

Tips for Competitors in the Preserves Section

NB: Jars & lids must be free of all commercial trade marks!

Soft Fruit Jam:

Glossy, Spreadable, Vibrant.

Colour with a full, fresh, well balanced flavour.

Well filled & sealed jar-Twist tops create optimal seal.

Stoned Fruit Jam:

Glossy & spreadable.

Well set (not syrupy).

Tender fruit skins, no stones.

Bright, even colour with a balance of sweetness & tart flavour.

Well filled & sealed jar-twist tops create optimal seal.

Marmalade:

Jellified with a good set.

Evenly distributed peel.

Uniformly cut peel.

Bright, vibrant colour, with characteristic bitter tones.

Chutney:

Bright, even colour with mature & balanced flavour.

Blended, no running liquid.

Balanced combination of spices & no shrinkage.

Put the full date made on jar.

Vinegar proof lid, usually plastic lined (not cellophane cover).

Fruit Curd:

Glossy, thick spreadable.

Fresh flavour & aroma.

Balance of sweetness & sharpness.

No air bubbles.

Seal with a waxed disc & cellophane lid.

Jelly:

Bright, brilliantly clear.

Well set with a good wobble & no air bubbles.

A balanced distinctive fruit flavour.

Jar filled to brim.

