



Food Preservation – Canned Fruits Score Sheet

Name _____ 4-H Age _____ Class _____

Extension Unit _____

	Superior	Excellent	Good	Fair
Food Safety Pressure or Water Bath Within last 12 months Processing adjusted for altitude Altitude listed				
Jars/Lid Standard clear jar Standard 2-piece lid/ring Ring still on Clean/neat Label on jar				
Headspace Fruits - ½ inch Juice and puree – ¼ inch Pie filling – 1 inch space				
Pack Liquid covers fruit Good proportion fruit to liquid No floating fruit No foam or bubbles				
Size and Shape Uniform pieces, clean edges				
Texture Fruit well-ripened Free of mushiness Pureed fruit flows freely				
Liquid Clear, bright Free of sediment, cloudiness No foreign matter No bubbles				
Color Natural for fruit Free of bruises, spots, mold, discoloration				
Recipe Source and Date Reliable recipe source Must be on recipe Date recipe published listed				

Ribbon Placing: Purple Blue Red White

Comments: _____

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

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