

Introduction



2007 ACMC Competition Rules

Milwaukee, Wisconsin

July 12-14, 2007

Sponsored by:
American Association of Meat Processors
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⇒ The American Cured Meat Championships Competition Rules are updated annually. Please read *all Rules* applying to products you wish to enter. Major and minor changes have been made.

Your product may be disqualified if all rules are not followed.

⇒ This set of 2007 Rules will apply *only* to the July 12-14, 2007, American Cured Meat Championships in Milwaukee, Wisconsin. Be sure to refer to current rules for future years.

⇒ This Rule Book and more information about the American Cured Meat Championships can be found at www.aamp.com.



THE HISTORY OF ACMC:

www.aamp.com/meetings/ACMC.asp

Scroll down page for the Classes of Entries and these other links:

THE EVALUATION OF PROCESSED MEATS:

www.aamp.com/meetings/documents/EvaluationofProcessedMeats.pdf

2007 ACMC Coordinator, Technical Advisors and Judges:

www.aamp.com/meetings/2007ACMClist.asp

2007 ACMC Rule Booklet:

www.aamp.com/meetings/documents/ACMC2007RuleBook.pdf

2007 ACMC Pre-Registration Form:

www.aamp.com/meetings/documents/2007ACMCPreregistrationForm.pdf

**AMERICAN CURED MEAT CHAMPIONSHIPS
2007 Rules**

ELIGIBILITY

Competition is open to all meat/food processors who are:

1.) members of the American Association of Meat Processors who cure and/or smoke hams, bacon, turkey, manufacture sausage, ring bologna, large diameter luncheon meat, jerky, meat snack sticks, dried beef, etc. 2.) registered as an attendee at the American Convention of Meat Processors with payment of full Operator Registration (no One-Day Registrations will be allowed).

CLASSES OF ENTRIES

There will be 26 classes of products for the 2007 competition. The Regional Class Product (a product typical of the area of the convention location) will be Bratwurst – Cured, Smoked and Cooked. Following is a list of the categories for this year's competition:

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GENERAL REQUIREMENTS

Each member firm is limited to one typical production item entry in each class. All entries must be manufactured in the plant of the entrant, must be entered whole, and their dues in the Association must be current. It is the exhibitor's responsibility to specify on the entry blank the class in which their entry belongs. In the event that any class fails to show at least ten entries in two consecutive years, the class may be eliminated the following year. Consideration for reinstatement of a class will require a petition by five or more eligible firms.

REMOVAL OF IDENTIFYING MARKS

Exhibitors are required to remove all identification marks branded or stamped on entries; any such marks found on any entry will be removed at the Registration Desk.

TRICHINA CONTROL

All pork products entered in the contest shall be subjected to one of the methods of eliminating trichina specified in Section 318.10 of the Federal Meat Inspection Regulations (copies available upon request).

FSIS COMPLIANCE GUIDELINES

All appropriate products shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality Performance Standards.

WINNERS

The entry scoring the highest number of points in each class shall be declared Grand Champion; the entry scoring the next highest number of points in each class shall be the Reserve Grand Champion; the entry scoring the third highest number of points in each class shall be the Champion and the entry scoring the fourth highest number of points in each class shall be the Reserve Champion. THE NUMBER OF AWARDS PER CLASS IS BASED ON THE FOLLOWING: Nine or less entries per class will constitute two (2) awards; ten to fourteen entries, three (3) awards; fifteen or more entries, four (4) awards.

RECORDS

The Association shall retain in its files for three years copies of the top four scorecards of the cured meat products entered in the show.

REGISTRATION

ACMC meat products shall be registered by completing an ACMC pre-registration or on-site registration form. The registration shall be handled exclusively by the Association staff or assisting personnel and shall not be performed by any of the contest judges. In addition to the appropriate convention registration fees (advanced or on-site), an ACMC registration fee of **\$20.00** shall be paid for each PRE-REGISTERED cured meat product. There will be no refunds on Pre-Registered Products. Products REGISTERED ON-SITE will require a **\$30.00** ACMC registration fee for each product.

Entries in the American Cured Meat Championships will be accepted for registration only on **Thursday, July 12**, the opening day of the convention, from **8:00 A.M. to 2:00 P.M.** **PLEASE NOTE:** At Registration, it is the responsibility of the processor to submit all required accompanying paperwork and information with their products. Entries may be disqualified that are not entered properly. It is also the burden of the processor to be sure that weight requirements are met, including minimum and maximum weight restrictions, and to make sure that each product is entered in its proper class.

REGISTRATION OF ENTRIES WHEN OWNER DOES NOT ATTEND CONVENTION

No mail entries will be accepted. Member operators who cannot attend the convention may enter cured meat products in the contest by sending them with someone else, provided that person assumes responsibility for the entries. **The absent member operator will be required to pay the full Convention Registration fee (advanced or on-site) in addition to the product registration fee of \$20.00 per product in advance or \$30.00 per product on-site.** The absent operator must also submit in advance or with the product a signed form stating that they have read the rules of the competition and are in compliance with them.

TAGGING

Each cured meat product shall be tagged and coded in such a way that its identity will remain unknown to anyone having anything to do with the judging, scoring and handling of the products with the exception of the members of the Association staff or those designated to handle registrations.

JUDGING

The judging of the different entries in the show shall be divided between the judges in accordance with their areas of special interest and qualifications so that the judging work load will be shared equitably. Except for special cases, judging of each entry shall be done by one judge who is responsible for the entries in that class. It is the responsibility of the judges to disqualify any entry which does not meet any of the rules or requirements of the show, and to notify the on-site Technical Advisor. The judges shall be discretionary and have the right to refuse to taste a product that may cause food safety issues. If any entry appears to be exhibited in the wrong class, the judges shall disqualify it. No refunds will be issued for disqualified products. The judges shall refrain from discussing disqualified products during the Awards Session. Decisions of the judges shall be final. After the judging is finished, there should not be any reevaluation made unless to break a tie. If a reevaluation is necessary, a new sample shall be judged.

STANDARDS OF EVALUATION

Since judges may be changed from year to year and there may be considerable difference of opinion as to the characteristics of the ideal or average product, entries shall be judged according to the standards given in these rules and the Product Evaluation Guidelines provided by AAMP.

REFRIGERATION

Sometimes operators who bring product entries for the show request the use of refrigerated space to keep products cold. Although the Association cannot assume responsibility for providing refrigeration, when possible it will try to make arrangements for storage of products.

RELEASING THE CURED MEAT PRODUCTS AND SCORECARDS

The cured meat products in the show may be picked up only at the time and place specified in the convention program. **Products will not be released without the authorized claim check.** Product containers will not be allowed in the judging area before, during or after the show. Cured meat products remaining in the pickup area after the announced deadline will become the property of show management. This year, remaining items are scheduled to be donated to America's Second Harvest.

All products will have a scorecard attached so that the owner will be informed of the score attained by his entries. **In the event that scorecards are not picked up during the specified timeframe, a specific request for their return will need to be made following convention. A \$15.00 Postage and Handling charge will apply.**

RESPONSIBILITY

Although the American Association of Meat Processors will exercise every reasonable precaution to protect and safeguard all cured meat product entries, it does not assume responsibility for the entries. All cured meat products are entered solely at the risk of the exhibitor.

LIABILITY FOR PRODUCTS

Liability for entered products rests solely with the exhibitor. The American Association of Meat Processors assumes no responsibility for sickness, illness, disease, infection, malady or other affliction caused by the ingestion, handling or cooking of products entered in the American Cured Meat Championships.

CONDITIONS AND VIOLATION OF RULES

Plaques, trophies, certificates or other awards presented for participation in the competition may not be duplicated, reproduced, copied or otherwise imitated, either in part or in whole, without the express written permission of the American Association of Meat Processors. An entrant with multiple production locations may only display competition awards in the facility which actually produced the winning product. Specifically, entrants with multiple production operations shall not promote or identify any operation as having won an award except for the physical plant which manufactured the product.

In no case shall a privately labeled product, manufactured by one firm and sold under a second firm's name, be permitted in the competition. Products must be typical of those produced by entrants.

Violations of these rules may be cause for awards to be withdrawn from designated winners, and the sponsor shall consider action to prohibit violators or violating firms from future competitions. It shall be the responsibility of any firm determined to have entered the competition in violation of established rules to return any award or awards won to the sponsor within 10 days of notification and to immediately refrain from or curtail advertising or promotion referencing either the award or the competition.

Advertising and/or promotion of awards in the competition shall be truthful and accurate and may not be in any way misrepresentative to the consumer or buyers of the product, or other products manufactured or merchandised by the entrant.

SHOW MANAGEMENT

The ACMC Technical Advisors and AAMP Staff shall have full power to interpret, extend or amend these rules at any time as conditions may arise which may warrant changes for the good of the entrants.

THE CLARENCE KNEBEL

BEST OF SHOW MEMORIAL AWARD

will be presented at the 2007 ACMC Awards Session in Milwaukee, Wisconsin. This award is a tribute to Clarence Knebel who hailed from Wisconsin and was well known and respected among meat industry colleagues. This award will honor the "best of the best" product, which will be chosen from the award-winning products entered in this year's competition.



The 2007 **American Cured Meat Championships**
will be held in conjunction with the 68th
American Convention of Meat Processors
July 12-14, 2007
Milwaukee, Wisconsin

PRODUCT CLASSES

ANDOUILLE SAUSAGE

Production: Andouille is a Cajun smoked sausage more highly seasoned than other smoked sausages. To be eligible for this class, Andouille will consist of coarse ground beef and/or pork. Emulsion type products are not eligible for this class. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. The product should be stuffed in a natural or artificial casing. The diameter of the casing should be a minimum of 35 mm. No colored casings are allowed. This product must be entered in a rope or link form. Product will not be downgraded if ends are cut.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered in a rope or link form. Product will not be downgraded if ends are cut. The amount of product entered must weigh a minimum of 1 pound. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 225 Points. Visual appearance and workmanship: Color - 75 Points. Uniformity of shape (diameter, length, etc.) - 50 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Color - 75 Points. Uniformity of texture - 50 Points. Fat to lean ratio - 50 Points. Lack of obvious defects - 100 Points.

EDIBILITY: 500 Points. Cooked aroma - 75 Points. Taste - 325 Points. Texture/mouth feel - 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

BACON – (Heavyweight and Lightweight)

Production: To be eligible for this class, bacon shall be of standard approved trim with skin on or off. Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product does not have a USDA/FSIS thermal processing requirement since bacon is considered a heat treated, not fully cooked meat product. This product must have been cooled according to the compliance guidelines of FSIS/USDA Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered whole and shall not be cut nor sliced. This class is divided into a heavy division (over 8 lbs.) and a light division (under 8 lbs.), allowing a processor to enter a belly in each class. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance.

GENERAL APPEARANCE: 150 Points. Amount of trimming, workmanship, eye appeal, conformation and outside color should be the main points considered. Bacon may be skinned or unskinned, but skinned bellies should exhibit careful workmanship in skinning. Judges will severely penalize a belly showing excessive trimming, poor workmanship in trimming or robbing of lean areas. Proper trimming will be: (1) where the belly is removed from the loin, the belly should only be squared at this point; (2) the two ends should only be squared to give an attractive appearance - excessive shortening will be discounted; (3) removal of the spare ribs and additional trim around the spare ribs will not be considered in the evaluation of excessive trim. During judging, the exhibit will be cut into 2 pieces approximately 1/3 of the way from shoulder end of belly; slices to be cooked shall be removed from the shoulder portion.

FAT TO LEAN (AFTER CUT): 150 Points. Lean bacon is very desirable and should be scored accordingly, unless it is so lean that it would indicate a poor quality hog.

TEXTURE: 100 Points. Pumped bacon may be downgraded in texture if it appears to have excessive moisture. Temperature of the bacon should be considered in scoring the texture, since cooler bacon is more firm.

INSIDE COLOR: 100 Points. Lean should be light red, fat should be white, color should be uniform; bruises will downgrade the bacon.

AROMA: 100 Points. Off or sour odors should downgrade the bacon and a good smooth aroma should upgrade it.

FLAVOR: 400 Points. Flavor should be a pleasing rich flavor-not too salty nor too bland. The presence of off-flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

BRATWURST – Cured, Smoked, and Cooked (2007 Regional Class)

Production: To be eligible for this class, the bratwurst must be **cured**, **smoked** and **cooked**. The bratwurst must be coarse ground (German style - 1/8" minimum) and consist of pork and/or beef. Emulsion type products are not eligible for this class. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Product must be stuffed in a natural casing and the casing size must be 32-38 mm in diameter. No colored casings are allowed. This product **cannot** contain cheese.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: The amount of product entered must weigh a minimum of 2 pounds. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity of color - 75 Points. Uniformity of shape (diameter, length, etc.) - 75 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Uniformity of color - 75 Points. Uniformity of texture - 50 Points. Fat to lean ratio - 50 Points. Lack of obvious defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste - 300 Points. Texture/mouth feel - 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

BRAUNSCHWEIGER

Production: To be eligible for this class, braunschweiger entries must follow the standards of identity or composition outlined in the Code of Federal Regulations [9CFR319.182]. Liver sausage products containing variety meats are not eligible for this class. It must be finely ground or emulsified. This product must be sliceable and not spreadable (i.e. no paté entries). No natural casings are allowed. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Liquid smoke or smoke flavorings are permitted. This product must be stuffed in an artificial casing (colored or uncolored).

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered as a complete sausage and shall not be cut nor sliced. The amount of product entered must weigh a minimum of 2 pounds (entry may be in 1 or more uncut pieces). Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity - 75 Points. Uniformity of shape (diameter, etc.) - 75 Points. Lack of defects - 100 Points.

INTERNAL APPEARANCE: 275 Points. Color - 75 Points. Uniformity of texture - 50 Points. Lack of obvious defects (i.e. air pockets and fat caps) - 150 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste (the presence of strong aftertastes shall severely downgrade the product) - 300 Points. Texture/mouth feel (overly soft products shall be downgraded) - 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

COUNTRY BACON - DRY CURED

Production: To be eligible for this class, bacon shall be of standard approved trim with skin on or off. Incorporation of curing ingredients must be by either dry curing or a combination of emersion and dry rub methodology to ensure good keeping quality without refrigeration, smoked sufficiently to give a rather dry surface and firm feel. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product does not have a USDA/FSIS thermal processing requirement since bacon is considered a heat treated, not fully cooked meat product. This product must have been cooled according to the compliance guidelines of FSIS/USDA Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered whole and shall not be cut nor sliced. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance.

GENERAL APPEARANCE: 150 Points. Manner in which the belly was trimmed, eye appeal, conformation, quality of workmanship and a deep outside color should be the main points considered. Judges will severely penalize a belly showing excessive trimming, poor workmanship in trimming or robbing of lean areas, and lack of uniformity of outside color. (Refer to proper trimming explanation under: **BACON**).

FAT TO LEAN (AFTER CUT): 150 Points. Lean bacon is very desirable and should be scored accordingly, unless it is so lean that it would indicate a poor quality hog.

TEXTURE: 100 Points. Country bacon should be firm but not too hard, and should be relatively dry to the touch. Temperature of the bacon should be considered in scoring texture, since chilled bacon is more firm.

INSIDE COLOR: 100 Points. Lean should be light red, fat should be white, color should be uniform; bruises should downgrade the bacon.

AROMA: 100 Points. Off or sour odors should downgrade the bacon and a good smooth ample aroma should upgrade it.

FLAVOR: 400 Points. Flavor should be fully rich flavor that indicates the full cure and smoke of country bacon. The presence of off-flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

CURED SPECIALTY MEAT PRODUCTS

Production: Due to popular demand, this class was developed to not exclude meat products from competition that cannot be entered in other available competition classes. This class is open to red meat and poultry products. Some examples might be: Westphalian Ham, Black Forest Ham, Prosciutto Ham, Corned Beef, Cured Turkey Breast, Hard Salami, Pepperoni, and the Smoked/Unsmoked Country Hams. If casings are used, no colored casings are allowed. To be eligible for this class, this product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered whole and shall not be cut nor sliced. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 225 Points. Color - 75 Points. Uniformity of shape - 50 Points. Lack of defects - 100 Points.

INTERNAL APPEARANCE: 275 Points. Color - 75 Points. Texture - 50 Points. Fat to lean ratio - 50 Points. Lack of defects - 100 Points.

EDIBILITY: 500 Points. Aroma - 75 Points. Flavor - 325 Points. Texture/mouth feel - 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

DRIED BEEF

Production: To be eligible for this class, beef shall be from a beef round or a beef clod. The products entered must be made from a single muscle piece of the beef round or of the beef clod and shall not be a sectional or flaked and formed product. Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must be thermally processed so that the product may be eaten without further cooking but may require refrigerated storage. This product may be thermally processed with or without smoke. This product must have been cooled according to the compliance guidelines of FSIS/USDA Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered whole and may not be cut nor sliced. The product entered must be made from single muscle pieces from the beef round or the clod and shall not be a sectional or flaked and formed product. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Eye appeal – surface should be a bright mahogany red, free from hardening; workmanship should show care with no second cuts or dried tag ends. Meat should be firm and of appropriate texture.

TEXTURE: 100 Points. Interior texture should be firm, similar to a dry cured ham, with no moisture showing on cut surface. Meat should be fine in texture. Product should hold together well with thin slicing.

INSIDE COLOR: 200 Points. Inside color should be a uniform dark red, free from heat rings. Uncured spots will be a decided fault. Products should be free from two-toning. Fat should be white.

AROMA: 100 Points. Should have a desirable cured aroma. If smoked, the smoke should not be overpowering. Off odors will be considered highly objectionable.

FLAVOR: 400 Points. Flavor should be appropriate for the type of product. Flavor should be mildly salty. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product. Product will be sampled as thin sliced, cut on a slicer, without further cooking. In all cases, cured meat flavor should predominate, not the flavor of smoke or salt alone. Fat, if present, should be free from rancidity. Bland flavors or off-flavors will be severely discriminated against.

FRANKFURTERS/WIENERS (COARSE GROUND)

Production: To be eligible for this class, frankfurters/wieners must be coarse ground, and seasoned with typical frankfurter/wiener seasonings. Products will consist of coarse ground beef and/or pork. Emulsion type products are not eligible for this class. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. The product should be stuffed in a natural casing, edible casing, or cellulose casing (i.e. they may be skinless). No colored casings are allowed. The diameter of the casing should be consistent with small diameter cooked and smoked sausage.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: The amount of product entered must weigh a minimum of 1 pound, not exceeding 2 pounds (8 to 10 average size frankfurters/wieners). Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity of color - 75 Points. Uniformity of shape (diameter, length, etc.) - 75 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Uniformity of color - 75 Points. Uniformity of texture - 50 Points. Fat to lean ratio - 50 Points. Lack of defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste - 300 Points. Texture/mouth feel - 100 Points. Off flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

FRANKFURTERS/WIENERS (EMULSIFIED)

Production: To be eligible for this class, frankfurters/wieners must be finely ground or emulsified and seasoned with typical frankfurter/wiener seasonings. Products will consist of beef and/or pork. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. The product should be stuffed in a natural casing, edible casing, or cellulose casing (i.e. they may be skinless). No colored casings are allowed. The diameter of the casing should be consistent with small diameter cooked and smoked sausage.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: The amount of product entered must weigh a minimum of 1 pound, not exceeding 2 pounds (8 to 10 average size frankfurters/wieners). Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity of color - 75 Points. Uniformity of shape (diameter, length, etc.) - 75 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Uniformity of color - 100 Points. Uniformity of texture - 75 Points. Lack of defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste - 300 Points. Texture/mouth feel - 100 Points. Off flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

HAM - BONE-IN (Heavyweight and Lightweight)

Production: To be eligible for this class, bone-in hams must contain the following bones: aitch bone (ishium), leg bone (femur), and a portion of the shank bones (tibia and fibula). Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products). This product is smoked.

Product Entry: This product must be entered whole and shall not be cut nor sliced. This class is divided into a heavy division (18 pounds or over) and a light division (under 18 pounds). Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Hams shall be graded on eye appeal, conformation, trim and cutability or yield. Scoring for general appearance will be done in two phases allowing up to 100 Points for eye appeal, conformation and trim before cutting; 100 Points for cutability and yield after cutting. Hams will be cut approximately two inches from the aitch bone perpendicular to the long axis of the ham.

TEXTURE OF CUT SURFACE: 100 Points. Excessive moisture is objectionable. The ham should not be too coarse grained.

INSIDE COLOR: 150 Points. The color should be uniform and appealing. It should not be too light or too red and bruises should score quite heavily against color.

AROMA: 150 Points. Off, foreign, sour or sharp odors should downgrade the ham and the good mellow aroma that pleases the judge should upgrade it. Aroma shall be decided upon the cutting of and before the cooking of the product.

FLAVOR: 400 Points. A full half-slice of ham from the cushion side of the ham shall be cooked and two taste samples taken, one from the lower muscle and one from the top muscle, unless the ham is sour or has an off-flavor in the first sample making it too inferior to be considered in the top four places. The ham should not be too salty nor too bland and should have the good mellow flavor expected in a good ham. The presence of off flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

HAM - BONELESS (Commercial)

Production: To be eligible for this class, boneless hams must be manufactured from whole muscle pieces, chunked pieces, and/or ground or emulsified pieces of the wholesale cut of the ham. Whole muscle pieces are allowed. Hams may be shaped, formed or pressed. Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products). Boiled hams and cuts other than pork hams are specifically excluded. This product is smoked.

Product Entry: This product must be entered whole and shall not be cut nor sliced. The casing or net must be removed. This product must weigh a minimum of 5 pounds. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Hams will be evaluated on external appearance including color, workmanship, lack of defects and eye appeal - 100 Points. The internal yield, cutability and bind will also be evaluated - 100 Points. Ham will be cut in 1/2 or the middle and the angle of the cut shall be at the option of show management.

TEXTURE OF CUT SURFACE: 150 Points. Excessive moisture is objectionable. The ham should not be too coarse grained.

INSIDE COLOR: 150 Points. The color should be uniform and appealing. It should not be too light or too red. Bruises and blood spots will score against the product.

AROMA: 100 Points. A mellow smoked aroma is desirable. Off, foreign, sour or sharp odors will be downgraded.

FLAVOR: 400 Points. A full slice of ham will be heated and tasted. The ham should not be too salty nor too bland and should have a good mellow flavor expected in a good ham. The presence of off flavors such as rancidity, bacterial spoilage, etc., will severely downgrade the product.

HAM - BONELESS (Traditional)

Production: To be eligible for this class, boneless hams must contain whole boneless ham muscles (i.e. hams should not contain ground, chunked, flaked or reconstituted meat). The boneless ham must contain at least three (3) specific muscles (inside cushion, outside cushion, and eye). Use of the knuckle and/or sirloin muscle is optional. Hams may be shaped, formed or pressed. Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products). Boiled hams and cuts other than pork hams are specifically excluded. This product is smoked.

Product Entry: This product must be entered whole and shall not be cut nor sliced. Boiled hams and cuts other than pork hams are specifically excluded. The casing or net must be removed. This product must weigh a minimum of 7 pounds. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Hams shall be graded on eye appeal, conformation, trim and cutability or yield. Scoring for general appearance shall be done in two phases allowing up to 100 Points for eye appeal, conformation and trim before cutting; 100 Points for cutability and yield after cutting. Ham will be cut in 1/2 or the middle and the angle of the cut shall be at the option of show management.

TEXTURE OF CUT SURFACE: 100 Points. Excessive moisture is objectionable. The ham should not be too coarse grained.

INSIDE COLOR: 150 Points. The color should be uniform and appealing. It should not be too light or too red and bruises should score quite heavily against color.

AROMA: 150 Points. Off, foreign, sour or sharp odors should downgrade the ham and the good mellow aroma that pleases the judge should upgrade it.

FLAVOR: 400 Points. A full half-slice of ham shall be cooked and two taste samples taken, each from a different part of the slice. The ham should not be too salty nor too bland and should have the good mellow flavor expected in a good ham. The presence of off flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

HAM - SEMI-BONELESS

Production: To be eligible for this class, semi-boneless hams must contain the leg bone (femur). The shank bone and aitch (ischium) shall be completely removed. Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products). This product is smoked.

Product Entry: This product must be entered whole and shall not be cut nor sliced. This product must weigh a minimum of 10 pounds. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Hams shall be graded on eye appeal, conformation, trim and cutability or yield. Scoring for general appearance will be done in two phases allowing up to 100 Points for eye appeal, conformation and trim before cutting; 100 Points for cutability and yield after cutting. Hams will be cut in one-half perpendicular to the femur.

TEXTURE OF CUT SURFACE: 100 Points. Excessive moisture is objectionable. Hams should not be too coarse grained.

INSIDE COLOR: 150 Points. The color should be uniform and appealing. It should not be too light or too red and bruises should score quite heavily against color.

AROMA: 150 Points. Off, foreign, sour or sharp odors shall downgrade the ham and the good mellow aroma that pleases the judge shall upgrade it. Aroma shall be decided upon the cutting of and before the cooking of the product.

FLAVOR: 400 Points. A full half-slice of ham from the cushion side of ham shall be cooked and two taste samples taken, one from the lower muscle and one from the top muscle, unless the ham is sour or has an off-flavor in the first sample making it too inferior to be considered in the top four places. The ham should not be too salty nor too bland and should have the good mellow flavor expected in a good commercial ham. Presence of off flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

INNOVATIVE PORK PRODUCTS

Production: To be eligible for this class, entries must have been introduced in the producer's plant in the past 24 months. Products must be value-added (ready-to-serve or ready-to-cook) pork products and must be cured and smoked. Entries must be all pork or pork and non-meat ingredients (i.e. rice, beans, pasta, etc.) combined as one item. Separate items or side dishes (other than garnishes or condiments for the meat) will be accepted but will not be part of the judging criteria in this class. These products must be consumer-friendly, meaning that this product can be easily prepared in 30 minutes or less. Seasoning, marinating, and/or restructuring as well as packaging and presentation are all included in the creativity of this product.

Thermal Processing: Cooking instructions must be included with the entry. All entries must be pre-cooked for judging.

Product Entry: Products may only be entered one time. Non-winning entries cannot be entered a second time. These products must be consumer-friendly, meaning that this product can be easily prepared in 30 minutes or less. These products should be presented in their market-ready form. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product; and (4) **consumer cooking instructions.**

APPEARANCE: 300 Points. Includes visual appearance and workmanship in its raw and cooked form. Uncooked - 100 Points (in-package-50 Points; out of package-50 Points). Cooked - 200 Points.

EDIBILITY/FLAVOR: 500 Points. Desirable flavor and consistent texture are important characteristics of this product. Aroma - 100 Points. Taste - 300 Points. Texture/mouth feel - 100 Points. Within the meat portion, consistent texture and mouth feel is key. Off flavors such as rancidity or bacterial spoilage, etc., will severely downgrade product score.

CREATIVITY/MARKETABILITY: 200 Points. Package Integrity and Design (the ability of the package to protect product contents, tight seals, absence of leaks) - 100 Points. Preparation Instructions (clarity of steps and ease of preparation method) - 50 Points. Graphics (visual appeal and legibility of product name, ingredient panel and preparation instructions a must) - 50 Points.

NOTE: Prize monies for this class are contingent on receiving sponsorship monies.

JERKY, RESTRUCTURED

Production: To be eligible for this class, jerky must be ground and formed from beef, pork, or poultry. Product may be seasoned according to the discretion of the entrant. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed so that it does not require refrigeration and is ready to eat.

Product Entry: The amount of product entered must weigh a minimum of one-half pound. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

APPEARANCE: 450 Points. External appearance includes uniformity of color, casing or surface appearance and lack of obvious defects - 300 Points. Color will be judged on the variation of external and internal color after processing - 150 Points.

AROMA: 75 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded.

TEXTURE: 200 Points. Mouth feel and appropriate moisture content will be extremely important in the judging of this product. A product with excessive moisture will be downgraded.

EDIBILITY: 100 Points. Product shall be shelf stable and require no refrigeration. A desirable appearance, pleasing aroma, desirable mouth feel and flavor along with a pleasant aftertaste that will stimulate continued or further consumption of this product shall upgrade this product.

FLAVOR: 175 Points. A suitably full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant - 100 Points. A pleasant aftertaste is necessary - 75 Points.

JERKY, WHOLE MUSCLE

Production: To be eligible for this class, jerky must be made from one whole piece of beef, pork, or poultry. Product may be seasoned according to the discretion of the entrant. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed so that it does not require refrigeration and is ready to eat.

Product Entry: The amount of product entered must weigh a minimum of one-half pound. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

APPEARANCE: 450 Points. External appearance includes eye appeal consisting of size and shape - 300 Points. Color will be judged on the variation of external and internal color after processing - 150 Points.

AROMA: 75 Points. There should be a desirable cured and smoked aroma; off and stale odors will severely downgrade this product.

TEXTURE/MOUTH FEEL: 200 Points. Hardness, chewability and moisture content are very important to the judging of this product. A product with excessive moisture will be downgraded. Product shall be shelf stable.

EDIBILITY: 100 Points. Chewability and lack of residue will upgrade this product.

FLAVOR: 175 Points. A desirable, intense flavor is appropriate. Flavor may be slightly salty, peppered, sweet or spicy - 100 Points. A pleasant aftertaste is necessary - 75 Points.

LUNCHEON MEAT - LARGE DIAMETER

Production: To be eligible for this class, large diameter luncheon meat may be fine ground or emulsified. This product cannot be a summer sausage in a large diameter casing. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. The product should be stuffed in a clear casing or an uncolored cloth bag. No colored casings are allowed. Casing must be left on the product. The diameter of the casing must be a minimum of four inches (4") in diameter.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered as a complete sausage and shall not be cut nor sliced. The entry must be a minimum of twelve inches (12") long. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity of color - 75 Points. Uniformity of shape and diameter - 75 Points. Lack of defects (i.e., air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Uniformity of color - 75 Points. Uniformity of texture - 50 Points. Fat to lean ratio - 50 Points. Lack of obvious defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste (the presence of strong aftertastes shall severely downgrade the product) - 300 Points. Texture/mouth feel - 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

MEAT SNACK STICKS

Production: To be eligible for this class, meat snack sticks must be made from portions of beef, pork, buffalo, lamb, veal, poultry, seafood or any combination of these. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Product may be skinless, in a clear casing or in a colored casing. Must meet the labeling requirements: pH of 5.0 or less and a moisture:protein ratio of 3.1 to 1 or less.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products). This product must have been thermally processed so that it does not require refrigeration and is ready to eat.

Product Entry: The amount of product entered must weigh a minimum of one-half pound. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

APPEARANCE: 300 Points. External appearance includes Uniformity of color, casing or surface appearance and lack of obvious defects - 200 Points. Internal appearance will be judged high on particle uniformity and excessive fat shall downscore the product - 100 Points.

AROMA: 100 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded.

TEXTURE: 150 Points. Mouth feel and appropriate moisture content will be extremely important in the judging of this product.

EDIBILITY: 150 Points. Product shall be shelf stable and require no refrigeration. A desirable appearance, pleasing aroma, desirable mouth feel and flavor, along with a pleasant aftertaste that will stimulate continued or further consumption of this product, shall upgrade this product.

FLAVOR: 300 Points. A suitably full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant. A pleasant aftertaste is necessary.

RING BOLOGNA - COOKED

Production: To be eligible for this class, ring bologna must be made with beef and/or pork. Ring bologna meat may be coarse ground, fine ground, emulsified, or a combination of particle sizes. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. The product should be stuffed in one ring with a uniform casing diameter. No colored casings are allowed.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered as a complete sausage and shall not be cut nor sliced. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity of color - 75 Points. Uniformity of shape (diameter, etc.) - 75 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Uniformity of color - 75 Points. Uniformity of texture - 50 Points. Fat to lean ratio - 50 Points. Lack of obvious defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste (the presence of strong aftertastes shall severely downgrade the product) - 300 Points. Texture/mouth feel - 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

SEMI-DRIED SAUSAGE - COOKED, NON-FERMENTED

Production: To be eligible for this class, semi-dried sausage must be coarse ground summer-style sausage consisting of beef, pork, lamb, and/or poultry. Emulsion type products are not eligible for this class. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. A fermented or tangy-flavored product will be downgraded. The diameter of the casing must be 2" to 4". Casing must be left on the product. No colored casings are allowed.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered as a complete sausage and shall not be cut nor sliced. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Color - 75 Points. Uniformity of shape (diameter, etc.) - 75 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Color - 75 Points. Uniformity of texture - 50 Points. Fat to lean ratio - 50 Points. Lack of obvious defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste (the presence of strong aftertastes shall severely downgrade the product) - 300 Points. Texture/mouth feel - 100 Points. Flavors such as rancidity, bacterial spoilage, fermented or tangy-flavored, etc., shall severely downgrade the product.

SMALL DIAMETER COOKED AND SMOKED SAUSAGE

Production: To be eligible for this class, smoked and cooked sausage must be coarse ground (1/8" minimum) and consist of beef and/or pork. Emulsion type products are not eligible for this class. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Product may be skinless or stuffed in an edible casing and the casing size cannot exceed 40 mm. No colored casings are allowed.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: The amount of product entered must weigh a minimum of 1 pound. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity of color - 75 Points. Uniformity of shape (diameter, length, etc.) - 75 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Uniformity of color - 75 Points. Uniformity of texture - 50 Points. Fat to lean ratio - 50 Points. Lack of obvious defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste - 300 Points. Texture/mouth feel - 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

SMOKED TURKEY

Production: To be eligible for this class, turkey must be cured. Incorporation of curing ingredients must be by either injection or cover curing. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Boneless turkey products are not eligible for this class.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products). This product is smoked.

Product Entry: This product must be entered whole and shall not be cut nor sliced. If the number of entries is high, the class may be divided into a heavy division and a light division at the discretion of show management. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Turkeys shall be graded on eye appeal, conformation, plumpness of breast, straightness of keel bone, smoked color and yield. Skin shall be intact (more desirable to include wing tips, tail, craw skin and neck skin, but not required), not too dry and shall have a uniform smoked color. Bruises and pin feathers will downgrade the product.

INSIDE COLOR: 150 Points. (White Meat - 100 Points. Dark Meat - 50 Points.) The color of the white meat should be a uniform light pink and bruises shall score quite heavily against color. The color of dark meat should be a uniform light red color and bruises shall score quite heavily against color. Any uncured areas will downgrade the product.

TEXTURE OF CUT SURFACE: 100 Points. (White - 50. Dark - 50.) While excessive moisture is objectionable, the turkey meat shall not be too dry. Excessive dryness in the turkey and a basted turkey shall downgrade the product. The turkey should not be too coarse grained.

PALATABILITY CHARACTERISTICS: 400 Points. (White - 200. Dark - 200.) One wedge shaped slice of dark meat shall be taken from the midpoint of the length of the thigh bone, one wedge shaped slice of white meat shall be taken from one-half of the breast near the keel bone in line with the point of the keel bone and an additional cross-section sample shall be taken from the breast. Slices shall be tasted cold. The turkey should not be too salty nor too bland, should have the good mellow flavor expected in a good smoked turkey with no unpleasant aftertaste and should be tender. The presence of off-flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

AROMA: 150 Points. Off, foreign, sour, or sharp odors shall downgrade the turkey and the good mellow aroma that pleases the judge shall upgrade it.

SPECIALTY GAME MEATS

Production: To be eligible for this class, specialty game meats must contain a minimum of 2/3 meat derived from any meat source other than that defined as animal for mandatory inspection meat under the Federal Meat and Poultry Inspection Acts such as beef, pork, turkey or chicken. Game meat used must be derived from animals slaughtered/fabricated under State or Federal inspection. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Product may be manufactured in a casing, ground and formed, or made from one whole piece of meat. The Specialty Game Meats class is open to all types of processed meat products (e.g. large diameter sausage, meat snack sticks, jerky, etc.).

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products). This product must have been thermally processed so that it is ready to eat, and not require additional heating or cooking. This class may be smoked.

Product Entry: The amount of product entered must weigh a minimum of one-half pound. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product; (4) **evidence that the product has been inspected.**

APPEARANCE: 450 Points. External and internal appearance includes eye appeal consisting of uniformity of color, size and shape, workmanship and lack of obvious defects.

AROMA: 100 Points. There should be a desirable cured, or smoked, or cooked aroma. Objectionable odors will downgrade the product.

TASTE/TEXTURE: 450 Points. Desirable flavor, mouth feel, appropriate moisture level, and palatability.

SUMMER SAUSAGE, COOKED

Production: To be eligible for this class, summer sausage must be a coarse ground sausage consisting of beef, pork, lamb, and/or poultry. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. A fermented or tangy-flavored product is expected. This may be achieved by the use of a starter culture, encapsulated citric acid, encapsulated lactic acid, or other methods to reduce the pH (increase the acidity) of the final product. The diameter of the casing must be 2" to 4". Casing must be left on the product. No colored casings are allowed.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered as a complete sausage and shall not be cut nor sliced. A tangy-flavored product is expected. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity of color - 75 Points. Uniformity of shape (diameter, etc.) - 75 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Uniformity of color - 75 Points. Uniformity of texture - 50 Points. Fat to lean ratio - 50 Points. Lack of obvious defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste (the presence of strong aftertastes shall severely downgrade the product) - 300 Points. Texture/mouth feel - 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

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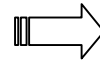
2007

Food Bank Donation

Entries remaining following the American Cured Meat Championships held July 12 – 14, 2007, in Milwaukee, Wisconsin, will be donated to the “America’s Second Harvest” food bank. Thank you in advance to all who donate!



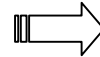
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- Resources relating to jerky production



The Ham Handbook

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- Ham definitions
- Types of ham products
- Production of bone-in ham
- Production of semi-boneless ham
- Production of boneless ham
- Artery injected ham
- Formulations
- Food safety guidelines
- FSIS regulations
- Heat-treated, not shelf-stable HACCP plan
- Ham publications
- Resources relating to ham production



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