

# National Ice Cream Retailers Association

## OFFICIAL ICE CREAM CLINIC SCORE CARD

Date: \_\_\_\_\_ Batch  Continuous  Soft Serve  Total Score: \_\_\_\_\_ /out of 43

Entry No: \_\_\_\_\_ Product: \_\_\_\_\_

### FLAVOR

SCORE \_\_\_\_\_

18 No Criticism  
1-18 score range

#### **CRITICISM**

- \_\_\_\_\_  
COOKED
- \_\_\_\_\_  
HIGH ACID
- \_\_\_\_\_  
LACKS FRESHNESS
- \_\_\_\_\_  
METALLIC
- \_\_\_\_\_  
OLD INGREDIENT
- \_\_\_\_\_  
OXIDIZED
- \_\_\_\_\_  
RANCID
- \_\_\_\_\_  
SALTY
- \_\_\_\_\_  
STORAGE
- \_\_\_\_\_  
UNCLEAN
- \_\_\_\_\_  
WHEY SOLIDS

#### **FLAVORING**

- \_\_\_\_\_  
LACKS
- \_\_\_\_\_  
TOO HIGH
- \_\_\_\_\_  
UNNATURAL
- \_\_\_\_\_  
LACKS FINE FLAVOR

#### **SWEETENER**

- \_\_\_\_\_  
LACKS
- \_\_\_\_\_  
TOO SWEET
- \_\_\_\_\_  
SYRUP

### BODY AND TEXTURE

SCORE \_\_\_\_\_

9 Perfect Score  
1-9 score range

#### **CRITICISM**

- \_\_\_\_\_  
COARSE/ICY
- \_\_\_\_\_  
CRUMBLY
- \_\_\_\_\_  
FLUFFY
- \_\_\_\_\_  
GUMMY
- \_\_\_\_\_  
SANDY
- \_\_\_\_\_  
SOGGY
- \_\_\_\_\_  
WEAK
- \_\_\_\_\_  
CHURNED/GREASY

#### **MELTING QUALITY**

SCORE \_\_\_\_\_

3 Perfect Score  
1-3 score range

#### **CRITICISM**

- \_\_\_\_\_  
CURDY
- \_\_\_\_\_  
DOES NOT MELT
- \_\_\_\_\_  
MELTS TOO RAPIDLY
- \_\_\_\_\_  
FOAMY MELT
- \_\_\_\_\_  
WHEYED OFF

#### **JUDGES:**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

### COLOR

SCORE \_\_\_\_\_

3 Perfect Score  
1-3 score range

#### **CRITICISM**

- \_\_\_\_\_  
UNNATURAL COLOR
- \_\_\_\_\_  
EXCESSIVE COLOR
- \_\_\_\_\_  
INSUFFICIENT COLOR
- \_\_\_\_\_  
UNEVEN COLOR

#### **BACTERIA-STANDARD PLATE COUNT**

SCORE \_\_\_\_\_

5 Perfect Score  
1-5 score range

BACTERIAL COUNT \_\_\_\_\_

#### **BACTERIA-COLIFORM**

SCORE \_\_\_\_\_

5 Perfect Score

COLIFORM COUNT \_\_\_\_\_

\_\_\_\_\_  
% MILKFAT

\_\_\_\_\_  
% TOTAL SOLIDS

\_\_\_\_\_  
WT. PER GAL. (LBS.)

PENALTY POINTS

Illegal Composition

\_\_\_\_\_  
Under Weight

## GUIDELINES FOR SCORING FLAVOR OF ICE CREAM

Flavor Criticism - 18  
Normal Range 1-18

	Intensity of Defect			
	Slight	Definite	Pronounced	
Acid	7.2	3.6	0	
Cooked	16.2	12.6	9	
High Flavor	16.2	14.4	12.6	
High Sweetness	16.2	14.4	12.6	
Lacks Fine Flavor	16.2	14.4	12.6	
Lacks Freshness	14.4	12.6	10.8	
Low Flavoring	14.4	10.8	7.2	
Low Sweetness	16.2	14.4	10.8	
Old Ingredient	10.8	7.2	3.6	
Oxidized	10.8	7.2	1.8	
Rancid	7.2	3.6	0	
Salty	14.4	12.6	9	
Syrup Flavor	16.2	12.6	9	
Unnatural Flavor	14.4	10.8	7.2	
Whey	12.6	18.8	7.2	

**Flavor**  
**Range of Score**

Excellent      18  
Good            14 to 17  
Fair             8 to 13  
Poor             7 or less  
*Normal range 1 to 18*

\* Unsalable Product

## GUIDELINES FOR SCORING BODY AND TEXTURE OF ICE CREAM

Body and Texture Criticism - 9  
Normal Range 1 - 9

	Intensity of Defect			
	Slight	Definite	Pronounced	
Coarse/Icy	7.2	3.6	1.8	
Crumbly	7.2	5.4	3.6	
Fluffy	5.4	3.6	1.8	
Gummy	7.2	3.6	1.8	
Sandy	3.6	1.8	*	
Soggy	7.2	5.4	3.6	
Weak	7.2	3.6	1.8	
Churned/Greasy	7.2	5.4	3.6	

**Body and Texture**  
**Range of Score**

Excellent      8.2 to 9.0  
Good            7.2 to 8.1  
Fair             5.4 to 6.3  
Poor             4.5 or less  
*Normal range 1 to 9*

\* Unsalable Product

## GUIDELINES FOR SCORING STANDARD PLATE COUNT & COLIFORM COUNT OF ICE CREAM

Standard Plate Count	Point Score	Coliforms/gram	Point Score
Under 10,000	5	Vanilla	
11,000 - 15,000	4.5	10 or less	5
16,000 - 20,000	4.0		
21,000 - 25,000	3.5	Chocolate and all	
26,000 - 30,000	3.0	other Flavors	5
31,000 - 35,000	2.5	20 or less	
36,000 - 40,000	2.0		
41,000 - 50,000	1.5		

*Perfect Score 5 - Normal range 1 - 5  
Samples with Standard Plate Counts higher than the above standards are disqualified*

*Perfect Score 5 - Samples with Coliform Counts higher than the above standards are disqualified*