

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

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

**CANNING & FREEZING**

**CANNED VEGETABLES**

**SCORE SHEET #1**

	<b><u>MAXIMUM POINTS</u></b>	<b><u>SCORE</u></b>
<b><u>CONTAINER (25)</u></b>		
Tightly sealed, standard glass containers. Clean, neatly and properly labeled.	<b>25</b>	_____
<b><u>PACK (25)</u></b>		
All space except proper head space filled. Neatness and uniformity of size.	<b>25</b>	_____
<b><u>APPEARANCE (50)</u></b>		
<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.	<b>50</b>	_____
	<b>TOTAL . . . 100</b>	_____

**RATING**

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

**Comments:**

NOTE: It is possible for canned vegetables (except tomatoes) to contain the poison causing botulism, a serious food poisoning, without showing signs of spoilage. Unless you are absolutely sure of the gage and canning methods, boil home canned vegetables before tasting. Heating usually makes any odor of spoilage more evident.