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 crystals  Tomato 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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