



### CQI SCORE PATTERN

Name of Panel Member: \_\_\_\_\_ Date: \_\_\_\_\_

Perfect Score	Criticism ↓	Degree of Defect		
		Slight	Definite	Pronounced
Color and appearance (3)	Dirty packaging material (unclean)	2	1	0
	Improper Printing including MRP and Batch	2.5	2	1.5
	Improper Sealing/Lid/Crimping/Stick	2.5	2	1.5
	Difficulties in opening	2.5	2	1.5
	Breakage or damage of packaging	2	1.5	0
	Loss/sticking of product with packaging	2.5	2	1.5
	Atypical to flavor	2.5	2	1.5
	Excessive Topping/Nut/Coating	3	2.5	2
	Improper/Less Topping/Nut/Coating	3	2.5	2
	Heavy or Less Chocolate Plug	2.5	2	1
	Uneven/non-uniform	3	2.5	2
	Objectionable Color & Appearance	2.5	2	1.5
Flavor (12)	Lack of fine flavor/freshness	9	8	7
	Lacks sweetness	9	9	8
	Too sweet	9	8	8
	Unclean	8	6	5
	Unnatural flavor	7	6	4
	Foreign/chemical	8	6	4
	High acid	8	8	7
	Vegetable oil	8	7	5
	Too high flavor	8	7	6
	Metallic	8	8	7
	Neutralized	8	5	3
	Old ingredient	8	8	7
	Oxidized/ Rancid	8	7	5
	Salty	8	7	6
	Storage	8	7	6
Body and Texture (8)	Breakage of cone/coating	6	4.5	3
	Icy	6.5	6	5.5
	Fluffy	6.5	5	5
	Soggy	6.5	5	5
	Course	7	6.5	6
	Crumbly	6.5	5	5
	Sandy	6	6	5.5
	Weak	6.5	6	5
	Collapsed	6	4	2
	Empty/Air void	7	6	4
Melting quality (2)	Curdy meltdown	2	1.5	1
	Foamy meltdown	2	1.5	1
	Watery meltdown	1.5	1	0.5

**CQI SCORE CARD**

Name of Panel Member: Ravinder Singh Solanki Date: 27/10/23

Perfect Score	Criticism ↓	Sample Name & batch no. →	NP288F K.D. B.MP	NP289 milk w. Choco tonfate NP289 B.C. NP289	Purbjo NP282
Color and appearance (3)		Sample Score →	3	3	3
	Dirty packaging material (unclean)				
	Improper Printing including MRP and Batch				
	Improper Sealing/Lid/Crimping/Stick				
	Difficulties in opening				
	Breakage or damage of packaging				
	Loss/sticking of product with packaging				
	Atypical to flavor				
	Excessive Topping/Nut/Coating				
	Improper/Less Topping/Nut/Coating				
	Heavy or Less Chocolate Plug				
	Uneven/non-uniform				
	Objectionable Color & Appearance				
Flavor (12)		Sample Score →	12	12	12
	Lack of fine flavor/freshness				
	Lacks sweetness				
	Too sweet				
	Unclean				
	Unnatural flavor				
	Foreign/chemical				
	High acid				
	Vegetable oil				
	Too high flavor				
	Metallic				
	Neutralized				
	Old ingredient				
	Oxidized/ Rancid				
	Salty				
	Storage				
Body and Texture (8)		Sample Score →	8	8	8
	Breakage of cone/coating				
	Icy				
	Fluffy				
	Soggy				
	Course				
	Crumbly				
	Sandy				
	Weak				
	Collapsed				
	Empty/Air void				
Melting quality (2)		Sample Score →	2	2	2
	Curdy meltdown				
	Foamy meltdown				
	Watery meltdown				

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