

## 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
<b>Food Safety:</b> 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	
<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/distracting decor No label	
<b>Headspace</b>	1 inch	Too much or too little	
<b>Pack</b> 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	Foam, bubbles Food too tight or too loose Stems, peels, leaves, etc. Food floats	
	<b>Note:</b> Raw pack can cause food to float. Hot pack reduces floating.		
<b>Size or Shape</b>	Uniform pieces	Uneven pieces	
<b>Texture</b>	Uniform, natural  Smooth, clean edges Young, tender, small seeds	Mushy, overcooked, too mature  Rough, ragged Starchy, stringy, large seeds, overripe or underripe	
<b>Liquid</b>	Clear, clean, no sediment  Covers food	Cloudy, starchy, sediment present  Too little liquid	
<b>Color</b>	Natural for food  No blemishes No insect damage	Dull, dark, artificial color Cut edges discolored Corn caramelized (brown) Blemishes, decay Insect damage	
<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>			

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