

FROZEN VEGETABLES SCORE SHEET

4-H 792d

2/22

Exhibitor Name: _____

Grade/Division/Club: _____

Placing: _____ Merit/Honor _____ Blue _____ Red _____ White _____ Participation

	Excellent	Very Good	Good	Poor
Selection of Product (20%)				
• Practical to freeze				

Quality of Product (50%)

• Proper ripeness or maturity to produce best flavor				
• Color: natural for product, uniform, not faded or darkened				
• Free from defects, foreign particles or clumping				
• No evidence of freezer burn				
• Uniformity: size, ripeness or maturity				

Package and Label (20%)

• Container designed for preserving				
• Well-wrapped and/or sealed				
• Package full but not crowded				
• Label gives necessary information (product, variety, date) and is easy to read				

Recipe Card (10%)

• Blanching procedure used, cooking and defrosting instructions clear, legible, and complete				
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COMMENTS: