

COOKING PERFORMANCE

RICE SAMPLE EVALUATION

Assess grain, cooking and service performance.



01

AROMA

02

TEXTURE

03

SERVICE

WORKSHEET

Evaluate the sample you received

BLANK TRIAL RECORD | Assess the actual identified sample, not a catalogue photograph.

FIELD	TO COMPLETE
Buyer / evaluator / trial date	_____
Variety / sample ID / lot if supplied	_____
Intended dish / service channel	_____
Reference sample / approved TDS	_____
Dry rice weight / rinse / soak	_____
Water amount / equipment	_____
Cooking time / rest time	_____
Service / holding conditions	_____

Keep the preparation method controlled. If samples need different cooking settings, record those changes before comparing results. This record is not a laboratory certificate or product specification.

Turn observations into an approval

Describe what matters for the intended use.

OBSERVATION	RESULT / NOTES
Aroma and flavor	_____
Texture / softness / stickiness	_____
Grain appearance after cooking	_____
Suitability for intended dish	_____
Performance during planned service holding	_____
Packaging / sample condition	_____
Changes to test next	_____

FIELD	TO COMPLETE
Decision	Approve / retest / not suitable for this use: _____
Conditions / agreed reference	_____
Evaluator / buyer approval / date	_____

Measure any quantitative acceptance criteria using the agreed method. Sample approval should identify the sample, TDS revision and intended use; it does not certify every future lot.