

4-H CANNED MEAT AND FISH EVALUATION SHEET

Name _____ County _____

Class 512 _____

Placing _____

<i>Check only those that apply</i>	Good	Average	Could Improve
The Canned Product			
Uniform size pieces			
No excessive fat or oil			
Grain runs length-wise of jar			
Good color for product			
Free of non-edible particles			
Liquid			
Sufficient to cover food			
Free from excessive amounts of sediments, floating particles, no flour			
Pack			
Correct head space			
Full but not crowded			
Liquid adequate for intended use			
Cut for intended use			
Correct style of pack for processing method used			
Jar			
Sealed			
Clean			
Correctly labeled with canning method, processing time, name of product			
Canning Method Used			
Recommended method, pressure and time			

Remarks