

*Quick copy*

*Rec 2/14/92  
754 - 5  
Shelf 218  
last order 22762  
2/26/92*

## Labeling Preserved Foods

### LABELING AT HOME

Labeling is just as important at home as it is for fairs although it may not be quite as elaborate. At a later date, you'll want to know what the product is and when you preserved it. You also may want to write down additional information about the way you packed it, ingredients added (or left out), or the quantity of food in the container.

#### Freezing Label Information

- Date        the date the food was frozen
- Product    type of meat or prepared food; variety of fruit or vegetable
- Additional information    any information that you would like to remember when you serve the food such as the type of pack for fruit (dry, sugar, syrup); the number of cups; extra ingredients added

#### Freezing Label Example

Date August 1, 1991  
 Product Blue Lake green beans  
 Additional information salt added

### LABELING FOR FAIR EXHIBITS

Preserved foods must be labeled for exhibition at State Fair. Guidelines follow.

#### Canning Label Information

- Date        the date the food was canned
- Product    variety (if known)
- Pack        hot or cold
- Time        the processing time for boiling water canner or pressure canner
- Lbs.        pounds of pressure for pressure canner

Source: Extension Foods and Nutrition specialist



OREGON STATE UNIVERSITY EXTENSION SERVICE

### Canning Label Example

Date August 31, 1991  
County Benton  
Name Sue Jones  
Product Elberta Peaches  
Pack: Hot      Cold X  
Time: B.W. Canner 30  
P. Canner      Lbs.     

          
Junior  
Division

### Drying Label Information

Date        the date the food was dried  
Product    type of meat; variety of fruit or vegetable  
Pretreatment    treatment before drying (for fruits or vegetables)  
Drying method    sun, oven, dehydrator

### Drying Label Example

Date July 3, 1991  
County Union  
Name Tom Smith  
Product Gravenstein Apples  
Pretreatment Dipped in ascorbic acid  
Drying Method Sun Drying

          
Intermediate  
Division



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