

Sample num	AWARD CONTENDER			REJECTION REASONS			AREAS OF POTENTIAL				REJECTION REASONS	
	Reject <input type="checkbox"/>	Further judging <input type="checkbox"/>	Award contender <input type="checkbox"/>	1. (A)	2. (A)	3. (A)	1. (A)	2. (A)	3. (A)		A	
											B	Poor quality cacao
											C	Over roast
											D	Over-conched/refined
											E	Under-conched/refined
											F	Texture too coarse
											G	Texture too fine
											H	Too much cocoa butter
											I	Too little cocoa butter
											J	Sticky, slimy or waxy melt
											K	Dry or paste-like melt
											L	Badly tempered
											M	% cacao too low
											N	% cacao too high
											O	Too much vanilla
											P	Too sweet
											Q	Off flavour notes
											R	Contamination
											S	Mould
											T	Poor / unbalanced flavour profile
												<b>AREAS OF POTENTIAL</b>
											U	Bland or little flavour
											V	Cacao quality
											W	Roasting
											X	Conching/refining
											Y	Melt / mouthfeel
											Z	Flavour profile
												Tempering / finishing

Write letters for up to 3 rejection reasons and areas of potential in columns 1., 2., 3. If you reject a sample, you must give at least one reason. If you mark for Further judging, give at least one area of potential. Please consider reasons/potentials even if you don't reject a sample, as the sample may still be rejected on average scores.