

**KANSAS STATE FAIR**  
**FOODS & NUTRITION EVALUATION**  
 (Revised 2010)

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

**County/District:** \_\_\_\_\_ **Name:** \_\_\_\_\_ **Product/Class:** \_\_\_\_\_

**Ribbon Placing:** Purple Blue Red White

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