

Canned Vegetable

Exhibitor Name _____ Placing _____

Grade/Division/Club _____

Excellent
 Very Good
 Good
 Poor

Characteristic <i>(to be judged visually without breaking container seal)</i>				
Pack (40%) Acceptable processing method used with correct altitude adjustment made; correct preparation procedures followed and type of pack (hot, raw) for processing method.				
Jar filled to appropriate headspace.				
Liquid covers all solids; no floating pieces.				
Good proportion of solids and liquids.				
Free of fancy packs that interfere with heat penetration.				
Quality of Product (30%) Pieces uniform in size and shape when appropriate.				
Fresh, natural color to foods; characteristic of cooked product.				
Pieces retain shape; firm yet tender; free of mushiness; clean cut edges to cut pieces; no split skins on beans or peas.				
Free from discoloration, blemishes, bruises, brown or black spots, insect damage, mold, or other defects.				
Free of strings, fibers, unapproved stems, peels, cores and pits.				
Characteristic of optimum maturity.				
Quality of Liquid (20%) Free from unnatural cloudiness or bubbling.				
Free from any or excessive sediment, floating food tissue, unintended seeds, peels, or other particles.				
Free from large amounts of trapped air.				
Container and Recipe Card (10%) 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				