

EXHIBITOR # _____ CLASS# _____ GRADE
COMPLETED _____

PRODUCT _____

CANNING & FREEZING

CANNED FRUITS AND TOMATOES

SCORE SHEET #2

| | <u>MAXIMUM POINTS</u> | <u>SCORE</u> |
|---|----------------------------------|---------------------|
| <u>CONTAINER AND PACK (25)</u> | | |
| Tightly sealed, standard glass containers. Clean, neatly and properly labeled. | | |
| Adequate head space left. | 25 | _____ |
| <u>APPEARANCE (50)</u> | | |
| <u>Absence of Defects</u> - original food of high quality, free from indicated spoilage. | | |
| <u>Uniformity</u> - pieces of food reasonably uniform in size. | | |
| <u>Color</u> - as nearly that of standard cooked product as possible free from foreign matter and undue discoloration. | | |
| <u>Texture</u> - tender but not over cooked. | | |
| <u>Liquid</u> - clear with no cloudiness or small particles, free from gas bubbles, fruit syrups have suitable proportion of sugar. | 50 | _____ |
| <u>FLAVOR (25)</u> | | |
| Natural flavor of fruit or vegetable. Not too sweet or too salty. No off flavors. | 25 | _____ |
| | TOTAL . . . 100 | _____ |

RATING

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

Comments: