

Table 1. 2014 Quick Guide to Recommended Canned Foods Judging Specifications*

Canned Fruits, Vegetables, Tomatoes and mixed Tomato Products (except juice) plus BBQ sauce	
Label with processing method, pressure and time	Clearly written on label-water bath or pressure canner for canned fruits and some tomatoes, only pressure canner for vegetables and mixed tomato products, check recipes for processing times and pressures
Container	Clear, glass, Mason-type labeled on jar or on box, clean, metal lid with ring, vacuum sealed, check recipes for acceptable size of container – typically quart, pint or smaller
Pack – headspace, liquid	½ inch canned fruit, BBQ sauce and tomatoes in water bath canner, 1 – 1 ½ inches vegetables including tomatoes plus fruit in water bath canner, liquid should cover produce, color of liquid will vary depending on product, no floating pieces
Appearance – texture, uniformity, produce quality	Varies but overall check for even size and shape of produce, no fancy pack except for canned fruit, firm texture, fresh natural color, no bubbles, BBQ sauce should have smooth even consistency and color
Canned Juices including Tomato	
Label with processing method, pressure and time	Clearly written on label, water bath for canned fruit juices and water bath or pressure canner for tomato juice, check recipes for processing times and pressures
Container	Clear, glass, Mason-type labeled on jar or on box, clean, metal lid with ring, vacuum sealed, check recipes for acceptable size of container – typically quart, pint or smaller, half-gallon is ok for juices except tomato
Pack – headspace	½ inch tomato juice, ¼ inch for fruit juices, color of liquid will vary depending on product
Appearance – clarity, consistency, color	Varies but bright with no crystals, natural color, not concentrated, with no separation or layering

Jellies**	
Label with processing method, pressure and time	Clearly written on label, water bath method, check recipes for processing times
Container	Clear, glass, Mason-type labeled on jar or on box, clean, metal lid with ring, vacuum sealed, check recipes for acceptable size of container – typically pint or smaller
Pack – headspace	¼ inch
Appearance – clarity, consistency, color	Varies but overall check for natural and uniform color with no crystals, bubbles or foreign matter, should be firm enough to hold shape with no separation of layering
Jams and Conserves**	
Label with processing method, pressure and time	Clearly written on label, water bath method, check recipes for processing times
Container	Clear, glass, Mason-type labeled on jar or on box, clean, metal lid with ring, vacuum sealed, check recipes for acceptable size of container – typically pint or smaller
Pack – headspace	¼ inch
Appearance – clarity, consistency, color	Varies but overall check for natural and uniform color with no crystals, bubbles, fruit pieces uniform in shape and evenly distributed throughout jar, not runny or overly thick
Preserves and Marmalades**	
Label with processing method, pressure and time	Clearly written on label, water bath method, check recipes for processing times
Container	Clear, glass, Mason-type labeled on jar or on box, clean, metal lid with ring, vacuum sealed, check recipes for acceptable size of container – typically pint or smaller
Pack – headspace	¼ inch
Appearance – clarity, consistency, color	Varies but overall check for natural and uniform color with no crystals, bubbles, fruit pieces uniform in shape and evenly distributed throughout jar, syrup or jellied juice is clear and bright and looks thick like honey
Pickles and Fermented Foods including Relishes and Chutneys	
Label with processing method, pressure and time	Clearly written on label, water bath method, check recipes for processing times

Container	Clear, glass, Mason-type labeled on jar or on box, clean, metal lid with ring, vacuum sealed, check recipes for correct size of container – typically quart, pint or smaller is acceptable
Pack – headspace, liquid	½ inch, liquid covers all solids, no floating pieces
Appearance – texture, uniformity, produce quality	Varies but overall check for even size and shape of produce, firm texture except for relish and chutney, even natural color with a few exceptions where coloring is allowed, no separation and bubbles
Canned Meats, Poultry and Seafood	
Label with processing method, pressure and time	Clearly written on label, pressure canner method, check recipes for processing times and pressures
Container	Clear, glass, Mason-type labeled on jar or on box, clean, metal lid with ring, vacuum sealed, check recipes for correct size of container – typically quart, pint or smaller is acceptable
Pack – headspace, liquid	1 inch meat and seafood and 1 ¼ inch poultry, ideally liquid should cover meat, color of liquid will vary depending on product, liquid used will vary with product, and some fish do not need liquid, check recipes for appropriate liquid specifications
Appearance – texture, uniformity, produce quality	Varies but overall check for even size and shape of meat pieces, free from fat or gristle, fresh natural color, no floured or fried meats

* Refer to the following references for recipes, recipes may also be provided from other Extension publications (all recipes used must be updated or new post 1995 if not entry is disqualified) and for additional detailed fair judging specifications:

1. *Fair Judging Manual Food Preservation Section 2014, update*. University of Arkansas Cooperative Extension Service.
2. *Judging Home Preserved Foods, 2003*. National Center for Home Food Preservation and University of Georgia Cooperative Extension Service.
3. *So Easy to Preserve, 1999 and 2004, 4th and 5th editions*. University of Georgia Cooperative Extension Service.
4. *USDA Complete Guide to Home Canning, 2009 revision*. United States Department of Agriculture and National Institute of Food and Agriculture.

****Definitions**

1. Jelly is a semi-solid mixture of fruit juice and sugar that is clear and firm enough to hold its shape.
2. Jams are made from chopped, crushed or ground fruit with the shape of the fruit pieces not retained during preparation.
3. Conserves are a combination of fruits, usually citrus fruits and nuts, and sometimes raisins or coconut that has a consistency like jam.
4. Fruit preserves consist of small, whole fruits or uniformly sized pieces of larger fruits in a very thick sugar syrup or slightly jellied juice.
5. Marmalades consist of pieces of fruit cut in small pieces or slices, and usually include citrus but a mixture of fruits may be used. The pieces of fruit or citrus peel are suspended in a clear, translucent jelly.

Prepared by Serena Fuller, Associate Professor of Nutrition and Food Safety, University of Arkansas Division of Agriculture Cooperative Extension Service. Adapted from material originally prepared by Elizabeth Andress, Extension Foods Specialist, University of Georgia Cooperative Extension Service; and Allison Oesterle, Educational Program Specialist, University of Georgia Cooperative Extension Service.

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Food Preservation Recommend Script for County Fair Books

1. All entries must have been preserved within the previous 12 months and can only be entered once.
2. Exhibits must be labeled with the date of food preservation and method of preservation. Method must state whether canned in water bath, pressure canned or other, the process time and the pounds of pressure where appropriate. Entries without required labeling will not be judged. For labels contact County Extension Office.
3. Judging will be done by comparison to recognized standards of quality and safety first and then potentially when met by comparison to other exhibits to determine placing within a class (first, second, third).
4. For judging and safety reasons jars must be clear glass with Mason-type labeled on jar or box with a clean metal lid and ring, vacuum sealed and of acceptable size per recipe instructions – typically quart, pint or smaller.
5. Due to safety reasons no canned squash including summer, zucchini or spaghetti, pureed or mashed pumpkin, sweet potatoes, or potatoes will be judged. Pickled summer squash and zucchini are allowed.
6. If recipe used is not from either:
 - ✓ *So Easy to Preserve, 1999 and 2004, 4th and 5th editions.* University of Georgia Cooperative Extension Service.
 - ✓ *USDA Complete Guide to Home Canning, 2009 revision.* United States Department of Agriculture and National Institute of Food and Agriculture.
 - ✓ Then entry should also be accompanied by recipe from other Extension publications updated or published after 1995.

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