

Canned Pickles, Relishes or Pickled Product

Exhibitor Name _____ Placing _____

Grade/Division/Club _____

Excellent
 Very Good
 Good
 Poor

Characteristic <i>(to be judged visually without breaking container seal)</i>				
Pack (30%) Processed in boiling water canner with correct altitude adjustment made; no open kettle canning.				
Jar filled to appropriate headspace (½ inch).				
Good proportion of solids and liquids; neatly packed.				
Liquid covers all solids; no floating pieces.				
Quality of Product				
Color (20%) Even color, characteristic of cured or cooked product. No artificial coloring except for a few specialty cucumber or apple ring pickles. Sauerkraut is off-white to light straw, translucent.				
Color and translucency uniform throughout the jar.				
Free of discoloration, blemishes on food pieces.				
Fermented pickles and sauerkraut completely cured.				
Eye Appeal and Consistency (20%) Pieces appear plump, not shriveled or shrunken. No internal holes in pickles.				
Firm for pickles and sauerkraut. Softer for some relishes and chutneys.				
Food pieces cut or chopped attractively, not too fine in relishes. Evenly distributed throughout container. No separation or layering.				
Spices and seasonings not overwhelming; attractive in pack.				
Quality of Liquid (20%) Clear, no unnatural cloudiness, free of bubbles.				
Free of trapped air bubbles; no active bubbling.				
Free of sediment and foreign matter (stems, cores, peel, seeds, etc.) and mold.				
Container and Recipe Card (10%) Vacuum-sealed.				
Clean, clear glass standard canning jar; appropriate size jar for available processes.				
New lid and band free of rust; screwband clean, unbent and easily removed.				
Label clean, neatly placed and contains name of product, date processed.				
Recipe card includes processing method and time, clear, legible, and complete.				
Comments				