

Canned Tomato Juice

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 (1/2 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				
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				