

CANDY SCORECARD

☼ C1134E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important 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				
Firm pieces that hold their shape				
Pieces fairly uniform in size and shape				
Satiny surface with sheen				
B. Texture				
Free of large sugar crystals				
Not grainy				
C. Aroma				
Pleasing blend				
D. Flavor				
Sweetness well blended with other ingredients which contributes to flavor such as chocolate, nuts, vanilla				
E. Type Characteristics				
Soft (such as fudge, mints, divinity): creamy, smooth, thick, firm				
Chewy (such as caramels, nougat, gummies): firm, dense, chewy				
Hard: (such as brittles, toffees, lollipops): hard, crunchy, snaps easily				
Other: (such as candy coated items, marshmallows, candied citrus peels): Read recipe, determine that it has been followed and finished product is as described.				

F. Comments: _____

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