

Fluid milk defect judging guidelines for scoring milk samples with slight, definite or pronounced attributes. Adapted from the American Dairy Association scoring guidelines.

Attribute ¹	Defect Description	Scoring Guidelines		
		Slight	Definite	Pronounced
Acid	Odor similar to yogurt/buttermilk, tart, tingling sensation on tip of tongue	3	1	0
Astringent	No odor or flavor - drying, chalky, roughing of mouth tissues (similar to cranberry juice)	8	7	6
Barny or Cowy	Absorbed odor/flavor due to unclean barn conditions OR medicinal aftertaste	6	4	1
Bitter	Lingering aftertaste as from coffee, grapefruit, tonic water - no odor by itself	5	3	1
Cooked	From sweet, pleasant, as milk heated for hot chocolate, to caramelized or cabbage-like (sulfurous)	9	8	6
Feed	Sweet hay odor, grassy flavor (or may be fermented silage/alcohol odor)	8	7	5
Foreign/Chemical	Odor/taste from exposure to chlorine, sanitizer, cow medications, exhaust fumes, citrus fruits	5	3	1
Flat	Watery, less sweet, tasteless	9	8	7
Fruity/fermented	Fruity odor (pineapple, apple, strawberry or other sweet fruit) or fermented (sauerkraut or vinegar-like)	5	3	1
Garlic/Onion	Strong garlic and/or onion odor caused by consumption of weeks with strong flavors/odors	5	3	1
Lacks Freshness	Tastes old or 'blah'	8	7	6
Light Oxidized	Plastic odor and taste (or tallowy, burnt feathers)	7	6	5
Lipid Oxidized	Odor like <u>old</u> vegetable oil, nuts, or sunflower kernels with wet cardboard, oily, tallowy, chalky, or fishy flavor	5	3	1
Malty	Similar to Grape Nuts cereal or malt in milk balls, malted drinks, or beer grains	5	3	1
Milk Carton	Subtle cardboard, stale "refrigerated air" odor/taste	9	8	6
Rancid	Pungent odor, similar to vomit or provolone cheese	4	1	0
Unclean	Putrid odor as of old mop water or dirty dish rag, with a lingering flavor	3	1	0
Control	Sweet, fresh flavor with no aftertaste	Score 9.0-10.0		

¹ Samples with obnoxious odor or flavor or those that are coagulated should not be tasted and scored 0.0