

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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