



MILK-ED

MODERN AND INNOVATIVE ONLINE-BASED
KNOW-HOW ON EUROPEAN DAIRY PROCESSING

EVALUATION REPORT – DAIRY PRODUCTS

*In love with
milk industry!*



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EVALUATION REPORT FOR PASTEURISED MILK

Product type: _____

Code: _____

Producer: _____

Evaluation date: _____

Feature	Maximum number of points	Points achieved	Note
appearance	3		
colour	2		
odour	3		
taste	12		
total	20		

Notes:

Quality grading:

19,0 - 20,0 points = gold award

18,0 - 18,9 points = silver award

17,0 - 17,9 points = bronze award

Evaluator:



EVALUATION REPORT FOR FERMENTED MILK

Product type: _____

Code: _____

Producer: _____

Evaluation date: _____

Feature	Maximum number of points	Points achieved	Note
appearance	1		
colour	1		
consistency	4		
odour	2		
taste	12		
total	20		

Notes:

Quality grading:

19,0 - 20,0 points = gold award

18,0 - 18,9 points = silver award

17,0 - 17,9 points = bronze award

Evaluator:



EVALUATION REPORT FOR SWEET CREAM
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Product type: _____

Code: _____

Producer: _____

Evaluation date: _____

Feature	Maximum number of points	Points achieved	Note
appearance	2		
consistency	4		
colour	1		
odour	3		
taste	10		
total	20		

Notes:

Quality grading:

19,0 - 20,0 points = gold award

18,0 - 18,9 points = silver award

17,0 - 17,9 points = bronze award

Evaluator:



EVALUATION REPORT FOR SOUR CREAM

Product type: _____

Code: _____

Producer: _____

Evaluation date: _____

Feature	Maximum number of points	Points achieved	Note
appearance	2		
consistency	3		
colour	1		
odour	2		
taste	12		
total	20		

Notes:

Quality grading:

19,0 - 20,0 points = gold award

18,0 - 18,9 points = silver award

17,0 - 17,9 points = bronze award

Evaluator:



EVALUATION REPORT FOR KAYMAK

Product type: _____

Code: _____

Producer: _____

Evaluation date: _____

Feature	Maximum number of points	Points achieved	Note
appearance	2		
colour	2		
consistency	3		
odour	3		
taste	10		
total	20		

Notes:

Quality grading:

19,0 - 20,0 points = gold award

18,0 - 18,9 points = silver award

17,0 - 17,9 points = bronze award

Evaluator:



EVALUATION REPORT FOR RAW BUTTER

Product type:

Code:

Producer:

Evaluation date:

Feature	Maximum number of points	Points achieved	Note
appearance	1		
colour	1		
consistency	2		
production	4		
odour	2		
taste	10		
total	20		

Notes:

Quality grading:

19,0 - 20,0 points = gold award

18,0 - 18,9 points = silver award

17,0 - 17,9 points = bronze award

Evaluator:



EVALUATION REPORT FOR MELTED BUTTER
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Product type: _____

Code: _____

Producer: _____

Evaluation date: _____

Feature	Maximum number of points	Points achieved	Note
appearance	2		
colour	2		
consistency	4		
odour	2		
taste	10		
total	20		

Notes:

Quality grading:

19,0 - 20,0 points = gold award

18,0 - 18,9 points = silver award

17,0 - 17,9 points = bronze award

Evaluator:



EVALUATION REPORT FOR HARD, SEMI-HARD AND SOFT CHEESES

Product type:

Code:

Producer:

Evaluation date:

Feature	Maximum number of points	Points achieved	Note
appearance	2		
colour	1		
consistency	2		
Cross section/cheese eyes	3		
odour	2		
taste	10		
total	20		

Notes:

Quality grading:

19,0 - 20,0 points = gold award

18,0 - 18,9 points = silver award

17,0 - 17,9 points = bronze award

Evaluator:



EVALUATION REPORT FOR FRESH CHEESES (CURD CHEESES) AND CHEESE SPREADS

Product type:

Code:

Producer:

Evaluation date:

Feature	Maximum number of points	Points achieved	Note
appearance	1		
consistency	4		
colour	2		
odour	3		
taste	10		
total	20		

Notes:

Quality grading:

19,0 - 20,0 points = gold award

18,0 - 18,9 points = silver award

17,0 - 17,9 points = bronze award

Evaluator: