Food Preservation - Jelly

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 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) |  |  |  |  |
| Fresh, natural color representative of dominant fruit |  |  |  |  |
| Color uniform throughout |  |  |  |  |
| Free from cloudiness and fruit pulp (exception: pepper jelly) |  |  |  |  |
| Absence of crystals |  |  |  |  |
| Free of bubbles |  |  |  |  |
| Free of foreign matter (peel, seeds, etc.) and mold |  |  |  |  |
| Firm enough to hold shape |  |  |  |  |
| Tender, not to stiff or tough – “quivery” |  |  |  |  |
| Stays in one mass when shaken loose from jar; does not break |  |  |  |  |
| 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 tart: no scorched flavor.  |  |  |  |  |

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