Food Preservation – Jams and Sweet Spreads

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 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 | | |
| Processed in boiling water, no paraffin allowed | | |  |  |  | |  | | |
| Jar filled to appropriate headspace (1/4 inch) | | |  |  |  | |  | | |
| Fresh natural color representative of dominant fruit; fruit pieces are translucent | | |  |  |  | |  | | |
| Color uniform throughout | | |  |  |  | |  | | |
| Free of discoloration, especially from scorching | | |  |  |  | |  | | |
| Translucent and not “muddy” or cloudy looking, even though there is no separated jelled juice. | | |  |  |  | |  | | |
| Absence of crystals | | |  |  |  | |  | | |
| Free of bubbles | | |  |  |  | |  | | |
| Free of foreign matter (peel, seeds, etc.) and mold | | |  |  |  | |  | | |
| Soft enough to spread; not runny or overly thick, not gummy or sticky | | |  |  |  | |  | | |
| Fruit pieces evenly distributed throughout container. No separation or layering. | | |  |  |  | |  | | |
| 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, processing method and time. | | |  |  |  | |  | | |
| Natural flavor of the fruit; not overcooked, overly sweet or tar; no scorched flavor. | | |  |  |  | |  | | |

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