

EXHIBITOR # \_\_\_\_\_ CLASS# \_\_\_\_\_ GRADE COMPLETED \_\_\_\_\_

PRODUCT: \_\_\_\_\_

## CANNING & FREEZING

### FROZEN FRUITS

#### SCORE SHEET - #11

	<u>MAXIMUM POINTS</u>	<u>SCORE</u>
<b><u>PACKAGE AND PACK - (30)</u></b>		
Clean, suitable container, properly sealed and properly labeled.		
Full, attractive pack with adequate headspace. Size, shape, and quality of fruit uniform. Good ratio of product to syrup.	<b>30</b>	_____
<b><u>COLOR AND TEXTURE - (40)</u></b>		
<u>Color</u> - bright, uniform, typical of well-ripened fruit, no browning or discoloration.	<b>20</b>	_____
<u>Texture</u> - tender, plump, firm.	<b>20</b>	_____
<b><u>FLAVOR - (30)</u></b>		
<u>Flavor</u> - Include only if tasted, should be characteristic of well-ripened fruit, not too sweet, no off-flavor, (you can get full flavor by biting into the frozen fruit without swallowing it).		
<u>Odor</u> - characteristics of well-ripened fruit, no off-odor.		
<u>Defects</u> - no damaged or blemished pieces, no extraneous material, look at juice for sand, silt, etc. (Deduct for defects and extraneous material.)	<b>30</b>	_____
<b>TOTAL ... 100</b>		_____

**RATING**

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