

FOOD PRESERVATION EVALUATION – Judging Dried Fruits & Leathers

Name _____ Product/Class _____

County/District _____ Ribbon: Purple Blue Red White Disqualified

JARS THAT ARE VISIBLY SPOILED OR CONTAIN ALCOHOL WILL BE DISQUALIFIED

Points to Consider	Desirable	Undesirable	Comments
Food Safety: Drying Method Processing Date	Dehydrator or Oven Within last 12 months	Sun drying (not reliable); Sulfuring (too dangerous) More than 12 months	
Jars/Lids Jars are used to prevent damage to the food and to prevent moisture absorption	Standard clear jar Standard 2- piece lid/ring Clean/Neat Label on jar	“Commercial” jar “Commercial” lid Ring rusty Dirty/distracting decor No label	
	Note: Leathers are typically wrapped in plastic wrap or parchment paper then placed in jar.		
Pre-treatment	Steaming Syrup Blanching Honey Dip Ascorbic Acid Mixture Fruit Juice Dip Pure Ascorbic Acid & water	No pre-treatment done	
Appearance Color Insects Mold Moisture Pieces Leathers	Natural for the fruit Free of insects Free of mold No visible moisture Uniform; even thickness; clean edges Puree even thickness	Too dark, off color Insects present, infestation Moldy Visible moisture or too dry Uneven; too thick or thin; rough edges Too thick or thin	
Texture Pieces Leathers	No case hardening Pliable, bends easily No cores or seeds Leathery & pliable Rolls easily from wrapping	Case hardening present Too hard; too soft, sticky Cores or seeds present Sticky or brittle Sticks to wrapping	
Taste	Fruity, clean, appropriate for fruit	Too sweet Bitter Scorched, burnt Off flavors present	
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			

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

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