

SOFT SPREADS SCORE CARD

Department 201 Division A

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

	Yes	DQ
Mandatory Requirements		
Label information present		
Adequate processing time		
Good seal		
Standard jar without ring		
Appropriate jar size (half pint or 4 oz. canning jar)		
Multiple ingredients listed		
Acidification for tomatoes		

	E	G	F	NP
I. Product Safety Issues				
Correct headspace				
Clean jar & lid				
No debris in jar				
II. Product Esthetics				
Butters				
Thick, rounds on spoon				
Fruit crushed, pulp smooth				
Spices evenly distributed				
Not scorched or burnt				
Conserves				
Jam-like consistency				
Nuts, raisins, etc. evenly distributed				
Rich color				
Not scorched or burnt				

(over)

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(over)

Jams				
Firm, but spreadable				
Fruit completely crushed				
No excess seeds				
Not scorched or burnt				
Jellies				
Firm, holds shape well				
Clear, sparkling, shimmering appearance				
No seed, pulp or skins				
Not scorched or burnt				
Marmalades				
Firm, but spreadable				
Transparent jelly				
Fruit, peelings evenly suspended in jelly				
Not scorched or burnt				
Preserves				
Attractive pack, minimal float				
Transparent jelly				
No excessive air bubbles				
Not scorched or burnt				
Final Placing				

Judges Comments: _____

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

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