

# Kansas Meat Processors Association PROCESSED PRODUCTS CONTEST

## Rules and Scoring Procedures

(1/29/20)

- I. Eligibility: Competition is open to all Kansas Meat Processor member-establishments who custom process, or produce for sale cured and smoked meats or sausages.
- II. Classes of entries – **Each member firm may have multiple entries per class, but there is a limit of one award per member establishment per class** (Numbers of Awards)
- A. Commercial cured and smoked ham (3)
  - B. Commercial cured and smoked bacon, slab, skinless (4)
  - C. Boneless cured & smoked ham, fully cooked (2)
  - D. Cured & smoked poultry products *Insufficient entries in 2013 (Enter in G-2)*
  - E. Cured & smoked beef (dried) (2)
  - F. Beef Jerky, whole muscle (4)
  - G. Specialty products
    - G-1. Summer sausage, cooked (3)
    - G-2. Non-classified specialty (4, of different species)
    - G-3. Beef Jerky, restructured (2) *(added back split G-3 and G-4 1-28-19)*
    - G-4. Jerky, (other than beef species), whole muscle (1/specie)(2)*(added back see abv 1/28/19)*
    - G-5. Meat/Poultry (species) snack sticks (4)
    - G-6. Smoked Sausage, (species and/or type) (4)
    - G-7. Fresh Sausage (pork and/or beef only, w/type) (3)
    - G-8. Fresh Traditional Bratwurst (pork only) (3)
    - G-9. Fresh Specialty Bratwurst, (species and/or type) (4)
  - H. Most Innovative Beef Sweepstakes Product (1)
  - I. Most Innovative Pork Sweepstakes Product (1) with additional \$250 prize
  - J. Best of Show Award (1) There is no cost to participate in this class as the product judged to be the most outstanding product of the show will be awarded the *Best of Show* award. It will be selected from among the class winners (excluding the innovative beef and pork classes) by the judges. *new award since 2011*
  - K. Cured & Smoked Game Meat (3) *new class-2013, opened to non-inspected product in 2014*
  - L. Large Diameter Deli Meat (3) *new class - 2019*
- III. Awards – Number for each class based on one-half of the **number of plants for each class** from the previous year (with odd amounts rounded up) for all classes with less than eight plants per entry. No more than four awards per class, and innovative and best of show limited to one award each. **There will be a minimum of 2 awards for classes that have less than eight entries per plant.**
- IV. Removal of identifying marks -- All identifying marks will be removed at registration and entry desk and products will be assigned a code number. *Exception--Name of product and meat/poultry ingredient statement shall be provided for Classes G-3/4, G-5, G-6, G-9, K, L.* Product appearance may suffer if exhibitor identification is difficult to remove.
- V. Product preparation and handling by exhibitor --
- A. All pork-containing products (bacon exempt) must be adequately processed to eliminate trichina in accordance with State and Federal inspection regulations, e.g. cooked to over 142°F internal temperature, or frozen at 0-5°F for at least 20 days (certified trichina-free).
  - B. All ready-to-eat (RTE) products shall be cooked sufficiently to provide food safety.
  - C. All products should be kept well-chilled (<40°F) during transport to the show.
  - D. Products may be clipped or tied.**

VI. Criteria used in judging -- (some desired traits are listed)

**CLASS A: Commercial cured and smoked ham, bone-in -- 3 awards. Must be derived from pork. Shank may be on or off. Skin may be on or removed.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Bone-in ham-2" below aitch bone perpendicular to length of ham with sharp 8-10" knife. Use saw to cut bone and finish with knife. Make smooth cut.

**Sampling instructions:**

Bone-in ham-take a 3/4" square plug about 2-2 1/2" deep from the inside muscle surface of the shank portion. After heating, knife slice longitudinally to taste external smoke and salt internal flavor and texture.

1) Outside		
a. Conformation -- well-muscled, symmetrical shape, shank on or shankless		10
b. Workmanship -- smoothly trimmed fat, no stockinette pulls, bones square cut, skin on or skinless		10
c. Smoking -- uniform and pleasing color, pleasant aroma		10
2) Inside		
a. Proportion of lean to fat -- thin even fat cover, don't over trim		10
b. Color, firmness & texture of cut surface -- uniform pink color, no blood spots or bruises, firm with good moisture retention, fine and closed texture.		20
3) Appeal to senses -- microwave warmed		
a. Aroma (cooked) -- light smoke at surface; internal light, delicate, pleasant cured		5
b. Tenderness & texture -- tender without mushiness,		10
c. Flavor & saltiness (cooked)--mellow; no strong spice, not rancid, not too bland or salt		20
d. Aftertaste -- pleasing, "clean"		5
	Total	100

**CLASS B: Commercial cured and smoked bacon, slab, skinless -- 4 awards. Must be derived from pork. During judging, the exhibit will cut into 2 pieces approximately 1/3 of the way from the shoulder end of the bacon slab and judges will slice 1/8" thick. 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 lion, the belly should only be squared at this point; (2) the two ends should only be squared to give an attractive appearance – excessive shortening will be discounted; (3) removal of the spare ribs and additional trim around the spare ribs will not be considered in the evaluation of excessive trim.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Bacon-cut 1/3 of way from the shoulder end.

**Sampling instructions:**

Bacon-take a 1/8" uniform slice from slab 1/3 of the way from the shoulder end. Cook in microwave using same parameters for each bacon slice.

1) Outside		
a. Conformation -- square cut, uniform thickness		5
b. Workmanship -- smooth trim, not excessive, avoid deep knife cut removing ribs,		10
c. Smoking -- uniform and pleasing color; pleasant "clean" aroma		10
2) Inside		
a. Lean to fat -- proportion and distribution, half lean, evenly distributed		15
b. Color, firmness & texture of cut surface -- white fat, pink lean, firm, fine-textured, not wet		15
	15	
3) Appeal to senses -- microwave cooked		
a. Aroma (cooked) -- smoke at surface; fresh, not rancid, pleasant cured		10
b. Tenderness & texture -- tender, slightly chewy		5
c. Flavor and saltiness (cooked) -- mellow, not rancid, not too bland or too salty		25
d. Aftertaste -- pleasing, "clean"		5
		<u>5</u>
	Total	100

**CLASS C: Boneless cured & smoked ham, fully cooked -- 2 awards. Must be derived from pork. Boneless Ham shall be composed of whole muscle pieces from a ham, and may include ground fresh ham pieces. Ham may be fabricated in any shape convenient for sale, and shall be at least 6 lbs. in size.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Boneless ham-Straight across at middle.

**Sampling instructions:**

Boneless ham-take a 3/4" square plug about 2-2½" deep from the inside muscle surface of the mid-portion. After heating, knife slice longitudinally to taste external smoke and salt internal flavor and texture.

1) Outside	
a. Workmanship -- attractive shape and surface, smooth trim job	20
b. Smoking -- uniform bright color, pleasant aroma	10
2) Inside	
a. Lean to fat -- proportion and distribution thin even fat cover, no fat pockets or heavy seams	10
b. Color -- medium pink, uniform	10
c. Texture -- fine, firm and closed texture, not watery, no air pockets, connective tissue minimized	10
3) Appeal to senses -- microwave warmed	
a. Aroma -- (cooked) -- light smoke at surface; internal light, delicate, pleasant cured	5
b. Tenderness & texture -- tender without mushiness	10
c. Flavor & saltiness (cooked) mellow; no strong spice, not rancid, not too bland or salty	20
d. Aftertaste -- pleasing, "clean"	5
	Total 100

**CLASS D-NOT OFFERED IN 2020 DUE TO INSUFFICIENT ENTRIES in earlier years**

**CLASS D (rev 2013): Cured & Smoked Poultry Product, fully cooked –No awards. Must come from domestically raised turkey, chicken, duck, goose, ostrich or emu that have been federally or state inspected as raw product. May include pieces, parts or be re-constructed. Product shall be fully cooked (165°F internal temp) so they are ready-to-eat chilled. Name of product and meat ingredients in descending order should accompany product.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Smoked turkey-1/4" thick slices from breast (lengthwise near midline) and from thigh (outside to bone).

**Sampling instructions:**

Taste cold.

1) Outside	
a. Shape and lack of defects – smooth surface, well-shaped	10
b. Condition of skin, if present—appropriate to product type	5
c. Smoking -- uniform, golden brown/mahogany color preferred, pleasant aroma	15
2) Inside, check both breast and thigh or representative parts if different	
a. Color uniform pink cure, representing specie w/i muscle	10
b. Texture -- fine, firm not watery, not over or under cooked	10
3) Appeal to senses -- no additional cooking required	
a. Aroma -- light smoke, delicate, pleasant cured	10
b. Tenderness & texture -- delicate and quite tender, not tough skinned, not mushy	10
c. Flavor, saltiness, lightly salted, fresh delicate flavor, no rancidity	20
d. Aftertaste -- pleasing, "clean"	10
	<u>10</u>
Total	100

**CLASS E: Cured and smoked beef, dried -- 2 awards. Shall be at least 2 lb in size, appropriate muscle choice.  
No casing allowed on entry. Judges will slice 1/16" thick during evaluation.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Dried beef -Straight across at middle.

**Sampling instructions:**

Dried beef-slice 1/16" thick, 2 slices. Taste second slice cold.

1) Outside	
a. Trim job and condition of surface -- not fat, symmetrical, smooth, not woody	10
b. Color and eye appeal -- reddish-purple (mahogany) to brown	10
c. Smoking -- aroma pleasant	5
2) Inside	
a. Color -- uniform pink	10
b. Texture -- lack of crumbling, not wet, uniform from surface to center, no seam fat	15
3) Appeal to senses	
a. Aroma -- light smoke, pleasant cured	10
b. Tenderness & texture -- slight chewiness, but still tender; uniform	15
c. Flavor & saltiness -- not rancid, moderate salt	20
d. Aftertaste -- pleasing	5
	Total
	100

**CLASS F: Beef Jerky, whole muscle – 4 awards. Jerky must be intact slices or strips of meat. Shall not be ground and formed. Entry shall be at least 1/2 lb of pieces. Product must be processed so that it is shelf-stable without refrigeration.**

1) Appearance	
a. Size and shape -- smooth surface adaptable to economic drying, customer use, packaging system(s)	15
b. Color -- uniform & attractive, externally & cross sectional	10
c. Fat presence -- will be discounted	5
2) Aroma -- cured, smoked or spice aroma -- pleasant & fresh	15
3) Texture and mouth feel	
a. Hardness -- firm, but not tooth shattering	10
b. Chewability -- primarily muscle, little connective tissue	10
c. Moisture content -- product must be shelf stable	5
4) Flavor	
a. Intense flavor -- slightly salty, peppered, sweet or spicy blends acceptable	20
b. Aftertaste -- pleasant, strong but not overpowering	<u>10</u>
	Total
	100

**CLASS G-1: Summer Sausage, cooked -- 3 awards. Shall be 2 to 4 lb in size with both stuffed ends intact. To be eligible for this class, summer sausage (all beef) shall have been cooked to a temperature of at least 158°F or equivalent if fermented (pH 4.8 or lower) or not fermented. Encapsulated organic acids may be used in lieu of microbial fermentation. Any pork containing sausage shall have been subjected to one of the approved methods of eliminating trichina e.g. cooked to over 158°F or equivalent, or frozen at 0-5° for at least 20 days (certified by meat inspector). Judges will slice 1/8" thick, 2 slices, use second slice for evaluation. Because colored casings are now allowed, judges shall remove a section of casing of all entries to assess product external color. Entries that include flavorings or inclusions such as cheese or jalapeno's may be entered into the summer sausage class.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Summer Sausage –Angled cut across at middle.

**Sampling instructions:**

Summer sausage-slice 1/8" thick, 2 slices. Taste second slice, cold. This reduces carryover from previous entry.

1) Outside	
a. Color and eye appeal -- bright, reddish-purple (mahogany) to brown preferred	10
b. Workmanship -- casing smooth, free of wrinkles, uniform diameter, neat ends	10
2) Inside	
a. Color and eye appeal -- uniform pink cure color	10
b. Lean to fat -- ratio not too lean or too fat	10
c. Texture and lack of defects such as air, fat or gelatin pockets, crumbly fat separation, uniform fat-lean distribution	10
3) Appeal to senses -- no additional cooking	
a. Aroma -- slight smoke, "clean", pleasant cured	10
b. Tenderness & texture -- firm pleasant bite, not tallowy or greasy	10
c. Flavor -- tangy preferred indicating fermentation, balanced spices, not too bland or salty	20
d. Aftertaste -- pleasing good blend of salt and spices	10
	Total
	100



**CLASS G-2: Non-classified specialty -- 4 awards. May be cured and smoked, or uncured, but fully cooked (158°F internal temperature or equivalent) or otherwise made safe to eat. Microwave warm-up will not make safe. Intended to encourage innovation, products with promise but not appropriate in other classes may be entered in this class. Entry registration shall include the designated name for your product. Judging will be done by rating products on a generalized rating scale comparing the product to an ideal of its type. Products with pork must be trichina-safe.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Representative spot.

**Sampling instructions:**

As appropriate.

1) Outside	
a. Shape, size, color -- appropriate for type of product	10
b. Workmanship -- smooth surface, neat	10
c. Smoke, if done -- uniform, pleasant	5
2) Inside	
a. Lean to fat -- ratio & distribution appropriate	10
b. Color -- uniformity or appropriate differences	10
c. Firmness & Texture -- good water holding, absence of air or gelatin pockets	10
3) Appeal to senses	
a. Aroma -- pleasant and fresh	5
b. Tenderness & texture -- good mouth feel, not tough or mushy, not greasy	10
c. Flavor & saltiness -- appropriate to product and its use, not rancid or microbially off-condition	25
d. Aftertaste -- pleasing	<u>5</u>
	Total 100

**CLASS G-3: Beef Jerky, restructured (ground and formed) – 2 awards. Jerky must be ground and formed. Total product entry shall not be less than 1/2 lb. Product must be processed and packaged so that it is ready-to-eat, shelf-stable and doesn't require refrigeration.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Representative spot.

**Sampling instructions:**

As appropriate.

1) Appearance	
a. Size and shape -- smooth surface uniform and adaptable to economic drying, customer use, packaging system(s), uniformity among pieces	15
b. Color -- uniform and attractive, externally and cross sectional	10
c. Fat content and distribution -- no greasing out	10
2) Aroma -- cured, smoked or spice aroma -- pleasant & fresh	10
3) Texture/Mouth Feel/Bind	
a. Hardness -- firm with some flex	5
b. Chewability -- good bind, particle size, low residue or stringiness	15
c. Moisture content -- shelf stable	10
4) Flavor	
a. Intense flavor -- slightly salty, peppered, sweet or spicy blends acceptable	20
b. Aftertaste -- pleasant, strong but not overpowering	5
	Total 100

**CLASS G-4: Jerky, (non-beef species), whole muscle/restructured (ground and formed) – 2 awards. Jerky of various species other than beef may be either whole muscle or ground and formed. Total product entry shall not be less than 1/2 lb. Product must be processed and packaged so that it is ready-to-eat, shelf-stable and doesn't require refrigeration. Pork containing product must be trichina-safe. Entries shall include the designated name for your product.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Representative spot.

**Sampling instructions:**

As appropriate.

1) Appearance	
a. Size and shape -- smooth surface uniform and adaptable to economic drying, customer use, packaging system(s), uniformity among pieces	15
b. Color -- uniform and attractive, externally and cross sectional	10
c. Fat content and distribution -- no greasing out	10
2) Aroma -- cured, smoked or spice aroma -- pleasant & fresh	10
3) Texture/Mouth Feel/Bind	
a. Hardness -- firm with some flex	5
b. Chewability -- good bind, particle size, low residue or stringiness	15
c. Moisture content -- shelf stable	10
4) Flavor	
a. Intense flavor -- slightly salty, peppered, sweet or spicy blends acceptable	20
b. Aftertaste -- pleasant, strong but not overpowering	5
	<u>5</u>
Total	100

**CLASS G-5: Meat/Poultry (Species) Snack Sticks, fully cooked -- 4 awards. Entry shall be at least 6 sticks or 1/2 lb. Leave label off, or obliterate before judging. **Snack sticks (beef, pork, or poultry) shall** have been cooked to a temperature of at least 158°F or equivalent if fermented (pH 4.8 or lower) or not fermented. Encapsulated organic acids may be used in lieu of microbial fermentation. Any pork containing snack sticks shall have been subjected to one of the approved methods of eliminating trichina e.g. cooked to over 158°F or equivalent, or frozen at 0-5°F for at least 20 days (certified by meat inspector). Must be RTE and contain nitrite. Entries that include flavorings or inclusions such as cheese or jalapeno's may be entered into the snack stick class.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Representative spot.

**Sampling instructions:**

As appropriate.

1) Outside appearance	
a. Size and shape -- appropriate bite--size, edible collagen or natural casing, uniform diameter and lengths	10
b. Color and eye appeal----uniform, smoked mahogany to brown	10
c. Workmanship -- neat, uniform	5
2) Inside	
a. Color and eye appeal -- uniform pink color	5
b. Lean to fat ratio -- not too lean or too fat	10
c. Texture -- soft, but perceptible casing integrity; firm meat, no air, fat or gelatin pockets; small, uniformly distributed, well-defined fat particle size	10
3) Appeal to senses -- ready-to-eat	
a. Aroma -- slight smoke, pleasant cured	10
b. Texture -- soft, but perceptible casing "bite, firm and slightly chewy, not stringy, tallowy or greasy	15
c. Flavor -- sl. tang preferred indicating fermentation, good balanced spices, not too bland, too salty, or too hot. Desire to eat a second	20
d. Aftertaste -- pleasing, "clean"	5
	<u>5</u>
Total	100

**Class G-6: Smoked Sausage, (Species and/or Type designated), fully cooked -- 4 awards. Shall be coarse ground (1/8" minimum, not emulsion or comminuted-type product), cured, fully cooked (minimum 158°F int. temp or equivalent) beef, pork or poultry-containing sausage in the form of a ring or tube, with edible casing or without casing, not to exceed 38mm (1 1/2" diameter). No colored casings are allowed in this class. Entry shall be at least 16 oz. Package shall be removed or label obliterated before judging. Judges will cut at least two 1/2" slices will be randomly sampled in the judging. Entries that include flavorings or inclusions such as cheese, wild rice, or jalapeno's may be entered into the smoked sausage class. Additionally, products that could be classified as bbq sausage, smoked bratwurst, cajun sausage, or andouille will be classified as smoked sausage. Entries shall include the designated name of your product at judging.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Sausages, 2-3 inches from one end.

**Sampling instructions:**

At least 3" portion that will be heated; at least two 1/2" slices will be randomly sampled in the judging.

1) External, appearance	
a. Color and eye appeal, smoke job -- bright, uniform, no fat greasing out.	10
b. Workmanship -- relatively smooth surface, free of noticeable blemishes.	
Uniform diameter, neat ends	15
2) Internal, cross section	
a. Color and eye appeal-- uniform pink cure color	10
b. Lean-to-fat ratio -- appropriate for this type product	10
c. Texture -- lack of defects such as fat or gelatin pockets, crumbly fat particles or non-uniform fat-lean distribution	15
3) Appeal to Senses	
a. Aroma -- pleasant and fresh, evidence of smoke	5
b. Texture/Tenderness -- good springy bite and mouthfeel without being rubbery, not tough or mushy, not greasy or tallowy	15
c. Flavor & saltiness -- light and well-balanced spicing, lightly salted	15
d. Aftertaste -- no rancidity	<u>5</u>
	Total 100

**Class G-7: Fresh Sausage, (Species and/or Type), uncooked, uncured, pork and/or beef only—3 awards. Shall be coarse ground (1/8" minimum, not emulsion or comminuted-type product), in an edible casing or without casing, not to exceed 38mm (1 1/2" diameter). No colored casings are allowed in this class. Entry should be at least 16 oz. Package shall be removed or label obliterated before judging. Judges will cut at least two 1/2" slices that will be prepared for cooking and evaluation. The product name must be provided when entered and then registration officials will provide product name to judges.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Sausages, 2-3 inches from one end.

**Sampling instructions:**

At least 1" portion that will be heated; at least two 1/2" slices will be randomly sampled in the judging.

1) External, appearance	
a. Color and eye appeal -- bright, uniform, fresh color, no fat greasing out.	10
b. Workmanship -- smooth surface, free of noticeable blemishes. Uniform diameter, neat ends	10
2) Internal, cross section	
a. Color and eye appeal-- uniform normal color	10
b. Lean-to-fat ratio -- appropriate for this type product	5
c. Texture -- lack of defects such as fat or gristle pockets, crumbly fat particles or non-uniform fat-lean distribution	10
3) Appeal to Senses	
a. Aroma -- pleasant and fresh	10
b. Texture/Tenderness -- good springy bite and mouthfeel without being rubbery, not tough or mushy, not greasy or tallowy	15
c. Flavor & saltiness -- light and well-balanced spicing, lightly salted	25
d. Aftertaste -- no rancidity or heavy spicing	5
	Total
	100

**Class G-8: Fresh Traditional Bratwurst, uncooked, uncured, pork only-- 3 awards. Shall be ground, emulsified, or comminuted-type product manufactured according to fresh sausage standards with respect to moisture (3% maximum) and extenders (3.5% maximum), and have a finished fat content of not more than 35%. The product must be stuffed in an edible collagen or natural casing or without casing. The diameter of the casing must be a minimum of 30 mm. No colored casings are allowed in this class. The product must be manufactured with traditional seasoning (no non-traditional or exotic allowed). Entry must be at least 16 oz. Package shall be removed or label obliterated before judging. **Judges will cut** at least two 1/2" slices will be randomly sampled in the judging by taking a 3" portion that initially will be simmered, then pan fried to reach a  $\geq 160^{\circ}\text{F}$  internal temperature.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Sausages, 2-3 inches from one end.

**Sampling instructions:**

At least 1" portion that will be heated; at least two 1/2" slices will be randomly sampled in the judging.

1) External, appearance	
a. Color and eye appeal -- bright, uniform, fresh color, no fat greasing out.	10
b. Workmanship -- smooth surface, free of noticeable blemishes. Uniform diameter, neat ends	10
2) Internal, cross section	
a. Color and eye appeal-- uniform normal color	10
b. Lean-to-fat ratio -- appropriate for this type product	5
c. Texture -- lack of defects such as fat or gristle pockets, crumbly fat particles or non-uniform fat-lean distribution	10
3) Appeal to Senses	
a. Aroma -- pleasant and fresh	10
b. Texture/Tenderness -- good springy bite and mouthfeel without being rubbery, not tough or mushy, not greasy or tallowy	15
c. Flavor & saltiness -- light and well-balanced spicing, lightly salted	25
d. Aftertaste -- no rancidity or heavy spicing	<u>5</u>
	Total 100

**Class G-9: Fresh Specialty Bratwurst, uncooked, uncured, species designated-- 4 awards. Shall be ground, emulsified, or comminuted-type product manufactured according to fresh sausage standards with respect to moisture (3% maximum) and extenders (3.5% maximum), and have a finished fat content of not more than 35%. The product must be stuffed in an edible collagen or natural casing or without casing. The diameter of the casing must be a minimum of 30 mm. No colored casings are allowed in this class. The product must be manufactured with non-traditional or exotic spicing (i.e. Cajun, hot and spicy, beer, cheddar, wild rice, etc.). Entry must be at least 16 oz. Package shall be removed or label obliterated before judging. At least two 1/2" slices will be randomly sampled in the judging by taking a 3" portion that will initially be simmered, then pan fried to reach a  $\geq 160^{\circ}\text{F}$  internal temperature. **The product name must be provided when entered and then registration officials will provide name to judges.****

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Sausages, 2-3 inches from one end.

**Sampling instructions:**

At least 1" portion that will be heated; at least two 1/2" slices will be randomly sampled in the judging.

1) External, appearance	
a. Color and eye appeal -- bright, uniform, fresh color, no fat greasing out.	10
b. Workmanship -- smooth surface, free of noticeable blemishes. Uniform diameter, neat ends	10
2) Internal, cross section	
a. Color and eye appeal-- uniform normal color	10
b. Lean-to-fat ratio -- appropriate for this type product	5
c. Texture -- lack of defects such as fat or gristle pockets, crumbly fat particles or non-uniform fat-lean distribution	10
3) Appeal to Senses	
a. Aroma -- pleasant and fresh	10
b. Texture/Tenderness -- good springy bite and mouthfeel without being rubbery, not tough or mushy, not greasy or tallowy	15
c. Flavor & saltiness -- light and well-balanced spicing, lightly salted	25
d. Aftertaste -- no rancidity or heavy spicing	<u>5</u>
	Total 100



**CLASS H: Innovative Beef Sweepstakes Product -- 1 Award (plaque) sponsored by the Kansas Beef Council, P.O. Box 4567, Topeka, KS 66604-0567.** An entry registration card must be filled out, including a designated product name. The entry fee is waived. **Meat Ingredient(s) must be of all beef origin. Non-Meat Ingredients should be Generally Recognized As Safe (GRAS). A list of the important non-meat ingredients in descending order should be provided on the Entry Registration. Product shall be either fully-cooked (at least 150°F internal temperature), ready-to-eat/microwave-reheatable or ready-to-cook to an internal temperature of 155°F in less than 20 min. in either an electric frying pan or a microwave oven. Typed, brief preparation instructions must accompany the product. A brief marketing plan must be presented (who should buy, for what use).**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Representative spot.

**Sampling instructions:**

As appropriate.

1) Appearance - good workmanship, symmetry	
a. Size, shape and texture -- appropriate for intended purpose	10
b. Color -- uniform and attractive	5
c. Fat presence -- minimized, probably less than 15% of total	5
2) Aroma -- pleasant and fresh	10
3) Texture and mouthfeel	
a. Hardness -- easy on teeth and gums, a pleasurable experience	10
b. Chewiness -- moderate	15
4) Flavor	
a. Salt level -- adequate to low	10
b. Seasonings -- pleasantly balanced, not too hot	20
c. Little aftertaste	5
5) <i>Genuinely innovative, lending itself to good food safety practices, and with some commercial potential</i>	
	<u>10</u>

Total 100

**CLASS I: Innovative Pork Sweepstakes Product -- 1 Award (plaque) sponsored by the Kansas Pork Association, 2601 Farm Bureau Rd., Manhattan, KS 66502. An entry registration card must be filled out, including a designated product name. The entry fee is waived. Meat Ingredient(s) must be of all pork origin. Non-Meat Ingredients should be Generally Recognized As Safe (GRAS). A list of the important non-meat ingredients in descending order should be provided on the Entry Registration. Product shall be either fully-cooked (at least 158°F internal temperature or equivalent), ready-to-eat/microwave-reheatable or ready-to-cook to an internal temperature of 155°F in less than 20 min. in either an electric frying pan or a microwave oven. Typed, brief preparation instructions must accompany the product. A brief marketing plan must be presented (who should buy, for what use).**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Representative spot.

**Sampling instructions:**

As appropriate.

1) Appearance - good workmanship, symmetry	
a. Size, shape and texture -- appropriate for intended purpose	10
b. Color -- uniform and attractive	5
c. Fat presence -- minimized, probably less than 15% of total	5
2) Aroma -- pleasant and fresh	10
3) Texture and mouthfeel	
a. Hardness -- easy on teeth and gums, a pleasurable experience	10
b. Chewiness -- moderate	15
4) Flavor	
a. Salt level -- adequate to low	10
b. Seasonings -- pleasantly balanced, not too hot	20
c. Little aftertaste	5
5) Genuinely innovative, lending itself to good food safety practices, and with some commercial potential	10
	<u>100</u>
Total	100

**CLASS J: Best of Show Award (1):** The product judged to be the most outstanding product of the show will be awarded the Best of Show award. It will be selected from among the class winners (excluding the innovative beef and pork classes) by the judges.

**CLASS K (2013): Cured & Smoked Game Meat, fully cooked—3 awards. Must come from domestically raised species including bison, venison, elk, which have undergone required or voluntary state or federal inspection, or may be non-inspected. Product must contain a predominant amount (over 50%) of the game meat with the product name and meat ingredient label attached. Product shall be boneless, 2 lb or more and fully cooked, ready-to-eat. Judging will be done by rating products on a generalized rating scale comparing the product to an ideal of its type. Products with pork must be trichina-safe. (initiated 2013)**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Representative spot.

**Sampling instructions:**

As appropriate.

1) Outside	
a. Shape, size, color -- appropriate for type of product	10
b. Workmanship -- smooth surface, neat	10
c. <b>Smoke</b> -- uniform, pleasant appearance	5
2) Inside	
a. Lean to fat -- ratio & distribution appropriate	10
b. Color -- uniformity or appropriate differences	10
c. Firmness & Texture -- good water holding, absence of air or gelatin pockets	10
3) Appeal to senses	
a. Aroma -- pleasant and fresh	5
b. Tenderness & texture -- good mouth feel, not tough or mushy, not greasy	10
c. Flavor & saltiness -- appropriate to product and its use, not rancid	25
d. Aftertaste -- pleasing	<u>5</u>
	Total 100

**CLASS L: Large Diameter Deli Meat- 3 awards. May be cured and smoked, or uncured, but fully cooked (at least 158°F internal temperature or equivalent) and ready-to-eat (RTE). To be eligible for this class the product may be chunked and formed, finely ground or emulsified. Exterior spices such as black pepper and incorporated various non-meat ingredients (i.e. cheese, olives, peppercorns....) may be used. Entry registration shall include the designated name for your product and a list of ingredients. The product must be at least 4 inches in diameter, at least 12 inches long, and be stuffed into a casing. The casing must be left on the product and if the casing is colored, the casing will be partially removed during judging to view external color. This product must be fully intact and have not been cut nor sliced prior to judging. Judging will be done by rating products on a generalized rating scale comparing the product to an ideal of its type. Judges will evaluate cold slices that are 1/8” in thickness. \*Note, summer sausage is not eligible for this class and should be entered into Class G-1.**

**Judges Instructions:**

As soon as all external factors are judged; then product can be cut.

**Cutting instructions:**

Large Diameter Deli Meat -Straight across at middle.

**Sampling instructions:**

Large Diameter Deli Meat -slice 1/8” thick, 2 slices. Taste second slice, cold. This reduces carryover from previous entry.

1) Outside

- |  |    |
|--|----|
| a. Shape, size, color -- appropriate for type of product | 10 |
| b. Workmanship -- smooth surface, neat                   | 10 |

2) Inside

- |  |    |
|--|----|
| a. Lean to fat -- ratio & distribution appropriate                             | 10 |
| b. Color -- uniformity or appropriate differences                              | 10 |
| c. Firmness & Texture -- good water holding, absence of air or gelatin pockets | 10 |

3) Appeal to senses

- |  |          |
|--|----------|
| a. Aroma -- pleasant and fresh   | 5        |
| b. Tenderness & texture -- good mouth feel, not tough or mushy, not greasy                           | 10       |
| c. Flavor & saltiness -- appropriate to product and its use, not rancid or microbially off-condition | 30       |
| d. Aftertaste -- pleasing  | <u>5</u> |

Total 100

DES/AS&I-KSU/KMPA/3-89

updated 4-93, updated 4-94, updated 3-97

(des/kmppprul.wpd/2-16-98)

(des/kmppshwru.wrd/2-10-03) sl. update

(des/KMPAProcPrdShwRules05) award no./class. increased

Updated March 2009 to include bratwurst, specialty bratwurst, point changes Class G7; must provide marketing plan for Class H, I

Updated Feb. 2010 to include Smkd Turkey again, increased no. of award plaques to four/class and acknowledge the Quad-State four classes of Dried Bf, Whole Musc Jerky, Snack Sticks, Smkd Sausage.

Updated March 2011 including all above classes, removing Quad-State competition, continuing 4 awards/class, Best of Show, but adding \$250 KPA cash award for Most Innov Pork Prod.

Updated March 2013 including all above classes, revising Class D from Smoked Turkey to Cured & Smoked Poultry Products and adding new Class K Cured & Smoked Game Meat, fully cooked, and continuing all above awards.

Updated February 2014 to include 4 Best of Midwest designated classes, removal of Class D Cured and Smoked Poultry Product due to insufficient entries in 2013, and changes from "should" to "shall" for certain classes.

Updated February 2015 to remove Best of Midwest designated classes; G-1 allowance of colored casings; G-5 allowance of refrigerated, non-shelf stable snack sticks; K-reduction to 3 awards.

Updated January 2-16 to remove highlights.

Update March 2017 to reduce plaque number for boneless ham, dried beef.

Update February 2018 to include 4 "Best of Midwest" designated classes & disregard Award number limitation on additional classes with fewer than 5 entries in 2017. Also, updated summer sausage, snack sticks, and smoked sausage to reflect that flavorings and inclusions are acceptable in these products.

Update January 2019 to add back class G-4. Also, added Class L, Large Diameter Deli Meat.

Update February 2019 to update awards

Updated January 2020 in yellow..

Updated February 2020 in green; change sample size in G7,8,9