

Canned Fruit Preserves

Exhibitor Name _____ Placing _____

Grade/Division/Club _____

Excellent
 Very Good
 Good
 Poor

Characteristic <i>(to be judged visually without breaking container seal)</i>				
Pack (30%) Processed in boiling water canner with correct altitude adjustment made; no open kettle canning.				
Jar filled to appropriate headspace (¼ inch).				
Liquid covers all solids; no floating pieces.				
Good proportion of solids and liquids.				
Quality of Fruit (30%) Pieces uniform in size and shape.				
Fresh, natural color to fruit; uniformly translucent and characteristic of cooked product.				
Pieces retain shape; firm yet tender; free of mushiness; clean cut edges to cut pieces.				
Fruit free from discoloration, blemishes, bruises, brown or black spots, insect damage.				
Quality of Syrup (25%) Syrup or jellied juice is clear, and bright in color. Syrup in most preserves appears thick to “heavy” like honey and surrounds all fruit.				
Free from any sediment, unintended seeds, peels, or other particles such as fibers, core and strings.				
Free from foam or large amounts of trapped air; few bubbles.				
Container and Recipe Card (15%) 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.				
Comments				

