



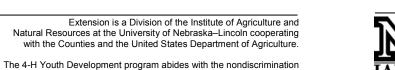
DRIED FRUIT OR FRUIT LEATHER FOOD PRESERVATION

SF147

SCORESHEET

Name		
County	 	

		Excellent	Good	Needs Improvement
Choice of	food			
\$ Appro	opriate for drying			
Appeara	nce			
\$ Unifo	rm pieces			
\$ Natur	al pieces			
\$ Natur	al color			
\$ No in	dication of spoilage			
\$ Textu	re			
Dryness				
• Drie	d to correct moisture level			
Packagin	g			
• Con	forms to requirement			
• Prop	perly labeled			
Descripti	on of method			
Pret	reatment			
• Dryi	ng method			
• Dryi	ng time			
Flavor				
• No (off flavors			
• Limi	ted pretreatment flavor			
Recipe				
• Incl	udes source			
• Con	plete			



United States Department of Agriculture.

policies of the University of Nebraska-Lincoln and the





DRIED FRUIT OR FRUIT LEATHER

FOOD PRESERVATION

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Name	!	

County _____

	Excellent	Good	Needs Improvement
Choice of food			
\$ Appropriate for drying			
Appearance			
\$ Uniform pieces			
\$ Natural pieces			
\$ Natural color			
\$ No indication of spoilage			
\$ Texture			
Dryness			
Dried to correct moisture level			
Packaging			
 Conforms to requirement 			
 Properly labeled 			
Description of method			
 Pretreatment 			
Drying method			
Drying time			
Flavor			
 No off flavors 			
Limited pretreatment flavor			
Recipe			
Includes source			
• Complete			

Comments: RIBBON PLACING: P B R W



Extension is a Division of the Institute of Agriculture and Natural Resources at the University of Nebraska–Lincoln cooperating with the Counties and the United States Department of Agriculture.