

## Selection round – filled chocolates / ganaches / pralines

Judge name \_\_\_\_\_ Judge num \_\_\_\_\_ Table num. \_\_\_\_\_

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 chocolate for filling
											C	Poor quality flavouring ingredients
											D	Chocolate too sweet
											E	Filling too sweet
											F	Flavour too strong
											G	Flavour too weak
											H	Flavours not balanced
											I	Problems with filling texture
											J	Ganache grainy or split
											K	Coating too thin
											L	Coating too thick
											M	Uneven or incomplete coating
											N	Tempering problems with coating
											O	Air bubbles or gaps between filling/coating
											P	Off flavour notes
											Q	Contamination
											R	Lack of freshness
											S	Visually poor
											T	Problems with concept
												<b>AREAS OF POTENTIAL</b>
											U	Concept / originality
											V	Execution
											W	Ingredients
											X	Choice of chocolate
											Y	Flavour balance
											Z	Texture/mouthfeel

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 even if you don't reject a sample, as the sample may still be rejected on average scores.