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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