



# CHEESE FEST 07

Penfolds Magill Estate Restaurant  
Cheese Competition

## Class 10 Hard Cooked

Exhibit Number	Score	Judges comments
2007.10.01	12.0	Cooked flavour , free moisture, sour, grainy
2007.10.02	14.8	Uneven pepper
2007.10.03	10.0	Sour bitter, rancid
2007.10.04	<b>17.5</b>	Sl gritty, good
2007.10.05	14.2	Rubbery, lacks flavour
2007.10.06	16.1	Good texture, lacks flavour, sl gritty
2007.10.07	13.0	Salty, dry
2007.10.08	14.7	Stale, dry, brown under rind
2007.10.09	15.2	Uneven pepper distribution
2007.10.10	12.7	Too much lipase, uneven colour
2007.10.11	12.5	Chewy, curdy, lacks flavour
2007.10.12	12.0	Too much lipase
2007.10.13	14.8	Dry,
2007.10.14	14.3	too much chilli
2007.10.15	14.0	Cracks, dry, stale
2007.10.16	14.5	Lacks pepper, lacks flavour
2007.10.17	17.0	Good,
2007.10.18	<b>17.6</b>	Good fruity flavour