

4-H CANNED FRUIT & VEGETABLE EVALUATION SHEET

Name _____ County _____

Class _____ Placing _____

<i>check only those that apply</i>	Good	Average	Could Improve
The Canned Product			
Uniform size pieces			
Correct degree of maturity			
Blemishes and peel neatly removed			
Good color for product			
Liquid			
Sufficient to cover product			
Free from excessive amount of sediments, floating particles, seeds, etc.			
Pack			
Correct head space			
Full but not crowded			
Good percentage liquid to solid			
Correct style of pack for processing method used			
Jar			
Screw band in good condition			
Sealed			
Clean			
Correctly labeled with canning method, processing time, name of product			
Canning Method used			
Recommended method and time			

Remarks: