FOOD PRESERVATION EVALUATION – Judging Canned Fruits

| Name | Product/Class | | | | | |
|-----------------|---------------|--------|------|-----|-------|--------------|
| County/District | Ribbon: | Purple | Blue | Red | White | Disqualified |

JARS THAT ARE UNDERPROCESSED, UNSEALED, VISIBLY SPOILED, OR CONTAIN ALCOHOL WILL BE DISQUALIFIED

| Points to Consider | Desirable | Undesirable | Comments |
|--|---|---|----------|
| Food Safety: Processing Method Processing Date Altitude Adjustment | Pressure or Water Bath Within last 12 months Processing adjusted for altitude Altitude listed | Not processed correctly More than 12 months No processing adjustment Altitude not listed | |
| Jars/Lids | Standard clear jar Standard 2- piece lid/ring Ring still on Clean/Neat Label on jar | "Commercial" jar "Commercial" lid Ring removed, rusty Dirty/distracting decor No label | |
| Headspace | Fruits - ½ inch Juice and puree – ¼ inch Pie Filling – 1 inch | Too much or too little | |
| Pack Hot pack is best but raw pack can be used for some fruits | Liquid covers fruit Good proportion fruit to liquid No floating fruit No foam or bubbles | Not enough liquid Too tight or too loose Fruit floating - Used raw pack; too heavy syrup; loose pack; overripe fruit Foam or moving bubbles | |
| Size or Shape | Uniform pieces, clean edges | Irregular shapes, Rough edges | |
| Texture | Fruit well-ripened Free of mushiness Pureed fruit flows freely | Overripe Mushy, rough edges Pureed fruit too thick | |
| Liquid | Clear, bright Free of sediment, cloudiness No foreign matter No bubbles | Cloudy Overripe fruit Foreign matter (stems, leaves, pits, seeds, etc.) Bubbles | |
| Color | Natural for fruit Free of bruises, spots, mold, discoloration | Artificial color added; underripe fruit Dark spots Too little liquid, fruit discolors Overprocessed | |
| Recipe Source and Date | Reliable recipe source Must be on recipe Date recipe published listed | Unreliable recipe source Not on recipe Date not listed | |

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

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