

## Barbecue Sauce

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 (20%)</b> Acceptable processing method used with correct altitude adjustment made; hot packs used.				
Jar filled to appropriate headspace (½ inch).				
<b>Color (35%)</b> Bright, attractive color; no artificial coloring used.				
Color uniform throughout.				
No darkening at surface.				
<b>Consistency (35%)</b> Flows freely, not too watery.				
Smooth.				
May round up at edges like a fruit butter.				
Free from any or excessive sediment, no foreign matter (floating food tissue, unintended seeds, peels, or other particles such as dark flecks from scorching).				
No separation or layering; no layer of fat.				
<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>				