

Canned Juice Other Than Tomato

Exhibitor Name _____ Placing _____

Grade/Division/Club _____

Excellent
 Very Good
 Good
 Poor

| Characteristic <i>(to be judged visually without breaking container seal)</i> | | | | |
|--|--|--|--|--|
| Pack (20%) Acceptable processing method used with correct altitude adjustment made; hot packs used. | | | | |
| Jar filled to appropriate headspace (1/4 inch). | | | | |
| Color (20%) Fresh, natural color representative of fruit or vegetable; no artificial coloring. | | | | |
| Color uniform throughout. | | | | |
| Free from bleaching or excessive darkening. | | | | |
| Clarity (25%) Bright and clear; no crystals. | | | | |
| Free from cloudiness, bubbling, or mold. | | | | |
| Free of strings, fibers, seeds, stems, peels, cores and pits. | | | | |
| Consistency (20%) Flows freely, not too thick as if concentrated or heavily sugared; characteristic of the fruit used. | | | | |
| Free from any or excessive sediment, no foreign matter (floating food tissue, unintended seeds, peels, or other particles). | | | | |
| No separation or layering. | | | | |
| Container and Recipe Card (15%) Vacuum-sealed. | | | | |
| Clean, clear glass standard canning jar. | | | | |
| Appropriate size jar for product. | | | | |
| 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 | | | | |