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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