

FOOD PRESERVATION EVALUATION – Judging Canned Vegetables

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	MUST be Pressure canned Within last 12 months Processing adjusted for elevation Elevation listed	Not pressure canned More than 12 months No processing adjustment for elevation Elevation not listed	
Jars/Lids	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	1 inch	Too much or too little	
Pack No fancy pack unless specified for that vegetable (ex. Asparagus, Whole green beans)	No foam or bubbles Good proportion of food to liquid No foreign matter No food floating Note: Raw pack can cause food to float. Hot pack reduces floating.	Foam, bubbles Food too tight or too loose Stems, peels, leaves, etc. Food floats	
Size or Shape	Uniform pieces	Uneven pieces	
Texture	Uniform, natural Smooth, clean edges Young, tender, small seeds	Mushy, overcooked, too mature Rough, ragged Starchy, stringy, large seeds, overripe or underripe	
Liquid	Clear, clean, no sediment Covers food	Cloudy, starchy, sediment present Too little liquid	
Color	Natural for food No blemishes No insect damage	Dull, dark, artificial color Cut edges discolored Corn caramelized (brown) Blemishes, decay Insect damage	
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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