KANSAS STATE FAIR FOODS & NUTRITION EVALUATION

Purple

Blue

Red

White

Exhibitor: Please fill in county/district, name, product/class and attach to entry form.

(Revised 2010)

Ribbon Placing:

County/District:	Name:	Product/Class:
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Points to Consider	Not all points apply to every food		Comments:
	DESIRABLE	UNDESIRABLE	
Opportunities for	Low in fat	High in fat	
improved	Low in sodium	High in sodium	
Nutritive Value	Low in sugar	High in sugar	
- 1000000000000000000000000000000000000	High in fiber	Low in fiber	
	Portion size	Portion size	
	Other	Other	
Appearance	Light or appropriate weight	Heavy in weight	
	Characteristic color	Pale, Dark, off-color	
	Good volume	Low volume, shrunken, compact	
	Characteristic shape	Uneven/uncharacteristic shape	
	Uniform size	Size not uniform	
	Creative, appealing, attractive	Dull, unappealing, unattractive	
	No flour streaks or excess flour	Flour streaks	
	Consistent mixing		
Temperature or	Cooked properly	Undercooked or overcooked	
doneness	Appropriate temperature	Too warm or too cool	
Aroma	Appealing, characteristic for product,	Unappealing, uncharacteristic for product	
	Pleasing	product	
Elemen	Appropriate flavor for the product	No flavor, unappealing	
Flavor	Flavors compatible	Ingredient flavors incompatible	
	No chemical flavor	Bitter, over-leavened	
	Fresh	Rancid	
	Pleasant flavor	Off-flavor	
	Well blended	Not blended properly	
	Tender, soft crumb	Tough, coarse crumb	
Texture or Consistency	Smooth mouthfeel	Lumpy mouthfeel	
Consistency	Moist	Dry	
	Proper consistency	Runny/Thick consistency	
	Pieces/chunks proper size	Pieces/chunks too large or small	
	Holds together	Crumbly	
	Small, soft, even cell structure	Large, tough, uneven cell structure	
	Flaky	Soggy	
	Not sticky or gummy	Sticky, gummy	
	Clear	Cloudy	
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