

4-H DRIED FOODS EVALUATION SHEET

Name _____ County _____
 Class _____ Placing _____

<i>Check only those that apply</i>	Good	Average	Could Improve
Appearance Uniform size			
Appropriate color for product			
Pretreatment (appropriate for product)			
Flavor Characteristic of fresh food (except jerky) Jerky: not overly salty, smoky or spiced; free from rancidity			
Texture Fruits, tomatoes: Chewy, leather-like with no moisture pockets			
Vegetables: Tough, brittle, crisp or cracking hard			
Leathers: Leather-like and pliable, no sticky pockets, uniform thickness appropriate for product			
Herbs: pulverize or become like dust when rubbed			
Jerky: leathery, drier than fruit but not brittle; cracks but does not break when bent			
Packaging/Labeling Appropriate for product			

Comments