

Canned Flavored Vinegars

Exhibitor Name _____ Placing _____

Grade/Division/Club _____

Excellent
 Very Good
 Good
 Poor

Characteristic <i>(to be judged visually without breaking container seal)</i>				
Pack (25%) Attractive, neat, space well used.				
Jar or bottle filled to appropriate headspace (¼ inch).				
Sufficient liquid to cover added herbs or fruit (if present).				
Vinegar has not been diluted in recipe (full strength vinegar is used).				
Appearance (30%) Color of vinegar – uniform, typical of product and attractive for serving.				
Added ingredients – good color, attractive size, pleasing fresh appearance.				
Free from any or excessive sediment, no foreign matter (floating food tissue, unintended seeds, peels, or other particles).				
No artificial coloring.				
Clarity (30%) Clear, not cloudy.				
No signs of spoilage (molds, bubbling, etc.).				
Container and Recipe Card (15%) Label clean, neatly placed and contains name of product and date processed.				
<i>If canning jar used:</i> Clean, clear glass standard canning jar; no cracks or chips. Recommended lid with good vacuum seal. New lid and band free of rust; screwband clean, unbent and easily removed.				
<i>If bottle used:</i> Clean, clear; no cracks, chips, haze or rust. Caps or corks appear clean and new. Caps are non-corrodible metal or plastic.				
Recipe card includes processing method and time, clear, legible, and complete.				
Comments				

Adapted from University of Georgia, National Center for Home Food Preservation, Judging Home Preserved Foods