

2021 EXHIBITOR GUIDEBOOK FOODS DEPARTMENT



2021 CENTRAL WASHINGTON STATE FAIR

FOODS DEPARTMENT

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**Click Here For:
GENERAL EXHIBITS ENTRY FORM**

**Click Here For:
GENERAL EXHIBITS
TAKE IN DATES**

2021 CENTRAL WASHINGTON STATE FAIR

ADMISSION INFORMATION

SEPTEMBER 24 – OCTOBER 3, 2021

GATE HOURS

Fri. Sept. 24 th :	12:00PM – 11:00PM
Sat. Sept. 25 th :	11:00AM – 11:00PM
Sun. Sept. 26 th :	11:00AM – 10:00PM
Mon. Sept. 27 th - Thur., Sept 30 th :	12:00PM – 10:00PM
Fri. Oct. 1 st :	12:00PM – 11:00PM
Sat. Oct. 2 nd :	11:00AM – 11:00PM
Sun. Oct. 3 rd :	11:00AM – 9:00PM

Kiddy Land will be open on Tues., Wed, & Thurs. at 1PM. Major rides will open @ 3PM. The rest of the day's opening will be noon

BUILDING HOURS

- ❖ Livestock Barns, Valley Building, Ag Building, Modern Living Building, Expo Building & Washington Building all close one (1) hour prior to Fair Closing, except for the last Sunday when all buildings close at Fair End.

FAIRGROUNDS INFORMATION

Location: 1301 S. Fair Ave.
Yakima, WA 98901
Phone: 509-248-7160
Fax: 509-248-8093

Email: agdept@fairfun.com
Website: www.fairfun.com

IMPORTANT INFORMATION

By submitting an entry into the Fair, exhibitors agree to abide by all the rules, regulations, and entry requirements of the Fair and of the department(s) to which they are submitting their entries.

It is important that exhibitors read and be familiar with the rules in this book, as well as:

**Central Washington State Fair
RULES AND REGULATIONS**

PASSES

General Exhibits:

Exhibitors in Open/Youth Home Arts, Floriculture, Valley Produce, & 4-H General: Processing Fee of \$10.00 will be charged. One (1) pass will be assigned to each exhibitor that pays the \$10.00 fee. For the \$10.00 fee, exhibitors may enter as many exhibits as they wish within the Modern Living Building (Foods, Threads, Crafts). Ag Building, you may enter as many as you wish in Valley Produce and Floriculture. Please see Photo and Fine Arts for their fees. No cross over between buildings. The Livestock Department is not included in this program.

GATE ADMISSION & PARKING

Adults – Weekdays	\$14.50
Adults – Week Ends	\$16.00
Seniors (65 years & Up)	\$11.50
Children (6-12 years)	\$9.50
Children 5 & Under, accompanied by adult	FREE
Parking (per carload)	\$10.00

**DISCOUNT DAYS,
PROMOTIONS, & DEALS**

2021 CENTRAL WASHINGTON STATE FAIR

FOODS DEPARTMENT

FOODS DEPARTMENT

SUPERINTENDENT: Denise Ball @ 509-966-7894 or via email at desi47@charter.net

RECEIVING and ENTRY FORM DUE:

Food Preservation: Friday, September 10th, 12:00pm – 5:30pm
Saturday, September 11th, 11:00am – 4:00pm

Baked Goods: Monday, September 20th, 12:00pm – 5:30pm
Enter through Gate 5 – MLB Annex Only

JUDGING: Items will be judged and may be displayed during Fair (depends on space & refrigeration needs).

SYSTEM OF JUDGING: Danish

PROCESSING FEE: \$10.00 will be charged. One (1) pass will be assigned to each exhibitor who pays the \$10.00 fee.

ENTRY LIMIT: Exhibitors may enter as many exhibits as they wish within the Modern Living Building (Foods, Threads, Crafts, Floriculture).

RELEASING:

Tuesday, October 5th, 11:00am to 5:30pm.

Please do not forget this pick-up date!

PREMIUMS: Blue - \$4.00 Red - \$2.00 White - \$0.00

OPEN BAKED FOODS DIVISION 1

Please also read the General Information, Rules and Regulations of the Fair.

- Entries requiring refrigeration will be accepted and judged depending on availability of refrigeration.
- Enter exhibits in disposable containers. We cannot return disposable containers.
- No package mixes allowed in any baked item.
- **Recipes are required to qualify for all premiums. Please include your name on the recipe. Attach recipe to your entry form. Recipes become the property of Central Washington State Fair.**
- Entries must be entered in general classes to be eligible for contests.

* You may enter as many items as you wish, but all must be different recipes and baked by the exhibitor. You must include your recipe with your name on the back of the card for entry to be accepted. Must be entered in general baking classes to be eligible for contests.

Please submit your recipes with your entry (may be written or typed). If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.

OPEN BAKED FOOD CLASSES

1. **Cakes** – Exhibits shall be a whole cake (any size), frosting optional. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry exact description and name of entry. Cheesecake/Cakes requiring refrigeration will be judged but may not be displayed.
2. **Decorated Cakes** – Cakes not cut; judged for decoration only. May use a cake form. If cake bases are over 11"x 15" and the height is over 24", please call to make arrangements with the Superintendent. All cakes will be judged; however, all cakes may not be displayed due to space availability.

- a. Occasional
- b. Specialty
- c. Fair Theme

Scoring:

Frosted Base – Appearance (smooth surface/straight sides)33 points
Difficulty of Technique34 points
Originality33 points

3. **Candy & Confections** – Candy or confection exhibits shall be six (6) pieces. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry form exact description and name of entry.
4. **Cookies** – Six (6) cookies per exhibit are required. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form exact description and name of entry.
5. **Pies & Pastry** – Pie exhibits shall be one whole pie, 6" to 9" in diameter. Chiffon, Cream, Custard, Cream Cheese, or other pies requiring refrigeration will be accepted but may not be displayed. Please use disposable pans; the CWSF will not be responsible for the re-useable containers. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
6. **Quick Breads** – Bread exhibits shall be one (1) loaf, any size. Doughnuts, corn sticks, muffin exhibits shall be six (6). You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
7. **Yeast Breads, Coffeecakes & Rolls** – Bread exhibit shall be one (1) loaf, any size. Roll exhibit shall be six (6) pieces. Coffeecake shall be one (1) whole cake, any size. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
8. **Bread Machine** – Bread/Rolls will be judged on uniformity and taste. You may enter one (1) item in each class. Bread exhibit will be one (1) loaf; rolls will be six (6).
Categories: a) Bread b) Rolls

OPEN BAKED FOODS GLUTEN-FREE DIVISION 2

Classes:

1. **Cakes** – Exhibits shall be a whole cake (any size), frosting optional. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry exact description and name of entry. Cheesecake/Cakes requiring refrigeration will be judged but may not be displayed.
2. **Cookies** – Six (6) cookies per exhibit are required. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form exact description and name of entry.
3. **Pies & Pastry** – Pie exhibits shall be one whole pie, 6" to 9" in diameter. Chiffon, Cream, Custard, Cream Cheese, or other pies requiring refrigeration will be accepted but may not be displayed. Please use disposable pans; the CWSF will not be

responsible for the re-useable containers. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.

4. **Breads** – Bread exhibits shall be one (1) loaf, any size. Doughnuts, corn sticks, muffin, roll exhibits shall be six (6). You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.

OPEN FOOD PRESERVATION DIVISION 4

Please also read the General Information, Rules and Regulations of the Fair.

- All food products must be preserved between September 1, 2020 and September 1, 2021.
- Canned products may be opened at discretion of judges.
- Judges use Ball & Kerr Canning Books & USDA/WSU Bulletins for guidelines. If any other source is used, it must conform to safety standards set by USDA/WSU.
- **If an entry is disqualified, it will be disposed of due to safety factors.**
- All Low-Acid Vegetables, Fish, Meat & Poultry MUST be Pressure Canned.
- All High-Acid Fruits, Pickles, Relishes, Jams or Jelly products, and some Tomato products (those not requiring pressure canning) can be boiling water bath (except for freezer Jams & Jellies).
- Process all Jam & Jelly products in a boiling water bath for 10 minutes or put into sterilized jars and process 5 minutes.
- All entries MUST have a complete label indicating product name, method of pack (hot or cold), processing method, number of pounds plus processing time and elevation at which it was processed. Dried Foods must have a label indicating product name, pretreatment (if no pretreatment, state so on label), drying method (sun, oven, dehydrator), and date dried. **Form for Information Labels will be provided on Receiving Day: Please fill out and attach to entry form, as required by CWSF.**

Examples of Information Needed:

- | | |
|---|--|
| <p>A) Peaches
Raw / Cold Pack
Boiling Water Bath
30 minutes – Ball Book
August 14, 2021
Elevation 1,500 feet</p> | <p>B) Mexican Tomato Sauce
Hot Pack
Ext. Book PNW 300
March 25, 2021
Elevation 950 feet</p> |
| <p>C) Strawberry Jam
Boiling Water Bath
5 minutes – Ball Book
July 10, 2020
Elevation 1,750 feet</p> | <p>D) Pears, Dried
No Pretreatment
Sun Dried
USDA/WSU Bulletin
September 2, 2020</p> |

Requirements:

- **All jars must be clean, clear and Ball or Kerr canning jars.** Product must be in 4 oz., ½ pint, 1 pint, 12 oz., or quart size jars only. All dried food **MUST** be in zip-lock baggies.
- Any unsealed jar, or seal that pops open during judging, will be disqualified. Dirty, cracked, or sticky jars will also be disqualified.
- For Contests: Complete recipes are required. Staple recipe to entry form, as required by CWSF.

Recipes must be submitted with your entry (may be written or typed). If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.

FOOD PRESERVATION

Circle all that apply.

- | | |
|--|---|
| <p>Class: 1 Fruit/Fruit Sauce
3 Tomatoes/Tomato Products
5 Low Acid Foods
7 Meat / Fish</p> | <p>2 Fruit Juice/Syrups
4 Pickles/Relishes
6 Jams/Jelly
8 Dried Foods</p> |
|--|---|

If yes, please describe:

Pre-Treatment: No Yes

Pack: Raw/Cold Hot Pack

Process: Dried in Dehydrator Dried in Sun Boiling Water Bath Pressure

Elevation _____ Minutes _____ Lbs. Pressure _____

According to: Blue Book USDA/WSU Bulletin

EXHIBITOR NUMBER: _____

EXHIBIT NUMBER: _____

Please Tape Label on Lower Backside of Canning Jar.

OPEN FOOD PRESERVATION CLASSES

1. **Canned Fruit & Fruit Sauces** – May enter up to eight (8) different items. Must be eight (8) different types, e.g. peaches, pears, etc. not eight (8) different peaches. Must conform to all USDA/WSU guidelines for canning fruits & sauces.
2. **Fruit Juices & Syrups** – May enter up to eight (8) different items. Must be eight (8) different types of juice and/or syrup. Must conform to all USDA/WSU guidelines for canning fruit juices & syrups.
3. **Tomatoes & Tomato Products** – Complete recipe required. May enter up to six (6) different items/types, e.g. salsa, stewed, etc. Must conform to all USDA/WSU guidelines for canning tomatoes or tomato products.
4. **Pickles & Relishes** – Complete recipe required. May enter up to six (6) different items. Must conform to all USDA/WSU guidelines for pickled products.
5. **Low Acid Foods** – **Must be pressure canned.** May enter up to six (6) different items. Must conform to all USDA/WSU guidelines for pressure canning low-acid foods.
6. **Jams, Jellies, Butters, Marmalades, Conserves, Preserves, Freezer Jam/Jelly** – May enter up to ten (10) different items/types. Must conform to all USDA/WSU guidelines for canning jams & jelly products. Must be in 4 oz., ½ pint, 12 oz., or 1 pint approved canning jars. **No Paraffin Accepted.**
7. **Canned Meat/Fish** – May enter up to six (6) different meat/fish. Must conform to all USDA/WSU guidelines for canning meat/fish.
8. **Dried Foods** – Entry requires ½ cup or more of product. Leathers must be two (2) 3"x3" pieces, wrapped in plastic. All entries must be in a zip-lock bag. You may enter up to two (2) different fruits, two (2) different leathers, two (2) different vegetables, two (2) different Herbs, and two (2) different meat/fish. Must conform to all USDA/WSU guidelines for dried foods.

**OPEN CLASS DEPARTMENT
MIX IN A MASON JAR
DIVISION 5**

Classes:

1. Soup Mix
2. Dessert Mix
3. Breakfast Mix
4. Pasta Mix
5. Holiday Mix
6. Drink Mix
7. Other

Prizes: Best of Class Rosettes will be awarded for each class.

Rules:

Show us how you mix it!

- A recipe must be turned in to the clerking staff at time of entry. Please make sure your name is on the back of the recipe card. The recipes become the property the Central Washington State Fair and may be edited, adapted, copyrighted, published, and used by them for publicity, promotion and/or advertising at their discretion without compensation to the contestant.
- Contest will be judged on originality (theme use), and overall appearance (design and layering). Entry will be returned at release time in whole.
- The American System of judging will be used for this contest.
- No entry limits.

**YOUTH BAKED FOODS
DIVISION 6**

Please also read the General Information, Rules and Regulations of the Fair.

- Exhibitor must be **5-18 years of age** to be eligible to enter, with the exception of Food Preservation. Youth exhibitor must be a minimum of **8 years old** to enter any classes in the Youth Food Preservation division.
- Entries requiring refrigeration will be accepted and judged depending on availability of refrigeration.
- Due to health regulations, baked items **WILL NOT** be returned at the end of the Fair. This does not apply to decorated cakes.
- Enter exhibits in disposable containers. We cannot guarantee returns.
- Please include recipe with your name for all baked goods. Recipes become the property of Central Washington State Fair.
- Entries must be entered in general classes to be eligible for contests.
- Best of Show - may be awarded to one outstanding exhibit.
- Best of Class Rosettes may be awarded to individual classes in the Foods Division.

* You may enter as many items as you wish, but all must be different recipes and baked by the exhibitor. Please you must include your recipe with your name on the back of the card for entry to be accepted. Must be entered in general baking classes to be eligible for contests.

Please submit your recipes on the Recipe Form located in this book. If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.

YOUTH BAKED FOOD CLASSES

Classes:

1. Cakes – Exhibits shall be a whole cake (any size) frosting optional. No mixes. You may enter up to 6 different types; all

must be from a different recipe. Must state on entry exact description and name of entry. Cheesecake/Cakes requiring refrigeration will be judged but may not be displayed.

2. Decorated Cakes – Cakes not cut; judged for decoration only. May use a cake form. If cake bases are over 11"x 15" and the height is over 24", please call to make arrangements with the Superintendent. All cakes will be judged; however, all cakes may not be displayed due to space availability.
 - a. Occasional
 - b. Specialty
 - c. Fair Theme

Scoring:

Frosted Base – Appearance (smooth surface, straight sides)33 points
Difficulty of Technique34 points
Originality33 points

3. Candy & Confections – Candy or confection exhibits shall be six (6) pieces. You may enter up to six (6) different types; all must be from a different recipe. Must state on entry form exact description and name of entry.
4. Cookies – Six (6) cookies per exhibit are required. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form exact description and name of entry.
5. Pies & Pastry – Pie exhibits shall be one whole pie, 6" to 9" in diameter. Chiffon, Cream, Custard, Cream Cheese, or other pies requiring refrigeration will be accepted but may not be displayed. Please use disposable pans; the CWSF will not be responsible for the re-useable containers. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description. Apple pies winning blue ribbons will be judged again in the Apple King Apple Pie Contest for an American 1st, 2nd, and 3rd award. A best of class rosette may be given to one blue ribbon winner in this class which is judged by our Food Judges. If the best of class rosette is given to a blue-ribbon apple pie chosen by our food judges, this does not mean that this pie automatically wins the highest Apple King Award.
6. Quick Breads – Bread exhibits shall be one (1) loaf, any size. Doughnuts, corn sticks, muffin exhibits shall be six (6). You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
7. Yeast Breads, Coffeecakes & Rolls – Bread exhibit shall be one (1) loaf, any size. Roll exhibit shall be six (6) pieces. Coffeecake shall be one (1) whole cake, any size. You may enter up to six (6) different types; each must be from a different recipe. Must state on entry form name of entry and exact description.
8. Bread Machine – Bread/Rolls will be judged on uniformity and taste. You may enter one (1) item in each class. Bread exhibit will be one (1) loaf; rolls will be six (6).
 - a. Categories: a) Bread b) Rolls

YOUTH SPECIAL CONTEST DIVISION 7

"Celebrate Together Again" Brownies

Class:

- "Celebrate Together Again" Brownies

Rules:

Bake your favorite brownies and bring seven (7) on a plate. Youth ages 4 to 18 may enter this contest.

The awards will be included with your premium check following fair.

- A recipe must be turned in to the clerking staff at time of entry. Please make sure your name is on the back of the recipe card. The recipes become the property of the Central Washington State Fair and may be edited, adapted, copyrighted, published, and used by them for publicity, promotion and/or advertising at their discretion without compensation to the contestant.
- If recipe is not included item will be disqualified. Recipes must be typed but may be handwritten if writing is legible.
- Contest will be judged on product quality (taste), originality (theme use), and overall appearance (design and plating). Display plate will be returned at release time. The American System of judging will be used for this contest.

YOUTH FOOD PRESERVATION DIVISION 8

Please also read the General Information, Rules and Regulations of the Fair.

- All food products must be preserved between September 1, 2020 and September 1, 2021.
- Exhibitors **8-18 years of age** are eligible to enter this division.
- Canned products may be opened at discretion of judges.
- Judges use 1990 or newer Ball & Kerr Canning Books & USDA/WSU Bulletins for guidelines. If any other source is used, it must conform to safety standards set by USDA/WSU.
- All Low-Acid Vegetables, Fish, Meat & Poultry **MUST** be Pressure Canned.
- All High-Acid Fruits, Pickles, Relishes, Jams or Jelly products, and some Tomato products (those not requiring pressure canning) **must be boiling water bath (except for freezer Jams & Jellies)**.
- Process all Jam & Jelly products in a boiling water bath for 10 minutes or put into sterilized jars and process 5 minutes.
- All entries **MUST** have a complete label indicating product name, method of pack (hot or cold), processing method, number of pounds plus processing time and elevation at which it was processed. Dried Foods must have a label indicating product name, pretreatment (if no pretreatment, state so on label), drying method (sun, oven, dehydrator), and date dried. Entries without form will be disqualified. **Form for Information Labels will be provided on Receiving Day: Please fill out and attach to entry form, as required by CWSF.**

Examples of Information Needed:

- | | |
|---|---|
| B) Peaches
Raw / Cold Pack
Boiling Water Bath
30 minutes – Ball Book
August 14, 2020
Elevation 1,500 feet | B) Mexican Tomato Sauce
Hot Pack
Ext. Book PNW 300
March 25, 2020
Elevation 950 feet |
| D) Strawberry Jam
Boiling Water Bath
5 minutes – Ball Book
July 10, 2020 | D) Pears, Dried
No Pretreatment
Sun Dried
USDA/WSU Bulletin |

Requirements:

- All jars must be clean, clear and Ball or Kerr canning jars.** Product must be in 4 oz., ½ pint, 1 pint, 12 oz., or quart size jars only. All dried food **MUST** be in zip-lock baggies.
- Any unsealed jar, or seal that pops open during judging, will be disqualified. Dirty, cracked, or sticky jars will also be disqualified.
- For Contests: Complete recipes are required. Staple recipe to entry form, as required by CWSF.

Your recipes must be submitted with your entry (may be written or typed). If you choose to use an index card, please make sure your name is on the card and attached to your entry form. All entries & contests require you to submit a recipe. If one is not received, your entry will be disqualified.

FOOD PRESERVATION

Circle all that apply.

- | | |
|-----------------------------------|----------------------|
| Class: 1 Fruit/Fruit Sauce | 2 Fruit Juice/Syrups |
| 3 Tomatoes/Tomato Products | 4 Pickles/Relishes |
| 5 Low Acid Foods | 6 Jams/Jelly |
| 7 Meat / Fish | 8 Dried Foods |

If yes, please describe:

Pre-Treatment: No Yes

Pack: Raw/Cold Hot Pack

Process: Dried in Dehydrator Dried in Sun Boiling Water Bath Pressure

Elevation _____ Minutes _____ Lbs. Pressure _____

According to: Blue Book USDA/WSU Bulletin

EXHIBITOR NUMBER: _____

EXHIBIT NUMBER: _____

Please Tape Label on Lower Backside of Canning Jar.

YOUTH FOOD PRESERVATION CLASSES

Classes:

- Canned Fruit & Fruit Sauces – May enter up to eight (8) different items. Must be eight (8) different types, e.g. peaches, pears, etc. not eight (8) different peaches. Must conform to all USDA/WSU guidelines for canning fruits & sauces.
- Fruit Juices & Syrups – May enter up to eight (8) different items. Must be eight (8) different types of juice and/or syrup. Must conform to all USDA/WSU guidelines for canning fruit juices & syrups.
- Tomatoes & Tomato Products – Complete recipe required. May enter up to six (6) different items/types, e.g. salsa, stewed, etc. Must conform to all USDA/WSU guidelines for canning tomatoes or tomato products.
- Pickles & Relishes – Complete recipe required. May enter up to six (6) different items. Must conform to all USDA/WSU guidelines for pickled products.
- Low Acid Foods – **Must be pressure canned.** May enter up to six (6) different items. Must conform to all USDA/WSU guidelines for pressure canning low-acid foods.
- Jams, Jellies, Butters, Marmalades, Conserves, Preserves, Freezer Jam/Jelly – May enter up to ten (10) different

items/types. Must conform to all USDA/WSU guidelines for canning jams & jelly products. Must be in 4 oz., ½ pint, 12 oz., or 1 pint approved canning jars. **No Paraffin Accepted.**

7. Canned Meat/Fish – May enter up to six (6) different meat/fish. Must conform to all USDA/WSU guidelines for canning meat/fish.
8. Dried Foods – Entry requires ½ cup or more of product. Leathers must be two (2) 3"x3" pieces, wrapped in plastic. All entries must be in a zip-lock bag. You may enter up to two (2) different fruits, two (2) different leathers, two (2) different vegetables, two (2) different Herbs, and two (2) different meat/fish. Must conform to all USDA/WSU guidelines for dried foods.