CHEESE

TASTING LEVEL 1

Structured Approach to Tasting Cheese

Name of cheese if known	Cheesemaker / country / region if known	Date tasted
Milk type if known	Heat treatment if known	Rennet if known
Cow / goat / sheep / buffalo / mixed	Raw / pasteurised / thermised	Animal / vegetarian

PRE-TASTE ASSESSMENT

RIND			
 Rind not present to inspect Rindless/no rind 	 Dry cheese or natural rind White mould 	Other mouldWashed rind	Inorganic outerOrganic outer
Comment:			

PASTE/ INTERIOR

TEXTURE O Soft	1 2 3 4 5 6	7 8 9 0 Hard		
CONSISTENCY				
⊖ Even	O Mousse-like	○ Dual textured	○ Cracks	
Crumbly		⊖ Holey		
COLOUR				
○ White	◯ Yellow	 Inconsistent 		
	Orange			
BLUEING				
○ None	○ Significant			
○ Slight	○ Not deliberate			
Comment:				

SMELL			
INTENSITY (0 1 2 3 4 5 6 7 8 9 10 Low High	AMMONIA ① 1 2 3 4 5 6 7 8 9 10 Low High		
Comment: Refer to the flavour tree if required			

SIMPLE FLAVOURS			
SWEET ① ① ② ③ ④ ⑤ ⑥ ⑦ Low	8 9 🕡 High	SALT () 1 2 3 4 5 6 Low	⑦ ⑧ ⑨ ⑥ High
SAVOURY ① 1 2 3 4 5 6 7 Low	⑧ ⑨ ⑩ High	BITTER () () (2) (3) (4) (5) (6) Low	7 8 9 0 High
ACIDITY ① 1 2 3 4 5 6 7 Low	⑧ ⑨ 🔟 High	Comment: Refer to the flavour tr	
COMPLEX FLAVOURS			
DAIRY ① ① ② ③ ④ ⑤ ⑥ ⑦ Low	⑧ ⑨ 🔟 High	FRUITY/FLORAL () () (2) (3) (4) (5) (6) Low	⑦ ⑧ ⑨ ⑩ High
VEGETABLE LEAF/HERBACEOU		MINERAL/CHEMICAL () 1 2 3 4 5 6 Low	⑦ ⑧ ⑨ ⑩ High
ANIMAL/FUNGAL/FERMENTED	⑧ ⑨ ⑩ High	Comment: Refer to the flavour tr	ee if required
CONCLUSION			
TASTE COMPLEXITY	CLow	⊖ Medium ⊖ High	
LENGTH	○ Short	○ Medium ○ Long	
RIPENESS (MOULD RIPENED)	🔿 Under ripe	○ Ripe ○ Over ripe	
Comment:			
МАКЕ			
⊖ Soft	○ Crumbly	○ Hard	\bigcirc Hard cooked
POST-MAKE			
 Internal (Blue) Mould Wrapped, Rolled or Processed 	 External Mould / Y Ripened 	east 🔿 Washed Rind	Flavoured or Smoked
Comment:			