

FOOD PRESERVATION EVALUATION – Judging Canned Meats and Poultry

Name _____ Product/Class _____

County/District _____ Ribbon: Purple Blue Red White Disqualified

JARS THAT ARE UNDERPROCESSED, UNSEALED, VISIBLY SPOILED, OR CONTAIN ALCOHOL WILL BE DISQUALIFIED

Points to Consider	Desirable	Undesirable	Comments
Food Safety: Processing Method Processing Date Altitude Adjustment	MUST be pressure canned Within last 12 months Processing adjusted for altitude Altitude listed	Not pressure canned More than 12 months No processing adjustment for altitude Altitude not listed	
Jars/Lids	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	
Headspace	Meats – 1 inch Poultry/Rabbit – 1 ¼ inches	Too little	
Pack - Hot or Raw	No air bubbles No foreign matter No excess fat No flour Note: Raw packed jar may only be half full due to shrinkage during processing. Poultry skin and bones may be left on. Note: Ground meat must be hot packed	Air bubbles Gristle, bone fragments, tendons, feathers, fur, etc. Excess fat Flour sediment	
Food size	Uniform	Irregular	
Liquid	Clear, broth, or tomato juice Minimal sediment No more than ¼ of liquid is fat Note: Liquid may be gelled due to natural gelatin Liquid in raw pack may not cover meat; liquid in hot pack should cover meat	Unnatural cloudiness Excessive sediment Excessive fat	
Color	Hot pack – characteristic cooked meat color Raw pack – may be pinkish Uniformly cooked	Bloody or pink Scorched, too dark	
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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