

## FOOD PRESERVATION EVALUATION – Judging Canned Tomatoes and Tomato Products

Name \_\_\_\_\_ Product/Class \_\_\_\_\_

County/District \_\_\_\_\_ Ribbon: Purple Blue Red White Disqualified

**JARS THAT ARE UNDERPROCESSED, UNSEALED, VISIBLY SPOILED, NOT ACIDIFIED OR CONTAIN ALCOHOL WILL BE DISQUALIFIED**

Points to Consider	Desirable	Undesirable	Comments
<b>Food Safety:</b> Processing Method Processing Date Altitude Adjustment Acidification	Water Bath or Pressure * Within last 12 months Processing adjusted for altitude Altitude listed Properly acidified	Not processed correctly More than 12 months No processing adjustment for altitude Altitude not listed Not acidified	
	*Processing method varies by product, see specific product recommendations		
<b>Jars/Lids</b>	Standard clear jar Standard 2- piece lid/ring Ring still on Clean/Neat Label on jar	“Commercial” jar “Commercial” lid Ring removed, rusty Dirty/distracting decor No label	
<b>Headspace</b>	Tomatoes, Juice, Salsa - ½ inch Tomato Sauce & Paste – ¼ inch Ketchup – 1/8 inch	Too much or too little	
<b>Pack</b> Hot pack is best but raw pack can be used for some tomatoes	Liquid covers tomatoes Good proportion tomatoes to liquid No floating tomatoes No foam or bubbles	Not enough liquid Too tight or too loose Floating tomatoes - Used raw pack; loose pack; overripe tomatoes Foam or moving bubbles	
<b>Size or Shape</b>	Uniform pieces	Irregular shapes	
<b>Texture</b>	Tomatoes well-ripened Free of mushiness	Overripe Mushy, rough edges	
<b>Liquid</b>	Clear, bright, slight tint Mostly free of sediment No foreign matter No bubbles Tomato juice – no separation	Too cloudy Overripe fruit Foreign matter (stems, cores, skins, leaves, sprouting seeds, etc.) Bubbles present Tomato juice separated	
<b>Color</b>	Natural for tomatoes, uniform Free of dark spots, mold, discoloration	Dark, Overprocessed Too little liquid causes tomatoes to discolor	
<b>Recipe Source and Date</b>	Reliable recipe source Must be on recipe Date recipe published listed	Unreliable recipe source Not on recipe Date not listed	
<b>State Fair Rules violated: See # 1 2 3 4 5 6 7 8 9</b>			

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