



# World Quality Awards

## Results 2024

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NIIGATA TAKUMI no MORI Co., Ltd.

Summary of the results for the products presented to the 2024 World Quality Selection by NIIGATA TAKUMI no MORI Co., Ltd..

| Product         | Quality Award |
|-----------------|---------------|
| Tokinoko kimian | GOLD          |

The results of each jury member is added up and averaged to a final result which corresponds to a bronze, silver, gold or grand gold award as follows:

- Bronze Quality Award to each product having obtained an averaged result between 60% and 69%
- Silver Quality Award to each product having obtained an averaged result between 70% and 79%
- Gold Quality Award to each product having obtained an averaged result between 80% and 89%
- Grand Gold Quality Award to each product having obtained an averaged result between 90% and 100%



Monde Selection certifies that

**Tokinoko kimian**

of the company

**NIIGATA TAKUMI no MORI Co., Ltd.**

has been granted a

**GOLD QUALITY AWARD**



by the Jury of the 63rd World Selection 2024 of Food Products

**Louis Poot Baudier**  
MANAGING DIRECTOR

**Dimitri Delloye**  
MANAGING DIRECTOR

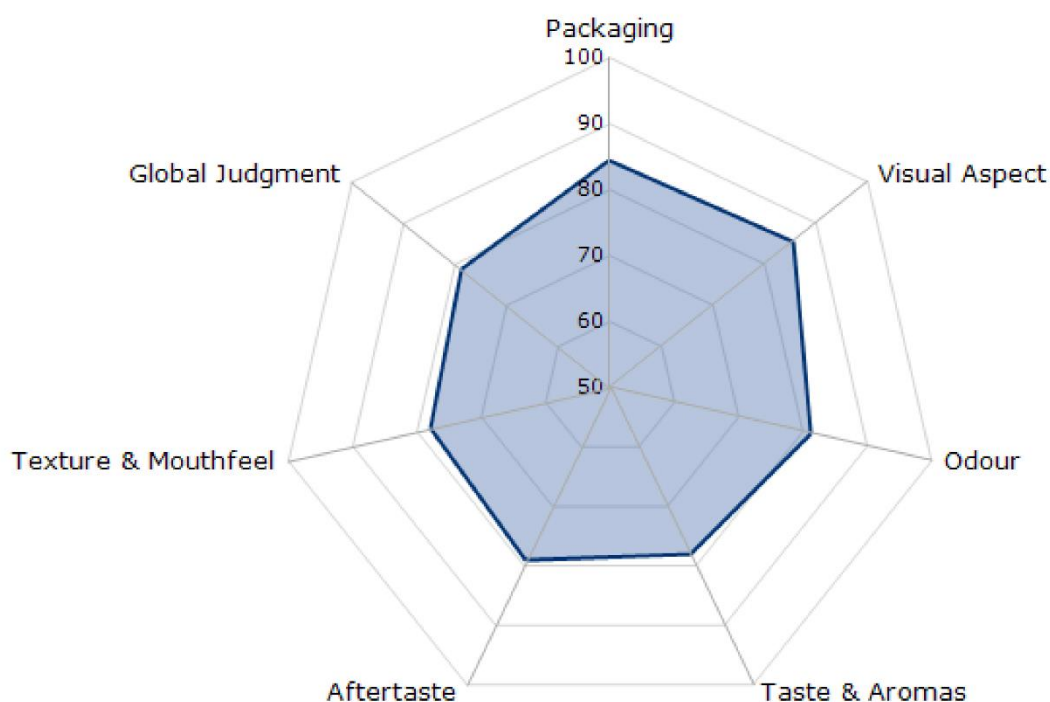




## Tokinoko kimian NIIGATA TAKUMI no MORI Co., Ltd.



The quality of Tokinoko kimian has been evaluated by a panel of independent and renowned experts according to a very precise methodology and criteria. Each product category has its own evaluation form with specific quality parameter weighted according to the evolution of the consumer's expectations and the recommendations of the scientific board of Monde Selection.



### Packaging

The design of the packaging and label information, the protection of the product, the materials used, the ease of use,...

### Visual Aspect

The product presentation, colour, lightness, saturation, shape, size, structure, brilliance, density, aeration,...

### Odour

Amongst others: the bouquet (set of olfactory notes), complexity, harmony, intensity, odours (fruity, vegetal, marine, milky,...), off-notes, finesse,...

### Taste & Aromas

Amongst others: the typicity, harmony, complexity, aromas, bitterness, sweetness, saltiness, acidity, umami,...

### Aftertaste

The taste persistence in mouth, the intensity of aromas and residual taste,...

### Texture & Mouthfeel

The product granularity, hardness, moisture, dryness, fracturability, cohesiveness, chewiness, viscosity, elasticity,...