

SECTION 30 – FOOD AND NUTRITION

ALL FOODS-MUST BE IN PLACE ON

TUESDAY, JULY 5 @12:30pm



FOOD PRESERVATION GENERAL GUIDELINES:

♦ **PRESERVED FOODS:** Any processed food, including dried foods, will be evaluated based on appearance and process used. If there is a concern about food safety, the entry may not be tasted.

♦ **CANNED FOODS: (Criteria for Exhibiting Home Canned Foods) -**

Remember use only United States Department of Agriculture (USDA) tested and approved recipes. The USDA has researched, tested and approved recipes for home canning. To obtain a safe, and quality product use only up-to-date (1994 or later) USDA approved recipes.

♦ **Approved recipes sources include:**

- National Center for Home Food Preservation at <http://www.uga.edu/nchfp/>
- So Easy to Preserve, University of Georgia
- Your local Cornell Cooperative Extension Office.
- Ball@BlueBook

Canned exhibit consists of two clear-glass Standard Mason jars processed with self-sealing, two-piece lids (metal lid & metal ring).

- Jars must be free of all cracks, chips, etc.
- Each exhibit must be vacuum sealed. Rings should have been removed after processing and cooling in order to clean and store the canned good.
- Rings should be back on for transport but removed for judging.
- Jars must be labeled. (*do not put labels on the sides of the jars*)
- Use a label placed on the jar lid to include product name and processing date.
- Attach a separate card securely to the exhibit to include recipe and recipe source.

The card should include the following if not already included in the recipe:

- Contents
- Type of pack (hot or raw)
- Type of processing (boiling water bath or pressure) and time required
- Altitude adjustment if required
- Headspace
- Date of processing

In General: Appropriate head space requirements must be followed.

- Fruit Juices $\frac{1}{4}$ inch
 - Jams and Jellies $\frac{1}{8}$ - $\frac{1}{4}$ inch
 - Tomatoes $\frac{1}{2}$ inch
 - Vegetables $\frac{1}{2}$ inch
 - Pickles $\frac{1}{2}$ inch
- or according to USDA approved recipes**

The following entries will be disqualified if:

- Foods processed & packages not following current (1994 & later) USDA recommendations.
- Paraffin sealed jams and jellies
- Jars with zinc lids
- Foods in green jars or non-standardized jars
- Jars with more than 2" headspace
- Jars with added color, bleach, sulfite or other preservatives, unless called for in a USDA approved recipe (*example, baking soda may not be added to green vegetables*).
- Jars or food that were made and processed over one year ago.

CANNED FOODS - # Note: Meat Jerky will not be judged.

Class	(A)	Canned Fruit	(E)	Pickles, Relish
447	(B)	Vegetable	(F)	Jam, Jelly, Marmalade
	(C)	Tomatoes	(G)	Pie Filling
	(D)	Juice		



- 448** **MAPLE SYRUP** – An exhibit will consist of 2-jars of homemade maple syrup in a Clear glass bottle appropriate for syrup products. Exhibitor entry statement card should include the process used to make the syrup and the resource(s) of their information.

NOTE: Requirements: *White Entry Cards / Cloverbuds Yellow Entry Cards*

1. To be displayed in a glass container(s).
2. Provide (2) two ½ pint jars of each exhibit brought. One jar may be opened to judge texture, aroma, and taste (optional).
Sealed jar will be displayed. - Unopened jar will remain on exhibit. Pick up opened jar after judging (needs refrigeration).

DRIED/DEHYDRATED FOODS:

Criteria for Exhibiting Requirement: An exhibit will **consist of 2-jars or 2-bags**

- Dried foods must be displayed in either clear one-half pint zip closure bags or glass jars with tight fitting lids.
- Foods in unapproved containers or more than one year old will be disqualified.
- Jars must be labeled (on a separate card, attached to the exhibit). Do not put labels on the sides of the jars (this makes it difficult for judges to view the product).

DRIED/DEHYDRATED FOODS – (An exhibit will consist of 2-jars or 2-bags)

- 449** **(A)** Dried Vegetables **(B)** Dried Fruit **(C)** Dried Leathers **(D)** Herbs

Labels should include:

Method of drying (dehydrator, oven)

Time and temperature of drying

Pre-treatment method (if used)

Source of directions

An entry without the above info will be marked down one placing.