

EXHIBITOR # _____ CLASS# _____ GRADE
COMPLETED _____

PRODUCT: _____

CANNING & FREEZING

FROZEN VEGETABLES

SCORE SHEET #10

| | <u>MAXIMUM POINTS</u> | <u>SCORE</u> |
|---|---------------------------|--------------|
| <u>PACKAGE AND PACK - (30)</u> Clean, suitable container, properly sealed, and properly labeled. | | |
| Full, attractive pack with adequate head space. Size, shape, and quality of fruit uniform. | 30 | _____ |
| <u>COLOR AND TEXTURE - (40)</u> <u>Color</u> - bright, uniform, typical of young, tender vegetable. | 20 | _____ |
| <u>Texture</u> - tender, firm, characteristic of young vegetable. | 20 | _____ |
| <u>FLAVOR - (30)</u> <u>Flavor</u> - Include only if tasted, should be characteristic of the vegetable, no off-flavor, vegetables may be cooked for judging (you can get full flavor by biting into the frozen vegetable, without swallowing it). <u>Odor</u> - characteristics of vegetable, no off-odor. <u>Defects</u> - no damaged or blemished pieces of vegetable, no extraneous material, look at juice for sand, silt, etc. (Deduct for defects and extraneous material.) | 30 | _____ |
| | 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: