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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