

FOOD PRESERVATION EVALUATION – Judging Canned Pickled Products

Name _____ Product/Class _____

County/District _____ Ribbon: Purple Blue Red White Disqualified

JARS THAT ARE UNDERPROCESSED, UNSEALED, VISIBLY SPOILED, OR CONTAIN ALCOHOL WILL BE DISQUALIFIED

Points to Consider	Desirable	Undesirable	Comments
Food Safety: Processing Method Processing Date Elevation Adjustment	Water Bath Within last 12 months Processing adjusted for elevation Elevation listed	Not processed correctly More than 12 months No processing adjustment for elevation Elevation not listed	
Jars/Lids Jar size varies by product	Standard clear jar Standard 2- piece lid/ring Ring still on Clean/Neat Label on jar	“Commercial” jar “Commercial” lid Ring removed, rusty Dirty/distracting decor No label	
Headspace	½ inch	Too much or too little	
Pack No fancy packs!	Blossom end of cucumbers removed No foam or bubbles No foreign matter Good proportion of solids to liquid Food does not float	Blossom ends present Foam, bubbles present Stems, leaves, large seeds Too little liquid Food floats	
Size and Shape	Uniform	Irregular, misshapen	
Texture	Firm, crisp Smooth, clean edges Relishes – small but recognizable	Soft, mushy, shriveled Rough edges Relishes – too large or too small	
Maturity	Small seeds	Large seeds	
Liquid	Clear brine, no sediment Covers food	Cloudy, sediment Too little brine	
Color	Bright, natural for food Uniform	Too dark, muddy, faded color, used artificial color Uneven curing	
	Note: Artificial color may be used for a few specialty pickled products. Otherwise, it is not used.		
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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