

2010 Award Announcement



2010 GENERAL JUDGING GUIDELINES

APPOINTING JUDGES:

1. We encourage you to appoint a three-member panel of judges.
2. It is advisable to select one trained person, Extension Agent or Master Food Preserver, from your County Extension Office.
3. Judges may not enter as a contestant in the Ball® FreshPreserving™ Award program for which they are an acting judge.
4. We recognize the following guides as authorities in safe food preservation. Judges may use them to validate quality criteria of entries. Information in these references may differ slightly. Each book is correct and safe. As the manufacturer of jars and closures, we recommend using our package instructions and the Ball® books listed.

- *Ball Blue Book® of Preserving, copyright 2006*
- *Ball Complete Book of Home Preserving, copyright 2006*
- *USDA Complete Guide to Home Canning, 5th edition*

ENTRANT ELIGIBILITY:

1. All eligible entries must be preserved in the same brand of jar and lid: Ball® Jar sealed with a Ball® Lid and Band, or Ball® Collection Elite™ Lid and Band, or canned in a Kerr® Jar sealed with a Kerr® Lid and Band, or a Ball® Collection Elite™ Lid and Band.
2. Entries in the Soft Spread category must be prepared using Ball® Pectin: Original, No Sugar Needed, or Liquid. The UPC from the Ball® Pectin package must accompany the entry as proof of purchase.
3. Entries must be labeled with product name, date of preparation, processing method and processing time.
4. All preserved foods must have been prepared within a one-year (1) period prior to the judging date.

**** DO NOT TASTE PRESERVED FOODS AS PART OF THE BALL® FRESHPRESERVING™ AWARD JUDGING ****

QUALITY CRITERIA

1. FILLED JAR

- Headspace must correspond to instructions on the jar and lid packaging or the reference guides listed. The top of the finished recipe or liquid covering produce should provide adequate headspace as stated in approved guidelines.
- Air bubbles must be kept to a minimum. Gas bubbles denote spoilage and are identified by movement of bubbles to the surface of the product while the jar is stationary.
- Bands should remain in place to transport preserved food. Remove bands carefully to determine if the headspace is correct. Replace bands for display.

2. HEAT PROCESS

- Methods used to heat process foods must comply with current preserving guidelines as stated in the approved reference guides. The boiling-water process for acid foods and steam-pressure process for low-acid foods are the only recommended methods to heat process foods for preserving.
- Times for heat processing preserved foods correctly vary depending on each specific recipe or food type. Processing times must be in agreement with those listed in the approved reference guidelines.

3. PRODUCT APPEARANCE

- Produce should be free from blemishes, stems, pits and peels. Some recipes may state stems, pits and peels are not removed; this is acceptable if the recipe is in keeping with all other preserving guidelines.
- Liquid must be clear and free from cloudiness and small particles unless there are ingredients added to the recipe that would naturally affect the clarity.
- Color of the finished product should be as close to its natural characteristics as possible or standard for cooked product.
- Texture is affected by heat processing yet the finished product should not appear over-cooked or break down.
- Ingredients should retain their shape and size based on the type and preparation method. Cut pieces, of uniform size, should be packed evenly in the jar yet allow adequate room for liquid to circulate throughout the jar.
- Safety is of utmost importance. Any entry exhibiting spoilage or not in compliance with judging guidelines *must be disqualified*.



**BALL® FreshPreserving™ AWARD
FOR ADULT LEVEL**

presented by:

BALL® & KERR® FreshPreserving™ PRODUCTS

Jarden Home Brands makers of Ball® and Kerr® FreshPreserving™ products is proud to recognize today's fresh preserving (canning) enthusiasts, so First and Second Place Awards will be given to those individuals judged as the best in designated recipe categories.

A panel of judges will select the two best entries submitted by an adult in Fruit, Vegetable, Pickle and Soft Spread categories. Entries must be preserved in Ball® or Ball® Collection Elite™ Jars sealed with Ball® Lids and Bands or Ball® Collection Elite™ Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball® Collection Elite™ Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase for Ball® Pectin must be provided at time of entry.

Entries designated First Place from each category will receive the following:

Two (2) Five Dollar Coupons (\$5.00) for Ball® or Kerr® FreshPreserving™ Products and one (1) Three Dollar Coupon (\$3.00) for Ball Simple Creations® Products.

Entries designated Second Place from each category will receive the following:

Two (2) Five Dollar Coupons (\$5.00) for Ball® or Kerr® FreshPreserving™ Products.





**BALL® FreshPreserving™AWARD
FOR YOUTH LEVEL**
presented by:
BALL® & KERR® FreshPreserving™ PRODUCTS

In recognition of youth who excel in the art of fresh preserving (canning), Jarden Home Brands makers of Ball® and Kerr® FreshPreserving™ Products will present First Place Awards in designated recipe categories.

A panel of judges will select the best entry submitted by a youth in each category for Fruit, Vegetable, Pickle and Soft Spread. Entries must be preserved in Ball® or Ball® Collection Elite™ Jars sealed with Ball® Lids and Bands or Ball® Collection Elite™ Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball® Collection Elite™ Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase for Ball® Pectin must be provided at time of entry.

The best entry from each category will receive the following:

Two (2) Five Dollar (\$5.00) Coupons for Ball® or Kerr® FreshPreserving™ Products.

