



Criteria	Excellent	Satisfactory	Should Improve	Comments
General Appearance				
Brownness and smoothness as characteristic of product				
Well-baked, not doughy or burnt				
Light in relation to size (yeast breads and cakes)				
Internal Appearance				
Texture, even and tender with grain evenly distributed in fine cells				
Color - uniform				
Flavor				
Well-blended flavor of spices, leavening, artificial flavoring, etc.				

Convenience food exhibits may have different, but acceptable, appearance and flavor.

Circle Appropriate Ribbon Placing

Purple	Blue	Red	White
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Judge's Initials

SDSU Extension is an equal opportunity provider and employer in accordance with the nondiscrimination policies of South Dakota State University, the South Dakota Board of Regents and the United States Department of Agriculture.

02-03-02-02



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