Food Preservation – Vinegars and Oils

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 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 |
| Attractive, neat, space, well used |  |  |  |  |
| Jar or bottle filled to appropriate headspace (1/4 space) |  |  |  |  |
| Sufficient liquid to cover added herbs or fruit (if present) |  |  |  |  |
| Vinegar has not been diluted in recipe  |  |  |  |  |
| Color of vinegar – uniform, typical of product |  |  |  |  |
| Added ingredients – good color, size and appearance |  |  |  |  |
| Free from excessive sediment |  |  |  |  |
| No artificial coloring |  |  |  |  |
| Clear and not cloudy |  |  |  |  |
| No signs of spoilage |  |  |  |  |
| Label clean and neatly placed and contains name of product and date processed, processing method and time. |  |  |  |  |
| Container clean and appropriate |  |  |  |  |
| Pleasing odor – fresh, sharp vinegar odor, absence of mustiness or yeasty odor. |  |  |  |  |
| Pleasant for product |  |  |  |  |
| Subtle blend of seasonings and flavor. |  |  |  |  |

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