

## Dried Foods

Exhibitor Name \_\_\_\_\_ Placing \_\_\_\_\_

Grade/Division/Club \_\_\_\_\_

Note – Meat jerky is not an acceptable Indiana 4-H exhibit.

Excellent  
 Very Good  
 Good  
 Poor

<b>Characteristic (to be judged visually without breaking container seal)</b>				
<b>Color (30%)</b> Characteristic of product. No excessive discoloration.*				
Color uniform throughout container.				
Pretreatment, if done, appropriate.				
<b>Size and Shape (20%)</b> Pieces in exhibit are uniform in size and shape; leathers uniform in thickness.				
Pieces neatly cut; no ragged edges.				
Size suitable for later use.				
<b>Texture (40%)</b> Pieces uniformly dry throughout.				
<i>Fruits, tomatoes:</i> Leathery and pliable. If the piece of fruit is folded over itself, it springs back. Not sticky or brittle. Free from cores and objectionable seeds or peel.				
<i>Vegetables:</i> Brittle and crisp; tough or cracking hard. Dry enough to rattle.				
<i>Herbs:</i> Pulverize or become like dust when rubbed.				
<i>Leathers:</i> Leathery, yet pliable. Not sticky, crisp, or brittle. Rolls without tearing or breaking.				
<b>Packaging, Labeling and Recipe Card (10%)</b> Label is neat, clean and contains name of product, date processed.				
Appropriate size and material for product; airtight closure. <i>If in jar:</i> No cracks, chips or rust. Lid/band free of dents, rust, corrosion or dents; clean and easily removed.				
No foreign matter or visible moisture.				
Recipe card includes processing method and time, clear, legible, and complete.				
<b>Comments</b>          				

\* Light-colored fruits and vegetables will brown when exposed to air. Pretreatments can minimize this browning during drying and storage but should not be required. Discoloration can also result from drying at too high temperatures or for too long, and pieces will almost appear toasted or burned.