

BISCUITS SCORE CARD
 Department 201 Division B

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

	E	G	F	NP
I. Appearance				
Uniform in size & symmetrical on shape				
Straight sides & level, slightly smooth top				
Golden-brown top & slightly lighter sides				
Creamy-white interior (or characteristic of type)				
Free from excess flour & yellow or brown spots				
II. Texture				
Crisp, tender, thin crust that breaks easily without crumbling				
Flaky interior that peels off in thin sheets				
Even & medium fine grain				
Light, tender, velvety interior				
Slightly moist				
III. Flavor				
Mild flavor characteristic of ingredients				
Free from rancid or off flavor				
Well-blended				
IV. Aroma				
Free from rancid or off odor				
Pleasing blend				
Final Placing				

Judges Comments: _____

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

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