



Your Name: _____

Cheese ID: _____

	<p>2024 T.A.S.T.E. Test®</p> <hr/> <p>Category A (Fresh Unripened Cheeses)**</p>	
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*** 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: _____

	2024 T.A.S.T.E. Test® Category B (Soft-Ripened Cheeses)**	
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**** 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: _____

	2024 T.A.S.T.E. Test® Category C (American Originals)**	
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**** 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: _____

	2024 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: _____

	2024 T.A.S.T.E. Test® Category DE (Emmental-style with Eye Formation) **	
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**** 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: _____

	2024 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: _____

	<p>2024 T.A.S.T.E. Test®</p> <p>Category F (Blue Mold Cheeses)**</p>	
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**** 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 unrounded 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: _____

	2024 T.A.S.T.E. Test® Category G (Hispanic & Portuguese Style Cheeses)**	
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**** 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: _____

	<p>2024 T.A.S.T.E. Test®</p> <p>Category H (Italian Type Cheeses)**</p>	
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**** 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			
	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: _____

	<p>2024 T.A.S.T.E. Test®</p> <hr/> <p>Category I (Feta Cheeses)**</p>	
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*** 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: _____

	2024 T.A.S.T.E. Test® Category J (Low Fat / Low Salt Cheeses)**	
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**** 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 unrimmed 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: _____

	2024 T.A.S.T.E. Test® Category K (Flavored Cheeses, Butter and Cultured Dairy Products)**	
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**** 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: _____

	2024 T.A.S.T.E. Test® Category L (Smoked Cheeses)**	
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**** 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: _____

	2024 T.A.S.T.E. Test® Category N (Goat's Milk Cheeses)**	
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**** 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: _____

	2024 T.A.S.T.E. Test® Category O (Sheep's Milk Cheeses)**	
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**** 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: _____

	<p>2024 T.A.S.T.E. Test®</p> <hr/> <p>Category P (Marinated Cheeses)**</p>	
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*** 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: _____

	<p>2024 T.A.S.T.E. Test®</p> <hr/> <p>Category S (Cold-Pack and Club Cheeses)**</p>	
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*** 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: _____

	2024 T.A.S.T.E. Test® Category T (Washed Rind Cheeses)**	
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**** 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			
	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				