

IFFA 2019

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 21-25, 2019, 10:00 a.m. - 4:00 p.m.**

The competition will be held at the University of Wisconsin - Madison, UW Meat Laboratory, 1805 Linden Drive, Madison, WI 53706, Phone: (608) 262-0555, Fax: (608) 265-3110.

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

To be eligible for entry, the products must be artisan made and produced in-house. They 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 competitions.

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

Registration and Questions

Registration can be made through AAMP by sending the registration form to:

- Email: diana@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 www.aamp.com
- E-mail to: diana@aamp.com; or
- By phone to AAMP at 717-367-1168.

Registration Deadline is December 18, 2018

If you have any questions, please 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 tests 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 submissions from 10-19 samples, a 10 percent discount is granted; from 20 samples and up, a 20 percent discount is granted.

The participation fee is due for payment with the competition registration, either by check made payable to "AAMP", credit card, or by payment in cash, on delivery of the samples.

Delivery

The products must be transported by delivery service up until Friday, January 18, 2019, by end of business day.

- Deliver to: University of Wisconsin-Madison, UW Meat Laboratory, 1805 Linden Drive, Madison, WI 53706.
- Questions? Contact Dr. Jeff Sindelar, UW Extension Meat Specialist at 608-262-0555 or by fax at 608-265-3110. Email: jsindelar@wisc.edu.

Samples will also be accepted in person on Friday, January 18, 10:00 a.m. to end of business day; Saturday, January 19, 10:00 a.m. - 2:00 p.m.; or Sunday, January 20 with appropriate advance notice only at the University of Wisconsin-Madison.

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:

- **Champion and overall winner** will be the one who gets the most gold medals in total. In case of equality, 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 category "sausage" and "ham". In case of equality, the number of silver and bronze medals will decide. The 2nd prize for sausage/ham will go to the next placed 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 7, 2019, at 2:00 p.m.**

Certificates, medals and trophies that are 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.

