



Checksheet for Judging Dried Food

Exhibit Number	Division		
Class	Award		
Project			
The judge should check (✔) t	he column that applies	to the food being jud	lged.
	Well done	Acceptable	Needs improving
APPEARANCE			
Jniform size and shape			
Free from visible mold and moisture			
Free from large seeds, very thick peelings and cores			
Color appropriate for product and pre- reatment method; not overly dark			
CONTAINER OR PACKAGE			
Moisture proof			
Air proof			
Prevents contamination			
Durable			
LABEL INFORMATION			
Kind of food			
Method of drying (oven, dehydrator, sun)			
Pretreatment used (if any)			
Date			
DRYNESS			
Fruits: Leathery and pliable			
Vegetables: brittle, hard, leathery or pliable as applies to each vegetable			
Herbs: dry enough to crumble when crushed			
Fruit Leather: leathery, pliable, firm and peels easily from plastic wrap. Free of large pieces of fruit			
Lacks stickiness			
Constructive Comments:			

New Mexico State University is an equal opportunity/affirmative action employer and educator. NMSU and the U.S. Department of Agriculture cooperating.