



FRUIT PRESERVES, JELLIES, JAMS



UNIVERSITY OF ILLINOIS
EXTENSION

A check list for evaluating 4-H fruit preserves, jellies, jams exhibits

Name: _____ County: _____ Rating: _____

Directions: Check the appropriate column. Comments are helpful to the presenter.

Criteria	Very Good	Improvement Needed	
		Some	Much
Produce Quality			
A. Uniform color, appropriate for ripened fruit			
B. Jelly-clear, free from cloudiness or crystals			
C. Uniform chopped fruit in conserves, marmalades, and preserves			
Pack			
A. Good balance of pieces in gel for conserves and marmalades			
B. No foam or air bubbles			
C. No foreign matter			
D. Adequate headspace			
Container			
A. Standard canning jar			
B. Clean, suitable for product			
C. Standard 2-piece canning lid			
D. Jar seal			
Consistency (texture)			
A. Jelly firm, holds shape			
B. Jams-flows slightly			
C. Butter-flows slightly and spreads smoothly			
D. Conserve, marmalades, preserves (pieces in thick syrupy gel)			
Label			
A. Information includes product name, date, processing method			
Recipe			
A. Recipe included			
B. Recipe from reputable original source (see exhibit requirements)			
Knowledge of exhibitor			
A. Follows exhibit requirements			
B. Knowledge of skills learned & possible improvements			
Overall Comments:			

Use back of page for additional comments if necessary

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