

# Fundamental rules for scoring & grading of milk & milk products

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## ▶ **Physical & mental condition for sensory evaluation**

- ▶ The evaluator should be physically & mentally in good condition.
  - ▶ Sensitivity for evaluator in respect of sense of smell & taste should be normal.
  - ▶ He/she should not be suffering from anosmia and ageusia.
  - ▶ Evaluator should preferably be in the age group of 18-50 years.
  - ▶ It is helpful to rinse the mouth with plain water before sensory evaluation.
  - ▶ Stimulation of saliva flow can be done by chewing mild flavoured chewing gum
  - ▶ Should smoking, chewing pan and taking intoxicants should be avoided at least an hour before the test. Should not use odoriferous substances.

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## 2. Know the score card & ideal sensory characteristics for each product

- The evaluation card should be simple, brief, and easy to follow & all important sensory attributes included in it.
- It should be clearly printed & the matter should be arranged in logical sequence.
- Terminology used should be clear & understandable.

## 3. Learn important sensory characteristics of each product & range of defect intensities

- Through study of **flavours & defects** and relative desirability/ undesirability of each items of the assigned numerical values.

## 4. Have the sample properly tempered

- Flavour, body & texture characteristics can be best determined when the product are neither too cold nor too warm, each sample should be tempered to the optimum for that product.
- Ice cream is tempered around – 15 to -12.2°C & butter, cheese & milk at 15.5°C.
- If the product sample is too cold, the taste buds may be temporarily anaesthetized, consequently some of the delicate, more elusive flavours may go undetected

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## 5. Sample Number & quantity

- Normally 5-8 samples with average intensity of flavour are considered optimum.
- The amount of each sample should be about 25- 50 ml/gm, which is sufficient for one full sip or bite.

## 6. Secure a representative sample of the product being evaluated

- The sample should be taken accurately to provide a representative portion of the product.
- If Trier is used for butter & cheese it should be twisted half turn only and the sample withdrawn quickly.
- The samples should always be cut out rather than scraped, compressed or twisted.

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## 7. Observe the aroma immediately after the obtaining the sample

- Some aroma becomes less intense & disappear at least impart when exposed to atmosphere.
- The best time to test aroma is when freshly cut surface is exposed.

## 8. Take a large volume for testing

- Sample should be sufficiently large so that delicate flavours may be detected & yet small enough to permit manipulation of the warmed sample in the mouth

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## 9. Fix the proper quality idea in mind

- Recognition of quality by working samples of superior quality.

## 10. Observe the sequence of flavours.

- The first taste or odours which are sensed should be first observed and note whether they change or are constant.
- If the flavours gradually disappear one should note what other is, if any take their place(s).
- After expectoration, note the relative time elapse before the taste sensation disappears and /or persists

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## 11. Rinse the mouth occasionally

- The mouth should be reconditioned or cleansed occasionally especially after having evaluated a particularly intense flavour sample.
- This can be done using clean warm water or warm saline solution. Some prefer to eat portions of sound firm fruits such as an apple or pear or grapes.
- Warm water or saline is adequate for tasting milk or ice-cream.
- For butter and cheese, warm saline or fruit are quite effective.

## 12. Practice introspection

- Introspection is accomplished by closing the mind and eyes and practising concentration of thought solely about tasting.
- Look back and take mental note of various tastes and smell sensation perceived for each product.
- Judges should relax briefly after evaluating each sample since sustained concentration can be tiring.

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## 13. Do not be too critical

- Don't try to find objectionable flavours that are not present. Give the sample benefit of doubt and keep an open mind.

## 14. Once the mind is made up don't change it

- Vacillating judgement leads to guess work.
- The first guess is more likely to be the correct one than subsequent guesses.



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## **15. Be honest with yourself**

- Judge the sample itself. Don't be carried away by name, trademarks or score assigned to similar product of same manufacture.
- The evaluator should keep a straight face and not try to communicate to others their feelings about particular samples by facial expressions.
- One must believe in his own judgment.

## **16. Practice & experience are essential to make a good judge**

- One must practice in order to develop the ability to taste, smell and distinguish the delicate often elusive flavours of dairy products.

Thank You

The background features abstract, overlapping geometric shapes in various shades of green, ranging from light lime to dark forest green. These shapes are primarily located on the right side of the slide, creating a modern, layered effect. The rest of the slide is a plain white background.