



Observations and comments from the jury members
World Selections 2018 of Food Products.

Company: XXXXXXXXXX

Product: Sample Chocolate name

Quality Award: Gold

Packaging	<ul style="list-style-type: none">• The packaging was beautiful, easy to open and it can be seen that there was a real research work for it
Visual Aspect	<ul style="list-style-type: none">• The gloss of the product has been qualified as shiny and amazing.• The granularity was really smooth and delighted the juries
Odor	<ul style="list-style-type: none">• The roasting aroma was perceived with a good intensity• The milky taste was sufficient and appreciated• The bouquet, set of olfactive notes, of the product was expressive enough and pleased the juries
Taste & Aromas	<ul style="list-style-type: none">• The sweetness of the product was too strong and too much perceived• A vanilla taste has been detected and appreciated by the juries• The product was not harmonious, there was not a good balance between every savor because of the roasting and the sweetness
After-taste	<ul style="list-style-type: none">• The bitterness was just as expected by the juries, not too strong and not too weak, it left a good after-taste in the mouth
Texture and mouthfeel	<ul style="list-style-type: none">• The fracturability, the mechanical textural attribute related to cohesiveness and hardness and to the force necessary to break a product into crumbs or pieces, was too poor, the product has been qualified as crumbly• The adhesiveness, attribute relating to the force required to remove material that sticks to the mouth, was really good for this type of product.• The length in mouth was good, the aromas of the product were lasting for a little amount of time but the roasting was experienced for a too high amount of time because it was too intense