

**EXHIBIT CHECK-IN TIME**

(MAIN HALL)

Sunday – July 19, 2026

2:00 p.m. – 5:00 p.m.

Monday – July 20, 2026

9:00 a.m. – 7:00 p.m.

**EXHIBIT RELEASE**

(MAIN HALL)

Sunday – July 26, 2026

6 – 7:30 p.m.

**EXHIBIT ENTRY REQUIREMENTS**

1. Exhibitors will be responsible for filling out one entry form for each person, and one entry tag per item being entered.
2. Entry forms for Living Arts are online at [ArapahoeCountyFair.com](https://www.arapahoe-county-fair.com) under Public Competition. Additional copies can be picked up at the CSU Extension Office prior to fair, and at entry tables on the day of entry.
3. Entry tags will be available at the CSU Extension Office prior to fair, and at entry tables on the day of entry. Call CSU Extension office for an appointment.
4. An exhibit description is required on both the entry form and entry tag.
5. There is no pre-entry and email entries are not accepted.

*See Open Class Rules for more information on Exhibit Entry Requirements, Exhibitor Rules, Exhibit Release, Awards & Protests*

**EXHIBITOR RULES:**

1. Exhibitors of any age may live in any Colorado county.
2. Youth are eligible and encouraged to enter in Public Living Arts competitions. Youth exhibitors do not need to be enrolled in 4-H.
3. All articles entered must be entered in the name of the person who made it.
4. Quilt entries must have been completed after July 31, 2024.
5. All other entries must have been completed after July 31, 2025.
6. Items exhibited in a previous Arapahoe County Fair may not be shown in this year's Fair.
7. Items may not be entered if there is not a class for them.
8. There is a limit of two entries per class by an individual except in photography. No exceptions.
9. Exhibitors must enter in their respective age divisions except for Fine Arts (see Exhibit Rules in that division)
10. Exhibitors may be either amateur or professional. An Amateur is a person who engages in an activity as a hobby, not as a job. A Professional is an adult (age 19 and up as of December 21, 2025) with professional training; or an instructor; or a person who participates for gain or livelihood in an activity often engaged in by amateurs; or a person who pursues the activity as a full-time occupation.
  - Juniors: Age 18 and under, as of Dec. 31, 2025
  - Seniors: Age 19 and up as of Dec 31, 2025
11. Please consult this book for information regarding rules and regulations in each Division.
12. Judging will be open to the public but may be subject to change due to public health orders.
13. The Arapahoe County Fair Committee has the right to refuse any entry if it is deemed inappropriate for a general audience or does not meet the exhibit guidelines given.

**DIVISION - BAKED GOODS****QUICK BREADS**

- CLASS 1 JR: Biscuits/Scones (4)  
 CLASS 2 SR: Biscuits/Scones (4)  
 CLASS 3 PR: Biscuits/Scones (4)  
 CLASS 4 JR: Fruit Bread  
 CLASS 5 SR: Fruit Bread  
 CLASS 6 PR: Fruit Bread  
 CLASS 7 JR: Nut Breads  
 CLASS 8 SR: Nut Breads  
 CLASS 9 PR: Nut Breads  
 CLASS 10 JR: Muffins (4)  
 CLASS 11 SR: Muffins (4)  
 CLASS 12 PR: Muffins (4)  
 CLASS 13 JR: Vegetable Bread  
 CLASS 14 SR: Vegetable Bread  
 CLASS 15 PR: Vegetable Bread  
 CLASS 16 JR: Coffee Cake (1)  
 CLASS 17 SR: Coffee Cake (1)  
 CLASS 18 PR: Coffee Cake (1)  
 CLASS 19 JR: Any Other not listed  
     (i.e. Corn Bread, Ginger Bread)  
 CLASS 20 SR: Any Other not listed  
     (i.e. Corn Bread, Ginger Bread)  
 CLASS 21 PR: Any Other not listed  
     (i.e. CornBread, Ginger Bread)

**YEAST AND SOURDOUGH  
BREADS**

- CLASS 31 JR: Sweet Rolls (4)  
     (i.e. Cinnamon Rolls, etc.)  
 CLASS 32 SR: Sweet Rolls (4)  
     (i.e. Cinnamon Rolls, etc.)  
 CLASS 33 PR: Sweet Rolls (4)  
     (i.e. Cinnamon Rolls, etc.)  
 CLASS 34 JR: Dinner Rolls (4)  
 CLASS 35 SR: Dinner Rolls (4)  
 CLASS 36 PR: Dinner Rolls (4)

**EXHIBIT RULES ALL BAKED GOODS**

1. Exhibitors may enter two items per class.
2. All exhibits should be brought on white disposable plates. Exhibits in pans will not be accepted.
3. Breads are to be entered as a loaf unless otherwise specified.
4. Standard size loaf pans are to be used for breads (Approximately 4 1/2" x 8" x 3").
5. Artisan Yeast Breads are not required to be baked in a loaf pan.
6. Submit recipe on 3" x 5" card (for judge's use only.)
7. Only a portion of all baked goods exhibits will be kept for display. The remainder may be claimed by the exhibitor following judging.

**THE JUDGE WILL CONSIDER BAKED ENTRIES ON A BASIS OF:**

- General Appearance
- Color
- Crust or Outer Covering
- Shape and Volume
- Texture
- Crumb (moist or dry)
- Consistency
- Tenderness
- Flavor

CLASS 37 JR: White Bread  
CLASS 38 SR: White Bread  
CLASS 39 PR: White Bread  
CLASS 40 JR: Whole Wheat Bread  
CLASS 41 SR: Whole Wheat Bread  
CLASS 42 PR: Whole Wheat Bread  
CLASS 43 JR: Yeast Batter Bread  
CLASS 44 SR: Yeast Batter Bread  
CLASS 45 PR: Yeast Batter Bread  
CLASS 46 JR: Coffee Cake  
CLASS 47 SR: Coffee Cake  
CLASS 48 PR: Coffee Cake  
CLASS 49 JR: Any Other not listed  
CLASS 50 SR: Any Other not listed  
CLASS 51 PR: Any Other not listed  
CLASS 52 JR: Bread Machine Bread  
CLASS 53 SR: Bread Machine Bread  
CLASS 54 PR: Bread Machine Bread  
CLASS 55 JR: Artisan Bread  
CLASS 56 SR: Artisan Bread  
CLASS 57 PR: Artisan Bread



### GLUTEN-FREE BREAD

CLASS 58 JR: Gluten-Free Bread  
CLASS 59 SR: Gluten-Free Bread  
CLASS 60 PR: Gluten Free Bread



### PIES & TARTS

CLASS 70 JR: Apple Pie  
CLASS 71 SR: Apple Pie  
CLASS 72 PR: Apple Pie  
CLASS 73 JR: Cherry Pie  
CLASS 74 SR: Cherry Pie  
CLASS 75 PR: Cherry Pie  
CLASS 76 JR: Peach Pie  
CLASS 77 SR: Peach Pie  
CLASS 78 PR: Peach Pie



### PRODUCT STANDARDS FOR BAKED GOODS

Quick Bread should be even or slightly rounded, golden brown crust, equally light throughout. Texture should have a fine even grain, not crumbly. Flavor should be characteristic of ingredients. Any nuts or fruits should be uniformly distributed.

Yeast Bread should have a uniform golden crust, a smooth, well-rounded top, slice easily, and hold shape. Texture should be moderately fine, even grained, free from large air bubbles and well-baked. The flavor should be pleasant, with a bland nut-like taste.

Coffee Cakes should be well-baked and browned, not doughy, crumbly, or drippy. If dough swirls, it should have a clean cut design. Icing should enhance appearance. Flavor of topping should complement or be a pleasant contrast to flavor of dough.

Cakes should have a neat appearance. Texture should be consistent with recipe and ingredients used with flavor well-blended and pleasant to the taste.

CLASS 79 JR: Berry Pie

CLASS 80 SR: Berry Pie

CLASS 81 PR: Berry Pie

CLASS 82 JR: Rhubarb Pie

CLASS 83 SR: Rhubarb Pie

CLASS 84 PR: Rhubarb Pie

CLASS 85 JR: Other Pie

CLASS 86 SR: Other Pie

CLASS 87 PR: Other Pie

CLASS 88 JR: Tart (2)

CLASS 89 SR: Tart (2)

CLASS 90 PR: Tart (2)



### CAKES

CLASS 100 JR: Pound Cake

CLASS 101 SR: Pound Cake

CLASS 102 PR: Pound Cake

CLASS 103 JR: Sponge Cake

CLASS 104 SR: Sponge Cake

CLASS 105 PR: Sponge Cake

CLASS 106 JR: White Cake

CLASS 107 SR: White Cake

CLASS 108 PR: White Cake

CLASS 109 JR: Bundt Cake

CLASS 110 SR: Bundt Cake

CLASS 111 PR: Bundt Cake

CLASS 112 JR: Chocolate Cake

CLASS 113 SR: Chocolate Cake

CLASS 114 PR: Chocolate Cake

CLASS 115 JR: Cupcakes (4)

CLASS 116 SR: Cupcakes (4)

CLASS 117 PR: Cupcakes (4)

CLASS 118 JR: Any Other Cake Not Listed

CLASS 119SR: Any Other Cake Not Listed

CLASS 120 PR: Any Other Cake Not Listed



### GLUTEN-FREE CAKE

CLASS 121 JR: Gluten-Free Cake

CLASS 122 SR: Gluten-Free Cake

CLASS 123 PR: Gluten Free Cake



#### PIES & TARTS EXHIBIT RULES

1. Pies and tarts that require refrigeration for food safety, such as (cheese, cream, custard, meringue, pecan or pumpkin) will not be accepted.
2. Pies must be exhibited in a disposable aluminum pie pan.
3. Pie pan should be 9" or 10" diameter in size.
4. Tart pans should be used to make a tart.
5. Two tarts from the same recipe should be entered.



#### CAKE EXHIBIT RULES

1. Cake pans are not allowed.
2. Cakes must be unfrosted.
3. No mixes.
4. Cakes must be on disposable plates or cardboard.
5. Cake should not be larger than 9" Round or 9" x 9" Square.
6. Cheesecakes are not allowed

**COOKIES**

CLASS 133 JR: Bar, Cookie  
CLASS 134 SR: Bar, Cookie  
CLASS 135 PR: Bar, Cookie  
CLASS 136 JR: Rolled, Cookie  
CLASS 137 SR: Rolled, Cookie  
CLASS 138 PR: Rolled, Cookie  
CLASS 139 JR: Dropped, Cookie  
CLASS 140 SR: Dropped, Cookie  
CLASS 141 PR: Dropped, Cookie  
CLASS 142 JR: Refrigerator, Cookie  
CLASS 143 SR: Refrigerator, Cookie  
CLASS 144 PR: Refrigerator, Cookie  
CLASS 145 JR: Molded, Cookie  
CLASS 146 SR: Molded, Cookie  
CLASS 147 PR: Molded, Cookie  
CLASS 148 JR: Brownies, Cookie  
CLASS 149 SR: Brownies, Cookie  
CLASS 150 PR: Brownies, Cookie  
CLASS 151 JR: Pressed, Cookie  
CLASS 152 SR: Pressed, Cookie  
CLASS 153 PR: Pressed, Cookie  
CLASS 154 JR: Any Other Cookie Not Listed  
CLASS 155 SR: Any Other Cookie Not Listed  
CLASS 156 PR: Any Other Cookie Not Listed  
CLASS 157 JR: No Bake Cookies  
CLASS 158 SR: No Bake Cookies  
CLASS 159 PR: No Bake Cookies

**GLUTEN-FREE COOKIE**

CLASS 160 JR: Gluten-Free Cookie  
CLASS 161 SR: Gluten-Free Cookie  
CLASS 162 PR: Gluten-Free Cookie

**COOKIE EXHIBIT RULES**

1. Exhibit to consist of four (4) cookies.

**COOKIE TYPES DEFINED**

- Drop Cookies – Dough is dropped by teaspoon onto cookie sheet, not flattened.
- Molded Cookies – Dough is rolled into balls or thin pencil-shaped rolls between hands. Some cookies are then flattened with the bottom of a glass, or crisscrossed with the tines of a fork, or pressed down with a thumb, or pressed into a cookie mold for shaping, or stamped.
- Refrigerator Cookies – Dough is molded into rolls, wrapped, chilled thoroughly in the refrigerator, and then cut into thin slices for baking.
- Rolled Cookies – Dough is chilled, rolled out on a board and then cut into desired shapes with cutters or pattern, i.e. Springerle.
- Pressed Cookies – Dough is forced through a cookie press into desired shapes. An example of a pressed cookie is Spritz.
- Brownies – Moist dough is poured into a pan, baked, cooled and cut into bars.
- Bar Cookies – Stiff dough is spread evenly into pan, baked, cooled and cut into bars or diamonds.

## DIVISION - FOOD PRESERVATION



### CANNED PRODUCTS

- CLASS 172 JR: Peaches
- CLASS 173 SR: Peaches
- CLASS 174 PR: Peaches
- CLASS 175 JR: Pears
- CLASS 176 SR: Pears
- CLASS 177 PR: Pears
- CLASS 178 JR: Tomatoes, sauce or paste
- CLASS 179 SR: Tomatoes, sauce or paste
- CLASS 180 PR: Tomatoes, sauce or paste
- CLASS 181 JR: Tomatoes, whole or stewed
- CLASS 182 SR: Tomatoes, whole or stewed
- CLASS 183 PR: Tomatoes, whole or stewed
- CLASS 184 JR: Miscellaneous, any other fruit not listed (apples, cherries, apricots, etc.)
- CLASS 185 SR: Miscellaneous, any other fruit not listed (apples, cherries, apricots, etc.)
- CLASS 186 PR: Miscellaneous, any other fruit not listed (apples, cherries, apricots, etc.)
- CLASS 187 JR: Fruit Based Salsa
- CLASS 188 SR: Fruit Based Salsa
- CLASS 189 PR: Fruit Based Salsa
- CLASS 190 JR: Beans (green, yellow, lima, pinto)
- CLASS 191 SR: Beans (green, yellow, lima, pinto)
- CLASS 192 PR: Beans (green, yellow, lima, pinto)
- CLASS 193 JR: Corn
- CLASS 194 SR: Corn
- CLASS 195 PR: Corn
- CLASS 196 JR: Miscellaneous, any other vegetable not listed, (carrots, beets, etc.)
- CLASS 197 SR: Miscellaneous, any other vegetable not listed (carrots, beets, etc.)
- CLASS 198 PR: Miscellaneous, any other vegetable not listed (carrots, beets, etc.)
- CLASS 199 JR: Vegetable Based Salsa
- CLASS 200 SR: Vegetable Based Salsa
- CLASS 201 PR: Vegetable Based Salsa



Canned Foods will be judged on:

1. Pack – Full, attractive, yet practical
2. Liquid – Covers the top of fruits and vegetables; adequate head space.
3. Color – Natural color, not faded or unnaturally light.
4. Quality of product – Distinct, uniform pieces, well-prepared, firm.
5. Appearance of container – Standard brand-name glass jar; clean; suitable; rings and lids with ring easily removable and clean under ring; clear, neat label.
6. Technique – USDA approved safe methods, adjusted for altitude, approved pack, and having acidity for safety.
7. Label – Name of product; style of pack; date canned; method/equipment used (dial or weighted gauge); processing time; altitude, pounds of pressure.
8. Recipe – 3” x 5” card attached to jar by rubber band through hole punched in upper left hand corner of card. Recipe card is for judge’s use only.



Label Examples:	
Red Haven Sliced Peaches in Light Syrup Raw Pack August 24, 2025 Boiling Water Canner Processed 40 Minutes So Easy to Preserve pg. 44-45	Canned Green Beans Hot Pack August 30, 2025 Pressure Canned, Dial Gauge Processed 25 min. at 13 p.s.i Ball Blue Book of Preserving pg. 20

**PICKLED PRODUCTS**

- CLASS 211 JR: Bread & Butter Pickles  
 CLASS 212 SR: Bread & Butter Pickles  
 CLASS 213 PR: Bread & Butter Pickles  
 CLASS 214 JR: Dill Pickles  
 CLASS 215 SR: Dill Pickles  
 CLASS 216 PR: Dill Pickles  
 CLASS 217 JR: Any other cucumber pickles not listed (i.e. sweet, mixed, etc.)  
 CLASS 218 SR: Any other cucumber pickles not listed (i.e. sweet, mixed, etc.)  
 CLASS 219 PR: Any other cucumber pickles not listed (i.e. sweet, mixed, etc.)  
 CLASS 220 JR: Pickled Beets  
 CLASS 221 SR: Pickled Beets  
 CLASS 222 PR: Pickled Beets  
 CLASS 223 JR: Sauerkraut  
 CLASS 224 SR: Sauerkraut  
 CLASS 225 PR: Sauerkraut  
 CLASS 226 JR: Any other pickled vegetable not listed (zucchini, cauliflower, peppers, etc.)  
 CLASS 227 SR: Any other pickled vegetable not listed (zucchini, cauliflower, peppers, etc.)  
 CLASS 228 PR: Any other pickled vegetable not listed (zucchini, cauliflower, peppers, etc.)  
 CLASS 229 JR: Spiced Fruit  
 CLASS 230 SR: Spiced Fruit  
 CLASS 231 PR: Spiced Fruit  
 CLASS 232 JR: Any other pickled fruit not listed (watermelon, etc.)  
 CLASS 233 SR: Any other pickled fruit not listed (watermelon, etc.)  
 CLASS 234 PR: Any other pickled fruit not listed (watermelon, etc.)

**EXHIBIT RULES FOR FOOD PRESERVATION**

1. Exhibitors may enter two items per class.
2. Recipes are required for canned and dried products and must include recipe source. Recipes MUST be put on 3" x 5" cards and be attached to the jar.
3. All canned products must be exhibited in standard brand-name clear glass canning jars in good condition (no mayonnaise jars, etc.). The standard brand name such as Ball or Kerr, imprinted on the side of the jar identifies a standard jar.
4. Use two-piece lids. Remove the screw band for storage, but put a clean screw band on the jar to bring it to the Fair.
5. The exhibit must be canned after the last Fair of the previous year (July 31) by the person in whose name it is entered.
6. All exhibits must be labeled properly. Please do not put your name on the label. Unlabeled entries will not be judged. Secure label one inch from the bottom of the jar.
7. Label must provide the following information: (See example below)
  - Name and variety of product
  - Method of preparation (raw or hot pack)
  - Method of processing (water bath, pressure canner – indicate weighted or dial gauge; dried oven or dehydrator)
  - Processing time, altitude and pounds of pressure (p.s.i.)
  - Date canned or dried
  - Recipe source and page number
8. Decorative storage containers/jars, which have a rubber seal, are not acceptable for canning exhibits.
9. No decorations on jars, i.e. lace or fabric on jar lid. Jars should be clean, dry and rings easily removed by judge. Jellies/Jams must be exhibited in an 8 oz. jar.
10. Any jars showing leaks or spoilage will not be judged.
11. Use appropriate headspace as called for in recipe directions. Liquid should cover the solids in the jar.
12. Sticky or dusty jars and jars with signs of old labels will be quickly eliminated.
13. The judge may open and taste jars of jellies, jams, preserves, and/or pickles at their discretion.
14. Canned foods (vegetables and fruits) may be opened in determining the pressure seal quality of the product. Jars that are opened during judging will be marked by the judge and should not be eaten when the Fair is over.

**JELLIES, JAMS, PRESERVES**

- CLASS 244 JR: Grape Jelly  
CLASS 245 SR: Grape Jelly  
CLASS 246 PR: Grape Jelly  
CLASS 247 JR: Plum Jelly  
CLASS 248 SR: Plum Jelly  
CLASS 249 PR: Plum Jelly  
CLASS 250 JR: Any other kind of jelly not listed (peach, apple, cherry, berry, pepper, etc.)  
CLASS 251 SR: Any other kind of jelly not listed (peach, apple, cherry, berry, pepper, etc.)  
CLASS 252 PR: Any other kind of jelly not listed (peach, apple, cherry, berry, pepper, etc.)  
CLASS 253 JR: Cherry Jam  
CLASS 254 SR: Cherry Jam  
CLASS 255 PR: Cherry Jam  
CLASS 256 JR: Peach or Apricot Jam  
CLASS 257 SR: Peach or Apricot Jam  
CLASS 258 PR: Peach or Apricot Jam  
CLASS 259 JR: Raspberry Jam  
CLASS 260 SR: Raspberry Jam  
CLASS 261 PR: Raspberry Jam  
CLASS 262 JR: Strawberry Jam  
CLASS 263 SR: Strawberry Jam  
CLASS 264 PR: Strawberry Jam  
CLASS 265 JR: Any Other Kind of Jam not listed  
CLASS 266 SR: Any Other Kind of Jam not listed  
CLASS 267 PR: Any Other Kind of Jam not listed  
CLASS 268 JR: Preserve, Butter, Marmalade, Conserve, any kind  
CLASS 269 SR: Preserve, Butter, Marmalade, Conserve, any kind  
CLASS 270 PR: Preserve, Butter, Marmalade, Conserve, any kind  
CLASS 271 JR: Fruit Syrup  
CLASS 272 SR: Fruit Syrup  
CLASS 273 PR: Fruit Syrup

**FOOD SAFETY GUIDELINES**

1. All entries must be canned or dried according to the most recent research based USDA recommendations for high altitude area. Check with your local CSU Extension Office prior to canning for recent USDA recommendations and adjustments needed for high altitude.
2. Canning methods and processing times from Ball, Kerr or other publications are considered secondary to USDA recommendations. Always use USDA processing times over other sources. Be sure to make adjustments in processing times.
3. Processes that are unacceptable and unsafe include: open kettle processing; oven canning, inversion sealing; paraffin sealing, microwave canning, water bath canning of low acid products (vegetables require pressure canning); sundried jerky and meat jerky dried from unsafe meats.
4. CSU e-coli safe method must be used in jerky exhibits (Fact Sheet #9.311)
5. Jerky exhibits MUST include recipe for e-coli safe methods (pre-heat method prior to drying). Recipes MUST be put on 3 x 5" cards and be attached to exhibit.
6. It is MANDATORY that a copy of the test results for Chronic Wasting Disease be included if Deer and Elk meat are used in Jerky recipes



## DRIED PRODUCTS

- CLASS 282 JR: Fruit, 6 pieces of one kind
- CLASS 283 SR: Fruit, 6 pieces of one kind
- CLASS 284 PR: Fruit, 6 pieces of one kind
- CLASS 285 JR: Jerky, 3 pieces with recipe
- CLASS 286 SR: Jerky, 3 pieces with recipe
- CLASS 287 PR: Jerky, 3 pieces with recipe
- CLASS 288 JR: Fruit Leather, 3 pieces
- CLASS 289 SR: Fruit Leather, 3 pieces
- CLASS 290 PR: Fruit Leather, 3 pieces

- CLASS 291 JR: Vegetable, 1/2 Cup of one kind
- CLASS 292 SR: Vegetable, 1/2 Cup of one kind
- CLASS 293 PR: Vegetable, 1/2 Cup of one kind
- CLASS 294 JR: Any other dried food product not listed (herbs, seeds, etc.), 1/2 cup
- CLASS 295 SR: Any other dried food product not listed (herbs, seeds, etc.) 1/2 cup
- CLASS 296 PR: Any other dried food product not listed (herbs, seeds, etc.), 1/2 cup



## DIVISION - CANDY

- CLASS 305 JR: Fudge, Chocolate
- CLASS 306 SR: Fudge, Chocolate
- CLASS 307 PR: Fudge, Chocolate
- CLASS 308 JR: Fudge, Any Other
- CLASS 309 SR: Fudge, Any Other
- CLASS 310 PR: Fudge, Any Other
- CLASS 311 JR: Brittle, Nut
- CLASS 312 SR: Brittle, Nut
- CLASS 313 PR: Brittle, Nut
- CLASS 314 JR: Brittle, Any Other
- CLASS 315 SR: Brittle, Any Other
- CLASS 316 PR: Brittle, Any Other
- CLASS 317 JR: Divinity
- CLASS 318 SR: Divinity
- CLASS 319 PR: Divinity
- CLASS 320 JR: Hard Candy (suckers, etc.)
- CLASS 321 SR: Hard Candy (suckers, etc.)
- CLASS 322 PR: Hard Candy (suckers, etc.)
- CLASS 323 JR: Caramel Candy
- CLASS 324 SR: Caramel Candy
- CLASS 325 PR: Caramel Candy
- CLASS 326 JR: Candy, Any Other
- CLASS 327 SR: Candy, Any Other
- CLASS 328 PR: Candy, Any Other



## EXHIBIT RULES

1. Six (6) pieces of 1" candy
2. Display on paper plate inside zip lock bag.
3. Candy requiring refrigeration will not be accepted.

The judge will consider candy entries on the basis of:	
Appearance	Uniform in size of pieces, not too large or too small.
Texture	Smooth creamy, no sugar crystals. Soft, but firm enough to handle
Color	Natural, avoid excess artificial coloring
Flavor	Characteristic of type. Not over flavored, no scorch taste, something more than sweetness.