

CANDY SCORE CARD
Department 201 Division B

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

| | E | G | F | NP |
|---|---|---|---|----|
| I. Appearance | | | | |
| Firm pieces that hold their shape | | | | |
| Uniform, symmetrical pieces | | | | |
| Satiny surface with sheen | | | | |
| II. Texture | | | | |
| Free of large sugar crystals; not grainy | | | | |
| Creamy, smooth feel on tongue | | | | |
| Soft enough to bite | | | | |
| III. Aroma | | | | |
| Pleasing blend | | | | |
| IV. Flavor | | | | |
| Sweetness well-blended with other ingredients which may contribute to flavor like chocolate, vanilla a, brown sugar | | | | |
| Indicative of fresh ingredients (especially nuts) | | | | |
| Final Placing | | | | |

Judges Comments: _____

E = Excellent, G = Good, F = Fair, NP = No Placing

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