

FRUIT, VEGETABLE SCORE CARD

Department 201 Division A

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

	Yes	DQ
Mandatory Requirements		
Label information present		
Adequate processing time		
Correct poundage (pressure canning)		
Good seal		
Standard jar without ring		
Appropriate jar size		
Multiple ingredients listed		
Acidification for tomatoes		

	E	G	F	NP
I. Product Safety Issues				
Correct headspace				
Clean jar & lid				
No rust on lid/ stains on threads				
Produce is blemish free				
No debris in jar				
Jar is not overfull				
II. Product Esthetics				
Cell structure undamaged by processing				
Pieces uniform size & shape				
Uniform maturity, not overly mature				
Attractive pack				
Liquid covers product				
Good ratio of liquid to solids				
Float appropriate for pack & syrup				
Clear liquid				
Final Placing				

(over)

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Judges Comments: _____

E = Excellent, G = Good, F = Fair, NP = No Placing

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