

Canned Jams and Other Sweet Spreads

Exhibitor Name _____ Placing _____

Grade/Division/Club _____

Excellent
 Very Good
 Good
 Poor

Characteristic <i>(to be judged visually without breaking container seal)</i>				
Pack (20%) Processed in boiling water canner with correct altitude adjustment made; no paraffin allowed.				
Jar filled to appropriate headspace (1/4 inch).				
Color (25%) Fresh, natural color representative of dominant fruit; fruit pieces are translucent.				
Color uniform throughout.				
Free of discoloration, especially from scorching.				
Clarity (20%) Translucent and not "muddy" or cloudy looking, even though there is no separated jelled juice.				
Absence of crystals.				
Free of bubbles.				
Free of foreign matter (peel, seeds, etc.) and mold.				
Consistency (25%) Soft enough to spread; not runny or overly thick; not gummy or sticky.				
Fruit pieces are tender and hold their shape. Pieces of fruit are uniform in size.				
Fruit pieces evenly distributed throughout container. No separation or layering.				
Container and Recipe Card (10%) 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				

