Food Preservation – Canned Juices

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 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 |
| Acceptable processing method |  |  |  |  |
| Jar filled to appropriate headspace (1/4 inch.) |  |  |  |  |
| Fresh, natural color representative of fruit or vegetable; no artificial coloring |  |  |  |  |
| Free from bleaching or excessive darkening |  |  |  |  |
| Fruit juice: bright and clear, no crystalsTomato juice: bright |  |  |  |  |
| Free from cloudiness, bubbling or mold |  |  |  |  |
| Free of strings, fibers, seeds, stems, peels, cores, and pits |  |  |  |  |
| Flows freely, not too thick as if concentrated or heavily sugared; characteristic of the fruit used. |  |  |  |  |
| Free from any or excessive sediment.  |  |  |  |  |
| No separation or layering |  |  |  |  |
| Vacuum sealed |  |  |  |  |
| Clean, clear glass standard canning jar. |  |  |  |  |
| Appropriate size jar for product |  |  |  |  |
| New lid and band free of rust; screwband clean, unbent and easily removed |  |  |  |  |
| Label clean, neatly placed and contains name of product, date processed and processing method and time. |  |  |  |  |

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