

BISCUITS, SCONES SCORECARD

Examine exhibit for the qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind the whole product is more than its parts.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name (or No.) _____

Product Exhibited _____

Class/Lot _____ Ribbon _____

	Excellent	Good	Fair	No Placing
A. Appearance: Exterior Uniform in size, symmetrical in shape				
Straight sides; level, slightly smooth top				
Golden-brown top and slightly lighter sides, bottoms not overly dark				
B. Appearance: Interior Crisp, tender, thin crust				
Creamy-white interior (or characteristic of type)				
Free from excess flour and yellow or brown spots				
C. Texture Crust breaks easily without crumbling				
Flaky interior that peels off in thin sheets				
Even and medium-fine grain				
Interior slightly moist, tender, velvety				
D. Aroma Pleasing blend, characteristics of ingredients				
E. Flavor Mild flavor characteristic of ingredients				
Free from rancid or off flavors				

F. Comments _____

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