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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