

FOOD PRESERVATION EVALUATION – Judging Dried Vegetables

Name _____ Product/Class _____

County/District _____ Ribbon: Purple Blue Red White
 Disqualified

JARS THAT ARE VISIBLY SPOILED OR CONTAIN ALCOHOL WILL BE DISQUALIFIED

Points to Consider	Desirable	Undesirable	Comments
Food Safety: Drying Method Processing Date	Dehydrator or Oven Within last 12 months	Sun drying (not reliable) More than 12 months	
Jars/Lids Jars are used to prevent damage to the food and to prevent moisture absorption	Standard clear jar Standard 2- piece Lid/ring Clean/Neat Label on jar	“Commercial” jar “Commercial” lid Ring rusty Dirty/distracting decor No label	
	Note: Leathers are typically wrapped in plastic wrap or parchment paper then placed in jar.		
Pre-treatment	Appropriate for type of vegetable: Steam Blanch Water Blanching No treatment	Pre-treatment method not appropriate for specific food	
Appearance Color Insects Mold Moisture Pieces	Appropriate for food No insects No mold No visible moisture; vegetables should rattle in jar Uniform, neatly cut	Discolored Infestation Moldy Moisture visible Irregular sizes	
Texture Pieces	Brittle, crisp throughout each piece No case hardening	Soft, mushy, case hardened Case hardening present	
Odor	Pleasant odor for food	Off odors present	
Recipe Source and Date	Reliable recipe source Must be on recipe Date recipe published listed	Unreliable recipe source Not on recipe Date not listed	
State Fair Rules violated: See # 1 2 3 4 5 6 7 8 9			

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

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