

FOOD PRESERVATION EVALUATION – Judging Canned Fruits

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 Altitude Adjustment	Pressure or 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	
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	Fruits - ½ inch Juice and puree – ¼ inch	Too much or too little	
Pack Hot pack is best but raw pack can be used for some fruits	Liquid covers fruit Good proportion fruit to liquid No floating fruit No foam or bubbles	Not enough liquid Too tight or too loose Fruit floating - Used raw pack; too heavy syrup; loose pack; overripe fruit Foam or moving bubbles	
Size or Shape	Uniform pieces Clean edges	Irregular shapes Rough edges	
Texture	Fruit well-ripened Free of mushiness Pureed fruit flows freely	Overripe Mushy, rough edges Pureed fruit too thick	
Liquid	Clear, bright Free of sediment, cloudiness No foreign matter No bubbles	Cloudy Overripe fruit Foreign matter (stems, leaves, pits, seeds, etc.) Bubbles	
Color	Natural for fruit Free of bruises, spots, mold, discoloration	Artificial color added; underripe fruit Dark spots Too little liquid causes fruit to discolor Overprocessed	
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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