

## **SPECIALTY LIVER & LOAF PRODUCT**

To be eligible for this class, the product may be entered in a ring, stick or loaf form, must be cured, and must be fully cooked. The product may be coarse ground, finely ground, or emulsified. This product may be sliceable or spreadable.

Liver sausage products entered in this class may contain variety meats (aka. byproducts) and must meet the standards of identity for composition outlined in the Code of Federal Regulations [9CFR319.182] (i.e. contain at least 30 percent pork, beef, veal, sheep, and/or goat livers). Product examples include ring liver, liver pudding, kishka, jiternice, pâté, etc.)

Products entered in this class must follow the standards of identity for composition outlined in the Code of Federal Regulations [9CFR319.182] for that specific product and must contain an organ meat or byproduct. Product examples include scrapple, goetta, imitation liver products, blood, blood & tongue, 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).

**Product Entry:** The amount of product entered must weigh a minimum of 1½ pounds. Entry shall be accompanied by the following: (1) The actual product label (or copy) used for the sale of this product, with product name and ingredients statement and mark of inspection, if you are under Federal or State Inspection. There is no need to remove company information from the label, as this information is attached to the Processing Schedule portion of the scorecard and will not be seen by the judge of the class. (2) If you are a Retail Exempt establishment and do not utilize Federal or State Inspection, you must provide one label, with mark of inspection (i.e. from the box) of raw materials used for each protein, in addition to the above product label (or copy) used for the sale of this product, with product name and ingredients statement.

**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 texture – 50 Points. Uniformity of color – 75 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.