

## 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
<b>Food Safety:</b> 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	
<b>Jars/Lids</b> 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	
<b>Headspace</b>	½ inch	Too much or too little	
<b>Pack</b> 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	
<b>Size and Shape</b>	Uniform	Irregular, misshapen	
<b>Texture</b>	Firm, crisp Smooth, clean edges Relishes – small but recognizable	Soft, mushy, shriveled Rough edges Relishes – too large or too small	
<b>Maturity</b>	Small seeds	Large seeds	
<b>Liquid</b>	Clear brine, no sediment Covers food	Cloudy, sediment Too little brine	
<b>Color</b>	Bright, natural for food Uniform	Too dark, muddy, faded color, used artificial color Uneven curing	
	<b>Note:</b> Artificial color may be used for a few specialty pickled products. Otherwise, it is not used.		
<b>Recipe Source and Date</b>	Reliable recipe source Must be on recipe Date recipe published listed	Unreliable recipe source Not on recipe Date not listed	
<b>State Fair Rules violated: See # 1 2 3 4 5 6 7 8 9</b>			

**Kansas State University Extension**

*Kansas State University is an equal opportunity provider and employer.*