Food Preservation – Canned Fruit, Tomatoes, and Vegetable

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| NAME |  |  | | | |  | |  |
|  | LAST | FIRST | | | | MIDDLE | |  |
| CATEGORY # |  | CATEGORY NAME | | | |  | |  |
| DESCRIPTION |  |  | | | |  | |  |
| CLUB/SCHOOL |  |  | | | |  | |  |
| AWARD (CIRCLE | BLUE | RED | | | | WHITE | | NO AWARD |
| DISPLAYED ACCORDING TO RULES | | YES | | | | NO | |  |
| RECIPE ATTACHED | | YES | | | | NO | |  |
|  | |  | | | |  | |  |
| Characteristic | | | BLUE | RED | WHITE | | NEEDS IMPROVEMENT | | |
| Uniform size pieces | | |  |  |  | |  | | |
| Correct degree of maturity | | |  |  |  | |  | | |
| Blemishes and peel neatly removed | | |  |  |  | |  | | |
| Good color for product | | |  |  |  | |  | | |
| Sufficient to cover product | | |  |  |  | |  | | |
| Free from excessive amount of sediments, floating particles, seeds, etc. | | |  |  |  | |  | | |
| Correct head space | | |  |  |  | |  | | |
| Full but not crowded | | |  |  |  | |  | | |
| Good percentage liquid to solid | | |  |  |  | |  | | |
| Correct style of pack for processing method used | | |  |  |  | |  | | |
| Screw band in good condition | | |  |  |  | |  | | |
| Sealed and clean | | |  |  |  | |  | | |
| Correctly labeled with canning method, processing time, name of product. | | |  |  |  | |  | | |

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