CANNED PICKLED PRODUCTS

A check list for evaluating 4-H canned pickled products projects

Name: ___________________ County: ___________________ Rating: __________

Directions: Check the appropriate column. Comments are helpful to the presenter.

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Very Good</th>
<th>Some</th>
<th>Much</th>
</tr>
</thead>
</table>

**Produce Quality**
A. Young, firm produce used
B. Bright, clear, natural color
C. Mixed pickles-good blend

**Pack**
A. Good proportion of solid to liquid
B. Jar full, not crowded
C. Appropriate headspace
D. No air bubbles, foam, or foreign matter

**Container**
A. Standard canning jar
B. Clean, suitable for product
C. Standard 2-piece canning lid
D. Jar seal

**Processing Method**
A. Appropriate for produce

**Label**
A. Information includes product name, date, processing method

**Recipe**
A. Recipe included
B. Recipe from reputable original source (see exhibit requirements)

**Knowledge of exhibitor**
A. Follows exhibit requirements
B. Knowledge of skills learned & possible improvements

**Overall Comments:**

Use back of page for additional comments if necessary

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