



2019 Apple Pie Contest Judging Criteria

Appearance

Pre-Slice:

Basic eye appeal. To what extent does the whole pie entice you to want to try it? Is the decoration creative and appetizing?

After Slice:

A single slice unveils the looks and consistency of the filling and crust. Pies should have generous, well distributed fruit as well as, good color and definition.

2. Taste & Texture - Crust and Filling

Crust & Filling:

The judges will evaluate two primary components of a pie – individually and then as a combined entity. These two components are the crust and the filling. They should first each stand on their own merits; and then blend together into a great combination. The judges will evaluate aspects of the crust first, then the filling. Here are some aspects they will consider:

Flavor:

Nice aroma.

Pleasant, uniform flavors. All ingredients taste fresh and are well balanced. A complimentary use of spices and seasonings that is not overpowering. Generally, crust has a pleasant, mild flavor that complements the filling. However, in some specialty pies, the crust may be used to help create flavor accents.

Mouth feel:

Smooth, uniform liquids, moderately viscous, with no chalky, gritty, pasty textures. Fruit should be well distributed, have good definition and be firm, but not overly crisp. Pastry crust should be flaky and melt in your mouth, should not be greasy or oily.

Crust Consistency:

Pastry crusts should be flaky and delicate, but not fall apart too easily. They should melt in your mouth with a mild, pleasant taste that complements the filling. They should be a light golden color, baked throughout and an even thickness across the side and bottom. The crimp should seal thoroughly all the way around the pie.

Aftertaste:

Generally, most crusts should have very subtle aftertastes. Aftertastes may vary widely in fillings, however, the important aspect of an aftertaste in pie tasting is whether it is unpleasant and for how long it lingers.

3. Overall Flavor/Taste

This is the judges' final chance to rate the pie overall. What makes a good pie? Here is a brief guideline for what traditional wisdom makes a good pie...

Crust:

Flaky, melt in your mouth consistency that has a mild, pleasant flavor and is baked evenly throughout to a light golden color. The crust should have a tight seal around the edges.

Filling:

Smooth uniform components with pleasant aroma and flavor which matches the advertised flavor, appealing color, and a nice aftertaste. Fruit used in quality pies should be well defined; good size, evenly distributed and have a firm, but not overly crisp, texture.