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Ex	hibitor Name:							
Grade/Division/Club:								
Placing: Merit/Honor Blue			Red	White		_ Participation		
		ī		*7				
			Excellent	Very Good	Good	Poor		
Qı	uality of Product (50%)							
•	Proper ripeness or maturity to produce best flavor							
•	Color – natural for product, uniform, not faded or darkened							
•	Free from defects, foreign particles or clumping							
•	No evidence of freezer burn							
•	Uniformity – size, ripeness or maturity							
Package and Label (40%)								
•	Container designed for preserving							
•	Well-wrapped and/or sealed							
•	Package full but not crowded							
•	Convenient to use and store in freezer							
•	Label gives necessary information (product, quantity, date) and is easy to read							
Recipe Card (10%)								
•	Recipe card includes processing method a time, clear, legible, and complete.	and						

## **COMMENTS:**