

JUDGING OF DAIRY PRODUCTS





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Module 3. Fundamental rules, score card and sensory testes

Lesson 11

SCORE CARD AND GRADING OF MILK AND MILK PRODUCT

11.1 Introduction

A score card is a tabulated list of sensory attributes contributing toward the quality of a product with a numerical value assigned to each attributes. These attributes are usually arranged on the card in the order of their importance i.e. flavour, body & texture, colour & appearance, package etc., The sum of the numerical ratings or evaluations of all essential attributes is always 100. However it may changes depending upon the recommendation made by different organization like ADSA(American Dairy Science Association) Thus, the score card can be used as numerical standard by which the quality of the various dairy products can be evaluated.

It is necessary to use laboratory equipment and facilities to determine the rating of some of the attributes while sensory evaluation of certain dairy products. Hence , the complete scoring of the product in one period is difficult. During sensory evaluation of such dairy products or in student judging contest where laboratory equipment is not available or when results are wanted immediately, only those factors that can be readily determined are considered. A card listing those attributes with their values is known as student score card. Obviously, the sum of the numerical rating on the student score card is always less than 100. These abbreviated score cards are useful in comparing the quality of different dairy products under immediate requirement of the result. The education importance of score cards in dairy industry has long been appreciated.

11.2 Importance

- The score card provides a definite systematic means of arriving at a concise value of the product being scored.
- The use of the score card enables the amateur judge to establish accurate judging habits by following a definite, orderly routing, thus requiring a minimum of time and effort to accomplish a definite result.

since each product differs very materially in its characteristics.

Some differences are often noticed in the form of arrangement of the score card, depending upon the use made of it. However, the basic points of consideration and their relative importance remain unaltered.

11.5 Use of the Score Card as a Record

Since the score card is to be retained as a permanent record of the score of the product, erasures, strike - outs and untidy score cards should be eliminated by thinking through the process of judging and arriving at a definite conclusion before recording any scores. Erasures and strike-outs reveal uncertainty and lack of confidence on the part of the judge.

11.6 Marking up the Score

In marking up the score of a product, the general practice followed is to write down the points allowed rather than the deductions made. This method is both convenient and desirable.

11.7 Writing Down Criticisms

One who evades a definite decision and avoids specifically designating the characteristic flavor whether the flavor is excellent, medium, or poor, develops slowly in judging proficiency. Thus, in using the score card effectively, writing down or checking criticisms is very important.

11.8 General Methods of Using the Score Card

General Statements regarding the use of the score card may be made. No dairy products are given a perfect score even by an experienced judge. Deductions are always made on some item. Flavor, for example, is never allowed the perfect score. If flavor were scored perfect, then the acme of quality would have been attained and should a more desirable flavor be found it would be necessary to devise a new score card.

The maximum deduction made depends entirely upon the item considered, which varies with the different products. There are no percentage rating that might serve as a guide. Items which deal with body and texture, color, package and salt in butter are generally given full rating. Even the most serious defects in these items, which often deserve a maximum deduction, are of insufficient importance to warrant a deduction of more than 20 percent of the total value of the item. Some tolerance must be made for regional characteristics and preferences.

11.9 Use of the Official Score

To get the most good from the use of the score card the beginner must keep in mind that experience has always been and will continue to be a great teacher and that he must use every opportunity to profit thereby. For example, after definitely deciding on the flavor, and having arrived at a final score for the several samples judged, the beginner should compare intelligently the flavours and his evaluation of them.

11.10 Satisfactory Scoring

The beginner will discover early in his work that even the best judges themselves will sometimes disagree as to the final score of the product judged. This, however, is no cause for alarm or discouragement. the fact remains that experienced judges score sample after sample, placing on them scores remarkably close to each other. The flavors noted are more often in perfect agreement, yet the evaluations of these flavors differ slightly, depending on their relative importance, as viewed by the judge, and the intensity or volume of flavor. As long as mental processes, abilities of perception, keenness of the senses of smell and taste, and evaluation of sensed flavors differ with individuals, then there may be expected a variation in some scores of a number of samples of dairy products.

11.11 Dairy Products Grading Outlines

In routine examination of dairy products, special report cards are to be used to record the findings. These report cards differ according to the product examined and according to the processing plant in which they are used. In general, these outlines have provision for recording information on the various items which appear on the score card, but make no provision for recording numerical scores. In addition, space is often provided for recording further information which is not called for on the score card, regarding the quality of the sample. The items on the product examination, or grading outlines are usually those about which the consumer would be most concerned in purchasing a safe, high-quality dairy product. Such outlines have great utility value in dairy product quality control work.

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