

# Canned Jelly

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

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

Excellent  
 Very Good  
 Good  
 Poor

<b>Characteristic</b>				
<b>Pack (20%)</b> Processed in boiling water canner with correct altitude adjustment made; no paraffin allowed.				
Jar filled to appropriate headspace (1/4 inch).				
<b>Color (20%)</b> Fresh, natural color representative of dominant fruit.				
Color uniform throughout.				
<b>Clarity (25%)</b> Free from cloudiness and fruit pulp (exception: pepper jelly).				
Absence of crystals.				
Free of bubbles.				
Free of foreign matter (peel, seeds, etc.) and mold.				
<b>Consistency (25%)</b> Firm enough to hold shape.				
Tender, not too stiff or tough – “quivery”.				
Stays in one mass when shaken loose from jar; does not break.				
No separation or layering.				
Holds sharp edge when cut.				
<b>Container and Recipe Card (10%)</b> Vacuum-sealed.				
Clean, clear glass standard canning jar.				
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>				

*Adapted from University of Georgia, National Center for Home Food Preservation, Judging Home Preserved Foods*

