

## Canned Meats, Poultry, Seafood or Combination Product

Exhibitor Name \_\_\_\_\_ Placing \_\_\_\_\_

Grade/Division/Club \_\_\_\_\_

Excellent  
 Very Good  
 Good  
 Poor

<b>Characteristic</b> <i>(to be judged visually without breaking container seal)</i>				
<b>Pack (40%)</b> Acceptable processing method (pressure for altitude) used; correct preparation procedures followed and type of pack (hot, raw) for processing method.				
Jar filled to appropriate headspace.				
Meat may or may not be covered by liquid; the more liquid the better. Fish and smoked fish except tuna do not have added liquid.				
Good use of space in jar; full but not crowded pack.				
Meat strips and pieces of fish packed vertically in jars.				
Meat is not to be floured or fried.				
<b>Quality of Product (30%)</b> Uniform pieces of same to similar size and shape.				
Color characteristic of cooked meat and seafood. Raw packed meat chunks and strips may retain a 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, bruises.				
<b>Quality of Liquid (20%)</b> Free from unnatural cloudiness or bubbling.				
Liquid may be slightly jellied except for fish and shellfish.				
Minimal fat layered on top of meats.				
Meat may be packed in water, meat broth or tomato juice. Fish and smoked fish do not have added liquid, except tuna which may be packed in water or oil. Clams may be covered with clam juice or water.				
Free from any or excessive sediment or non-edible particles; raw pack meat will have more sediment than a pre-cooked pack.				
Free from large amounts of trapped air.				
<b>Container and Recipe Card (10%)</b> Vacuum-sealed.				
Clean, clear glass standard canning jar.				
Appropriate size jar for product and 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.				
<b>Comments</b>				