

FOOD PRESERVATION EVALUATION – Judging Meat Jerky

Name _____ Product/Class _____

County/District _____ Ribbon: Purple Blue Red White Disqualified

JARS THAT ARE VISIBLY SPOILED, CONTAINS ALCOHOL, OR NOT HEATED TO 160°F WILL BE DISQUALIFIED

Points to Consider	Desirable	Undesirable	Comments
Food Safety: Drying Method Processing Date Meat Temperature (this must be on the recipe!)	Dehydrator or Oven Within last 12 months Meat temperature must reach 160°F before or after drying (NOTE: This is not the drying temperature!)	Sun drying (not reliable) More than 12 months Meat not heated to 160°F before or after drying	
Jars/Lids Jars are used to prevent damage to the food and to prevent moisture absorption	Standard clear jar Standard 2- piece Lid/ring Clean/Neat Label on jar	“Commercial” jar “Commercial” lid Ring rusty Dirty/distracting decor No label	
Appearance	Uniform color; characteristic of meat used All fat removed Uniform thickness Free of mold No moisture in container No foreign matter	Off color Visible fat; pockets of fat Uneven thickness Moldy Moisture in container Foreign matter present	
Texture/Pliability	Cracks easily when bent but not break No case hardening	Too pliable & moist; Too brittle Case hardening present	
Taste	No rancid or off flavors Balanced flavor of meat and seasoning	Rancid, off flavors present; too salty or smoky Flavor too strong or weak	
Odor	Pleasant odor for food	Off odors present	
Recipe Source and Date	Reliable recipe source Must be on recipe Date recipe published listed	Unreliable recipe source Not on recipe Date not listed	
State Fair Rules violated: See # 1 2 3 4 5 6 7 8 9			

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

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