

EXHIBITOR # _____ CLASS # _____ GRADE COMPLETED _____

PRODUCT _____

CANNING & FREEZING

JELLIES, JAMS, PRESERVES, FRUIT BUTTERS

SCORE SHEET #5

<u>CONTAINER & PACK</u> (30)	<u>MAXIMUM POINTS</u>	<u>SCORE</u>
Suitable container, clean, properly labeled. Attractive pack, quality of product uniform. Adequate head space left (1/2" required) Properly sealed	30	_____

COLOR AND TEXTURE (40)

Color: natural, bright, uniform
Texture:

Jellies: Tender, not sticky. Cut easily with spoon. When slipped from container, it holds its shape and is quivery. Free from crystals and sediments.

Jams, Preserves: Consistency soft enough to spread with little liquid separated from fruit. Liquid slightly jelly-like. Tender. Fine-grained or coarse, according to the fruit.

Fruit butters: Smooth, even, fine-grained, free from lumps and seeds. Consistency soft enough to spread, with no separated liquid.

40 _____

FLAVOR (30)

Flavor of well-blended ingredients
Pleasing, natural, tangy. Properly seasoned.

30 _____

TOTAL ... 100 _____

RATING

<u>Excellent</u> 100-90	<u>Very Good</u> 89-80	<u>Good</u> 79-70	<u>Fair</u> 69-0
-----------------------------------	----------------------------------	-----------------------------	----------------------------

Comments: