FOOD PRESERVATION EVALUATION – Judging Dried Vegetables

Name _________________________________________  Product/Class _________________________
County/District _________________________________  Ribbon:    Purple    Blue    Red    White
Disqualified

JARS THAT ARE VISIBLY SPOILED OR CONTAIN ALCOHOL WILL BE DISQUALIFIED

<table>
<thead>
<tr>
<th>Points to Consider</th>
<th>Desirable</th>
<th>Undesirable</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Food Safety:</strong></td>
<td>Dehydrator or Oven</td>
<td>Sun drying (not reliable)</td>
<td></td>
</tr>
<tr>
<td>Drying Method</td>
<td>Within last 12 months</td>
<td>More than 12 months</td>
<td></td>
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<tr>
<td>Processing Date</td>
<td></td>
<td></td>
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<tr>
<td><strong>Jars/Lids</strong></td>
<td>Standard clear jar</td>
<td>“Commercial” jar</td>
<td></td>
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<tr>
<td>Jars are used to</td>
<td>Standard 2- piece Lid/ring</td>
<td>“Commercial” lid</td>
<td></td>
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<tr>
<td>prevent damage to</td>
<td>Clean/Neat</td>
<td>Ring rusty</td>
<td></td>
</tr>
<tr>
<td>the food and to</td>
<td>Label on jar</td>
<td>Dirty/distracting decor</td>
<td></td>
</tr>
<tr>
<td>prevent moisture</td>
<td></td>
<td>No label</td>
<td></td>
</tr>
<tr>
<td>absorption</td>
<td></td>
<td>Note: Leathers are typically wrapped in plastic wrap or parchment paper then placed in jar.</td>
<td></td>
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</tbody>
</table>

**Pre-treatment**
- Appropriate for type of vegetable:
  - Steam Blanch
  - Water Blanching
  - No treatment
- Pre-treatment method not appropriate for specific food

**Appearance**
- Color
  - Appropriate for food
  - Discolored
- Insects
  - No insects
  - Infestation
- Mold
  - No mold
  - Moldy
- Moisture
  - No visible moisture;
  - Moisture visible
- Pieces
  - Vegetables should rattle in jar
  - Irregular sizes

**Texture**
- Pieces
  - Brittle, crisp throughout each piece
  - Soft, mushy, case hardened
  - No case hardening
  - Case hardening present

**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

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