



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

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