

IFFA 2022

DFV/AAMP Quality Competition for Sausage and Ham

Conditions of Participation

Time and Place of the Competition

The DFV/AAMP Quality Competition for Sausage and Ham will take place: **January 17-21, 2022, 10:00 a.m. - 4:00 p.m.**

The competition will take place at Penn State University. The exact location is still pending. AAMP Members will be made aware of the location if the event can be viewed publicly.

The organizer is the German Butchers' Association (DFV), Kennedyallee 53, 60596 Frankfurt am Main, in cooperation with the American Association of Meat Processors (AAMP), One Meating Place, Elizabethtown, PA 17022. Phone: (717) 367-1168.

Eligibility

All products must be artisan-made and produced in-house. Products will be tested in the following categories:

A) Sausage

- e.g., cooked sausages as mortadella, ham sausage, pork sausage, frankfurters, bratwurst
- e.g., raw sausages such as salami, Milanese
- e.g., cooked sausages such as liver sausage, aspic

B) Ham

- e.g., cooked ham or bacon
- e.g., raw ham or bacon (smoked, dried, or cured)
- other smoked, dried, or cured meat products (Jerky, etc.)

Only well-cooked or matured whole sausages and hams are allowed, no pieces. For whole products over 1.5 kg, pieces may be sent. The minimum weight of the sample is 1 kg. Other traditional meat products that cannot be categorized as A) or B) (e.g., in cans or jars), can also be tested. Products made from raw mince, raw semi-finished products, including uncooked sausages, are excluded from the competition.

Each participant may submit any number of samples. The products must meet U.S. regulations.

Registration and Questions

Registration can be submitted through AAMP by sending the form to:

- Email: nelson@aamp.com
- Fax: (717) 367-9096; or
- Mail to AAMP (address – see above)

The registration form can be obtained here:

- Download from: www.fleischerhandwerk.de/iffa/wettbewerbe/, or at www.aamp.com
- E-mail to: nelson@aamp.com; or
- By phone to AAMP at 717-367-1168.

The registration deadline is December 15, 2021

If you have any questions, contact AAMP directly.

Rating

The evaluation of the individual products is made anonymously by the following criteria:

- Exterior condition and texture
- Appearance, color, and composition
- Consistency, smell, and taste

Using DFV testing sheets, the evaluation of the anonymized samples will be completed by independent and trained experts (certified/master butchers) from Germany only.

Participation Fee

The participation fee is \$110, per sample, including tax. For sub-

missions from 10-19 samples, a 10 percent discount is granted; from 20 samples and up, a 20 percent discount is granted.

The fee per product registration is due for payment with the sample registration by credit card (credit card receipt to be sent with the samples), or by payment in cash or check, on delivery of the samples.

Delivery

Product can be shipped to the Penn State Meat Laboratory beginning Monday, January 10. The products MUST BE transported by delivery service up until Friday, January 14, 2022, by end of the business day.

- Deliver to: Penn State Meat Laboratory at Porter Road, University Park, PA 16802-3501
- Questions? Contact Nelson Gaydos, AAMP Outreach Specialist at (717) 367-1168; email at nelson@aamp.com or Dr. Jonathan Campbell, Associate Professor and Meat Extension Specialist at (814) 867-2880; email at meatscience@psu.edu.

The samples can be delivered by courier or sent by parcel service. Samples will also be accepted in person on Friday, January 14 and Saturday, January 15 from 10:00 a.m. until 2:00 p.m. at the Penn State Meat Laboratory. In person drop off can be arranged for Sunday, January 16 before 2:00 p.m. with appropriate advance notice to Nelson Gaydos. We assume no liability for lost, damaged, corrupt, or non-compliant samples. The cost of delivery is the responsibility of the participant.

Certificates and Medals

The winners will receive a certificate and a medal for each award-winning product. The results of the competition will be published.

Rating scheme:

Gold medal	50 points
Silver medal	49 to 45 points
Bronze medal	44 to 40 points

Cups and Trophies

The German Butchers' Association awards the following trophies for particularly outstanding achievements:

- **The champion and overall winner** will be the one who gets the most gold medals in total. In case of a tie, the number of silver and bronze medals will decide.
- The **Grand Prize for Sausage** and the **Grand Prize for Ham** will go to the participant who receives the most gold medals in the "sausage" and "ham" categories. In the case of a tie, the number of silver and bronze medals will decide. The 2nd prize for sausage/ham will go to the next place in that category.
- The German Butchers' Association will give a **Cup of Honour** to any participant who wins at least five gold medals.

Herbert Dohrmann, president of the DFV, and representatives of the Messe Frankfurt will award the certificates, medals, and trophies during an awards ceremony at the IFFA on **Tuesday, May 17, 2022, at 2:00 p.m.**

Certificates, medals, and trophies not picked up at IFFA will be delivered by mail.

Final Provision

The American Association of Meat Processors (AAMP) decides on the use and recycling of products. The judging and the prize-giving shall be without possible legal recourse. By signing the registration form, the entrant acknowledges agreement to the conditions of competition.