



# 2023 Competition Rules

**Charleston, South Carolina**

July 13-15, 2023



**AMERICAN ASSOCIATION  
OF  
MEAT PROCESSORS**

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## 2023 ACMC Rules

### Classes of Entries

Following is a list of the 29 classes of products for the 2023 competition, including the annual Featured Class, *Specialty Loaf Product*. This set of 2023 rules will apply *only* to the July 13-15, 2023, ACMC in Charleston, South Carolina. Be sure to refer to current rules for future years.

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### Eligibility

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

1. Processor 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 processor registration (no one-day registrations allowed).
3. Processor Members under a) Federal Inspection, b) State Inspection, c) Retail Exemption, or d) Custom Exemption following Retail Exemption laws (*i.e.*, utilizing USDA or State inspected raw materials).

## **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. If any class fails to show at least 10 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 at the registration desk will be removed.

## **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.

## **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, except for disqualifications, 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 fewer entries per class will constitute two (2) awards; ten to 14 entries, three (3) awards; 15 or more entries, four (4) awards. The association shall retain in its files for three (3) years the scores of the top four (4) winners in each class of the cured meat products entered in the show.

## **Disqualification**

The ACMC rules are set out to be able to have fair competition among the American Association of Meat Processors' members. If the rules are not followed or the information required in the rules is not provided, *YOUR PRODUCT IS SUBJECT TO DISQUALIFICATION*, no questions asked.

## **Updates**

The ACMC rules are updated annually. Read all rules applying to products you wish to enter, as changes have been made. Please do not assume that the rules remain the same as in previous years. Changes are put in **BOLD PRINT** for easy recognition but will only be bolded the first year following the change.

## **Registration**

ACMC meat products shall be registered by completing an ACMC 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, a registration fee of \$20 shall be paid for each registered cured meat product. There will be no refunds for registered products.

Entries in the American Cured Meat Championships will be accepted for registration only on Thursday, July 13, 2023, the opening day of the convention, from **9:30 A.M. to 12:00 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 if 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 the Plant Owner Does Not Attend the Convention**

No mail entries will be accepted. AAMP Processor Members who cannot attend the convention may enter cured meat products in the contest by sending them with someone else if the person assumes responsibility for the entries. The absent processor will be required to pay the full convention registration fee, in addition to the product registration fee of \$20 per product on-site. The absent processor must also submit in advance or with the product a signed form stating that they have read the rules of the competition and follow them.

*Please Note: It would be appreciated if absent processors would pre-arrange for someone to accept on their behalf any plaques won during the AAMP Awards Ceremony, for photos during the ceremony and delivery of award plaques to absent processor following the convention.*

### **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, except for the members of the association staff or those designated to handle registrations.

### **Refrigeration**

Sometimes processors 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 plan for the storage of products.

### **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 workload 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 that does not meet any of the rules or requirements of the show and to notify an 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 re-evaluation made, unless to break a tie. If a re-evaluation is necessary, a new sample may 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.

### **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 a copy of the processor's registration form. 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. Due to food safety concerns, only bacon, ham, dried beef, and smoked turkey will be donated to a food bank. You are welcome to come during the scheduled AAMP pick-up time on Saturday, July 16, 2022, to retrieve the remainder of your products.

All products will have a scorecard attached so that the owner will be informed of the score attained by his/her entries. If scorecards are not picked up during the specified timeframe, a specific request for their return should be made on the on-site registration form (A \$10 S&H fee will be applied). If you have requested on your registration form to have your scorecards sent to you following convention and later find that you can pick them up yourself or decide to have them removed by someone by giving them your registration form for scorecard removal, please notify the AAMP staff to alleviate time searching for said scorecards at the AAMP office following convention. If you are requesting to have your scorecards sent to you following convention, please mark that option on your registration form. No refunds will be given for shipping and handling paid in advance for the return of scorecards following convention.

## **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 that 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 that 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. Entrants must produce their products at their plant locations.

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 ten (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 and/or for the integrity of the competition.

## Weight Requirements for Product Entry

Class	Product	Weight Requirement	Diameter Requirement
1	Andouille Sausage	minimum 1 1/2 pounds	minimum 32 mm
2	Bacon (Heavyweight)	9 pounds or more	none
3	Bacon (Lightweight)	less than 9 pounds	none
4	Braunschweiger	minimum 2 pounds	none
5	Country Bacon – Dry Cured	none	none
6	Cured Specialty Meat Products	minimum 1/2 pounds	none
7	Dried Beef	none	none
8	Frankfurters/Wieners – Course Ground	minimum 1 1/2 pounds	none
9	Frankfurters/Wieners – Emulsified	minimum 1 1/2 pounds	none
10	Ham – Bone-In (Heavyweight)	19 pounds or more	none
11	Ham – Bone-In (Lightweight)	less than 19 pounds	none
12	Ham – Boneless (Commercial)	minimum 5 pounds	none
13	Ham – Boneless (Traditional)	minimum 7 pounds	none
14	Ham – Semi-Boneless	minimum 10 pounds	none
15	Jerky – Restructured	minimum 1/2 pound	none
16	Jerky – Whole Muscle	minimum 1/2 pound	none
17	Luncheon Meat – Large Diameter	none	minimum 4"
18	Meat Snack Sticks	minimum 1/2 pound	none
19	Meat Snack Sticks – Flavored	minimum 1/2 pound	none
20	Old World Dried Fermented Sausage	minimum 2 pounds	minimum 40 mm
21	Ring Bologna – Cooked	none	minimum 32 mm
22	Semi-Dried Sausage (Cooked, Non-Fermented)	none	2" to 4"
23	Small Diameter Hot Link Sausage	minimum 1 1/2 pounds	40 MM or under
24	Small Diameter Smoked & Cooked Sausage	minimum 1 1/2 pounds	40 MM or under
25	Smoked Turkey	none	none
26	Specialty Flavor Small Diameter Smoked/Cooked Sausage	minimum 1 1/2 pounds	40 MM or under
27	Specialty Game Meats	minimum 1/2 pound	none
28	Summer Sausage – Cooked	none	2" to 4"
29	Specialty Loaf Product, 2023 Featured Class	none	none

## **Class 1: Andouille Sausage**

**Weight Requirement for Entry:** minimum of 1 ½ pounds

**Production:** Andouille is a Cajun smoked sausage more highly seasoned than other smoked sausages. Traditionally, an Andouille sausage is used as a flavoring ingredient in other food products, such as jambalaya, gumbo, and other Cajun rice dishes. Currently, some processors are making an Andouille-flavored smoked sausage. These products are intended to be consumed as is typical with other smoked sausage products. To be eligible for this class, Andouille will consist of coarse ground beef and/or pork. Some meat processors prefer to cube the meat rather than coarse grind it. 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 diameter of the casing for Andouille must be a minimum of 32 mm and be stuffed in a natural or artificial casing. 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 casing diameter must be a minimum of 32 mm and 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 Custom or 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.

### **Product Evaluation:**

**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.



## **Class 2 (Heavyweight) & Class 3 (Lightweight) Bacon**

**Weight Requirement for Entry:** heavyweight – 9 pounds or more, lightweight – less than 9 pounds

**Production:** To be eligible for this class, bacon shall be of standard approved trim with skin on or off. This product must be a traditional type bacon and must not contain specialty non-meat ingredients on the exterior of the product entered (*i.e.*, no topical spices and no visual coatings allowed). Examples of specialty non-meat ingredients are black pepper, crushed red pepper, ground cinnamon, parsley, fennel, oregano, or any other exterior ingredients. Although incorporated flavorings (*e.g.*, maple, brown sugar, etc.) are acceptable but not required, these flavorings are not to be predominant enough to define the product as a flavored bacon. 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 (9 lbs. or more) and a light division (less than 9 lbs.), allowing a processor to enter a belly in each class. 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 Custom or 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.

### **Product Evaluation:**

**External Appearance (Before Cut): 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 spareribs and additional trim around the spareribs 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 the bacon slab.

**Internal Appearance : 350 Points.** 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 firmer. Inside Color – 100 Points. Lean should be light red, fat should be white, color should be uniform; bruises will downgrade score.

**Cooked Flavor & Aroma: 500 Points.** 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.

#### **Class 4: Braunschweiger**

**Weight Requirement for Entry:** minimum 2 pounds

**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 pâté 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). This product must be traditional Braunschweiger and **must not** contain specialty non-meat ingredients (*i.e.*, pistachios, 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:** 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) 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 Custom or 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.

#### **Product Evaluation:**

**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.

## **Class 5: Country Bacon – Dry Cured**

**Weight Requirement for Entry:** None

**Production:** To be eligible for this class, bacon shall be of standard approved trim with skin on or off. This product must be a traditional type bacon and **must not** contain specialty non-meat ingredients on the exterior of the product entered (*i.e.*, no topical spices and no visual coatings allowed). Examples of specialty non-meat ingredients are black pepper, crushed red pepper, ground cinnamon, parsley, fennel, oregano, or any other exterior ingredients. Incorporated flavorings (*e.g.*, maple, brown sugar, etc.) are acceptable, but are not required. 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) 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 Custom or 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.

### **Product Evaluation:**

**External Appearance (Before Cut): 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**).

**Appearance of Cut Surface: 350 Points.** 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.

**Cooked Flavor & Aroma: 500 Points.** 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.

## **Class 6: Cured Specialty Meats Product**

**Weight Requirement for Entry:** minimum 1/2 pounds

**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. An example would be a summer sausage with pepper jack cheese. This product is not allowed in the Summer Sausage – Cooked class and therefore would be allowed to be entered in the Cured Specialty Meat Products class. This class is open to cured red meat and poultry products. Some examples might be: Westphalian Ham, Black Forest Ham, Prosciutto Ham, Pancetta, Corned Beef, Cured Turkey Breast, 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:** With the exception of bacon or bacon-type items, 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 one-half pound. This product must be entered whole and shall not be cut nor sliced. 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 Custom or 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.

### **Product Evaluation:**

**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.

## **Class 7: Dried Beef**

**Weight Requirement for Entry:** None

**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) 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 Custom or 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.

### **Product Evaluation:**

**External 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.

**Appearance of Cut Surface: 300 Points.** 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 and Flavor: 500 Points.** 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.

## **Class 8: Frankfurters/Wieners (Coarse Ground)**

**Weight Requirement for Entry:** Minimum 1 ½ pounds

**Production:** To be eligible for this class, frankfurters/wieners must be coarse ground, and seasoned with typical frankfurter/wiener seasonings. This product must be a traditional type frankfurter and must not contain specialty non-meat ingredients. Examples of specialty non-meat ingredients are cheese, jalapeños, beans, mushrooms, etc. 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 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 Custom or 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.

### **Product Evaluation:**

**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 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.

## **Class 9: Frankfurters/Wieners (Emulsified)**

**Weight Requirement for Entry:** Minimum 1 ½ pounds

**Production:** To be eligible for this class, frankfurters/wieners must be finely ground or emulsified and seasoned with typical frankfurter/wiener seasonings. This product must be a traditional type frankfurter and must not contain specialty non-meat ingredients. Examples of specialty non-meat ingredients are cheese, jalapeños, beans, mushrooms, etc. 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 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 Custom or 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.

**Product Evaluation:**

**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/Texture: 275 Points.** Uniformity of texture – 75 Points. Uniformity of color – 100 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.

## **Class 10 (Heavyweight & Class 11 (Lightweight) Ham – Bone-in**

**Weight Requirement for Entry:** heavyweight – 19 pounds or more, lightweight – less than 19 pounds

**Production:** To be eligible for this class, bone-in hams must contain the following bones: aitch bone (ischium), 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 (19 lbs. or more) and a light division (less than 19 lbs.), allowing a processor to enter a ham in each class. 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 Custom or 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.

### **Product Evaluation:**

**External Appearance (Before Cutting): 100 Points.** Eye appeal, conformation, and trim before cutting.

**Internal Appearance/Texture (After Cutting): 350 Points.** For cutability and yield after cutting – 100 Points. Internal appearance should be evaluated by slicing the ham perpendicular to the length of the femur bone. Hams will be cut approximately two inches from the aitch bone perpendicular to the long axis of the ham (towards the shank). 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 and Flavor: 550 Points.** Aroma (after heating) – 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.



## **Class 12: Ham – Boneless (Commercial)**

**Weight Requirement for Entry:** None

**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) 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 Custom or 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.

**Product Evaluation:**

**External Appearance (Before Cutting): 100 Points.** Hams will be evaluated on external appearance before cutting, including color, workmanship, lack of defects and eye appeal.

**Internal Appearance/Texture (After Cutting): 400 Points.** The internal yield, cutability and bind will be evaluated after cutting - 100 Points. Internal appearance should be evaluated by slicing the ham perpendicular to the length of the product. The product should be sliced into 2 pieces approximately 1/3 of the way from the end (dependent on the length of the product). 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 and Flavor: 500 Points.** Aroma (after heating) – 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.

## **Class 13: Ham – Boneless (Traditional)**

**Weight Requirement for Entry:** None

**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. The casing or net must be removed. This product must weigh a minimum of 7 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 Custom or 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.

**Product Evaluation:**

**External Appearance (Before Cutting): 100 Points.** Hams will be evaluated on external appearance before cutting, including eye appeal, conformation and trim.

**Internal Appearance/Texture (After Cutting): 400 Points.** Cutability and yield will be evaluated after cutting – 100 Points. Internal appearance should be evaluated by slicing the ham perpendicular to the length of the product. The product should be sliced into 2 pieces approximately 1/3 of the way from the end (dependent on the length of the product). 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 and bruises should score quite heavily against color.

**Aroma and Flavor: 500 Points.** Aroma (after heating) – 100 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.

## **Class 14: Ham – Semi-Boneless**

**Weight Requirement for Entry:** minimum 10 pounds

**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) 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 Custom or 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.

### **Product Evaluation:**

**External Appearance (Before Cutting): 100 Points.** Hams shall be graded on eye appeal, conformation, and trim before cutting.

**Internal Appearance/Texture (After Cutting): 350 Points.** Hams will be graded for cutability and yield after cutting – 100 Points. 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 and Flavor: 550 Points.** 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 ham. Presence of off flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

## **Class 15: Jerky, Restructured**

**Weight Requirement for Entry:** minimum 1/2 pound

**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. Topical spices (*i.e.*, black pepper, etc.) or incorporated flavorings are allowed, but are not required. 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) 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 Custom or 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.

### **Product Evaluation:**

**External Appearance: 250 Points.** Appearance includes uniformity of casing or surface appearance and lack of obvious defects - 100 Points. Color will be judged on the variation of external and internal color after processing - 150 Points.

**Aroma/Edibility/Flavor: 750 Points.** Aroma – 75 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded. Texture/Mouth Feel – 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 – 300 Points. A suitably full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant. Pleasant Aftertaste – 75 Points. A pleasant aftertaste is necessary.

## **Class 16: Jerky, Whole Muscle**

**Weight Requirement for Entry:** minimum 1/2 pound

**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. Topical spices (*i.e.*, black pepper, etc.) are allowed, but are not required. 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) 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 Custom or 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.

### **Product Evaluation:**

**External Appearance: 250 Points.** Appearance includes eye appeal consisting of size and shape - 100 Points. Color will be judged on the variation of external and internal color after processing - 150 Points.

**Aroma/Edibility/Flavor: 750 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 – 300 Points. A desirable, intense flavor is appropriate. Flavor may be slightly salty, peppered, sweet or spicy. Pleasant Aftertaste – 75 Points. A pleasant aftertaste is necessary.

## **Class 17: Luncheon Meat – Large Diameter**

**Weight Requirement for Entry:** None

**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. Exterior spices (*i.e.*, black pepper, etc.) and incorporated non-meat ingredients (*i.e.*, cheese, olives, etc.) are allowed in this class, but are not required. 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. Casing must be left on the product. The diameter of the casing must be a minimum of four inches (4") in diameter and the entry must be a minimum of twelve inches (12") long. 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 Custom or 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.

**Product Evaluation:**

**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 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. The presence of strong aftertastes shall severely downgrade the product. Texture/mouth feel – 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

## **Class 18: Meat Snack Sticks**

**Weight Requirement for Entry:** minimum 1/2 pound

**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 be a traditional type meat snack stick and must not contain specialty non-meat ingredients or flavorings (*i.e.*, jalapeños, cheese, hot, Cajun, teriyaki, etc.). If your product does contain flavored ingredients and is a non-traditional meat snack stick, it must be entered in the Flavored Meat Snack Sticks class. The same product cannot be entered in both the Flavored Meat Snack Sticks and Meat Snack Sticks classes. 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. It 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) 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 Custom or 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.

### **Product Evaluation:**

**External Appearance: 200 Points.** External appearance includes uniformity of color, casing or surface appearance and lack of obvious defects.

**Internal Appearance: 100 Points.** Product will be judged high on particle uniformity and excessive fat shall down score the product.

**Aroma/Edibility/Flavor: 700 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.

## **Class 19: Meat Snack Sticks, Flavored**

**Weight Requirement for Entry:** minimum 1/2 pound

**Production:** To be eligible for this class, flavored snack sticks must be made from portions of beef, pork, buffalo, lamb, veal, poultry, seafood, or any combination of these. This product must be a non-traditional type meat snack stick and must contain specialty non-meat ingredients or flavorings (*i.e.*, jalapeños, cheese, hot, Cajun, teriyaki, etc.). If your product does not contain flavored ingredients and is a traditional meat snack stick, it must be entered in the Meat Snack Sticks class. The same product cannot be entered in both the Flavored Meat Snack Sticks and Meat Snack Sticks classes. 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. It 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) 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 Custom or 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.

### **Product Evaluation:**

**External Appearance: 200 Points.** External appearance includes uniformity of color, casing or surface appearance and lack of obvious defects.

**Internal Appearance: 100 Points.** Product will be judged high on particle uniformity and excessive fat shall down score the product.

**Aroma/Edibility/Flavor: 700 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.



## **Class 20: Old World Dried Fermented Sausage**

**Weight Requirement for Entry:** minimum 2 pounds

**Production:** To be eligible for this class, the dry sausage must be a coarse ground (1/8" minimum) sausage consisting of beef, pork, lamb, and/or poultry. Examples of products entered in this class include pepperoni, hard salami, genoa salami, etc. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. A mild to tangy fermented product aroma and flavor is expected. This must be achieved using a starter culture and fermentation. The product should exhibit a characteristic firm and dry texture and should be shelf stable. The diameter of the casing must be at least 40 mm and the casing must be left on the product. No colored or spice-coated casings are allowed in this class. Casings may be natural, collagen, or fibrous and may contain a traditional (white) mold coating on the external surface of the casing.

**Thermal Processing:** These products are uniquely different than most other sausages, as they are not traditionally heated to as high of an end-point temperature. However, 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) or another acceptable safe harbor. 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 diameter of the casing must be at least 40 mm and the casing must be left on the product. The total amount of product entered must weigh a minimum of 2 lbs. and can include multiple pieces to achieve the weight specification. This product must be entered as a complete sausage and shall not be cut nor sliced. A mildly acidic to tangy-flavored product is expected. 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) Retail Exempt establishments that do not utilize Federal or State Inspection 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.

### **Product Evaluation:**

**External Appearance: 200 Points.** Visual appearance and workmanship: Uniformity of color 50 Points. Uniformity of shape (diameter, etc.) – 50 Points. Lack of defects (i.e., air pockets, wrinkles, fat caps) – 100 Points.

**Internal Appearance: 300 Points.** Product will be judged high on particle definition, firmness of texture, and lack of defects. Particle definition –75 Points. Uniformity of color – 75 Points. Fat to lean ratio – 50 Points. Lack of defects (i.e., air pockets, pin holes, case hardening, uneven distribution of non-meat ingredients) – 100 Points.

**Edibility: 500 Points.** Aroma – 100 Points. Taste – 300 Points. The product should have a pleasant aroma, taste, and aftertaste. The presence of strong aftertastes shall severely downgrade the product. Texture/mouth feel – 100 Points. A texture that is "wet", rubbery, or crumbly will downgrade the product. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

## **Class 21: Ring Bologna - Cooked**

**Weight Requirement for Entry:** None

**Production:** To be eligible for this class, ring bologna must be made with beef and/or pork. This product must be traditional ring bologna and must not contain specialty ingredients (*i.e.*, cheese, jalapeños, etc.) 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 must be stuffed in a casing with a minimum diameter of 32 mm at the bottom of the ring and entry must be submitted in one ring. 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 diameter of the casing must be a minimum of 32 mm at the bottom of the ring and entry submitted in one ring as a complete sausage and shall not be cut nor sliced. 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 Custom or 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.

**Product Evaluation:**

**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 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 (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.

## **Class 22: Semi-Dried Sausage – Cooked, Non-Fermented**

**Weight Requirement for Entry:** None

**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 be a traditional type semi-dried sausage and must not contain specialty non-meat ingredients (*i.e.*, jalapeños, cheese, etc.) 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. No spice-coated casings are allowed in this class. If you would like to use spice-coated casings, those products should be entered in the Cured Specialty Meat Products 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).

**Product Entry:** The diameter of the casing must be 2" to 4". Casing must be left on the product and the product must be entered as a complete sausage and shall not be cut nor sliced. 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 Custom or 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.

### **Product Evaluation:**

**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.** Uniformity of Texture – 50 Points. Color – 75 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.

## **Class 23: Small Diameter Hot Link Sausage**

**Weight Requirement for Entry:** minimum 1 1/2 pounds

**Production:** The product must have a distinctive red external color expected for a product in this product category. To be eligible for this class, the Hot Link 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. Hot Links are a traditional Southern U.S. cooked sausage that have a distinctive spicy, hot flavor. Hot Links are sometimes referred to as "Red Hots". This product is unsmoked and must not contain specialty non-meat ingredients. Examples of specialty non-meat ingredients are rice, cheese, jalapeños, mushrooms, fruits, vegetables, etc. If your product does contain specialty ingredients and is a non-traditional smoked sausage, it must be entered in the Specialty Flavored Small Diameter Smoked & Cooked Sausage class. The same product cannot be entered in both the Hot Link class and the Specialty Flavored Small Diameter Smoked and Cooked Sausage 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.

**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 and casing size cannot exceed 40 mm. 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.

### **Product Evaluation:**

**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.

## **Class 24: Small Diameter Smoked & Cooked Sausage**

**Weight Requirement for Entry:** minimum 1 1/2 pounds

**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 be a traditional type small diameter smoked sausage and must not contain specialty non-meat ingredients. Examples of specialty non-meat ingredients are rice, cheese, jalapeños, mushrooms, fruits, vegetables, etc. If your product does contain specialty ingredients and is a non-traditional smoked sausage, it must be entered in the Specialty Flavored Small Diameter Smoked & Cooked Sausage class. The same product cannot be entered in both the Specialty Flavored Small Diameter Smoked & Cooked Sausage and the traditional flavored Small Diameter Smoked and Cooked Sausage classes. 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 1½ pounds and casing size cannot exceed 40 mm. 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 Custom or 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.

### **Product Evaluation:**

**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.

## **Class 25: Smoked Turkey**

**Weight Requirement for Entry:** None

**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) 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 Custom or 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.

### **Product Evaluation:**

**External Appearance: 200 Points.** General Appearance -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 Meat – 50 Points. Dark Meat – 50 Points.) 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 Meat – 200 Points. Dark Meat – 200 Points.) 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.

## **Class 26: Specialty Flavored Small Diameter Smoked & Cooked Sausage**

**Weight Requirement for Entry:** minimum 1 1/2 pounds

**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. This product must be entered as a link form (*i.e.*, no rope sausage allowed). This product must be a non-traditional type small diameter smoked sausage and must contain specialty non-meat ingredients. Examples of specialty non-meat ingredients are rice, cheese, jalapeños, mushrooms, fruits, vegetables, etc. If your product does not contain specialty ingredients and is a traditional smoked sausage, it must be entered in the Small Diameter Smoked & Cooked Sausage class. The same product cannot be entered in both the Specialty Flavored Small Diameter Smoked & Cooked Sausage and the traditional flavored Small Diameter Smoked and Cooked Sausage classes.

**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), with the exception of any specialty bacon entered in this class. 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 and casing size cannot exceed 40 mm. 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 Custom or 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.

### **Product Evaluation:**

**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. Flavor – 300 Points. Texture/mouth feel – 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

## **Class 27: Specialty Game Meats**

**Weight Requirement for Entry:** minimum 1/2 pounds

**Production:** To be eligible for this class, specialty game meats must contain a minimum of  $\frac{2}{3}$  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 as well as cured, smoked, and cooked 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) 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 Custom or 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.

### **Product Evaluation:**

**External Appearance: 225 Points.** Visual appearance and workmanship, including eye appeal and consisting of uniformity of color, size, and shape; lack of defects.

**Internal Appearance: 225 Points.** Workmanship and lack of obvious defects.

**Aroma/Taste/Texture: 550 Points.** 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.



## **Class 28: Summer Sausage - Cooked**

**Weight Requirement for Entry:** None

**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 be a traditional type summer sausage and must not contain specialty non-meat ingredients (*i.e.*, jalapeños, cheese, etc.). 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 using 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. No spice-coated casings are allowed in this class. If you would like to use spice-coated casings, those products should be entered in the Cured Specialty Meat Products 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).

**Product Entry:** The diameter of the casing must be 2" to 4". Casing must be left on the product. 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) 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 Custom or 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.

### **Product Evaluation:**

**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 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. The presence of strong aftertastes shall severely downgrade the product. Texture/mouth feel – 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

## **Class 29: Specialty Loaf Product (2023 Featured Class)**

**Weight Requirement for Entry:** None

**Production:** To be eligible for this class, the loaf product may be emulsified, ground (fine or course), or include a gelatin base. Products must be manufactured in a loaf pan (no casing allowed). Examples of products include ham loaf, German loaf, pickle & pimento loaf, and head cheese. Exterior spices (*i.e.*, black pepper, etc.) and incorporating non-meat ingredients (*i.e.*, cheese, olives, jalapeños, mushrooms, fruits, vegetables, etc.) are allowed for a product entered in this class. Incorporated flavorings must be predominant enough to define the product as a flavored specialty loaf product. 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. The loaf must weigh a minimum of 5.0 lbs. 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 Custom or 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, in addition to the above product label (or copy) used for the sale of this product, with product name and ingredients statement.

**External Appearance: 200 Points.** Visual appearance and workmanship: Uniformity of color – 50 Points. Uniformity of shape – 50 Points. Lack of defects (*i.e.*, air pockets, wrinkles) – 100 Points.

**Internal Appearance: 300 Points.** Uniformity of texture – 75 Points. Uniformity of color – 75 Points. Fat to lean ratio – 50 Points. Lack of obvious defects – 100 Points. Internal appearance should be evaluated by slicing the loaf in half perpendicular to the length of the product.

**Edibility: 500 Points.** Aroma – 75 Points. Taste – 325 Points. The presence of strong aftertastes shall severely downgrade the product. Texture/mouth feel – 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

# 2023 Food Bank Donation

Each year, AAMP works with local food bank organizations across the United States to donate show products at the conclusion of the American Cured Meat Championships (ACMC).

Thanks to your support, we have been able to help countless individuals across the country who would otherwise go without food on the table for themselves and their families. In 2022, AAMP arranged for your donation of more than 600 pounds of cured meat to be donated to Hope Ministries of Des Moines. Your donation of meat products translated to 500 meals.

At the conclusion of the 2023 ACMC, eligible products will be donated in the Charleston area.

## PLEASE NOTE:

*Due to food safety concerns, only bacon, ham, dried beef, and smoked turkey will be donated. You may make arrangements to pick up other entries not scheduled for donation.*

## ACMC Awards Ceremony

**Saturday, July 15, 2023**

Awards Session: 7:30 a.m. – 10:00 a.m.

Product Viewing : 10:00 a.m. – 11:00 a.m.

Product and Scored Card Pick-up: 11:00 a.m. – 11:30 a.m.

### **The Clarence Knebel Best of Show Memorial Award**

The tradition of this Best of Show award was originally established in 1994 and is a tribute to Clarence Knebel, who hailed from Wisconsin and was well-known and respected among meat industry colleagues for his commitment to excellence in his products. This award will honor the "best of the best" product, which will be chosen from the Grand Champion-winning products entered in this year's competition.

### **Cured Meats Excellence Award**

Introduced at the 2011 ACMC, this award was designed to acknowledge the processor whose products have ranked the best overall in the competition. Each processor having placed in the top four of a class will be awarded points based on their placing: Grand Champion = 4 points; Reserve Grand Champion = 3 points; Champion = 2 points; and Reserve Champion = 1 point. The processor with the highest total points is awarded the "Cured Meats Excellence Award."

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