 | Faded | | | |
| | 17 | Free Whey | | | |
| | 18 | Gassy | | | |
| | 19 | Open | | | |
| | 20 | Pin Holes | | | |
| | 21 | Rough Surface | | | |
| | 22 | Uneven Distribution Of Condiments | | | |
| | 23 | Unexpected Surface Microbe | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 24 | Adhesivity, Pasty | | | |
| | 25 | Chalky | | | |
| | 26 | Corky | | | |
| | 27 | Crumbly | | | |
| | 28 | Curdy | | | |
| | 29 | Firm | | | |
| | 30 | Granulated, Grainy | | | |
| | 31 | Granulated, Mealy | | | |
| | 32 | Non-Homogenous | | | |
| | 33 | Short | | | |
| | 34 | Spreadable | | | |
| | 35 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 36 | Acidic | | | |
| | 37 | Bitter | | | |
| | 38 | Salty | | | |
| | 39 | Sweet | | | |
| | 40 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 41 | Ammoniated | | | |
| | 42 | Animal | | | |
| | 43 | Buttermilk | | | |
| | 44 | Buttery | | | |
| | 45 | Earthy | | | |
| | 46 | Fermented | | | |
| | 47 | Flat | | | |
| | 48 | Flavors Unbalanced | | | |
| | 49 | Floral | | | |
| | 50 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 51 | Fresh Cream | | | |
| | 52 | Fruity | | | |
| | 53 | Herbal | | | |
| | 54 | Medicinal | | | |
| | 55 | Metallic | | | |
| | 56 | Moldy | | | |
| | 57 | Nutty | | | |
| | 58 | Old Milk | | | |
| | 59 | Smoky | | | |
| | 60 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|-------------------------------|---|
|  | T.A.S.T.E. Test® |  |
| | Category L (Smoked Cheeses)** | |

**** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).**

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded or fresh cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Color Leaching | | | |
| | 15 | Dull Color | | | |
| | 16 | Faded | | | |
| | 17 | Free Whey | | | |
| | 18 | Gassy | | | |
| | 19 | Open | | | |
| | 20 | Pin Holes | | | |
| | 21 | Rough Surface | | | |
| | 22 | Unexpected Surface Microbe | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 23 | Adhesivity, Pasty | | | |
| | 24 | Chalky | | | |
| | 25 | Corky | | | |
| | 26 | Crumbly | | | |
| | 27 | Curdy | | | |
| | 28 | Firm | | | |
| | 29 | Granulated, Grainy | | | |
| | 30 | Granulated, Mealy | | | |
| | 31 | Non-Homogenous | | | |
| | 32 | Short | | | |
| | 33 | Spreadable | | | |
| | 34 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 35 | Acidic | | | |
| | 36 | Bitter | | | |
| | 37 | Salty | | | |
| | 38 | Sweet | | | |
| | 39 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 40 | Ammoniated | | | |
| | 41 | Animal | | | |
| | 42 | Buttermilk | | | |
| | 43 | Buttery | | | |
| | 44 | Earthy | | | |
| | 45 | Fermented | | | |
| | 46 | Flat | | | |
| | 47 | Floral | | | |
| | 48 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 49 | Fresh Cream | | | |
| | 50 | Fruity | | | |
| | 51 | Herbal | | | |
| | 52 | Medicinal | | | |
| | 53 | Metallic | | | |
| | 54 | Moldy | | | |
| | 55 | Nutty | | | |
| | 56 | Old Milk | | | |
| | 57 | Smoky | | | |
| | 58 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|------------------------------------|---|
|  | T.A.S.T.E. Test® |  |
| | Category N (Goat's Milk Cheeses)** | |

** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded or fresh cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|-----------------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Color Leaching | | | |
| | 15 | Crystallization | | | |
| | 16 | Dull Color | | | |
| | 17 | Faded | | | |
| | 18 | Free Whey | | | |
| | 19 | Gassy | | | |
| | 20 | Open | | | |
| | 21 | Pin Holes | | | |
| | 22 | Rough Surface | | | |
| | 23 | Seamy | | | |
| | 24 | Slits | | | |
| | 25 | Uneven Distribution Of Condiments | | | |
| | 26 | Unexpected Surface Microbe | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 27 | Adhesivity, Pasty | | | |
| | 28 | Chalky | | | |
| | 29 | Corky | | | |
| | 30 | Crumbly | | | |
| | 31 | Curdy | | | |
| | 32 | Firm | | | |
| | 33 | Granulated, Grainy | | | |
| | 34 | Granulated, Mealy | | | |
| | 35 | Short | | | |
| | 36 | Spreadable | | | |
| | 37 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 38 | Acidic | | | |
| | 39 | Bitter | | | |
| | 40 | Salty | | | |
| | 41 | Sweet | | | |
| | 42 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 43 | Ammoniated | | | |
| | 44 | Animal | | | |
| | 45 | Buttermilk | | | |
| | 46 | Buttery | | | |
| | 47 | Caramel | | | |
| | 48 | Citrus | | | |
| | 49 | Earthy | | | |
| | 50 | Feed | | | |
| | 51 | Fermented | | | |
| | 52 | Flat | | | |
| | 53 | Floral | | | |
| | 54 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 55 | Fresh Cream | | | |
| | 56 | Fruity | | | |
| | 57 | Herbal | | | |
| | 58 | Medicinal | | | |
| | 59 | Metallic | | | |
| | 60 | Moldy | | | |
| | 61 | Nutty | | | |
| | 62 | Old Milk | | | |
| | 63 | Sulfide | | | |
| | 64 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|-------------------------------------|---|
|  | T.A.S.T.E. Test® |  |
| | Category O (Sheep's Milk Cheeses)** | |

** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded or fresh cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Unexpected Surface Microbe | | | |
| | 12 | Weak Rind | | | |
| | 13 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|-----------------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 14 | Color Leaching | | | |
| | 15 | Crystallization | | | |
| | 16 | Dull Color | | | |
| | 17 | Faded | | | |
| | 18 | Free Whey | | | |
| | 19 | Gassy | | | |
| | 20 | Open | | | |
| | 21 | Pin Holes | | | |
| | 22 | Rough Surface | | | |
| | 23 | Seamy | | | |
| | 24 | Slits | | | |
| | 25 | Uneven Distribution Of Condiments | | | |
| | 26 | Unexpected Surface Microbe | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 27 | Adhesivity, Pasty | | | |
| | 28 | Chalky | | | |
| | 29 | Corky | | | |
| | 30 | Crumbly | | | |
| | 31 | Curdy | | | |
| | 32 | Firm | | | |
| | 33 | Granulated, Grainy | | | |
| | 34 | Granulated, Mealy | | | |
| | 35 | Short | | | |
| | 36 | Spreadable | | | |
| | 37 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 38 | Acidic | | | |
| | 39 | Bitter | | | |
| | 40 | Salty | | | |
| | 41 | Sweet | | | |
| | 42 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 43 | Ammoniated | | | |
| | 44 | Animal | | | |
| | 45 | Buttermilk | | | |
| | 46 | Buttery | | | |
| | 47 | Caramel | | | |
| | 48 | Citrus | | | |
| | 49 | Earthy | | | |
| | 50 | Feed | | | |
| | 51 | Fermented | | | |
| | 52 | Flat | | | |
| | 53 | Floral | | | |
| | 54 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 55 | Fresh Cream | | | |
| | 56 | Fruity | | | |
| | 57 | Herbal | | | |
| | 58 | Medicinal | | | |
| | 59 | Metallic | | | |
| | 60 | Moldy | | | |
| | 61 | Nutty | | | |
| | 62 | Old Milk | | | |
| | 63 | Sulfide | | | |
| | 64 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|---|---|
|  | T.A.S.T.E. Test® |  |
| | Category P (Marinated Cheeses)** | |

**** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).**

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 1 | Color Leaching | | | |
| | 2 | Faded | | | |
| | 3 | Gassy | | | |
| | 4 | Open | | | |
| | 5 | Rough Surface | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 6 | Adhesivity, Pasty | | | |
| | 7 | Chalky | | | |
| | 8 | Corky | | | |
| | 9 | Crumbly | | | |
| | 10 | Curdy | | | |
| | 11 | Firm | | | |
| | 12 | Granulated, Grainy | | | |
| | 13 | Granulated, Mealy | | | |
| | 14 | Non-Homogenous | | | |
| | 15 | Short | | | |
| | 16 | Spreadable | | | |
| | 17 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 18 | Acidic | | | |
| | 19 | Bitter | | | |
| | 20 | Salty | | | |
| | 21 | Sweet | | | |
| | 22 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 23 | Ammoniated | | | |
| | 24 | Animal | | | |
| | 25 | Buttery | | | |
| | 26 | Earthy | | | |
| | 27 | Fermented | | | |
| | 28 | Flat | | | |
| | 29 | Flavors Unbalanced | | | |
| | 30 | Floral | | | |
| | 31 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 32 | Fresh Cream | | | |
| | 33 | Fruity | | | |
| | 34 | Herbal | | | |
| | 35 | Medicinal | | | |
| | 36 | Metallic | | | |
| | 37 | Moldy | | | |
| | 38 | Nutty | | | |
| | 39 | Old Milk | | | |
| | 40 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|--|---|
|  | T.A.S.T.E. Test® |  |
| | Category S (Cold-Pack and Club Cheeses)** | |

**** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).**

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|-----------------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 1 | Color Leaching | | | |
| | 2 | Dull Color | | | |
| | 3 | Faded | | | |
| | 4 | Free Whey | | | |
| | 5 | Uneven Distribution Of Condiments | | | |



| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---------------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 6 | Adhesivity, Pasty | | | |
| | 7 | Curdy | | | |
| | 8 | Firm | | | |
| | 9 | Granulated, Grainy | | | |
| | 10 | Granulated, Mealy | | | |
| | 11 | Spreadable | | | |
| | 12 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 13 | Acidic | | | |
| | 14 | Bitter | | | |
| | 15 | Salty | | | |
| | 16 | Sweet | | | |
| | 17 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|---|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 18 | Ammoniated | | | |
| | 19 | Animal | | | |
| | 20 | Buttermilk | | | |
| | 21 | Buttery | | | |
| | 22 | Caramel | | | |
| | 23 | Earthy | | | |
| | 24 | Fermented | | | |
| | 25 | Flat | | | |
| | 26 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 27 | Fruity | | | |
| | 28 | Grassy | | | |
| | 29 | Herbal | | | |
| | 30 | Meaty/Brothy | | | |
| | 31 | Medicinal | | | |
| | 32 | Metallic | | | |
| | 33 | Moldy | | | |
| | 34 | Nutty | | | |
| | 35 | Old Milk | | | |
| | 36 | Toasted | | | |
| | 37 | Yeasty | | | |

Your Name: _____

Cheese ID: _____

| | | |
|---|------------------------------------|---|
|  | T.A.S.T.E. Test® |  |
| | Category T (Washed Rind Cheeses)** | |

**** Make sure that the style of cheese being evaluated matches the category listed on the form. If you need help figuring out which cheese style goes with which category you can use the information available in the American Cheese Society's Judging & Competition entry categories to correctly determine how to categorize a cheese (whether produced domestically or abroad).**

Instructions for use: Wherever an attribute is detected indicate its presence and intensity by marking the letter A (slight), B (definite) or C (pronounced) that corresponds to the detected attribute. During the TASTE Test, you will use a scantron form to mark the letter (A, B or C) corresponding to the intensity of a detected attribute.

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Rind Appearance Attributes (not for use with unrinded cheeses) | 1 | Cracked Or Disturbed Rind | | | |
| | 2 | Dull Color | | | |
| | 3 | Greasy Rind | | | |
| | 4 | Mottled | | | |
| | 5 | Overdeveloped Rind | | | |
| | 6 | Rind Rot | | | |
| | 7 | Slimy Rind | | | |
| | 8 | Slipped Rind | | | |
| | 9 | Tough Rind | | | |
| | 10 | Underdeveloped Rind | | | |
| | 11 | Uneven Cure | | | |
| | 12 | Unexpected Surface Microbe | | | |
| | 13 | Weak Rind | | | |
| | 14 | Wrinkled Rind | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|----------------------------|--------|----------|------------|
| Cheese Appearance Attributes (other than rind) | 15 | Crystallization | | | |
| | 16 | Dull Color | | | |
| | 17 | Faded | | | |
| | 18 | Free Whey | | | |
| | 19 | Gassy | | | |
| | 20 | Open | | | |
| | 21 | Pin Holes | | | |
| | 22 | Rough Surface | | | |
| | 23 | Slits | | | |
| | 24 | Unexpected Surface Microbe | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--------------------|--------|--------------------|--------|----------|------------|
| Texture Attributes | 25 | Adhesivity, Pasty | | | |
| | 26 | Chalky | | | |
| | 27 | Corky | | | |
| | 28 | Crumbly | | | |
| | 29 | Curdy | | | |
| | 30 | Firm | | | |
| | 31 | Granulated, Grainy | | | |
| | 32 | Granulated, Mealy | | | |
| | 33 | Short | | | |
| | 34 | Weak | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|-------------------------|--------|-----------|--------|----------|------------|
| Basic Tastes Attributes | 35 | Acidic | | | |
| | 36 | Bitter | | | |
| | 37 | Salty | | | |
| | 38 | Sweet | | | |
| | 39 | Umami | | | |

| Section | Att. # | Attribute | Slight | Definite | Pronounced |
|--|--------|---|--------|----------|------------|
| Aroma and/or Flavor Attributes (Wherever an attribute is present in both aroma and flavor, select the intensity of the more pronounced.) | 40 | Ammoniated | | | |
| | 41 | Animal | | | |
| | 42 | Buttery | | | |
| | 43 | Earthy | | | |
| | 44 | Fermented | | | |
| | 45 | Flat | | | |
| | 46 | Free Fatty Acid (butyric, caproic, caprylic, etc) | | | |
| | 47 | Fruity | | | |
| | 48 | Meaty/Brothy | | | |
| | 49 | Metallic | | | |
| | 50 | Moldy | | | |
| | 51 | Nutty | | | |
| | 52 | Sulfide | | | |
| | 53 | Yeasty | | | |