

The Cheese and Milk Product Form is correctly bubbled for the following products

CHEESES

1. Blue (A)
2. Mild Cheddar (C)
3. Gouda (H)
4. Mozzarella (AB)
5. Gouda (H)
6. Cream (F)
7. Sharp Cheddar (D)
8. Processed American (AE)
9. Monterey Jack (J)
10. Swiss (AG)

MILK PRODUCTS

11. Flavored Milk (3.3%) (G)
12. Butter (80%) (E)
13. Milk (3.25%) (C)
14. Light Whipped Cream (30%) (H)
15. Half and Half (10.5%)
16. Non-Dairy Flavored Beverage (AE)
17. Milk (3.25%) (C)
18. Reduced Fat Milk (2.0%) (B)
19. Non-Dairy Whipped Topping (F)
20. Margarine (J)

The Milk Flavor form is correctly bubbled for the following samples:

DEFECT

1. Metallic/ Oxidized (H)
2. No Defect (AB)
3. Foreign (D)
4. Feed (B)
5. Garlic/Onion (E)
6. High Acid (F)
7. Foreign (D)
8. Rancid (I)
9. Feed (B)
10. Salty (J)

INTENSITY

- Slight (Q)
- Pronounced (S)
- Definite (R)
- Definite (R)
- Pronounced (S)
- Pronounced (S)
- Slight (Q)
- Slight (Q)
- Definite (R)
- Definite (R)

Cheese

1. ☒ B ☐ C ☐ D ☐ E ☐ F ☐ G ☐ H ☐ I ☐ J
2. ☐ A ☐ B ☒ D ☐ E ☐ F ☐ G ☐ H ☐ I ☐ J
3. ☐ A ☐ B ☐ C ☐ D ☐ E ☐ F ☒ G ☐ H ☐ I ☐ J
4. ☒ B ☒ C ☐ D ☐ E ☐ F ☐ G ☐ H ☐ I ☐ J
5. ☐ A ☐ B ☐ C ☐ D ☐ E ☐ F ☒ G ☐ H ☐ I ☐ J
6. ☐ A ☐ B ☐ C ☐ D ☐ E ☒ F ☐ G ☐ H ☐ I ☐ J
7. ☐ A ☐ B ☒ C ☐ D ☐ E ☐ F ☐ G ☐ H ☐ I ☐ J
8. ☒ B ☐ C ☐ D ☒ F ☐ G ☐ H ☐ I ☐ J
9. ☐ A ☐ B ☐ C ☐ D ☐ E ☐ F ☐ G ☐ H ☐ I ☒ J
10. ☒ B ☐ C ☐ D ☐ E ☐ F ☒ G ☐ H ☐ I ☐ J

Milk Products

11. ☐ A ☐ B ☐ C ☐ D ☐ E ☐ F ☒ H ☐ I ☐ J
12. ☐ A ☐ B ☐ C ☐ D ☒ F ☐ G ☐ H ☐ I ☐ J
13. ☐ A ☐ B ☒ D ☐ E ☐ F ☐ G ☐ H ☐ I ☐ J
14. ☐ A ☐ B ☐ C ☐ D ☐ E ☐ F ☒ G ☐ H ☐ I ☐ J
15. ☐ A ☐ B ☐ C ☒ E ☐ F ☐ G ☐ H ☐ I ☐ J
16. ☒ B ☐ C ☐ D ☒ F ☐ G ☐ H ☐ I ☐ J
17. ☐ A ☐ B ☒ D ☐ E ☐ F ☐ G ☐ H ☐ I ☐ J
18. ☐ A ☒ C ☐ D ☐ E ☐ F ☐ G ☐ H ☐ I ☐ J
19. ☒ B ☐ C ☐ D ☐ E ☒ G ☐ H ☐ I ☐ J
20. ☐ A ☐ B ☐ C ☐ D ☐ E ☐ F ☐ G ☐ H ☐ I ☒ J

Form Identifier -- Do not mark



Cheese

A -- Blue
 B -- Brie
 C -- Cheddar Mild
 D -- Cheddar Sharp
 E -- Colby
 F -- Cream
 G -- Feta
 H -- Gouda
 I -- Havarti
 J -- Monterey Jack
 AB -- Mozzarella
 AC -- Munster
 AD -- Parmesan
 AE -- Processed American
 AF -- Provolone
 AG -- Swiss

Milk Products

A -- Nonfat (skim) Milk (0.05%)
 B -- Reduced Fat Milk (2.0%)
 C -- Milk (3.25%)
 D -- Half and Half (10.5%)
 E -- Butter (80%)
 F -- Sour Cream (18%)
 G -- Flavored Milk (3.3%)
 H -- Light Whipped Cream (30%)
 I -- Heavy Whipped Cream (35%)
 J -- Margarine
 AB -- Non-Dairy Creamer
 AC -- Non-Dairy Sour Cream
 AD -- Non-Dairy Milk
 AE -- Non-Dairy Flavored Beverage
 AF -- Non-Dairy Whipped Topping

Flavor Defect										Intensity				
1.	A	B	C	D	E	F	G	☒	I	J	11.	☒	R	S
2.	☒	☒	C	D	E	F	G	H	I	J	12.	Q	R	☒
3.	A	B	C	☒	E	F	G	H	I	J	13.	Q	☒	S
4.	A	☒	C	D	E	F	G	H	I	J	14.	Q	☒	S
5.	A	B	C	D	☒	F	G	H	I	J	15.	Q	R	☒
6.	A	B	C	D	E	☒	G	H	I	J	16.	Q	R	☒
7.	A	B	C	☒	E	F	G	H	I	J	17.	☒	R	S
8.	A	B	C	D	E	F	G	H	☒	J	18.	☒	R	S
9.	A	☒	C	D	E	F	G	H	I	J	19.	Q	☒	S
10.	A	B	C	D	E	F	G	H	I	☒	20.	Q	☒	S

Form Identifier -- Do not mark

☒	☒	☒	☒	☐	☐	☐	☒	☒	☐	☐	☒	☒	☐
☒	☐	☒	☐	☒	☒	☒	☒	☒	☒	☒	☒	☒	☐

Use the **LETTERS** below
 to identify the most
 serious defect of each
 sample

- A -- Bitter
- B -- Feed
- C -- Flat/Watery
- D -- Foreign
- E -- Garlic/Onion
- F -- High Acid
- G -- Malty
- H -- Metallic/Oxidized
- I -- Rancid
- J -- Salty
- AB -- No Defect

Use the **LETTERS** below to
 mark the intensity of the
 flavor

- Q -- Slight
- R -- Definite
- S -- Pronounced