Food Preservation – Fruit Preserves

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 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 |
| Jar filled to appropriate headspace (1/4 inch) |  |  |  |  |
| Liquid covers all solids; no floating pieces. |  |  |  |  |
| Good proportion of solids and liquids. |  |  |  |  |
| Pieces uniform in size and shape. |  |  |  |  |
| Fresh, natural color to fruit; uniformly translucent and characteristic of cooked product |  |  |  |  |
| Pieces retain shape; firm yet tender; free of mushiness; clean cut edges to cut pieces |  |  |  |  |
| Fruit free from discoloration, blemishes, bruises, brown or black spots, insect damage. |  |  |  |  |
| Free from any sediment, unintended seeds, peels, or other particles such as fibers, core and strings. |  |  |  |  |
| Free from foam or large amounts of trapped air; few bubbles. |  |  |  |  |
| Vacuum-sealed. |  |  |  |  |
| Clean, clear glass standard canning jar |  |  |  |  |
| New lid and band free of rust; screwband clean, unbent and easily removed. |  |  |  |  |
| Label clean, neatly placed and contains name of product, date processed method and time. |  |  |  |  |
| Natural flavor of the fruit; not too sweet or strong from overcooking. |  |  |  |  |

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