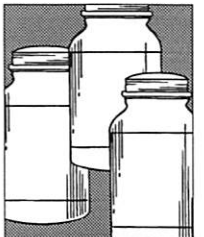


FOOD PRESERVATION



FOOD PRESERVATION CANNING

Judging Standards

PRODUCT 40%

- Product uniform in size, color and shape
- Free from mold, discoloration, or other indication of spoilage
- Clean cut edges, shape well preserved
- Product well ripened, no bruises or brown spots
- Product appears to be fresh, tender and firm before processing
- Product not floating

PACK 40%

- Practical, not fancy
- Liquid covers the product
- Liquid free from sediment, cloudiness and bubbles
- Liquid clear and bright, based on type of product
- Jar full but not crowded
- No artificial coloring

CONTAINER 20%

- Standard canning jars
- Clear glass - clear and bright
- Lids clean and free from rust
- Jars free from cracks, rust or other damage
- Label clean and neat, meet exhibit requirements
- Perfectly sealed

Check Sheet For Judging Food Preservation

A. THE PRODUCT 60%

Color like standard cooked product
Proper state of maturity
Free from defects
Uniform size
No excessive fat

B. LIQUID 20%

Clear and bright color
Free from floating particles
Good consistency

C. THE PACK 10%

Full but not crowded
Liquid covers product
Good proportion of liquid
Not fancy

D. GENERAL APPEARANCE 10%

Jars - standard type, clean
Lids in good condition
Properly labeled

CANNED VEGETABLES

Judging Standards



BEANS

Uniformity in color and maturity
Pods not over 1/8" in diameter
Very few if any free beans
Liquids clear and over the product
Green beans a deep green color
Wax beans a good, clear yellow color

BEETS

Beets are cut into small uniform size pieces
Whole beets are 1 to 1 1/2 inches in diameter
Liquid is a clear, red color
Beets free from skin and spots

CARROTS

Carrots are young and tender
Was the skin scraped off smooth and clean
The color is a deep even orange color
The core small and a good color
Whole carrots are small and tender
Slices and strips cut evenly
Liquid clear and over the product



CORN, WHOLE KERNEL

Kernel cut once with a sharp knife
Kernels show best stage maturity
Corn free from silks or pieces of cob
Liquid clear and over the corn
Proportion of corn and liquid correct

PEAS

Peas are even in size and color
Liquid is clear and covers the products
Peas are an even deep green color

TOMATOES (PIECES)

Liquid is tomato juice and not water
Tomatoes are ripe and even in size and color
Tomato juice unseparated and fairly free from seeds
Tomatoes free from cores and skins
Tomato juice covers the products

TOMATOES (WHOLE)

Tomatoes are ripe and an even red color
Pack is full
Liquid color characteristic of tomato juice
Only a few seeds loose in the jar



TOMATO JUICE

Juice is a rich red color
Juice not separated
Sticks to the glass jar, similar to buttermilk

Placing/Ribbon _____

Name _____

County _____

Club _____

Years in 4-H _____ Age _____

FOOD PRESERVATION - CANNING
Judges Score Card

	Excellent	Good	Needs to be Improved	Comments
PRODUCT CONDITION SHAPE SIZE COLOR				
PACK LIQUIDS SPACE AT TOP NO SEDIMENTS COLOR TEXTURE UNIFORMITY				
CONTAINER SIZE CLEANLINESS LABELING SEAL				

CANNED FRUIT

Judging Standards



APPLES

Pared and quartered
Pieces uniform in size and color
Liquid clear and over the product
No free seeds or skin
Canned in a light syrup to help hold color and flavor, or labeled-canned in water

APPLESAUCE

Appearance lustrous, not dull or muddy
Texture granular rather than lumpy
Consistency thick enough to hold its shape, not watery

APPLE JUICE

Juice sparkling and clean in color
Juice not separated

BLACKBERRIES

All berries ripe
Is the size and color uniform
Full pack
Berries retain shape
Canned in a light syrup, or labeled-canned in water
Liquid is over the product
Labeled, canned in water or light syrup



CHERRIES - SOUR

Evenly ripened
Uniform in size and color
Liquid clear and over the product

CHERRIES - SWEET

Uniform in size and color
Free from blemishes
Liquid clear and over the product
Labeled and canned in a syrup or water

GRAPE JUICE

Juice is a rich color
Free from separation
Appears to coat the glass

PEACHES

May be cut in halves or slices
Free from fuzz or skin
Clear and over the product
Ripe and of an even color

PEARS

May be cut into even pieces or halves
Fruit white and firm, but tender
Liquid clear and over the top of the product
Liquid color uniform



Placing/Ribbon _____

Name _____

County _____

Club _____

Years in 4-H _____ Age _____

**FOOD PRESERVATION - SPREADS
(JELLIES, JAMS AND PRESERVES)
Judges Score Card**

	Excellent	Good	Needs to be Improved	Comments
PRODUCT TEXTURE CONSISTENCY COLOR CLEARNESS SHAPE				
FLAVOR FLAVOR OF FRUIT SWEETNESS NATURAL TASTE				
CONTAINER SIZE CLEANLINESS LABELING SEAL				

PICKLED PRODUCTS

Judging Standards



PRODUCT

Firm, clean natural color
Even color throughout
Uniform size
Uniform and characteristic of variety
Free from defects
Crisp, firm and free from shriveling
Unbroken skins
Plump

PACK

Standard jars are required
Sealed and labeled
Not fancy
Full pack without crowding
One-half inch headspace
Liquid over top of food in jar
Liquids clear and free from scum
NO artificial coloring

FLAVOR

Flavor characteristic of kind of product
Spices and vinegar well blended
Flavor pleasant



CONTAINER

Standard jar, clean and polished
Lids sealed and free from rust
Product labeled correctly with product name and date

Placing/Ribbon _____

Name _____

County _____

Club _____

Years in 4-H _____ Age _____

FOOD PRESERVATION - PICKLES
Judges Score Card

	Excellent	Good	Needs to be Improved	Comments
PRODUCT TEXTURE COLOR CLEARNESS SHAPE PRODUCT COMBO				
PACK NOT FANCY FULL, NO CROWDING ADEQUATE HEAD SP. LIQUIDS OVER PROD. LIQUIDS CLEAR NO ARTIF. COLORING				
FLAVOR FLAVOR OF PRODUCT WELL BLENDED PLEASANT TASTE				
CONTAINER STANDARD SIZE CLEAN CORR. LABELED PROPERLY SEALED				