



Karen Blakeslee, M.S.  
Extension Associate, Food  
Science

Linda Beech, Emeritus  
Family & Consumer Sci-  
ences Agent, Ellis County

# Food Preservation Judging Criteria

## Disqualification

- Jar unsealed
- No recipe
- No label, missing information
- Wrong processing method
- Underprocessing (i.e. not adjusted for altitude)
- Jerky not heated to 160F
- Jar size bigger than recipe states
- Added thickeners, rice, pasta
- Moving bubbles
- Not acidifying tomatoes
- Mashed or pureed pumpkin/winter squash
- Paraffin wax on sweet spreads
- Untested recipe source
- Contains alcohol

## Lowering a Ribbon Placing

- Not following fair book rules
- Different color rings/ bands
- Messy jars, rusty rings
- Not enough liquid
- Improper headspace
- Wrong color (artificial color added if not in recipe)
- Food over mature
- Uneven sized food pieces
- Using colored jars
- Brands of jar/lids not the same
- Food above liquid
- Fancy pack, if not stated in recipe
- Foreign material
- Abnormal sediment in jars
- Using iodized salt
- Using wrong pectin

**See Food Preservation scorecards at:**

[www.kansas4-h.org/events-activities/fairs/  
kansas-state-fair/index.html](http://www.kansas4-h.org/events-activities/fairs/kansas-state-fair/index.html)