

Dried Foods and Leathers Scorecard

- Examine exhibit for the qualities listed below. •Place a check in each row to indicate the placing deserved.

Exhibitor's Name or No.: _____

Product Exhibited: _____

Class: _____ Ribbon: _____

Product Safety		Yes	Disqualified		
Label clean, neatly placed and contains name of product, date processed, processing method, and time					
Recipe included					
Pretreatment appropriate for product					
No moisture pockets, pieces uniformly dry throughout					
No signs of spoilage—mold or other					
Meat Jerky: Treatment for safety according to approved safety guidelines					
Product Aesthetics		Excellent	Good	Fair	Needs Improvement
<u>Pack and Packing</u>					
Clean, durable, moisture-proof container					
No visible moisture					
Free from foreign matter, including cores, seeds, or peels					
<u>Product</u>					
Pieces uniform in size and thickness, leathers uniform in thickness					
Product is blemish-free					
Color appropriate for product and method of pretreatment, not overly dark					
Pleasant odor					

Please see reverse side for specific product and judge's comments.

Specific Products	Excellent	Good	Fair	Needs Improvement
<u>Fruits and Tomatoes</u>				
Leathery and pliable. If the piece of fruit is folded over itself, it springs back. Chewy, not sticky or brittle.				
<u>Vegetables</u>				
Brittle and crisp; tough or cracking hard. Dry enough to rattle.				
<u>Herbs</u>				
Pulverizes or becomes like dust when rubbed				
Fresh aroma				
<u>Leathers</u>				
Leathery, yet pliable. Not sticky, crisp, or brittle. Rolls without tearing or breaking.				
Peels easily from plastic wrap				
No large pieces of fruit or vegetable				
<u>Jerky</u>				
Leathery, dry but not brittle. Piece cracks but does not break when bent.				

Judge's Comments: _____
