Food Preservation – Pressure Canned

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 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 | | |
| Acceptable processing method | | |  |  |  | |  | | |
| Jar filled to appropriate headspace | | |  |  |  | |  | | |
| Meat may or may not be covered by liquid. | | |  |  |  | |  | | |
| Good use of space in jar; full but not crowded pack | | |  |  |  | |  | | |
| Meat is not to be floured or fried. | | |  |  |  | |  | | |
| Uniform pieces of same to similar size and shape. | | |  |  |  | |  | | |
| Color characteristic of cooked meat. Raw packed meat chunks and strips may retain pinkish color. Hot packed meats and their brine or juices should not be pink. | | |  |  |  | |  | | |
| Free from fat and gristle in meat pieces | | |  |  |  | |  | | |
| Free from discoloration, blemishes, bruise. | | |  |  |  | |  | | |
| Free from unnatural cloudiness or bubbling | | |  |  |  | |  | | |
| Liquid may be slightly jellied. | | |  |  |  | |  | | |
| Minimal fat layered on top of meats | | |  |  |  | |  | | |
| May be packed in water, meat broth or tomato juice. | | |  |  |  | |  | | |
| Free from any or excessive sediment | | |  |  |  | |  | | |
| Vacuum-sealed | | |  |  |  | |  | | |
| Clean, clear glass standard canning jar | | |  |  |  | |  | | |
| Appropriate size jar for product | | |  |  |  | |  | | |
| New lid and band free of rust; screw band clean, unbent and easily removed | | |  |  |  | |  | | |
| Label clean, neatly placed and contains name of product, date processed and processing method and time. | | |  |  |  | |  | | |

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