Food Preservation – Dried Foods

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 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 | | |
| Characteristic of product. No excessive discoloration.\* | | |  |  |  | |  | | |
| Color uniform throughout container. | | |  |  |  | |  | | |
| Pretreatment, if done appropriate. Note: Game meat should be frozen to destroy parasites before making jerky. | | |  |  |  | |  | | |
| Pieces in exhibit are uniform in size and shape; leathers uniform in thickness. | | |  |  |  | |  | | |
| Pieces neatly cut; no ragged edges. | | |  |  |  | |  | | |
| Size suitable for later use. | | |  |  |  | |  | | |
| Pieces uniformly dry throughout. | | |  |  |  | |  | | |
| Fruits, tomatoes: leathery pliable. If the piece of fruit is folded over itself, it springs back. Chewy not sticky or brittle. Free from cores and objectionable seeds or peels. | | |  |  |  | |  | | |
| Vegetables: brittle and crisp; tough or cracking hard. Dry enough to rattle. | | |  |  |  | |  | | |
| Jerky: Leathery, drier than fruit, but not brittle. Piece cracks but does not break when bent. | | |  |  |  | |  | | |
| Label is neat, clean and contains name of product, date processed and method or drying. | | |  |  |  | |  | | |
| Appropriate size and material of product, airtight closure. | | |  |  |  | |  | | |
| No foreign matter or visible moisture | | |  |  |  | |  | | |
| Pleasant odor and flavor, characteristic of fresh food except jerky. | | |  |  |  | |  | | |
| Jerky: Not overly salty, smoky or spiced. Not rancid. | | |  |  |  | |  | | |

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