Cheese ID:

AMERICAN CHEESE SOCIETY	2024 T.A.S.T.E. Test®	• TASTETEST •
	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).

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

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

Cheese ID:

AMERICAN CHEESE SOCIETY	2024 T.A.S.T.E. Test®	- TARIETEST -
	Category B (Soft-Ripened Cheeses)**	23

** 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).

Section	Att. #	Attribute	Slight	Definite	Pronounced
	1	Cracked Or Disturbed Rind			
	2	Dull Color			
	3	Greasy Rind			
	4	Mottled			
	5	Overdeveloped Rind			
Rind Appearance	6	Rind Rot			
Attributes (not for	7	Slimy Rind			
use with unrinded	8	Slipped Rind			
cheeses)	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
	15	Dull Color			
Cheese	16	Faded			
Appearance	17	Free Whey			
Attributes (other	18	Gassy			
than rind)	19	Open			
	20	Unexpected Surface Microbe			

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

Cheese ID:

AMERICAN CHEESE SOCIETY	2024 T.A.S.T.E. Test®	- TASLETEST -
	Category C (American Originals)**	25

** 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).

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

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

Section	Att. #	Attribute	Slight	Definite	Pronounced
	26	Adhesivity, Pasty			
	27	Chalky			
	28	Corky			
	29	Crumbly			
Texture	30	Curdy			
Attributes	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
	41	Ammoniated			
	42	Animal			
	43	Buttermilk			
	44	Buttery			
	45	Caramel			
	46	Earthy			
Aroma and/or	47	Feed			
Flavor Attributes	48	Fermented			
(Wherever an	49	Flat			
attribute is	50	Free Fatty Acid (butyric, caproic, caprylic, etc)			
present in both	51	Fruity			
aroma and flavor,	52	Grassy			
select the	53	Herbal			
intensity of the	54	Meaty/Brothy			
more	55	Medicinal			
pronounced.)	56	Metallic			
	57	Moldy			
	58	Nutty			
	59	Old Milk			
	60	Sulfide			
	61	Toasted			
	62	Yeasty			

Cheese ID:

AMERICAN CHEESE SOCIETY	2024 T.A.S.T.E. Test®	- TASTE TEST
	Category D (American Made / International Style)**	23

** 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).

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

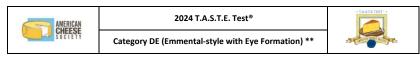
Section	Att. #	Attribute	Slight	Definite	Pronounced
	14	Dull Color			
	15	Faded			
	16	Free Whey			
Cheese	17	Gassy			
Appearance	18	Open			
Attributes (other	19	Pin Holes			
than rind)	20	Rough Surface			
	21	Seamy			
	22	Slits			
	23	Unexpected Surface Microbe			

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

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

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

Cheese ID:



** 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).

Section	Att. #	Attribute	Slight	Definite	Pronounced
	1	Cracked Or Disturbed Rind			
	2	Dull Color			
	3	Greasy Rind			
	4	Mottled			
Rind Appearance	5	Overdeveloped Rind			
Attributes (not for	6	Rind Rot			
use with unrinded	7	Slimy Rind			
cheeses)	8	Slipped Rind			
cheeses	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
	19	Blow Holes			
	20	Cabbage			
	21	Collapsed			
Eye Formation	22	Dull Eyes			
Attributes	23	Overset			
	24	Streuble			
	25	Underset			
	26	Uneven Distribution			

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

Cheese ID:

AMERICAN	2024 T.A.S.T.E. Test®	- TA SIE TEST -
CHEESE SOCIETY	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).

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

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

Section	Att. #	Attribute	Slight	Definite	Pronounced
	26	Adhesivity, Pasty			
	27	Corky			
	28	Crumbly			
Texture	29	Curdy			
Attributes	30	Firm			
Attributes	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
	40	Ammoniated			
	41	Animal			
	42	Buttermilk			
	43	Buttery			
	44	Caramel			
	45	Earthy			
Aroma and/or	46	Feed			
Flavor Attributes	47	Fermented			
(Wherever an	48	Flat			
attribute is	49	Free Fatty Acid (butyric, caproic, caprylic, etc)			
present in both	50	Fruity			
aroma and flavor,	51	Grassy			
select the	52	Herbal			
intensity of the	53	Meaty/Brothy			
more	54	Medicinal			
pronounced.)	55	Metallic			
	56	Moldy			
	57	Nutty			
	58	Old Milk			
	59	Sulfide			
	60	Toasted			
	61	Yeasty			

Cheese ID:



** 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).

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

Section	Att. #	Attribute	Slight	Definite	Pronounced
	14	Brown Discoloration			
	15	Collapsed Spike Marks			
	16	Dull Color			
	17	Free Whey			
	18	Gassy			
Cheese	19	Open			
Appearance	20	Overdeveloped Blue-Mold Growth			
Attributes (other	21	Pin Holes			
than rind)	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
	28	Adhesivity, Pasty			
	29	Chalky			
	30	Corky			
	31	Crumbly			
Texture Attributes	32	Curdy			
Texture Attributes	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
	43	Ammoniated			
	44	Animal			
	45	Buttermilk			
Aroma and/or	46	Buttery			
Flavor Attributes	47	Earthy			
(Wherever an	48	Fermented			
attribute is	49	Flat			
present in both	50	Free Fatty Acid (butyric, caproic, caprylic, etc)			
aroma and flavor,	51	Fresh Cream			
select the	52	Fruity			
intensity of the	53	Herbal			
more	54	Medicinal			
pronounced.)	55	Musty			
	56	Nutty			
	57	Old Milk			
	58	Yeasty			

Cheese ID:

AMERICAN CHEESE SOCIETY	2024 T.A.S.T.E. Test®	- TASTETEST" -
	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).

Section	Att. #	Attribute	Slight	Definite	Pronounced
	1	Cracked Or Disturbed Rind			
	2	Dull Color			
	3	Greasy Rind			
	4	Mottled			
Rind Appearance	5	Overdeveloped Rind			
Attributes (not for	6	Rind Rot			
use with unrinded	7	Slimy Rind			
or fresh cheeses)	8	Slipped Rind			
0	9	Tough Rind			
	10	Underdeveloped Rind			
	11	Unexpected Surface Microbe			
	12	Weak Rind			
	13	Wrinkled Rind			

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

Section	Att. #	Attribute	Slight	Definite	Pronounced
	25	Adhesivity, Pasty			
	26	Chalky			
	27	Corky			
	28	Crumbly			
Texture Attributes	29	Curdy			
Texture Attributes	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
	40	Ammoniated			
	41	Animal			
	42	Buttermilk			
Aroma and/or	43	Buttery			
Flavor Attributes	44	Caramel			
(Wherever an	45	Earthy			
attribute is	46	Fermented			
present in both	47	Flat			
aroma and flavor,	48	Free Fatty Acid (butyric, caproic, caprylic, etc)			
select the	49	Fruity			
intensity of the	50	Meaty/Brothy			
more	51	Medicinal			
pronounced.)	52	Metallic			
pronounceu.)	53	Moldy			
	54	Nutty			
	55	Old Milk			
	56	Yeasty			

Cheese ID:

AMERICAN CHEESE SOCIETY	2024 T.A.S.T.E. Test®	- TASTETEST" -
	Category H (Italian Type Cheeses)**	23 Caller and a call

** 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).

Section	Att. #	Attribute	Slight	Definite	Pronounced
	1	Cracked Or Disturbed Rind			
	2	Dull Color			
	3	Greasy Rind			
	4	Mottled			
Rind Appearance	5	Overdeveloped Rind			
Attributes (not for	6	Rind Rot			
use with unrinded	7	Slimy Rind			
or fresh cheeses)	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
	14	Crystallization			
	15	Dull Color			
	16	Faded			
Cheese	17	Free Whey			
Appearance	18	Gassy			
Attributes (other	19	Open			
than rind)	20	Pin Holes			
than rinu)	21	Rough Surface			
	22	Slits			
	23	Uneven Shape			
	24	Unexpected Surface Microbe			

Section	Att. #	Attribute	Slight	Definite	Pronounced
	25	Adhesivity, Pasty			
	26	Chalky			
	27	Corky			
	28	Crumbly			
Texture Attributes	29	Curdy			
Texture Attributes	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
	40	Ammoniated			
	41	Animal			
	42	Buttermilk			
Aroma and/or	43	Buttery			
Flavor Attributes	44	Caramel			
(Wherever an	45	Earthy			
attribute is	46	Fermented			
present in both	47	Flat			
aroma and flavor,	48	Free Fatty Acid (butyric, caproic, caprylic, etc)			
select the	49	Fruity			
intensity of the	50	Meaty/Brothy			
more	51	Medicinal			
pronounced.)	52	Metallic			
pronounceu.)	53	Moldy			
	54	Nutty			
	55	Old Milk			
	56	Yeasty			

Y	n	ur	Name:

Cheese ID:

AMERICAN CHEESE SOCIETY	2024 T.A.S.T.E. Test®	• TASTETEST •
	Category I (Feta Cheeses)**	23

** 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).

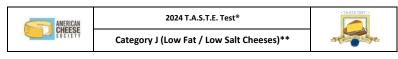
Section	Att. #	Attribute	Slight	Definite	Pronounced
Cheese	1	Faded			
	2	Gassy			
	3	Open			
Appearance Attributes (other	4	Pin Holes			
than rind)	5	Slimy Surface			
	6	Slits			
	7	Uneven Shape			

Section	Att. #	Attribute	Slight	Definite	Pronounced
	8	Adhesivity, Pasty			
	9	Chalky			
	10	Corky			
	11	Crumbly			
Texture Attributes	12	Curdy			
Texture Attributes	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
	23	Ammoniated			
	24	Animal			
	25	Buttermilk			
Aroma and/or	26	Buttery			
Flavor Attributes	27	Caramel			
(Wherever an	28	Earthy			
attribute is	29	Fermented			
	30	Flat			
present in both aroma and flavor,	31	Fresh Cream			
select the	32	Fruity			
intensity of the	33	Meaty/Brothy			
	34	Medicinal			
more	35	Metallic			
pronounced.)	36	Moldy			
	37	Nutty			
	38	Old Milk			
	39	Yeasty			

Cheese ID:



** 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).

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

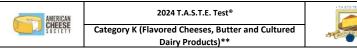
Section	Att. #	Attribute	Slight	Definite	Pronounced
	14	Dull Color			
	15	Faded			
Cheese	16	Free Whey			
Appearance	17	Gassy			
Attributes (other	18	Open			
than rind)	19	Pin Holes			
	20	Rough Surface			
	21	Seamy			
	22	Unexpected Surface Microbe			

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

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

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

Cheese ID:



** 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).

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

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

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

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

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

Cheese ID:

AMERICAN CHEESE	2024 T.A.S.T.E. Test®	- TA SIE TEST" -
	Category L (Smoked Cheeses)**	22 1000 1000 100

** 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).

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

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

Section	Att. #	Attribute	Slight	Definite	Pronounced
	23	Adhesivity, Pasty			
	24	Chalky			
	25	Corky			
	26	Crumbly			
	27	Curdy			
Texture Attributes	28	Firm			
Texture Attributes	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
	40	Ammoniated			
	41	Animal			
	42	Buttermilk			
	43	Buttery			
Aroma and/or	44	Earthy			
Flavor Attributes	45	Fermented			
(Wherever an	46	Flat			
attribute is	47	Floral			
present in both	48	Free Fatty Acid (butyric, caproic, caprylic, etc)			
aroma and flavor,	49	Fresh Cream			
select the	50	Fruity			
intensity of the	51	Herbal			
	52	Medicinal			
more	53	Metallic			
pronounced.)	54	Moldy			
	55	Nutty			
	56	Old Milk			
	57	Smoky			
	58	Yeasty			

Cheese ID:

AMERICAN CHEESE SOCIETY	2024 T.A.S.T.E. Test®	- TASIETEST" -
	Category N (Goat's Milk Cheeses)**	22

** 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).

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

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

Section	Att. #	Attribute	Slight	Definite	Pronounced
	27	Adhesivity, Pasty			
	28	Chalky			
	29	Corky			
Texture	30	Crumbly			
	31	Curdy			
Attributes	32	Firm			
Attributes	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
	43	Ammoniated			
	44	Animal			
	45	Buttermilk			
	46	Buttery			
	47	Caramel			
	48	Citrus			
Aroma and/or	49	Earthy			
Flavor Attributes	50	Feed			
(Wherever an	51	Fermented			
attribute is	52	Flat			
present in both	53	Floral			
aroma and flavor,	54	Free Fatty Acid (butyric, caproic, caprylic, etc)			
select the	55	Fresh Cream			
intensity of the	56	Fruity			
more	57	Herbal			
pronounced.)	58	Medicinal			
	59	Metallic			
	60	Moldy			
	61	Nutty			
	62	Old Milk			
	63	Sulfide			
	64	Yeasty			

Cheese ID:



** 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).

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

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

Section	Att. #	Attribute	Slight	Definite	Pronounced
	27	Adhesivity, Pasty			
	28	Chalky			
	29	Corky			
Texture	30	Crumbly			
	31	Curdy			
Attributes	32	Firm			
Attributes	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
	43	Ammoniated			
	44	Animal			
	45	Buttermilk			
	46	Buttery			
	47	Caramel			
	48	Citrus			
Aroma and/or	49	Earthy			
Flavor Attributes	50	Feed			
(Wherever an	51	Fermented			
attribute is	52	Flat			
present in both	53	Floral			
aroma and flavor,	54	Free Fatty Acid (butyric, caproic, caprylic, etc)			
select the	55	Fresh Cream			
intensity of the	56	Fruity			
more	57	Herbal			
pronounced.)	58	Medicinal			
	59	Metallic			
	60	Moldy			
	61	Nutty			
	62	Old Milk			
	63	Sulfide			
	64	Yeasty			

Cheese ID:

AMERICAN	2024 T.A.S.T.E. Test®	• TA STE TEST •
	Category P (Marinated Cheeses)**	23

** 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).

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

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

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

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

Cheese ID:

AMERICAN	2024 T.A.S.T.E. Test®	- TASTE TEST" -
	Category S (Cold-Pack and Club Cheeses)**	25 Caller and Call

** 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).

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

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

Section	Att. #	Attribute	Slight	Definite	Pronounced
1.	13	Acidic			
	14	Bitter			
Basic Tastes Attributes	15	Salty			
16 17	16	Sweet			
	17	Umami			

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

Cheese ID:

AMERICAN CHEESE SOCIETY	2024 T.A.S.T.E. Test®	- TA STE TEST" -
	Category T (Washed Rind Cheeses)**	23

** 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).

Section	Att. #	Attribute	Slight	Definite	Pronounced
	1	Cracked Or Disturbed Rind			
	2	Dull Color			
	3	Greasy Rind			
	4	Mottled			
	5	Overdeveloped Rind			
Rind Appearance	6	Rind Rot			
Attributes (not for	7	Slimy Rind			
use with unrinded	8	Slipped Rind			
cheeses)	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
	15	Crystallization			
	16	Dull Color			
	17	Faded			
Cheese	18	Free Whey			
Appearance	19	Gassy			
Attributes (other	20	Open			
than rind)	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
	40	Ammoniated			
	41	Animal			
Aroma and/or	42	Buttery			
Flavor Attributes	43	Earthy			
(Wherever an	44	Fermented			
attribute is	45	Flat			
present in both	46	Free Fatty Acid (butyric, caproic, caprylic, etc)			
aroma and flavor,	47	Fruity			
select the	48	Meaty/Brothy			
intensity of the	49	Metallic			
more	50	Moldy			
pronounced.)	51	Nutty			
	52	Sulfide			
	53	Yeasty			