

KANSAS STATE FAIR
FOODS & NUTRITION EVALUATION
 (Revised 2010)

Exhibitor: Please fill in county/district, name, product/class and attach to entry form.

County/District: _____ **Name:** _____ **Product/Class:** _____

Ribbon Placing: Purple Blue Red White

Points to Consider	Not all points apply to every food		Comments:
	DESIRABLE	UNDESIRABLE	
Opportunities for improved Nutritive Value	Low in fat Low in sodium Low in sugar High in fiber Portion size Other	High in fat High in sodium High in sugar Low in fiber Portion size Other	
Appearance	Light or appropriate weight Characteristic color Good volume Characteristic shape Uniform size Creative, appealing, attractive No flour streaks or excess flour Consistent mixing	Heavy in weight Pale, Dark, off-color Low volume, shrunken, compact Uneven/uncharacteristic shape Size not uniform Dull, unappealing, unattractive Flour streaks	
Temperature or doneness	Cooked properly Appropriate temperature	Undercooked or overcooked Too warm or too cool	
Aroma	Appealing, characteristic for product, Pleasing	Unappealing, uncharacteristic for product	
Flavor	Appropriate flavor for the product Flavors compatible No chemical flavor Fresh Pleasant flavor Well blended	No flavor, unappealing Ingredient flavors incompatible Bitter, over-leavened Rancid Off-flavor Not blended properly	
Texture or Consistency	Tender, soft crumb Smooth mouthfeel Moist Proper consistency Pieces/chunks proper size Holds together Small, soft, even cell structure Flaky Not sticky or gummy Clear	Tough, coarse crumb Lumpy mouthfeel Dry Runny/Thick consistency Pieces/chunks too large or small Crumbly Large, tough, uneven cell structure Soggy Sticky, gummy Cloudy	