

## FOOD PRESERVATION EVALUATION – Judging Jams, Jellies, Preserves, Sweet Spreads

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 Altitude Adjustment	Water Bath Within last 12 months Processing adjusted for altitude Altitude listed	Not processed correctly More than 12 months No processing adjustment Altitude not listed	
<b>Jars/Lids</b>	Standard clear jar Standard 2- piece lid/ring Ring still on Clean/Neat Label on jar	“Commercial” jar “Commercial” lid Ring removed, rusty Dirty/distressing decor No label	
<b>Headspace</b>	½ inch	Too much or too little	
<b>Pack</b>	Good balance of food pieces to gel No foam or bubbles  No foreign matter Food not floating No paraffin wax	Food pieces too large  Foam on top; bubbles within gel Skins, stems, leaves, etc. Food separates from gel Paraffin wax used	
<b>Maturity</b>	Fully ripe, fresh food	Underripe, overripe Mushy Green	
<b>Gel</b>	Holds shape but has slight movement, does not break No separation  Food pieces evenly suspended Clear, clean Transparent, sparkling	Gummy, stiff, rubbery, overcooked Runny, watery around edges Food pieces float to top Sediment, crystals Cloudy	
<b>Color</b>	Uniform for food Natural, bright, clear	Surface darkening Overcooked Dull, cloudy, pale	
<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**

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