

FOOD PRESERVATION EVALUATION – Judging Dried Herbs

Name _____ Product/Class _____

County/District _____ Ribbon: Purple Blue Red White Disqualified

JARS THAT ARE VISIBLY SPOILED WILL BE DISQUALIFIED

| Points to Consider | Desirable | Undesirable | Comments |
|--|--|---|----------|
| Food Safety: Drying Method Processing Date | Dehydrator, Oven, Microwave, Air 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 | |
| Pre-treatment | Washed, excess moisture removed | | |
| Appearance Color Insects Mold Moisture Pieces | Appropriate for food No insects No mold No visible moisture; herbs should crumble easily between fingers Uniform, neatly cut | Discolored, burnt, bruised Infestation Moldy Moisture visible Irregular sizes | |
| Texture Pieces | Dry, crumble easily between fingers | Damp, limp | |
| 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 | | | |

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