<table>
<thead>
<tr>
<th>Common Problems</th>
<th>Probable Causes</th>
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<tbody>
<tr>
<td>Sediment in bottom of jar</td>
<td>Over-ripe fruit. Hard water.</td>
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<tr>
<td>Bubbles</td>
<td>Small amount: from moving or shaking jar. Occasional bubble trapped among halves or large pieces. Larger amounts: trapped air from raw packs or excessive tightening of ring bands. Bubbles rising through the product (syrup) can indicate fermentation is taking place and the jar should be disqualified.</td>
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**Judging Criteria for Individual Fruits**

- **Apples**: No seeds, core or peel. Canned as slices or sauce. Only hot pack is recommended. Raw packs trap an excessive amount of air, fruit floats, and browning is common over time from both these problems.

- **Apple Juice**: Clear and bright. Characteristic of fresh juice; not overly browned from high heat. No cloudiness. No sediment, pulp or crystals. No foreign matter.

- **Apricots**: May be peeled or the skin left on. Canned as halves or slices. Skin with dark spots should be removed. Fruit should be firm without signs of mushiness.

- **Berries**: Uniform color to all the berries. No stems. Pack should be full with good solids-to-liquid ratio. Liquid should be bright and clear although it may be colored by the fruit pigments. No sediment or signs of fermentation bubbling. No floating of fruit above liquid.

- **Cherries**: Pack should be full with good solids-to-liquid ratio. Liquid should be bright and clear although it may be colored by the fruit pigments. No floating of fruit above liquid. If pitted, cuts or holes are neat and not destructive of the fruit’s shape. No stem-end discoloration or discoloration where cut or pitted. If canned unpitted, skins have been pricked to prevent splitting.
Judging Criteria for Individual Fruits

Figs
Canned without peeling and with small stem attached. Firm and uncracked; no signs of mushiness. Color depends on variety, but should be characteristic of optimum ripeness for variety. Only hot pack is recommended. Lemon juice (1 tablespoon per pint) or citric acid (¼ teaspoon per pint) should have been added for safety.

Fruit Purees
Good flowing and uniform consistency; not thickened like a butter and not too thin. No evidence of scorching (black flecks, unusual darkening, and bad odor if opened). Only hot pack is recommended. Fig and tomato purees should not be canned by fruit juice canning methods.

Grape Juice
Clear and bright. Characteristic of fresh juice; no cloudiness. No sediment, pulp or crystals. No foreign matter. Grape juice is usually filtered after extraction to prevent development of crystals.

Grapefruit and Orange Sections
Firm sections with most of white tissue removed. Sections may be packed in citrus juice as well as syrup or water. Citrus juice will yield a cloudier liquid. The flavor of orange sections is best if the sections are canned with equal parts of grapefruit. Grapefruit may be canned without oranges.

Grapes
Pack should be full with good solids to liquid ratio. Liquid should be bright and clear. Fruit is tight-skinned. No floating of fruit above liquid. No stem-end discoloration.

Peaches or Nectarines
Canned as halves or slices. Peaches are peeled; nectarines are not. Pits of both are removed. Fruit should be firm without signs of mushiness or over-ripeness. No discoloration on cut edges. Color should be even and characteristic of cooked ripe fruit. No floating of fruit above liquid. Raw packs trap an excessive amount of air, fruit floats, and browning is common over time from both these problems.

Pears
Canned peeled and without cores. May be halves or quarters. Fruit white and firm, but tender with cooked appearance. No signs of mushiness. Liquid is clear and free of sediment. No floating fruit. Only hot pack is recommended.
**Judging Criteria for Individual Fruits**

**Plums**
Fruit is not usually peeled. Canned whole or halved. Fruit skin on whole plums has been pricked on two sides to avoid uneven splitting. Freestone varieties may be halved; pits should be removed when plums are halved. No floating fruit. No cloudiness in liquid or sediment.

**Rhubarb**
Brightly colored. Even consistency. Only hot pack is recommended (stewed rhubarb). No leaves. No signs of scorching (burning) during preparation.
Judging Canned Tomatoes and Tomato Products

Headspace allowances for tomato products vary. Headspace for canned tomatoes, tomato juice and chile salsa is ½ inch. For tomato sauce and paste, headspace is ¼ inch. Headspace for ketchups is ⅛ inch.

Canned tomatoes and tomato products should meet all of the general characteristics for container, pack, appearance of contents and attractiveness.

Desirable General Characteristics for Tomatoes and Tomato Products

<table>
<thead>
<tr>
<th>Characteristic</th>
<th>Description</th>
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<tr>
<td>Size and Shape</td>
<td>Uniform pieces of same to similar size and shape.</td>
</tr>
<tr>
<td>Pack – Tomatoes</td>
<td>Attractive; neat; space well used. Good proportion of solids to liquid. Liquid covers all product with ½ inch headspace. No floating pieces. No skins. No sprouting seeds (a sign of over-mature tomatoes). Raw pack tomatoes without added liquid should be packed so that enough juice is extracted from the fruit to produce adequate covering liquid. This pack will not have tomatoes or pieces that retain uniform shapes; the tomatoes are squeezed as they are pushed into the jar to fill all the spaces and create juice.</td>
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<tr>
<td>Pack – Juices and Sauces</td>
<td>No seeds, peel or other foreign particles. No wasted space in jar.</td>
</tr>
<tr>
<td>Texture – Tomatoes</td>
<td>Firm but ripened fruit used. Free from cores and green spots. If whole or halved hot packs, pieces retain shapes yet jars are filled as completely as possible with pieces.</td>
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<tr>
<td>Color</td>
<td>Uniform bright color characteristic of variety throughout the pack. Free from brown or black spots, signs of mold, or discoloration. Color of tomato-vegetable juice blends may be lighter (less red) than pure tomato juice.</td>
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<tr>
<td>Liquid – Tomatoes</td>
<td>Clear, bright if water; however, some tissue from the tomatoes will break off and be in the liquid. May be slightly tinted from color of tomatoes. Alternatively, strained tomato juice may be used as the covering liquid. Any liquid completely covers solids. No sediment, cloudiness, or bubbles. No foreign matter.</td>
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