

# ARMCP Presidium Cheese Evaluation

**Cheese ID:** \_\_\_\_\_

**Date:** \_\_\_\_\_

## Appearance

Rind is dry |----|----|----|----| wet  
Rind is cracked |----|----|----|----| smooth  
Paste color is very white |----|----|----|----| very yellow  
Texture is open |----|----|----|----| closed  
Cheese is inelastic |----|----|----|----| elastic  
Cheese is brittle |----|----|----|----| flexible  
Smell is faint |----|----|----|----| strong

*Comments/major defects:*

*Appearance Score:*

Average

Good

Excellent

## Flavor (Taste + Aroma)

### Taste

Sweet is strong |----|----|----|----| weak  
Salt is strong |----|----|----|----| weak  
Acidity is strong |----|----|----|----| weak  
Bitterness is strong |----|----|----|----| weak  
Intensity of taste is strong |----|----|----|----| weak  
Other Tastes:

*Comments/major defects:*

### Aroma

\_\_\_\_\_ *Animal:* meaty / wooly / soapy  
\_\_\_\_\_ *Lactic:* butter / milk / cream / caramel  
\_\_\_\_\_ *Spicy:* vanilla / nutmeg / pepper  
\_\_\_\_\_ ammonia / yeast / wax / "swissy"  
\_\_\_\_\_ *Vegetable :* hay / grass / fermented / garlic / onion / mushroom  
\_\_\_\_\_ *Fruity :* lemony / nutty / floral  
\_\_\_\_\_ *Roasted:* bread / toast / coffee  
\_\_\_\_\_ *Earthy:* mineral / barnyard / soil

*Comments/major defects:*

*Flavor Score:*

Average

Good

Excellent

**Texture**

- \_\_\_\_\_ plastic / chewy / rubbery
- \_\_\_\_\_ sticky / gluey / greasy
- \_\_\_\_\_ floury / grainy / sandy
- \_\_\_\_\_ firm / dry / tough
- \_\_\_\_\_ soft / silky / oozy
- \_\_\_\_\_ brittle / crumbly / chalky

*Comments/major defects:*

*Texture Score:*

Average

Good

Excellent

**Aftertaste**

Intensity is high |----|----|----|----| low  
 Flavor is balanced |----|----|----|----| imbalanced  
 Aftertaste is:

*Comments/major defects:*

- \_\_\_\_\_ Salty
- \_\_\_\_\_ Acidic
- \_\_\_\_\_ Bitter
- \_\_\_\_\_ Lemony
- \_\_\_\_\_ Fruity
- \_\_\_\_\_ Nutty

*Aftertaste Score:*

Average

Good

Excellent

***Final Comments:***