

SALSA SCORE CARD
 Department 201 Division A

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

	Yes	DQ				
Mandatory Requirements						
Label information present						
Adequate processing time						
Safe recipe (USDA approved)						
Good seal						
Standard jar without ring						
Appropriate jar size						
Multiple ingredients listed						
Proper acidification						
	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 or green						
Good ratio of liquid to solids						
Final Placing						

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Judges Comments: _____

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

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