



Name: _____

Cheese Number: _____

	2019 TASTE Test® Category A (Fresh Unripened Cheeses)	
---	--	---

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Dull Color	A	B	C
	4	Excess Fines (Fresh Curds Category)	A	B	C
	5	Free Whey/Wet	A	B	C
	6	Rough Surface	A	B	C
	7	Seamy	A	B	C
	8	Uneven Color	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	9	Buttermilk	A	B	C
	10	Buttery	A	B	C
	11	Earthy	A	B	C
	12	Floral/Fresh Flowers	A	B	C
	13	Fresh Cream	A	B	C
	14	Fresh Lactic Note	A	B	C
	15	Herbal	A	B	C
	16	Nutty	A	B	C
	17	Pleasantly Fruity	A	B	C
	18	Sweet	A	B	C
AROMA Attributes (Defects)	19	Ammoniated	A	B	C
	20	Animal	A	B	C
	21	Atypical	A	B	C
	22	Barnyard	A	B	C
	23	Chemical Aroma	A	B	C
	24	Fermented	A	B	C
	25	Fruity	A	B	C
	26	Moldy Or Musty	A	B	C
	27	Rancid	A	B	C
	28	Unclean	A	B	C
	29	Unpleasantly Earthy	A	B	C
	30	Yeasty	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	31	Crumbly	A	B	C
	32	Curdy	A	B	C
	33	Gassy	A	B	C
	34	Grainy/Sandy	A	B	C
	35	Gummy	A	B	C
	36	Mealy	A	B	C
	37	Open	A	B	C
	38	Pasty	A	B	C
	39	Short	A	B	C
	40	Spreadability	A	B	C
	41	Weak	A	B	C
	42	Woody/Tough	A	B	C
	FLAVOR			Slight	Definite
FLAVOR Attributes	43	Butter/Cream/Milk Flavors	A	B	C
	44	Citrus Note	A	B	C
	45	Goat/Sheep Flavor	A	B	C
	46	Grassy	A	B	C
	47	Tangy Finish	A	B	C
	48	Toasted/Caramel	A	B	C
	49	Vegetal	A	B	C
FLAVOR Attributes (Flavor Defects)	50	Acidic	A	B	C
	51	Atypical	A	B	C
	52	Bitter	A	B	C
	53	Feed	A	B	C
	54	Fermented	A	B	C
	55	Flat/Lacks Characteristic Flavor	A	B	C
	56	Fruity	A	B	C
	57	Lacks Freshness	A	B	C
	58	Lacks Salt	A	B	C
	59	Metallic	A	B	C
	60	Old Milk	A	B	C
	61	Rancid/Lipase	A	B	C
	62	Salty	A	B	C
	63	Unclean	A	B	C
	64	Whey Taint	A	B	C
	65	Yeasty	A	B	C





©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <http://creativecommons.org/licenses/by-nc-nd/4.0>.

Name: _____

Cheese Number: _____

	2019 TASTE Test® Category B (Soft Ripened Cheeses)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Dull Color	A	B	C
	4	Excessive Rind	A	B	C
	5	Free Whey/Wet	A	B	C
	6	Greasy Rind	A	B	C
	7	Immature Mold	A	B	C
	8	Rind Rot	A	B	C
	9	Rough Surface	A	B	C
	10	Seamy	A	B	C
	11	Slipped Rind	A	B	C
	12	Surface Mold	A	B	C
	13	Uneven Color	A	B	C
	14	Uneven Mold Distribution	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	15	Buttermilk	A	B	C
	16	Buttery	A	B	C
	17	Earthy	A	B	C
	18	Floral/Fresh Flowers	A	B	C
	19	Fresh Cream	A	B	C
	20	Fresh Lactic Note	A	B	C
	21	Herbal	A	B	C
	22	Nutty	A	B	C
	23	Pleasantly Fruity	A	B	C
	24	Sweet	A	B	C
	25	Toasted	A	B	C
AROMA Attributes (Defects)	26	Ammoniated	A	B	C
	27	Animal	A	B	C
	28	Atypical	A	B	C
	29	Barnyard	A	B	C
	30	Chemical Aroma	A	B	C
	31	Fermented	A	B	C
	32	Fruity	A	B	C
	33	Moldy Or Musty	A	B	C
	34	Rancid	A	B	C
	35	Unclean	A	B	C
	36	Unpleasantly Earthy	A	B	C
	37	Yeasty	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	38	Crumbly	A	B	C
	39	Curdy	A	B	C
	40	Gassy	A	B	C
	41	Grainy/Sandy	A	B	C
	42	Gummy	A	B	C
	43	Mealy	A	B	C
	44	Open	A	B	C
	45	Pasty	A	B	C
	46	Short	A	B	C
	47	Spreadability	A	B	C
	48	Weak	A	B	C
49	Woody/Tough	A	B	C	
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	50	Butter/Cream/Milk Flavors	A	B	C
	51	Citrus Note	A	B	C
	52	Goat/Sheep Flavor	A	B	C
	53	Grassy	A	B	C
	54	Mushroomy	A	B	C
	55	Tangy Finish	A	B	C
	56	Toasted/Caramel	A	B	C
	57	Vegetal	A	B	C
FLAVOR Attributes (Flavor Defects)	58	Acidic	A	B	C
	59	Atypical	A	B	C
	60	Bitter	A	B	C
	61	Feed	A	B	C
	62	Fermented	A	B	C
	63	Flat/Lacks Characteristic Flavor	A	B	C
	64	Fruity	A	B	C
	65	Lacks Freshness	A	B	C
	66	Lacks Salt	A	B	C
	67	Metallic	A	B	C
	68	Old Milk	A	B	C
	69	Rancid/Lipase	A	B	C
	70	Salty	A	B	C
	71	Unclean	A	B	C
	72	Whey Taint	A	B	C
	73	Yeasty	A	B	C



©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test®	
	Category C (American Originals)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Calcium Lactate Or Tyrosine Crystals	A	B	C
	2	Cracked Or Disturbed Rind	A	B	C
	3	Excessive Rind	A	B	C
	4	Faded	A	B	C
	5	Free Whey/Wet	A	B	C
	6	Loose Packaging	A	B	C
	7	Mottled	A	B	C
	8	Rind Rot	A	B	C
	9	Rough Surface	A	B	C
	10	Seamy	A	B	C
	11	Surface Mold	A	B	C
	12	Uneven Block	A	B	C
	13	Uneven Color	A	B	C
	14	Uneven Mold	A	B	C
	15	Uneven Shape	A	B	C

AROMA			Slight	Definite	Pronounced
AROMA Attributes	16	Brothy	A	B	C
	17	Buttery	A	B	C
	18	Caramel	A	B	C
	19	Earthy	A	B	C
	20	Fresh Herbs	A	B	C
	21	Fresh Lactic	A	B	C
	22	Grassy	A	B	C
	23	Nutty	A	B	C
	24	Pleasantly Fruity	A	B	C
25	Sweet	A	B	C	
AROMA Attributes (Defects)	26	Ammoniated	A	B	C
	27	Animal	A	B	C
	28	Atypical	A	B	C
	29	Barnyard	A	B	C
	30	Chemical Aroma	A	B	C
	31	Fermented	A	B	C
	32	Fruity	A	B	C
	33	Lacks Cheese Aroma	A	B	C
	34	Moldy Or Musty	A	B	C
	35	Rancid	A	B	C
	36	Unclean	A	B	C
	37	Unpleasantly Earthy	A	B	C

TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	38	Corky	A	B	C
	39	Crumbly	A	B	C
	40	Curdy	A	B	C
	41	Gassy	A	B	C
	42	Grainy	A	B	C
	43	Mealy	A	B	C
	44	Open	A	B	C
	45	Pasty	A	B	C
	46	Short	A	B	C
	47	Slits	A	B	C
	48	Sweet Holes	A	B	C
	49	Weak	A	B	C

FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	50	Butter/Cream/Milk Flavors	A	B	C
	51	Grassy	A	B	C
	52	Long Finish	A	B	C
	53	Meaty/Brothy	A	B	C
	54	Pleasant Fruitiness	A	B	C
	55	Pleasant Tartness	A	B	C
	56	Sharp - Not Harsh	A	B	C
57	Toasted/Caramel	A	B	C	
FLAVOR Attributes (Flavor Defects)	58	Acidic	A	B	C
	59	Atypical	A	B	C
	60	Bitter	A	B	C
	61	Feed	A	B	C
	62	Fermented	A	B	C
	63	Flat/Lacks Characteristic Flavor	A	B	C
	64	Fruity	A	B	C
	65	Lacks Salt	A	B	C
	66	Meaty/Brothy	A	B	C
	67	Medicinal	A	B	C
	68	Metallic	A	B	C
	69	Old Milk	A	B	C
	70	Rancid/Lipase	A	B	C
	71	Salty	A	B	C
	72	Sulfide	A	B	C
	73	Unclean	A	B	C
	74	Whey Taint	A	B	C
	75	Yeasty	A	B	C





©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test®	
	Category D (American Made / International Style)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Excessive Rind	A	B	C
	4	Free Whey/Wet	A	B	C
	5	Greasy Rind	A	B	C
	6	Immature Mold	A	B	C
	7	Rind Rot	A	B	C
	8	Rough Surface	A	B	C
	9	Seamy	A	B	C
	10	Surface Mold	A	B	C
	11	Uneven Color	A	B	C
	12	Uneven Mold Distribution	A	B	C
	13	Uneven Wax	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	14	Buttery	A	B	C
	15	Earthy	A	B	C
	16	Floral/Fresh Flowers	A	B	C
	17	Fresh Cream	A	B	C
	18	Herbal	A	B	C
	19	Nutty	A	B	C
	20	Pleasantly Fruity	A	B	C
	21	Sweet	A	B	C
AROMA Attributes (Defects)	22	Toasted/Caramel	A	B	C
	23	Ammoniated	A	B	C
	24	Animal	A	B	C
	25	Atypical	A	B	C
	26	Barnyard	A	B	C
	27	Chemical Aroma	A	B	C
	28	Fermented	A	B	C
	29	Fruity	A	B	C
	30	Lacks Cheese Aroma	A	B	C
	31	Moldy Or Musty	A	B	C
	32	Rancid	A	B	C
	33	Unclean	A	B	C
	34	Unpleasantly Earthy	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	35	Corky	A	B	C
	36	Crumbly	A	B	C
	37	Curdy	A	B	C
	38	Gassy	A	B	C
	39	Grainy	A	B	C
	40	Gummy	A	B	C
	41	Mealy	A	B	C
	42	Pasty	A	B	C
	43	Rubbery	A	B	C
	44	Short	A	B	C
	45	Slits	A	B	C
	46	Too Firm	A	B	C
	47	Too Open	A	B	C
	48	Uneven Ripening	A	B	C
	49	Weak	A	B	C
50	Woody	A	B	C	
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	51	Butter/Cream/Milk Flavors	A	B	C
	52	Earthy	A	B	C
	53	Grassy/Herbal	A	B	C
	54	Long Finish	A	B	C
	55	Meaty/Brothy	A	B	C
	56	Nice Piquant Note	A	B	C
	57	Sweet/Nutty	A	B	C
	58	Tangy Finish	A	B	C
	59	Toasted/Caramel	A	B	C
FLAVOR Attributes (Flavor Defects)	60	Acidic	A	B	C
	61	Atypical	A	B	C
	62	Bitter	A	B	C
	63	Fermented	A	B	C
	64	Flat/Lacks Characteristic Flavor	A	B	C
	65	Fruity	A	B	C
	66	Lacks Salt	A	B	C
	67	Medicinal	A	B	C
	68	Metallic	A	B	C
	69	Old Milk	A	B	C
	70	Rancid/Lipase	A	B	C
	71	Salty	A	B	C
	72	Unclean	A	B	C
	73	Whey Taint	A	B	C
	74	Yeasty	A	B	C



©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test® Category DE (Emmental Style With Eye Formation)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Bloated	A	B	C
	2	Cracked Or Disturbed Rind	A	B	C
	3	Excessive Rind	A	B	C
	4	Free Whey/Wet	A	B	C
	5	Loose Package	A	B	C
	6	Lopsided	A	B	C
	7	Mottled	A	B	C
	8	Surface Mold	A	B	C
	9	Weak Rind	A	B	C
EYE DEVELOPMENT Attributes (Eye Development Defects)	10	Blind	A	B	C
	11	Blow Holes	A	B	C
	12	Cabbage	A	B	C
	13	Collapsed Eyes	A	B	C
	14	Dead/Dull Eyes	A	B	C
	15	Mis-Shapen Eyes	A	B	C
	16	One-Sided	A	B	C
	17	Overset	A	B	C
	18	Small Eyes	A	B	C
	19	Underset	A	B	C
	20	Uneven	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	21	Buttermilk	A	B	C
	22	Buttery	A	B	C
	23	Caramel	A	B	C
	24	Fresh Cream	A	B	C
	25	Fresh Herbs	A	B	C
	26	Lactic	A	B	C
	27	Nutty	A	B	C
	28	Pleasantly Fruity	A	B	C
	29	Sweet	A	B	C
AROMA Attributes (Defects)	30	Animal	A	B	C
	31	Atypical	A	B	C
	32	Barnyard	A	B	C
	33	Chemical Aroma	A	B	C
	34	Moldy Or Musty	A	B	C
	35	Rancid	A	B	C
	36	Unclean	A	B	C
	37	Unpleasantly Earthy	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	38	Checks/Picks	A	B	C
	39	Corky	A	B	C
	40	Cracks	A	B	C
	41	Crumbly	A	B	C
	42	Firm/Rubbery	A	B	C
	43	Grainy/Sandy	A	B	C
	44	Mealy	A	B	C
	45	Pasty	A	B	C
	46	Slits	A	B	C
	47	Splits	A	B	C
	48	Weak	A	B	C
49	Woody	A	B	C	
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	49	Butter/Cream/Milk Flavors	A	B	C
	50	Long Finish	A	B	C
	51	Nice Sweet Flavor	A	B	C
	52	Nuttiness	A	B	C
FLAVOR Attributes (Flavor Defects)	53	Acidic	A	B	C
	54	Atypical	A	B	C
	55	Bitter	A	B	C
	56	Fermented	A	B	C
	57	Flat/Lacks Characteristic Flavor	A	B	C
	58	Fruity	A	B	C
	59	Lacks Fine Flavor	A	B	C
	60	Medicinal	A	B	C
	61	Metallic	A	B	C
	62	Old Milk	A	B	C
	63	Rancid/Lipase	A	B	C
	64	Salty	A	B	C
	65	Sulfide	A	B	C
	66	Unclean	A	B	C
	67	Yeasty	A	B	C



©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit

Name: _____

Cheese Number: _____

	2019 TASTE Test®	
	Category E (Cheddar)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Calcium Lactate Or Tyrosine Crystals	A	B	C
	2	Cracked Or Disturbed Rind	A	B	C
	3	Excessive Rind	A	B	C
	4	Faded	A	B	C
	5	Free Whey/Wet	A	B	C
	6	Loose Packaging	A	B	C
	7	Mottled	A	B	C
	8	Rind Rot	A	B	C
	9	Rough Surface	A	B	C
	10	Seamy	A	B	C
	11	Surface Mold	A	B	C
	12	Uneven Block	A	B	C
	13	Uneven Color	A	B	C
	14	Uneven Mold	A	B	C
	15	Uneven Shape	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	16	Brothy	A	B	C
	17	Buttery	A	B	C
	18	Caramel	A	B	C
	19	Earthy	A	B	C
	20	Fresh Herbs	A	B	C
	21	Fresh Lactic	A	B	C
	22	Grassy	A	B	C
	23	Nutty	A	B	C
	24	Pleasantly Fruity	A	B	C
	25	Sweet	A	B	C
AROMA Attributes (Defects)	26	Ammoniated	A	B	C
	27	Animal	A	B	C
	28	Atypical	A	B	C
	29	Barnyard	A	B	C
	30	Chemical Aroma	A	B	C
	31	Fermented	A	B	C
	32	Fruity	A	B	C
	33	Lacks Cheese Aroma	A	B	C
	34	Moldy Or Musty	A	B	C
	35	Rancid	A	B	C
	36	Unclean	A	B	C
	37	Unpleasantly Earthy	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	38	Corky	A	B	C
	39	Crumbly	A	B	C
	40	Curdy	A	B	C
	41	Gassy	A	B	C
	42	Grainy	A	B	C
	43	Mealy	A	B	C
	44	Open	A	B	C
	45	Pasty	A	B	C
	46	Short	A	B	C
	47	Slits	A	B	C
	48	Splits	A	B	C
49	Weak	A	B	C	
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	50	Butter/Cream/Milk Flavors	A	B	C
	51	Grassy	A	B	C
	52	Long Finish	A	B	C
	53	Meaty/Brothy	A	B	C
	54	Pleasant Fruitiness	A	B	C
	55	Pleasant Tartness	A	B	C
	56	Sharp - Not Harsh	A	B	C
	57	Toasted/Caramel	A	B	C
FLAVOR Attributes (Flavor Defects)	58	Acidic	A	B	C
	59	Atypical	A	B	C
	60	Bitter	A	B	C
	61	Feed	A	B	C
	62	Fermented	A	B	C
	63	Flat/Lacks Characteristic Flavor	A	B	C
	64	Fruity	A	B	C
	65	Lacks Salt	A	B	C
	66	Meaty/Brothy	A	B	C
	67	Medicinal	A	B	C
	68	Metallic	A	B	C
	69	Old Milk	A	B	C
	70	Rancid/Lipase	A	B	C
	71	Salty	A	B	C
	72	Sulfide	A	B	C
	73	Unclean	A	B	C
	74	Whey Taint	A	B	C
	75	Yeasty	A	B	C



©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____



2019 TASTE Test®
Category F (Blue Mold Cheeses)



APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Brown Discoloration	A	B	C
	2	Cracked Or Disturbed Rind	A	B	C
	3	Excessive Mold Growth	A	B	C
	4	Excessive Rind	A	B	C
	5	Free Whey/Wet	A	B	C
	6	Inadequate Mold Growth	A	B	C
	7	Lopsided Wheel	A	B	C
	8	Red/Yeasty Surface	A	B	C
	9	Rind Rot	A	B	C
	10	Rough Surface	A	B	C
	11	Slimy Surface	A	B	C
	12	Uneven Mold Growth	A	B	C
	13	Uneven Rind	A	B	C
	14	Unexpected Surface Mold Or Yeast	A	B	C
	15	Yellow-Green Mold	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	16	Buttermilk	A	B	C
	17	Buttery	A	B	C
	18	Earthy	A	B	C
	19	Fresh Cream	A	B	C
	20	Nutty	A	B	C
	21	Pleasant Herbal Aroma	A	B	C
	22	Pleasantly Fruity	A	B	C
	23	Rich	A	B	C
AROMA Attributes (Defects)	24	Sweet	A	B	C
	25	Ammoniated	A	B	C
	26	Animal	A	B	C
	27	Atypical	A	B	C
	28	Barnyard	A	B	C
	29	Chemical Aroma	A	B	C
	30	Excessively Rancid	A	B	C
	31	Lacks Typical Aroma	A	B	C
	32	Medicinal	A	B	C
	33	Musty	A	B	C
	34	Unclean	A	B	C
	35	Unpleasantly Earthy	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	36	Collapsed Spike Marks	A	B	C
	37	Corky	A	B	C
	38	Curdy	A	B	C
	39	Gassy	A	B	C
	40	Grainy	A	B	C
	41	Mealy	A	B	C
	42	Overly Crumbly	A	B	C
	43	Pasty	A	B	C
	44	Short	A	B	C
	45	Too Open	A	B	C
46	Weak	A	B	C	
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	47	Butter/Cream/Milk Flavors	A	B	C
	48	Earthy	A	B	C
	49	Nice Piquant Note	A	B	C
	50	Nutty	A	B	C
	51	Pleasantly Fruity	A	B	C
	52	Sweet	A	B	C
	53	Tangy Finish	A	B	C
FLAVOR Attributes (Flavor Defects)	54	Acidic	A	B	C
	55	Ammonia	A	B	C
	56	Atypical	A	B	C
	57	Bitter	A	B	C
	58	Fermented	A	B	C
	59	Flat/Lacks Characteristic Flavor	A	B	C
	60	Fruity	A	B	C
	61	Lacks Salt	A	B	C
	62	Medicinal	A	B	C
	63	Old Milk	A	B	C
	64	Rancid/Lipase	A	B	C
	65	Salty	A	B	C
	66	Unclean	A	B	C
	67	Yeasty	A	B	C



©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test®	
	Category G (Hispanic and Portuguese Style Cheeses)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Crystals	A	B	C
	4	Excessive Rind	A	B	C
	5	Free Whey/Wet	A	B	C
	6	Greasy Rind	A	B	C
	7	Rind Rot	A	B	C
	8	Rough Surface	A	B	C
	9	Slimy Rind	A	B	C
	10	Surface Mold	A	B	C
	11	Uneven Color	A	B	C
	12	Uneven Shape	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	13	Buttery	A	B	C
	14	Caramel	A	B	C
	15	Earthy	A	B	C
	16	Fresh Lactic Note	A	B	C
	17	Meaty/Brothy	A	B	C
	18	Nutty	A	B	C
	19	Pleasantly Fruity	A	B	C
	20	Sweet	A	B	C
AROMA Attributes (Defects)	21	Ammoniated	A	B	C
	22	Animal Or Barnyard	A	B	C
	23	Atypical	A	B	C
	24	Chemical Aroma	A	B	C
	25	Fermented	A	B	C
	26	Fruity	A	B	C
	27	Lacks Cheese Aroma	A	B	C
	28	Medicinal	A	B	C
	29	Moldy Or Musty	A	B	C
	30	Rancid	A	B	C
	31	Unclean	A	B	C
	32	Unpleasantly Earthy	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	33	Corky	A	B	C
	34	Crumbly	A	B	C
	35	Curdy	A	B	C
	36	Gassy	A	B	C
	37	Grainy	A	B	C
	38	Loose Knit	A	B	C
	39	Mealy	A	B	C
	40	Pasty	A	B	C
	41	Short	A	B	C
	42	Slits	A	B	C
	43	Too Firm	A	B	C
	44	Too Open	A	B	C
	45	Weak	A	B	C
	46	Woody	A	B	C
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	47	Butter/Cream/Milk Flavors	A	B	C
	48	Meaty/Brothy	A	B	C
	49	Nutty	A	B	C
	50	Pleasant Tang	A	B	C
	51	Pleasantly Fruity	A	B	C
FLAVOR Attributes (Flavor Defects)	52	Acidic	A	B	C
	53	Ammonia	A	B	C
	54	Atypical	A	B	C
	55	Bitter	A	B	C
	56	Fermented	A	B	C
	57	Flat/Lacks Characteristic Flavor	A	B	C
	58	Fruity	A	B	C
	59	Heated	A	B	C
	60	Lacks Salt	A	B	C
	61	Metallic	A	B	C
	62	Old Milk	A	B	C
	63	Rancid/Lipase	A	B	C
	64	Salty	A	B	C
	65	Unclean	A	B	C
	66	Whey Taint	A	B	C
	67	Yeasty	A	B	C





©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test®	
	Category H (Italian Style Cheeses)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Crystals	A	B	C
	4	Excessive Rind	A	B	C
	5	Free Whey/Wet	A	B	C
	6	Greasy Rind	A	B	C
	7	Rind Rot	A	B	C
	8	Rough Surface	A	B	C
	9	Slimy Rind	A	B	C
	10	Surface Mold	A	B	C
	11	Thick Rind (Fresh Mozz)	A	B	C
	12	Uneven Color	A	B	C
	13	Uneven Shape	A	B	C

AROMA			Slight	Definite	Pronounced
AROMA Attributes	14	Buttery	A	B	C
	15	Caramel	A	B	C
	16	Earthy	A	B	C
	17	Fresh Lactic Note	A	B	C
	18	Meaty/Brothy	A	B	C
	19	Nutty	A	B	C
	20	Pleasantly Fruity	A	B	C
AROMA Attributes (Defects)	21	Sweet	A	B	C
	22	Ammoniated	A	B	C
	23	Animal	A	B	C
	24	Atypical	A	B	C
	25	Barnyard	A	B	C
	26	Chemical Aroma	A	B	C
	27	Fermented	A	B	C
	28	Fruity	A	B	C
	29	Lacks Cheese Aroma	A	B	C
	30	Medicinal	A	B	C
	31	Moldy Or Musty	A	B	C
	32	Rancid/Lipase	A	B	C
	33	Unclean	A	B	C
	34	Unpleasantly Earthy	A	B	C

TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	35	Corky	A	B	C
	36	Crumbly	A	B	C
	37	Curdy	A	B	C
	38	Gassy	A	B	C
	39	Grainy	A	B	C
	40	Loose Knit	A	B	C
	41	Mealy	A	B	C
	42	Pasty	A	B	C
	43	Short	A	B	C
	44	Slits	A	B	C
	45	Too Firm	A	B	C
	46	Too Open	A	B	C
	47	Weak	A	B	C
	48	Woody	A	B	C

FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	49	Butter/Cream/Milk Flavors	A	B	C
	50	Meaty/Brothy	A	B	C
	51	Nutty	A	B	C
	52	Pleasant Tang	A	B	C
	53	Pleasantly Fruity	A	B	C
FLAVOR Attributes (Flavor Defects)	54	Acidic	A	B	C
	55	Ammonia	A	B	C
	56	Atypical	A	B	C
	57	Bitter	A	B	C
	58	Fermented	A	B	C
	59	Flat/Lacks Characteristic Flavor	A	B	C
	60	Fruity	A	B	C
	61	Heated	A	B	C
	62	Lacks Salt	A	B	C
	63	Metallic	A	B	C
	64	Old Milk	A	B	C
	65	Rancid/Lipase	A	B	C
	66	Salty	A	B	C
	67	Unclean	A	B	C
	68	Whey Taint	A	B	C
	69	Yeasty	A	B	C





©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test® Category I (Feta)	
---	---	---

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Crooked Or Lopsided	A	B	C
	2	Crystals	A	B	C
	3	Free Whey/Wet	A	B	C
	4	Greasy Rind	A	B	C
	5	Rough Surface	A	B	C
	6	Slimy	A	B	C
	7	Surface Mold	A	B	C
	8	Uneven Color	A	B	C
	9	Uneven Shape	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	10	Buttery	A	B	C
	11	Caramel	A	B	C
	12	Earthy	A	B	C
	13	Fresh Milk/Cream Note	A	B	C
	14	Meaty/Brothy	A	B	C
	15	Nutty	A	B	C
	16	Pleasant/Nice	A	B	C
	17	Pleasantly Fruity	A	B	C
18	Sweet	A	B	C	
AROMA Attributes (Defects)	19	Ammoniated	A	B	C
	20	Animal	A	B	C
	21	Atypical	A	B	C
	22	Barnyard	A	B	C
	23	Chemical Aroma	A	B	C
	24	Fermented	A	B	C
	25	Fruity	A	B	C
	26	Lacks Cheese Aroma	A	B	C
	27	Medicinal	A	B	C
	28	Moldy Or Musty	A	B	C
	29	Rancid	A	B	C
	30	Unclean	A	B	C
	31	Unpleasantly Earthy	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	32	Corky	A	B	C
	33	Curdy	A	B	C
	34	Excess Fines	A	B	C
	35	Gassy	A	B	C
	36	Grainy	A	B	C
	37	Loose Knit	A	B	C
	38	Mealy	A	B	C
	39	Not Crumbly Enough	A	B	C
	40	Pasty	A	B	C
	41	Short	A	B	C
	42	Slits	A	B	C
	43	Too Crumbly	A	B	C
	44	Too Firm	A	B	C
	45	Too Open	A	B	C
	46	Weak	A	B	C
47	Woody	A	B	C	
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	48	Butter/Cream/Milk Flavors	A	B	C
	49	Meaty/Brothy	A	B	C
	50	Nutty	A	B	C
	51	Pleasant Tang	A	B	C
	52	Pleasantly Fruity	A	B	C
FLAVOR Attributes (Flavor Defects)	53	Acidic	A	B	C
	54	Ammonia	A	B	C
	55	Atypical	A	B	C
	56	Bitter	A	B	C
	57	Fermented	A	B	C
	58	Flat/Lacks Characteristic Flavor	A	B	C
	59	Fruity	A	B	C
	60	Heated	A	B	C
	61	High Rancid/Lipase	A	B	C
	62	Lacks Salt	A	B	C
	63	Metallic	A	B	C
	64	Old Milk	A	B	C
	65	Salty	A	B	C
	66	Unclean	A	B	C
	67	Whey Taint	A	B	C
	68	Yeasty	A	B	C





©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test®	
	Category J (Low Fat / Low Salt Cheeses)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Dull Color	A	B	C
	4	Excessive Rind	A	B	C
	5	Free Whey/Wet	A	B	C
	6	Greasy Rind	A	B	C
	7	Immature Mold	A	B	C
	8	Rind Rot	A	B	C
	9	Rough Surface	A	B	C
	10	Seamy	A	B	C
	11	Surface Mold	A	B	C
	12	Uneven Color	A	B	C
	13	Uneven Mold Distribution	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	14	Buttermilk	A	B	C
	15	Buttery	A	B	C
	16	Floral/Fresh Flowers	A	B	C
	17	Fresh Cream	A	B	C
	18	Fresh Lactic Note	A	B	C
	19	Herbal	A	B	C
	20	Nutty	A	B	C
	21	Pleasantly Fruity	A	B	C
	22	Sweet	A	B	C
	23	Toasted	A	B	C
AROMA Attributes (Defects)	24	Ammoniated	A	B	C
	25	Animal Or Barnyard	A	B	C
	26	Atypical	A	B	C
	27	Chemical Aroma	A	B	C
	28	Fruity/Fermented	A	B	C
	29	Moldy Or Musty	A	B	C
	30	Rancid	A	B	C
	31	Unclean	A	B	C
	32	Unpleasantly Earthy	A	B	C
	33	Yeasty	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	34	Crumbly	A	B	C
	35	Curdy	A	B	C
	36	Gassy	A	B	C
	37	Grainy/Sandy	A	B	C
	38	Gummy	A	B	C
	39	Mealy	A	B	C
	40	Open	A	B	C
	41	Pasty	A	B	C
	42	Short	A	B	C
	43	Spreadability	A	B	C
	44	Weak	A	B	C
	45	Woody/Tough	A	B	C
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	46	Butter/Cream/Milk Flavors	A	B	C
	47	Citrus Note	A	B	C
	48	Goat/Sheep Flavor	A	B	C
	49	Grassy	A	B	C
	50	Mushroomy	A	B	C
	51	Tangy Finish	A	B	C
	52	Toasted/Caramel	A	B	C
	53	Vegetal	A	B	C
FLAVOR Attributes (Flavor Defects)	54	Acidic	A	B	C
	55	Atypical	A	B	C
	56	Bitter	A	B	C
	57	Feed	A	B	C
	58	Fermented	A	B	C
	59	Flat/Lacks Characteristic Flavor	A	B	C
	60	Fruity	A	B	C
	61	Lacks Freshness	A	B	C
	62	Metallic	A	B	C
	63	Old Milk	A	B	C
	64	Rancid/Lipase	A	B	C
	65	Salty	A	B	C
	66	Unclean	A	B	C
	67	Whey Taint	A	B	C
	68	Yeasty	A	B	C





©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test® Category K (Flavored Cheeses, Butter, and Cultured Dairy Products)	
---	---	---

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Excess Condiments	A	B	C
	4	Excessive Rind	A	B	C
	5	Free Whey/Wet	A	B	C
	6	Greasy Rind	A	B	C
	7	Mold/Yeast	A	B	C
	8	Rind Rot	A	B	C
	9	Rough Surface	A	B	C
	10	Tough Rind	A	B	C
	11	Uneven Color	A	B	C
	12	Uneven Distribution Of Condiments	A	B	C
	13	Unnatural Color	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	14	Buttery	A	B	C
	15	Earthy	A	B	C
	16	Floral/Fresh Flowers	A	B	C
	17	Fresh Cream	A	B	C
	18	Herbal	A	B	C
	19	Nutty	A	B	C
	20	Pleasantly Fruity	A	B	C
	21	Pleasantly Smoky	A	B	C
	22	Robust	A	B	C
	23	Sweet	A	B	C
	AROMA Attributes (Defects)	24	Ammoniated	A	B
25		Animal	A	B	C
26		Atypical	A	B	C
27		Barnyard	A	B	C
28		Chemical Aroma	A	B	C
29		Moldy Or Musty	A	B	C
30		Overly Intense Aroma From Flavoring	A	B	C
31		Rancid	A	B	C
32		Unclean	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	33	Chalky	A	B	C
	34	Corky	A	B	C
	35	Crumbly	A	B	C
	36	Curdy	A	B	C
	37	Gassy	A	B	C
	38	Grainy	A	B	C
	39	Mealy	A	B	C
	40	Non-Homogenous	A	B	C
	41	Pasty	A	B	C
	42	Rubbery	A	B	C
	43	Separation	A	B	C
	44	Short	A	B	C
	45	Spreadability	A	B	C
	46	Weak	A	B	C
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	47	Butter/Cream/Milk Flavors	A	B	C
	48	Flavor Of Milk/Cheese Shows Through	A	B	C
	49	Smoky	A	B	C
	50	Sweet/Nutty	A	B	C
	51	Tangy Finish	A	B	C
FLAVOR Attributes (Flavor Defects)	52	Acidic	A	B	C
	53	Atypical	A	B	C
	54	Bitter	A	B	C
	55	Chemical	A	B	C
	56	Excessive Flavoring	A	B	C
	57	Fermented	A	B	C
	58	Flat/Lacks Characteristic Cheese Flavor	A	B	C
	59	Flavors Unbalanced	A	B	C
	60	Fruity	A	B	C
	61	Lacks Salt	A	B	C
	62	Metallic	A	B	C
	63	Old Ingredient	A	B	C
	64	Old Milk	A	B	C
	65	Rancid/Lipase	A	B	C
	66	Salty	A	B	C
	67	Unclean	A	B	C
	68	Whey Taint	A	B	C
	69	Yeasty	A	B	C





©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test® Category L (Smoked Cheeses)	
---	---	---

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Excessive Rind	A	B	C
	4	Free Whey/Wet	A	B	C
	5	Greasy Rind	A	B	C
	6	Mold/Yeast	A	B	C
	7	Rind Rot	A	B	C
	8	Rough Surface	A	B	C
	9	Tough Rind	A	B	C
	10	Uneven Color	A	B	C
	11	Unnatural Color	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	12	Buttery	A	B	C
	13	Earthy	A	B	C
	14	Floral/Fresh Flowers	A	B	C
	15	Fresh Cream	A	B	C
	16	Herbal	A	B	C
	17	Nutty	A	B	C
	18	Pleasantly Fruity	A	B	C
	19	Pleasantly Smoky	A	B	C
	20	Robust	A	B	C
	21	Sweet	A	B	C
	AROMA Attributes (Defects)	22	Ammoniated	A	B
23		Animal	A	B	C
24		Atypical	A	B	C
25		Barnyard	A	B	C
26		Chemical Aroma	A	B	C
27		Moldy Or Musty	A	B	C
28		Overly Intense Smoke Aroma	A	B	C
29		Rancid	A	B	C
30		Unclean	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	31	Chalky	A	B	C
	32	Corky	A	B	C
	33	Crumbly	A	B	C
	34	Curdy	A	B	C
	35	Gassy	A	B	C
	36	Grainy	A	B	C
	37	Mealy	A	B	C
	38	Non-Homogenous	A	B	C
	39	Pasty	A	B	C
	40	Rubbery	A	B	C
	41	Separation	A	B	C
	42	Short	A	B	C
	43	Spreadability	A	B	C
	44	Too Open	A	B	C
	45	Weak	A	B	C
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	46	Butter/Cream/Milk Flavors	A	B	C
	47	Smoky	A	B	C
	48	Sweet/Nutty	A	B	C
	49	Tangy Finish	A	B	C
FLAVOR Attributes (Flavor Defects)	50	Acidic	A	B	C
	51	Atypical	A	B	C
	52	Bitter	A	B	C
	53	Chemical	A	B	C
	54	Excessive Smoke Flavoring	A	B	C
	55	Fermented	A	B	C
	56	Flat/Lacks Characteristic Cheese Flavor	A	B	C
	57	Fruity	A	B	C
	58	Lacks Salt	A	B	C
	59	Metallic	A	B	C
	60	Old Ingredient	A	B	C
	61	Old Milk	A	B	C
	62	Rancid/Lipase	A	B	C
	63	Salty	A	B	C
	64	Unclean	A	B	C
	65	Whey Taint	A	B	C
	66	Yeasty	A	B	C




©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test®	
	Category M (Farmstead Cheeses)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Calcium Lactate Or Tyrosine Crystals	A	B	C
	4	Excessive Rind	A	B	C
	5	Free Whey/Wet	A	B	C
	6	Greasy Rind	A	B	C
	7	Immature Mold	A	B	C
	8	Rind Rot	A	B	C
	9	Rough Surface	A	B	C
	10	Seamy	A	B	C
	11	Surface Mold	A	B	C
	12	Uneven Color	A	B	C
	13	Uneven Mold Distribution	A	B	C
	14	Uneven Wax	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	15	Buttery	A	B	C
	16	Earthy	A	B	C
	17	Floral/Fresh Flowers	A	B	C
	18	Fresh Cream	A	B	C
	19	Herbal	A	B	C
	20	Nutty	A	B	C
	21	Pleasantly Fruity	A	B	C
	22	Sweet	A	B	C
AROMA Attributes (Defects)	23	Toasted/Caramel	A	B	C
	24	Ammoniated	A	B	C
	25	Animal	A	B	C
	26	Atypical	A	B	C
	27	Barnyard	A	B	C
	28	Chemical Aroma	A	B	C
	29	Fermented	A	B	C
	30	Fruity	A	B	C
	31	Lacks Cheese Aroma	A	B	C
	32	Moldy Or Musty	A	B	C
	33	Rancid	A	B	C
	34	Unclean	A	B	C
	35	Unpleasantly Earthy	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	36	Corky	A	B	C
	37	Crumbly	A	B	C
	38	Curdy	A	B	C
	39	Gassy	A	B	C
	40	Grainy	A	B	C
	41	Gummy	A	B	C
	42	Mealy	A	B	C
	43	Pasty	A	B	C
	44	Rubbery	A	B	C
	45	Short	A	B	C
	46	Slits	A	B	C
	47	Too Firm	A	B	C
	48	Too Open	A	B	C
	49	Uneven Ripening	A	B	C
	50	Weak	A	B	C
51	Woody	A	B	C	
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	52	Butter/Cream/Milk Flavors	A	B	C
	53	Earthy	A	B	C
	54	Grassy/Herbal	A	B	C
	55	Long Finish	A	B	C
	56	Meaty/Brothy	A	B	C
	57	Nice Piquant Note	A	B	C
	58	Sweet/Nutty	A	B	C
	59	Tangy Finish	A	B	C
	60	Toasted/Caramel	A	B	C
	FLAVOR Attributes (Flavor Defects)	61	Acidic	A	B
62		Atypical	A	B	C
63		Bitter	A	B	C
64		Fermented	A	B	C
65		Flat/Lacks Characteristic Flavor	A	B	C
66		Fruity	A	B	C
67		Lacks Salt	A	B	C
68		Medicinal	A	B	C
69		Metallic	A	B	C
70		Old Milk	A	B	C
71		Rancid/Lipase	A	B	C
72		Salty	A	B	C
73		Unclean	A	B	C
74		Whey Taint	A	B	C
75		Yeasty	A	B	C



©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test®	
	Category N (Goat's Milk Cheeses)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Excessive Rind	A	B	C
	4	Free Whey/Wet	A	B	C
	5	Greasy Rind	A	B	C
	6	Immature Mold	A	B	C
	7	Loose Package	A	B	C
	8	Rind Rot	A	B	C
	9	Rough Surface	A	B	C
	10	Seamy	A	B	C
	11	Surface Mold	A	B	C
	12	Uneven Color	A	B	C
	13	Uneven Condiments	A	B	C
	14	Uneven Fill	A	B	C
	15	Uneven Mold Distribution	A	B	C
	16	Uneven Wax	A	B	C
	17	Unnatural Color	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	18	Buttermilk	A	B	C
	19	Buttery	A	B	C
	20	Earthy	A	B	C
	21	Floral/Fresh Flowers	A	B	C
	22	Fresh Cream	A	B	C
	23	Herbal	A	B	C
	24	Nutty	A	B	C
	25	Pleasantly Fruity	A	B	C
26	Sweet	A	B	C	
AROMA Attributes (Defects)	27	Ammoniated	A	B	C
	28	Animal Or Barnyard	A	B	C
	29	Atypical	A	B	C
	30	Chemical Aroma	A	B	C
	31	Lacks Cheese Aroma	A	B	C
	32	Moldy Or Musty	A	B	C
	33	Rancid	A	B	C
	34	Unclean	A	B	C
	35	Unpleasantly Earthy Aroma	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	36	Corky	A	B	C
	37	Crumbly	A	B	C
	38	Crystals	A	B	C
	39	Curdy	A	B	C
	40	Gassy	A	B	C
	41	Grainy	A	B	C
	42	Mealy	A	B	C
	43	Pasty	A	B	C
	44	Short	A	B	C
	45	Slits	A	B	C
	46	Spreadability	A	B	C
	47	Too Open	A	B	C
	48	Weak	A	B	C
49	Woody/Tough	A	B	C	
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	50	Butter/Cream/Milk Flavors	A	B	C
	51	Citrus Note	A	B	C
	52	Goat Flavor	A	B	C
	53	Long Finish	A	B	C
	54	Pleasant Tartness	A	B	C
	55	Sweet Note	A	B	C
	56	Tangy Finish	A	B	C
FLAVOR Attributes (Flavor Defects)	57	Acidic	A	B	C
	58	Atypical	A	B	C
	59	Bitter	A	B	C
	60	Cooked	A	B	C
	61	Excessive Goat/Buck Flavor	A	B	C
	62	Feed	A	B	C
	63	Flat/Lacks Characteristic Flavor	A	B	C
	64	Fruity/Fermented	A	B	C
	65	Medicinal	A	B	C
	66	Metallic	A	B	C
	67	Old Milk	A	B	C
	68	Rancid/Lipase	A	B	C
	69	Salty	A	B	C
	70	Sulfide	A	B	C
	71	Unclean	A	B	C
	72	Whey Taint	A	B	C
	73	Yeasty	A	B	C



©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test®	
	Category O (Sheep's Milk Cheeses)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Excessive Rind	A	B	C
	4	Free Whey/Wet	A	B	C
	5	Greasy Rind	A	B	C
	6	Immature Mold	A	B	C
	7	Loose Package	A	B	C
	8	Rind Rot	A	B	C
	9	Rough Surface	A	B	C
	10	Seamy	A	B	C
	11	Surface Mold	A	B	C
	12	Uneven Color	A	B	C
	13	Uneven Condiments	A	B	C
	14	Uneven Fill	A	B	C
	15	Uneven Mold Distribution	A	B	C
	16	Uneven Wax	A	B	C
	17	Unnatural Color	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	18	Buttermilk	A	B	C
	19	Buttery	A	B	C
	20	Earthy	A	B	C
	21	Floral/Fresh Flowers	A	B	C
	22	Fresh Cream	A	B	C
	23	Herbal	A	B	C
	24	Nutty	A	B	C
	25	Pleasantly Fruity	A	B	C
26	Sweet	A	B	C	
AROMA Attributes (Defects)	27	Ammoniated	A	B	C
	28	Animal Or Barnyard	A	B	C
	29	Atypical	A	B	C
	30	Chemical Aroma	A	B	C
	31	Lacks Cheese Aroma	A	B	C
	32	Moldy Or Musty	A	B	C
	33	Rancid	A	B	C
	34	Unclean	A	B	C
	35	Unpleasantly Earthy Aroma	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	36	Corky	A	B	C
	37	Crumbly	A	B	C
	38	Crystals	A	B	C
	39	Curdy	A	B	C
	40	Gassy	A	B	C
	41	Grainy	A	B	C
	42	Mealy	A	B	C
	43	Pasty	A	B	C
	44	Short	A	B	C
	45	Slits	A	B	C
	46	Spreadability	A	B	C
	47	Too Open	A	B	C
	48	Weak	A	B	C
49	Woody/Tough	A	B	C	
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	50	Butter/Cream/Milk Flavors	A	B	C
	51	Citrus Note	A	B	C
	52	Long Finish	A	B	C
	53	Pleasant Tartness	A	B	C
	54	Sheep Flavor	A	B	C
	55	Sweet Note	A	B	C
	56	Tangy Finish	A	B	C
FLAVOR Attributes (Flavor Defects)	57	Acidic	A	B	C
	58	Atypical	A	B	C
	59	Bitter	A	B	C
	60	Cooked	A	B	C
	61	Excessive Sheep/Lanolin Flavor	A	B	C
	62	Feed	A	B	C
	63	Flat/Lacks Characteristic Flavor	A	B	C
	64	Fruity/Fermented	A	B	C
	65	Medicinal	A	B	C
	66	Metallic	A	B	C
	67	Old Milk	A	B	C
	68	Rancid/Lipase	A	B	C
	69	Salty	A	B	C
	70	Sulfide	A	B	C
	71	Unclean	A	B	C
	72	Whey Taint	A	B	C
	73	Yeasty	A	B	C





©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit

Name: _____

Cheese Number: _____

	2019 TASTE Test® Category P (Marinated Cheeses)	
---	--	---

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Excess Condiments	A	B	C
	4	Excessive Rind	A	B	C
	5	Free Whey/Wet	A	B	C
	6	Greasy Rind	A	B	C
	7	Mold/Yeast	A	B	C
	8	Rind Rot	A	B	C
	9	Rough Surface	A	B	C
	10	Tough Rind	A	B	C
	11	Uneven Color	A	B	C
	12	Uneven Distribution Of Condiments	A	B	C
	13	Unnatural Color	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	14	Buttery	A	B	C
	15	Earthy	A	B	C
	16	Floral/Fresh Flowers	A	B	C
	17	Fresh Cream	A	B	C
	18	Herbal	A	B	C
	19	Nutty	A	B	C
	20	Pleasantly Fruity	A	B	C
	21	Pleasantly Smoky	A	B	C
	22	Robust	A	B	C
	23	Sweet	A	B	C
	AROMA Attributes (Defects)	24	Ammoniated	A	B
25		Animal	A	B	C
26		Atypical	A	B	C
27		Barnyard	A	B	C
28		Chemical Aroma	A	B	C
29		Moldy Or Musty	A	B	C
30		Overly Intense Aroma From Flavoring	A	B	C
31		Rancid	A	B	C
32		Unclean	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	33	Chalky	A	B	C
	34	Corky	A	B	C
	35	Crumbly	A	B	C
	36	Curdy	A	B	C
	37	Gassy	A	B	C
	38	Grainy	A	B	C
	39	Mealy	A	B	C
	40	Non-Homogenous	A	B	C
	41	Pasty	A	B	C
	42	Rubbery	A	B	C
	43	Separation	A	B	C
	44	Short	A	B	C
	45	Spreadability	A	B	C
	46	Weak	A	B	C
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	47	Butter/Cream/Milk Flavors	A	B	C
	48	Sweet/Nutty	A	B	C
	49	Tangy Finish	A	B	C
FLAVOR Attributes (Flavor Defects)	50	Acidic	A	B	C
	51	Atypical	A	B	C
	52	Bitter	A	B	C
	53	Chemical	A	B	C
	54	Excessive Flavoring	A	B	C
	55	Fermented	A	B	C
	56	Flat/Lacks Characteristic Cheese Flavor	A	B	C
	57	Flavors Unbalanced	A	B	C
	58	Fruity	A	B	C
	59	Lacks Salt	A	B	C
	60	Metallic	A	B	C
	61	Old Ingredient	A	B	C
	62	Old Milk	A	B	C
	63	Rancid/Lipase	A	B	C
	64	Salty	A	B	C
	65	Unclean	A	B	C
	66	Whey Taint	A	B	C
	67	Yeasty	A	B	C





©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test®	
	Category Q (Cultured Milk and Cream Products)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Color-Leaching	A	B	C
	2	Crooked Or Lopsided	A	B	C
	3	Dull Color	A	B	C
	4	Free Whey	A	B	C
	5	Fruit Bleaching	A	B	C
	6	Lumpy	A	B	C
	7	Non-Homogenous Cream Top	A	B	C
	8	Rough Surface	A	B	C
	9	Short Fill	A	B	C
	10	Shrunken	A	B	C
	11	Surface Mold	A	B	C
	12	Uneven Color	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	13	Buttermilk	A	B	C
	14	Buttery	A	B	C
	15	Earthy	A	B	C
	16	Floral/Fresh Flowers	A	B	C
	17	Fresh Cream	A	B	C
	18	Fresh Lactic	A	B	C
	19	Herbal	A	B	C
	20	Nutty	A	B	C
	21	Pleasantly Fruity	A	B	C
	22	Sweet	A	B	C
	23	Toasted	A	B	C
AROMA Attributes (Defects)	24	Ammoniated	A	B	C
	25	Animal	A	B	C
	26	Atypical	A	B	C
	27	Barnyard	A	B	C
	28	Chemical Aroma	A	B	C
	29	Fruity/Fermented	A	B	C
	30	High Acetaldehyde/Green Apple Aroma	A	B	C
	31	Medicinal	A	B	C
	32	Moldy Or Musty	A	B	C
	33	Old Fruit	A	B	C
	34	Rancid	A	B	C
	35	Unclean	A	B	C
	36	Unpleasantly Earthy Aroma	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	37	Chalky	A	B	C
	38	Curdy	A	B	C
	39	Gassy	A	B	C
	40	Gel-Like	A	B	C
	41	Grainy	A	B	C
	42	Gummy	A	B	C
	43	Mealy	A	B	C
	44	Pasty	A	B	C
	45	Ropy	A	B	C
	46	Spreadability	A	B	C
	47	Too Firm	A	B	C
	48	Weak	A	B	C
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	49	Acid And Acetaldehyde (Green Apple)	A	B	C
	50	Butter/Cream/Milk Flavors	A	B	C
	51	Citrus Note	A	B	C
	52	Goat/Sheep Flavor	A	B	C
	53	Grassy	A	B	C
	54	Tangy Finish	A	B	C
	55	Toasted/Caramel	A	B	C
FLAVOR Attributes (Flavor Defects)	56	Acidic	A	B	C
	57	Atypical	A	B	C
	58	Bitter	A	B	C
	59	Feed	A	B	C
	60	Fermented	A	B	C
	61	Flat/Lacks Characteristic Flavor	A	B	C
	62	Fruity	A	B	C
	63	High Sweetness (Kq)	A	B	C
	64	Low Acid	A	B	C
	65	Metallic	A	B	C
	66	Old Milk/Fruit	A	B	C
	67	Rancid/Lipase	A	B	C
	68	Salty	A	B	C
	69	Unbalanced Flavor (Kq)	A	B	C
	70	Unclean	A	B	C
	71	Whey Taint	A	B	C
	72	Yeasty	A	B	C



©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test® Category R (Butters)	
---	--	---

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Foreign Material	A	B	C
	2	Free Whey/Wet	A	B	C
	3	Mold	A	B	C
	4	Mottled	A	B	C
	5	Streaked	A	B	C
	6	Uneven Color	A	B	C
	7	Uneven Condiment Distribution	A	B	C
	8	Wavy	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	9	Balanced	A	B	C
	10	Buttermilk	A	B	C
	11	Buttery	A	B	C
	12	Cultured	A	B	C
	13	Diacetyl	A	B	C
	14	Floral/Fresh Flowers	A	B	C
	15	Fresh Cream	A	B	C
	16	Fresh Herbs	A	B	C
	17	Nutty	A	B	C
	18	Sweet	A	B	C
AROMA Attributes (Defects)	19	Animal	A	B	C
	20	Atypical	A	B	C
	21	Barnyard	A	B	C
	22	Chemical Aroma	A	B	C
	23	Excessive Flavoring	A	B	C
	24	Oxidized	A	B	C
	25	Rancid	A	B	C
	26	Storage	A	B	C
	27	Unclean	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	28	Crumbly	A	B	C
	29	Gummy	A	B	C
	30	Leaky/Free Buttermilk	A	B	C
	31	Mealy/Grainy	A	B	C
	32	Ragged Edges	A	B	C
	33	Short/Weak	A	B	C
	34	Sticky	A	B	C
	FLAVOR			Slight	Definite
FLAVOR Attributes	35	Butter/Cream/Milk Flavors	A	B	C
	36	Cultured Flavor	A	B	C
	37	Goat/Sheep Flavor	A	B	C
	38	Nutty/Toasted	A	B	C
FLAVOR Attributes (Flavor Defects)	39	Acid/Sour	A	B	C
	40	Aged	A	B	C
	41	Atypical	A	B	C
	42	Bitter	A	B	C
	43	Coarse/Unbalanced	A	B	C
	44	Cooked	A	B	C
	45	Excessive Flavoring	A	B	C
	46	Feed/Weed	A	B	C
	47	Flat/Lacks Characteristic Flavor	A	B	C
	48	Garlic/Onion	A	B	C
	49	High Salt	A	B	C
	50	Malty	A	B	C
	51	Musty	A	B	C
	52	Old Cream	A	B	C
	53	Oxidized Unclean	A	B	C
	54	Scorched	A	B	C
	55	Storage	A	B	C
	56	Unclean	A	B	C
	57	Whey	A	B	C





©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test® Category S (Cold Pack and Club Cheeses)	
---	---	---

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Color Lacking	A	B	C
	2	Excessive Flavoring	A	B	C
	3	Free Liquid	A	B	C
	4	Free Whey/Wet	A	B	C
	5	Huffed	A	B	C
	6	Mottled	A	B	C
	7	Not Sealed	A	B	C
	8	Package Cracked	A	B	C
	9	Surface Mold	A	B	C
	10	Uneven Color	A	B	C
	11	Uneven Condiments	A	B	C
	12	Uneven Fill	A	B	C
	13	Unnatural Appearance	A	B	C
	14	Unnatural Color	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	15	Balanced	A	B	C
	16	Brothy	A	B	C
	17	Buttery	A	B	C
	18	Caramel	A	B	C
	19	Earthy	A	B	C
	20	Fresh Herbs	A	B	C
	21	Fresh Lactic	A	B	C
	22	Grassy	A	B	C
	23	Nutty	A	B	C
	24	Pleasantly Fruity	A	B	C
	25	Sweet	A	B	C
AROMA Attributes (Defects)	26	Ammoniated	A	B	C
	27	Animal	A	B	C
	28	Atypical	A	B	C
	29	Harsh/Unbalanced Aroma	A	B	C
	30	Lacks Cheese Aroma	A	B	C
	31	Moldy Or Musty	A	B	C
	32	Overly Flavored	A	B	C
	33	Rancid	A	B	C
	34	Unclean	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	35	Firm	A	B	C
	36	Grainy	A	B	C
	37	Gummy	A	B	C
	38	Mealy	A	B	C
	39	Not Spreadable	A	B	C
	40	Sticky	A	B	C
	41	Weak	A	B	C
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	42	Butter/Cream/Milk Flavors	A	B	C
	43	Long Finish	A	B	C
	44	Meaty/Brothy	A	B	C
	45	Sharp - Not Harsh	A	B	C
	46	Toasted/Caramel	A	B	C
FLAVOR Attributes (Flavor Defects)	47	Acidic	A	B	C
	48	Atypical	A	B	C
	49	Bitter	A	B	C
	50	Chemical	A	B	C
	51	Flat/Lacks Characteristic Flavor	A	B	C
	52	Fruity/Fermented	A	B	C
	53	Lacks Balance In Flavor	A	B	C
	54	Metallic	A	B	C
	55	Old Milk/Ingredient	A	B	C
	56	Rancid/Lipase	A	B	C
	57	Salty	A	B	C
	58	Sweet	A	B	C
	59	Unclean	A	B	C
	60	Whey Taint	A	B	C
	61	Yeasty	A	B	C



©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>

Name: _____

Cheese Number: _____

	2019 TASTE Test®	
	Category T (Washed Rind Cheeses)	

APPEARANCE			Slight	Definite	Pronounced
APPEARANCE Attributes (Appearance Defects)	1	Cracked Or Disturbed Rind	A	B	C
	2	Free Whey/Wet	A	B	C
	3	Loose Rind	A	B	C
	4	Lopsided	A	B	C
	5	Purple Rind	A	B	C
	6	Red Slimy Surface	A	B	C
	7	Reddish Or Brownish Blotches	A	B	C
	8	Rind Rot	A	B	C
	9	Rough Surface	A	B	C
	10	Soft, Weak	A	B	C
	11	Thick Rind/Horny	A	B	C
	12	Thin Rind	A	B	C
	13	Uneven Color	A	B	C
	14	Wrinkled Rind	A	B	C
	15	Yellow Spots	A	B	C
AROMA			Slight	Definite	Pronounced
AROMA Attributes	16	Buttery	A	B	C
	17	Earthy	A	B	C
	18	Meaty/Brothy	A	B	C
	19	Nutty	A	B	C
	20	Pleasantly Fruity	A	B	C
	21	Sweet	A	B	C
AROMA Attributes (Defects)	22	Ammoniated	A	B	C
	23	Animal	A	B	C
	24	Atypical	A	B	C
	25	Barnyard	A	B	C
	26	Lacks Cheese Aroma	A	B	C
	27	Moldy Or Musty	A	B	C
	28	Rancid	A	B	C
	29	Unclean	A	B	C
	30	Unpleasant Earthy Aroma	A	B	C
	31	Yeasty	A	B	C
TEXTURE			Slight	Definite	Pronounced
TEXTURE Attributes (Texture Defects)	32	Crumbly	A	B	C
	33	Crystals	A	B	C
	34	Curdy	A	B	C
	35	Free Moisture	A	B	C
	36	Gassy	A	B	C
	37	Grainy	A	B	C
	38	Mealy	A	B	C
	39	Pasty	A	B	C
	40	Short	A	B	C
	41	Slits	A	B	C
	42	Too Open	A	B	C
	43	Uneven Cure	A	B	C
	44	Weak	A	B	C
	45	Woody/Tough	A	B	C
FLAVOR			Slight	Definite	Pronounced
FLAVOR Attributes	46	Butter/Cream/Milk Flavors	A	B	C
	47	Fruity	A	B	C
	48	Meaty/Brothy	A	B	C
	49	Nutty	A	B	C
FLAVOR Attributes (Flavor Defects)	50	Acidic	A	B	C
	51	Animal	A	B	C
	52	Atypical	A	B	C
	53	Bitter	A	B	C
	54	Excess Wine/Brine Or Other Flavor	A	B	C
	55	Flat/Lacks Characteristic Flavor	A	B	C
	56	Fruity/Fermented	A	B	C
	57	Metallic	A	B	C
	58	Moldy/Musty	A	B	C
	59	Putrid	A	B	C
	60	Rancid/Lipase	A	B	C
	61	Salty	A	B	C
	62	Sulfide	A	B	C
	63	Unclean	A	B	C
	64	Whey Taint	A	B	C
	65	Yeasty	A	B	C



©2019 American Cheese Society. ACS Certified Cheese Sensory Evaluator™ Scoresheets.

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivatives 4.0 International License. To view a copy of this license, visit <https://creativecommons.org/licenses/by-nc-nd/4.0/>