

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
Food Safety: 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		
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	Tomatoes, Juice, Salsa - ½ inch Tomato Sauce & Paste – ¼ inch Ketchup – 1/8 inch	Too much or too little	
Pack 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	
Size or Shape	Uniform pieces	Irregular shapes	
Texture	Tomatoes well-ripened Free of mushiness	Overripe Mushy, rough edges	
Liquid	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	
Color	Natural for tomatoes, uniform Free of dark spots, mold, discoloration	Dark, Overprocessed Too little liquid causes tomatoes to discolor	
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			

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

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