

WAMP MEAT PRODUCT SHOW

2010 RULES



**WISCONSIN ASSOCIATION OF
MEAT PROCESSORS**

I. PRODUCT CLASSES:

FRESH PRODUCTS

- Class 1: Fresh Breakfast Sausage Links**
- Class 2: Fresh Dinner Sausage**
- Class 3: Fresh Specialty Bratwurst**
- Class 4: Fresh Traditional Bratwurst

COOKED PRODUCTS

- Class 5: Bacon
- Class 6: Bacon – Flavored**
- Class 7: Boneless Poultry Product**
- Class 8: Bratwurst - Traditional (Cooked & Uncured)
- Class 9: Bratwurst - Specialty (Cooked & Uncured)**
- Class 10: Bratwurst - Traditional (Smoked, Cooked & Cured)
- Class 11: Braunschweiger Liver Sausage
- Class 12: Cured and Smoked Poultry
- Class 13: Cured Specialty Meat Products**
- Class 14: Dried or Smoked Beef**
- Class 15: Frankfurter/Wieners - Natural Casing
- Class 16: Frankfurter/Wieners - Skinless
- Class 17: Ham - Bone-In
- Class 18: Ham - Semi-Boneless
- Class 19: Ham - Boneless (Commercial)
- Class 20: Ham - Boneless (Traditional)
- Class 21: Specialty Meat Entree**
- Class 22: Jerky - Restructured
- Class 23: Jerky - Whole Muscle
- Class 24: Large Diameter Luncheon Meat**
- Class 25: Luncheon or Jellied Loaf**
- Class 26: Ring Bologna - Emulsified
- Class 27: Ring Bologna - Coarse Ground
- Class 28: Ring Liver Sausage
- Class 29: Small Diameter Smoked and Cooked Sausage**
- Class 30: Smoked Kielbasa or Polish Sausage**
- Class 31: Snack Sausages - Traditional
- Class 32: Snack Sausages – Flavored**
- Class 33: Summer Sausage - Cooked
- Class 34: Summer Sausage – Flavored**
- Class 35: Summer Sausage - Old World

** Entries must be accompanied by a note card giving name of product (which should describe type of flavoring ingredients. Flavored bacon entries must have actual product name provided during product registration as if entry would be labeled for sale).

II. GENERAL PRODUCT SHOW REQUIREMENTS:

ELIGIBILITY

The meat product competition is open to all in-state Wisconsin Association of Meat Processors active members.

GENERAL REQUIREMENTS

WAMP membership is associated with individual processing plants. All products entered into the show must be prepared or processed within a member's plant. A company with more than one manufacturing location may only submit products from the plant identified with its membership.

All products entered must be made from inspected meat, and their ingredients and manufacturing procedures must comply with state or federal meat inspection regulations. All appropriate products shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality Performance Standards, and Time and Temperature Tables for Cooking Ready-To-Eat Poultry Products.

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 (copies available upon request from WAMP)

REGISTRATION

Entry fee will be \$10.00 per item entered.

All entries must be registered between **12:15 and 3:30 p.m.** the day before the show (**Friday, April 9**). **Absolutely no exceptions.**

It is the responsibility of the operator to make sure products are entered into the correct class. Products found to be entered into the wrong class may be disqualified.

REMOVAL OF IDENTIFYING MARKS

Exhibitors are required to remove all identification marks branded or stamped on entries: any such marks found on any entry will be removed at the Registration desk.

ENTRY REQUIREMENT AND CLASS DESIGNATION

In classes where multiple entries are permitted, the products submitted must differ substantially in their formulation or processing procedure.

Products for which a specific class already exists cannot be entered into any other classes. For example, a summer sausage may not be entered in the large diameter luncheon meat class since summer sausage classes already exist.

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.

TAGGING

Each entry shall be tagged and coded in such a way that its identity will remain unknown to anyone having anything to do with judging, scoring and handling of the products with exception of the members of the Association staff or those designated to handle registrations.

WINNERS

The entry scoring the highest number of points in each class shall be declared Grand Champion; the entry scoring the second 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. A plant may win only one ribbon per class.

The product judged to be the most outstanding whole muscle product of the show will be awarded the R.W. Bray Award of Excellence.

The product judged to be the most outstanding sausage product of the show will be awarded the D.R. Buege Award of Excellence.

Awards will be presented at the Product Show Awards Ceremony on Saturday afternoon. Grand Champions will also be recognized at the Saturday evening banquet, and the announcement of the winner of the R.W. Bray and D.R. Buege Awards of Excellence will be made at that time.

WAMP PRODUCT SHOW EXCELLENCE IN PRODUCT MANUFACTURE

The "WAMP Product Show Excellence in Product Manufacture" will be presented to the processing plant to recognize consistency in manufacturing and entering high quality products. There is no cost to participate but you must enter products in at least 15 (15 or more) of the 35 available product classes. Points will be awarded to the top five products in each class. In classes where multiple entries are allowed, if an establishment has a product "bumped" to 5th place (due to 2 products scoring in top 4), that 5th place product will be included in scoring. Points will be awarded to winning products as follows:

- Grand Champion----- 5 points
- Reserve Grand Champion---- 4 points
- Champion-----3 points
- Reserve Champion-----2 points
- 5th Place-----1 point

The plant receiving the highest number of total points will be declared the winner and will be presented with a special award at end of the product show awards session on Saturday afternoon. Ties will be broken by the following methods:

- a. Tie breaker #1: The plant with the greatest number of qualifying products
- b. Tie breaker #2: The plant that has the most of the highest placings (i.e. grand champions)

PLAQUES

Awards (plaques) presented to winning plants may not be reproduced without the permission of the Wisconsin Association of Meat Processors.

RELEASING THE MEAT PRODUCTS

Owners may remove products Sunday morning from 7:30 a.m to 9:30 a.m. Products not claimed after this deadline will become property of show management.

LIABILITY FOR PRODUCTS

Liability for entered products rests solely with the exhibitor. The Wisconsin 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 contest.

****RULE CHANGES FOR 2010**

- Landjager sausages are no longer allowed in Class 29 (Small Diameter Smoked and Cooked Sausage) and shall be entered in Class 31 (Snack Sausages-Traditional) or Class 32 (Snack Sausages-Flavored).
- All product registration will be onsite (no pre-registration).

III. PRODUCT CLASSES:

Class 1: Fresh Breakfast Sausage Links

Breakfast sausage links must be a small diameter product (25 mm or less) typically served at breakfast. The product may be stuffed in collagen or natural casings. The product may be manufactured with traditional seasonings or specialty flavors. The product must be manufactured according to fresh sausage standards with respect to moisture (3% maximum) and extenders (3.5% maximum) and have a finished fat content of no more than 50%. A minimum of 1 pound must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 400 Points. Visual appearance and workmanship: Color and visual appeal – 200 Points. Fat-to-Lean Ratio – 50 Points. Uniformity of shape and size (diameter, length, etc.) – 50 Points. Lack of obvious defects (i.e. air pockets, wrinkles, smearing) – 100 Points.

COOKED AROMA, FLAVOR & TEXTURE: 600 Points. Cooked aroma – 100 Points. Flavor and taste – 400 Points. Texture and mouthfeel – 100 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: A 3/4 inch slice or piece (link) is pan fried for tasting.

Class 2: Fresh Dinner Sausage

To be eligible for this class, fresh dinner sausage must be a minimum of 30 mm in diameter. The product may be stuffed in collagen or natural casings. The flavor profile of this product must not resemble that of a fresh bratwurst. The product must be manufactured according to fresh sausage standards with respect to moisture (3% maximum) and extenders (3.5% maximum) and have a finished fat content of no more than 35%. Entries may consist of products such as fresh Polish, fresh Italian, etc. A minimum of 1 pound must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 400 Points. Visual appearance and workmanship: Color and visual appeal – 200 Points. Fat-to-Lean Ratio – 50 Points. Uniformity of shape and size (diameter, length, etc.) – 50 Points. Lack of obvious defects (i.e. air pockets, wrinkles, smearing) – 100 Points.

COOKED AROMA, FLAVOR & TEXTURE: 600 Points. Cooked aroma – 100 Points. Flavor and taste – 400 Points. Texture and mouthfeel – 100 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: A 3/4 inch slice or piece (link) is pan fried for tasting.

Class 3: Fresh Specialty Bratwurst

To be eligible for this class, fresh specialty bratwurst must be manufactured according to fresh sausage standards with respect to moisture (3% maximum) and extenders (3.5% maximum) and have a finished fat content of no more than 35%. The product may be stuffed in collagen or natural casings. The product must be manufactured with non-traditional or exotic spicing (i.e. cheddar, wild rice, etc.). The diameter of the casing must be a minimum of 30 mm. A minimum of 1 pound must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 400 Points. Visual appearance and workmanship: Color and visual appeal – 200 Points. Fat-to-Lean Ratio – 50 Points. Uniformity of shape and size (diameter, length, etc.) – 50 Points. Lack of obvious defects (i.e. air pockets, wrinkles, smearing) – 100 Points.

COOKED AROMA, FLAVOR & TEXTURE: 600 Points. Cooked aroma – 100 Points. Flavor and taste – 400 Points. Texture and mouthfeel – 100 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: A 3/4 inch slice from one link is cooked by pan frying for tasting.

Class 4: Fresh Traditional Bratwurst

To be eligible for this class, fresh traditional bratwurst must be manufactured according to fresh sausage standards with respect to moisture (3% maximum) and extenders (3.5% maximum) and have a finished fat content of no more than 35%. The product may be stuffed in collagen or natural casings. The product must be manufactured with traditional seasonings (no non-traditional or exotic allowed). The diameter of the casing must be a minimum of 30 mm. A minimum of 1 pound must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 400 Points. Visual appearance and workmanship: Color and visual appeal – 200 Points. Fat-to-Lean Ratio – 50 Points. Uniformity of shape and size (diameter, length, etc.) – 50 Points. Lack of obvious defects (i.e. air pockets, wrinkles, smearing) – 100 Points.

COOKED AROMA, FLAVOR & TEXTURE: 600 Points. Cooked aroma – 100 Points. Flavor and taste – 400 Points. Texture and mouthfeel – 100 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: A 3/4 inch slice from one link is cooked by pan frying for tasting.

Class 5: Bacon

Bacon must be entered whole and shall not be cut nor sliced. To be eligible for this class, bacon shall be of standard approved trim and submitted with skin off. Bacon may be cured by any accepted method (injected, tumbled or dry cured). The entry must contain traditional flavoring and/or ingredients as stated in product label name (i.e. Bacon). No non-traditional or exotic ingredients or flavors are allowed. Bacon must weigh a minimum of 8 pounds. One entry per plant.

EXTERNAL APPEARANCE: 200 Points. Amount of trimming, workmanship, eye appeal, conformation and outside color should be the main points considered. Proper trimming will be: (1) where the belly is removed from the loin; the belly should only

be squared at this point: (2) the mammary system should be removed (only trim to remove mammary system, additional trimming will be considered excessive); (3) the two ends should only be squared to give an attractive appearance – excessive shortening will be discounted; (4) removal of the spare ribs and additional trimming around the spare ribs will not be considered in the evaluation of excessive trimming. Color will not be evaluated on fat (skinned) side, but knife scores will be considered.

APPEARANCE OF SLICE: 300 Points. Color – 100 Points. Lean should be light red, fat should be white, color should be uniform; bruises should downgrade the bacon. Fat-to-lean ratio – 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 – 50 Points. Pumped bacon may be downgraded if it appears to have excessive moisture. Temperature of the bacon should be considered in scoring the texture, since cooler bacon is more firm.

AROMA AND FLAVOR: 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 not too bland. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: Bacons are cut to expose internal texture and appearance at a point one third of the distance from the shoulder end. A slice of regular thickness is removed with a slicer, and cooked in the microwave for tasting. Aroma is determined on this heated slice.

Class 6: Bacon - Flavored

Bacon must be entered whole and shall not be cut nor sliced. To be eligible for this class, bacon shall be of standard approved trim and submitted with skin off. Bacon may be cured by any accepted method (injected, tumbled or dry cured). Must contain non-traditional flavoring and/or ingredients as stated in product label name (i.e. Pepper Bacon, Maple Flavored Bacon, etc.). Can be externally and/or internally flavored. Bacon must weigh a minimum of 8 pounds. One entry per plant.

EXTERNAL APPEARANCE: 200 Points. Amount of trimming, workmanship, eye appeal, conformation and outside color should be the main points considered. Proper trimming will be: (1) where the belly is removed from the loin; the belly should only be squared at this point: (2) the mammary system should be removed (only trim to remove mammary system, additional trimming will be considered excessive); (3) the two ends should only be squared to give an attractive appearance – excessive shortening will be discounted; (4) removal of the spare ribs and additional trimming around the spare ribs will not be considered in the evaluation of excessive trimming. Color will not be evaluated on fat (skinned) side, but knife scores will be considered.

APPEARANCE OF SLICE: 300 Points. Color – 100 Points. Lean should be light red, fat should be white, color should be uniform; bruises should downgrade the bacon. Fat-to-lean ratio – 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 – 50 Points. Pumped bacon may be downgraded if it appears to have excessive moisture. Temperature of the bacon should be considered in scoring the texture, since cooler bacon is more firm.

AROMA AND FLAVOR: 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 not too bland. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: Bacons are cut to expose internal texture and appearance at a point one third of the distance from the shoulder end. A slice of regular thickness is removed with a slicer, and cooked in the microwave for tasting. Aroma is determined on this heated slice.

Class 7: Boneless Poultry Product

To be eligible for this class, boneless poultry product must be fully cooked and ready-to-eat. Boneless poultry product may be entered in the form of whole muscle, restructured, ground or emulsified. If sausage product, must contain more than 50% poultry. If casings are used, no colored casings are allowed. Non-sausage products must be 100% poultry. A minimum of 1 pound must be entered in this class. Two entries per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, etc) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Lack of defects (i.e. air pockets, gristle, etc) – 100 Points.

AROMA AND FLAVOR: 500 Points. Cooked aroma – 50 Points. Off or sour odors should downgrade product and a good smooth aroma should upgrade it. Flavor/Taste – 400 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: Products should be appropriately sliced to provide an adequate evaluation of internal properties. Products may be tasted hot or cold, depending on the product type and taking into consideration how a consumer would normally consume product.

Class 8: Bratwurst - Traditional (Cooked & Uncured)

To be eligible for this class, traditional cooked bratwurst must be manufactured according to cooked sausage standards with respect to moisture (10% maximum), extenders (3.5% maximum) and fat (30% maximum) in the finished product. The product may be stuffed in collagen or natural casings. The product must be manufactured with traditional seasonings (no non-traditional or exotic allowed). The product shall not undergo a smoke treatment and must not be cured. The diameter of the casing must be a minimum of 30 mm. A minimum of 1 pound must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, etc) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Lack of defects (i.e. air pockets, connective tissue, etc) – 100 Points.

AROMA AND FLAVOR: 500 Points. Cooked aroma – 50 Points. Flavor/Taste – 400 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: One link is sliced lengthwise to determine internal texture. One third of a link is heated in a microwave for tasting.

Class 9: Bratwurst - Specialty (Cooked & Uncured)

To be eligible for this class, specialty cooked bratwurst must be manufactured according to cooked sausage standards with respect to moisture (10% maximum), extenders (3.5% maximum) and fat (30% maximum) in the finished product. The product may be stuffed in collagen or natural casings. The product must be manufactured with non-traditional or exotic spicing (i.e. cheddar, wild rice, etc.). The product shall not undergo a smoke treatment and must not be cured. The diameter of the casing must be a minimum of 30 mm. A minimum of 1 pound must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, etc) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Lack of defects (i.e. air pockets, connective tissue, etc) – 100 Points.

AROMA AND FLAVOR: 500 Points. Cooked aroma – 50 Points. Flavor/Taste – 400 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: One link is sliced lengthwise to determine internal texture. One third of a link is heated in a microwave for tasting.

Class 10: Bratwurst – Smoked Traditional (Cooked & Cured)

To be eligible for this class, smoked traditional cooked bratwurst must be manufactured according to cooked sausage standards with respect to moisture (10% maximum), extenders (3.5% maximum) and fat (30% maximum) in the finished product. The product may be stuffed in collagen or natural casings. The product must be manufactured with traditional seasonings (no non-traditional or exotic allowed). The product must be cured and must undergo a smoking treatment. The diameter of the casing must be a minimum of 30 mm. A minimum of 1 pound must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, etc) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Lack of defects (i.e. air pockets, connective tissue, etc) – 100 Points.

AROMA AND FLAVOR: 500 Points. Cooked aroma – 50 Points. Flavor/Taste – 400 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: One link is sliced lengthwise to determine internal texture. One third of a link is heated in a microwave for tasting.

Class 11: Braunschweiger Liver Sausage

To be eligible for this class, braunschweiger must be cured and fully cooked. The product must be finely ground or emulsified. This product must be sliceable and not spreadable. The product must be stuffed into a fibrous or plastic casing. The product must be entered as a complete sausage in a stick form and shall not be cut nor sliced. Minimum total product weight must be 2 lbs (entry may be in 1 or more uncut pieces). One entry per plant.

EXTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. tails, wrinkles, etc) – 100 Points.

INTERNAL APPEARANCE: 300 Points. Color and color uniformity – 100 Points. Uniformity of texture – 100 Points. Lack of defects (i.e. air pockets, fat caps, etc) – 100 Points.

AROMA AND FLAVOR: 500 Points. Aroma – 50 Points. Flavor/Taste – 400 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points. Overly soft products shall be downgraded.

Product Evaluation: Internal texture is determined by cutting the sausage about 3-4 inches from one end, and then slicing this short section lengthwise.

Class 12: Cured and Smoked Poultry

To be eligible for this class, smoked poultry shall be a brine cured and smoked whole bird (turkey or chicken). This product may not be boneless. Products must be fully cooked to a final internal temperature of at least 163°F. Plants may enter one turkey and/or one chicken.

EXTERNAL APPEARANCE: 300 Points. Conformation – 100 Points. Color and general appearance – 100. Lack of external defects (i.e. bruises, pin feathers, etc) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and texture of dark meat – 100 Points. Color and texture of white meat – 100 Points. Meat should not be too moist or dry. Coarse grained texture shall downgrade product.

AROMA AND FLAVOR: 500 Points. Aroma and taste of dark meat – 250 Points. Aroma and taste of white meat – 250 Points. Flavor and texture are evaluated on both light and dark portions, by slicing into breast muscle and thigh muscle. 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.

Class 13 - Cured Specialty Meat Products

This class is intended for products that cannot be entered in other available competition classes. Product may include cured cuts that are intact muscle, sectioned and formed, and/or ground. Some examples might be: Westphalian Ham, Black Forest Ham, Prosciutto Ham, Corned Beef, Hard Salami, Pepperoni, etc. Product must be entered whole and not be sliced. If casings are used, no colored casings are allowed. If entered in a casing, the product diameter must be between 2 and 4 inches. Two entries per plant.

EXTERNAL APPEARANCE: 200 Points. General appearance of intact product – 200 Points.

INTERNAL APPEARANCE AND TEXTURE: 300 Points. Color – 100 Points. Fat-to-lean ratio – 50 Points. Texture of cut surface – 50 Points. Lack of defects – 100 Points.

AROMA AND FLAVOR: 500 Points. Aroma – 50 Points. Flavor – 400 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: Each Product should be scored on its own individual merits. Products should be cut for internal evaluation in a manner typical for that specific

type of product. Products should be heated before tasting only if it would typically be done by a consumer.

Class 14: Dried or Smoked Beef

Includes true dried beef, as well as higher moisture cured and smoked beef products. Must be made from one intact muscle (not sectioned and formed). Product must be whole and may not be cut or sliced. To be eligible for this class, beef shall be from beef round or clod, cured and heat processed, with or without smoke. Minimum weight of 3.5 lbs. Two entries per plant.

EXTERNAL APPEARANCE: 200 Points. General appearance of intact product – 200 Points. Surface should be a bright mahogany red, free from hardening; workmanship should show care with no second cuts or dried tag ends.

INTERNAL APPEARANCE AND TEXTURE: 300 Points. Color – 150 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-to-lean ratio – 50 Points. Fat should be white. Texture of cut surface – 100 Points. Meat should be fine in texture. Product should hold together well when thin slicing.

AROMA AND FLAVOR: 500 Points. Aroma – 100 Points. Flavor – 400 Points. Product will be sampled as thin sliced, cut on a slicer, without further cooking. Should have a desirable cured aroma and flavor. If smoked, smoke should not be overpowering. Off odors will be considered highly objectionable. Flavor should be mildly salty. Fat, if present, should be free from rancidity. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: For internal evaluation, the products are cut into two equal-sized sections. Several thin slices are removed from one half with a slicer for tasting and to determine how well slices hold together.

Class 15: Frankfurter/Wieners - Natural Casing

To be eligible for this class, frankfurters/wieners may be coarse ground, finely ground or emulsified. This product must be seasoned with typical frankfurter/wiener seasonings. This product may not contain non-traditional ingredients (cheese, vegetables, etc.) The product in this class shall be stuffed in natural or collagen casings. No colored casings are allowed. A minimum of 1 pound must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps, etc.) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Lack of defects (i.e. air pockets, connective tissue, etc.) – 100 Points.

AROMA AND FLAVOR: 500 Points. Cooked aroma – 50 Points. Flavor/Taste – 400 Points. Off flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: One link is sliced lengthwise to evaluate internal texture and appearance. A link is heated in the microwave for tasting.

Class 16: Frankfurter/Wieners - Skinless

To be eligible for this class, frankfurters/wieners may be coarse ground, finely ground or emulsified. This product must be seasoned with typical frankfurter/wiener seasonings. This product may not contain non-traditional ingredients (cheese, vegetables, etc.) The product in

this class shall be manufactured in a cellulose casing. A minimum of 1 pound must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps, etc.) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Lack of defects (i.e. air pockets, connective tissue, etc.) – 100 Points.

AROMA AND FLAVOR: 500 Points. Cooked aroma – 50 Points. Flavor/Taste – 400 Points. Off flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: One link is sliced lengthwise to evaluate internal texture and appearance. A link is heated in the microwave for tasting.

Class 17: Ham - Bone-In

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). The product must be entered whole and shall not be cut or sliced. Product must be entered with netting removed. No weight limits for entering in this class. One entry per plant.

EXTERNAL APPEARANCE: 150 Points. General appearance of intact product – 150 Points. Hams shall be graded on eye appeal, conformation, trim and cutability or yield.

INTERNAL APPEARANCE AND TEXTURE: 350 Points. Bone-in hams shall be cut 2 inches from the aitch bone perpendicular to the long axis of the ham. Cutability – 100 Points. Ham will be evaluated for cutability and yield after cutting. Color – 150 Points. The color should be uniform and appealing. It should not be too light or too red and bruises or blood spots should score quite heavily against color. Texture of cut surface – 100 Points. Excessive moisture is objectionable. The ham should not be too coarse grained.

AROMA AND FLAVOR: 500 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. Aroma – 50 Points. Off, foreign or sharp odors should downgrade the ham while a good mellow aroma should upgrade it. Flavor – 400 Points. The ham should not be too salty nor too bland and should have a good mellow flavor. The presence of off flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: It is very important that all products are cut exactly the same. A slice from the inside muscle is gently heated by microwave for taste determination. Aroma is determined on the unheated cut surface.

Class 18: Ham - Semi-Boneless

To be eligible for this class, semi-boneless hams must contain the femur bone. The shank bone and aitch bone shall be completely removed. The product must be entered whole and shall not be cut or sliced. Product must be entered with netting removed. The product must weigh a minimum of 10 pounds. One entry per plant.

EXTERNAL APPEARANCE: 150 Points. General appearance of intact product – 150 Points. Hams shall be graded on eye appeal, conformation, trim and cutability or yield.

INTERNAL APPEARANCE AND TEXTURE: 350 Points. Hams should be cut in half or in the middle perpendicular to the femur (leg bone) for evaluation of internal properties. Cutability – 100 Points. Ham will be evaluated for cutability and yield after cutting. Color – 150 Points. The color should be uniform and appealing. It should not be too light or too red and bruises or blood spots should score quite heavily against color. Texture of cut surface – 100 Points. Excessive moisture is objectionable. The ham should not be too coarse grained.

AROMA AND FLAVOR: 500 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. Aroma – 50 Points. Off, foreign or sharp odors should downgrade the ham while a good mellow aroma should upgrade it. Flavor – 400 Points. The ham should not be too salty nor too bland and should have a good mellow flavor. The presence of off flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: It is very important that all products are cut exactly the same. A slice from the inside muscle is gently heated by microwave for taste determination. Aroma is determined on the unheated cut surface.

Class 19: Ham Boneless (Commercial)

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 pieces are allowed. Hams may be shaped, formed or pressed. This product must be entered whole and shall not be cut or sliced. The casing or net must be removed. The product must weigh a minimum of 5 pounds. One entry per plant.

EXTERNAL APPEARANCE: 150 Points. General appearance of intact product – 150 Points. Hams shall be evaluated on external appearance including color, workmanship, lack of defects and eye appeal.

INTERNAL APPEARANCE AND TEXTURE: 350 Points. The ham shall be cut into two equal-sized halves for internal evaluation. Cutability/Bind – 100 Points. Ham will be evaluated for cutability, yield and bind after cutting. Color – 150 Points. The color should be uniform and appealing. It should not be too light or too red and bruises or blood spots should score quite heavily against color. Texture of cut surface – 100 Points. Excessive moisture is objectionable. The ham should not be too coarse grained.

AROMA AND FLAVOR: 500 Points. A full slice of ham will be heated and tasted. Aroma – 50 Points. Off, foreign or sharp odors should downgrade the ham while a good mellow smoked aroma should upgrade it. Flavor – 400 Points. The ham should not be too salty nor too bland and should have a good mellow flavor. The presence of off flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: A full slice shall be removed for texture evaluation, and a portion of this shall be gently heated in a microwave for taste determination.

Class 20: Ham – Boneless (Traditional)

To be eligible for this class, boneless hams must contain whole boneless hams muscles (i.e. hams should not contain ground, chunked, flaked or reconstituted meat). The boneless ham must contain at least three (3) specific and identifiable muscles (inside cushion, outside cushion, and eye). Use of the knuckle and/or sirloin muscle is optional. Hams may be shaped, formed or pressed. This product must be entered whole and shall not be cut or sliced. The

casing or net must be removed. The product must weigh a minimum of 8 pounds. One entry per plant.

EXTERNAL APPEARANCE: 150 Points. General appearance of intact product – 150 Points. Hams shall be evaluated on external appearance including color, workmanship, conformation, trim and cutability or yield.

INTERNAL APPEARANCE AND TEXTURE: 350 Points. The ham shall be cut into two equal-sized halves for internal evaluation. Cutability/Bind – 100 Points. Ham will be evaluated for cutability, yield and bind after cutting. Color – 150 Points. The color should be uniform and appealing. It should not be too light or too red and bruises or blood spots should score quite heavily against color. Texture of cut surface – 100 Points. Excessive moisture is objectionable. The ham should not be too coarse grained.

AROMA AND FLAVOR: 500 Points. A full slice of ham shall be heated and two taste samples taken, each from a different part of the slice. Aroma – 50 Points. Off, foreign or sharp odors should downgrade the ham while a good mellow smoked aroma should upgrade it. Flavor – 400 Points. The ham should not be too salty nor too bland and should have a good mellow flavor. The presence of off flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: A full slice shall be removed for texture evaluation, and a portion of this shall be gently heated in a microwave for taste determination.

Class 21: Specialty Meat Entree

To be eligible for this class, product shall be made from red meat and/or poultry, and other foods. Product must be a value-added (ready-to-serve or ready-to-cook) center-of-the-plate item. Meat and non-meat (rice, stuffing, sauce, etc.) portions must be combined as one item. Separate items or side dishes will be accepted but will not be part of the judging criteria in this class. Examples of products in this class may include: stuffed pork chops, stuffed chicken breast, bbq pork, teriyaki kabobs etc. Products must be consumer friendly and exhibit innovation and creativity. Product must be entered in the same form as marketed in the respective plant (sold uncooked, entered uncooked). If entering an uncooked item, a cooked version must also be entered along with the uncooked version. All exhibits (if needed) will be reheated by microwave. Entry must include product name, ingredients and cooking instructions. Two entries per plant.

ATTRACTIVENESS AND EYE APPEAL: 150 Points.

INNOVATION AND CREATIVITY: 150 Points.

INTERNAL APPEARANCE: 100 Points.

EASE OF CONSUMER PREPARATION: 100 Points.

COOKED AROMA AND FLAVOR: 400 Points.

TEXTURE/MOUTHFEEL: 100 Points

Class 22: Jerky - Restructured

To be eligible for this class, jerky must be made from ground and formed beef, pork, or poultry. Product may be seasoned according to the discretion of the entrant. All jerky must be adequately dried so that it does not require refrigeration and is ready-to-eat. No casings are allowed. A minimum of 8 oz. must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Color shall be judged on the variation of external and internal color. Appearance/Shape/Eye appeal – 100 Points. Uniformity of shape – 50 Points.

AROMA, FLAVOR AND TASTE: 500 Points. Aroma – 100 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded. Flavor/taste – 300 Points. A suitably full-bodied flavor is appropriate. Flavor may be at the discretion of the entrant. Aftertaste – 100 Points. A pleasant aroma, flavor and aftertaste that will stimulate continued or further consumption of this product shall upgrade this product.

TEXTURE AND MOUTH FEEL: 200 Points. Edibility – 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 severely downgraded.

Class 23: Jerky - Whole Muscle

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. All jerky must be adequately dried so that it does not require refrigeration and is ready-to-eat. A minimum of 8 oz. must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Color shall be judged on the variation of external and internal color. Appearance/Shape/Eye appeal – 100 Points. Uniformity of shape – 50 Points.

AROMA, FLAVOR AND TASTE: 500 Points. Aroma – 100 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded. Flavor/taste – 300 Points. A suitably full-bodied flavor is appropriate. Flavor may be at the discretion of the entrant. Aftertaste – 100 Points. A pleasant aroma, flavor and aftertaste that will stimulate continued or further consumption of this product shall upgrade this product.

TEXTURE AND MOUTH FEEL: 200 Points. Edibility – 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 severely downgraded. Chewability and lack of residue will upgrade this product.

Class 24: Large Diameter Luncheon Meat

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. This product must be entered a casing (clear and colored are allowed). The casing must be left on the product. This product must be a minimum of four inches (4") in diameter, must be fully cooked, must be cured, must not be cut or sliced (entered as a complete sausage) and must be a minimum of twelve inches (12") in length. Three entries per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of obvious defects (i.e. air pockets, wrinkles, fat caps, etc.) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Lack of obvious defects – 100 Points.

AROMA AND FLAVOR: 500 Points. Aroma – 50 Points. Flavor/Taste – 400 Points. Texture/mouth feel – 50 Points. The presence of strong aftertastes shall downgrade the product. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: To make judging equitable with products produced in clear casings, external color should be judged after peeling off several inches of casing from one area of the sausage. Internal texture and appearance is

determined by a single slice through the center of the product. The product is not heated prior to evaluation.

Class 25: Luncheon or Jellied Loaf

Luncheon loaf products include ground or chopped products processed in a loaf pan (no casing). Products must be entered whole and may not be sliced. Jellied loaf products may include any type of meat in a gelatin base. Plants may enter one luncheon loaf and/or one jellied loaf.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps, etc.) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Lack of defects – 100 Points.

AROMA AND FLAVOR: 500 Points. Aroma – 50 Points. Flavor/Taste – 400 Points. Texture/mouth feel – 50 Points. The presence of strong aftertastes shall downgrade the product. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: Evaluate texture and internal appearance by slicing through center of product. A slice of appropriate thickness should be removed on a slicer for taste and texture evaluation. The product is not heated prior to evaluation. The product should hold together reasonably well upon slicing.

Class 26: Ring Bologna - Emulsified

To be eligible for this class, emulsified ring bologna must be finely ground or emulsified. The product shall be stuffed in one ring with a uniform casing diameter. No colored casings are allowed. This product must be entered as a complete sausage and shall not be cut nor sliced. One entry per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps, etc.) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Lack of defects – 100 Points.

AROMA AND FLAVOR: 500 Points. Aroma – 50 Points. Flavor/Taste – 400 Points. Texture/mouth feel – 50 Points. The presence of strong aftertastes shall downgrade the product. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: Internal texture is evaluated by cutting the sausage about 3-4 inches from one end, and then slicing this short section lengthwise to expose greater surface area. A 3/4 inch slice is gently warmed by microwaving for tasting.

Class 27: Ring Bologna - Coarse Ground

To be eligible for this class, coarse ground ring bologna must be coarse ground (1/8" minimum). Emulsion type products are not eligible for this class. The product shall be stuffed in one ring with a uniform casing diameter. No colored casings are allowed. This product must be entered as a complete sausage and shall not be cut nor sliced. One entry per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps, etc.) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. The lean to fat ratio should be especially evaluated. Lack of defects – 100 Points.

AROMA AND FLAVOR: 500 Points. Aroma – 50 Points. Flavor/Taste – 400 Points. Texture/mouth feel – 50 Points. The presence of strong aftertastes shall downgrade the product. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: Internal texture is evaluated by cutting the sausage about 3-4 inches from one end, and then slicing this short section lengthwise to expose greater surface area. A 3/4 inch slice is gently warmed by microwaving for tasting.

Class 28: Ring Liver Sausage

To be eligible for this class, ring liver sausage must be an uncured and fully cooked liver sausage stuffed in a ring casing. The product may be coarse ground, finely ground, or emulsified. The product must be entered as a complete sausage and shall not be cut nor sliced. One entry per plant.

EXTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. tails, wrinkles, etc) – 100 Points.

INTERNAL APPEARANCE: 300 Points. Color and color uniformity – 100 Points. Uniformity of texture – 100 Points. Lack of defects (i.e. air pockets, fat caps, etc) – 100 Points.

AROMA AND FLAVOR: 500 Points. Aroma – 50 Points. Flavor/Taste – 400 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: Evaluate internal properties by slicing lengthwise a three inch segment from one end of the ring

Class 29: Small Diameter Smoked and Cooked Sausage

This class includes any coarse ground, fine ground or emulsified smoked and/or cooked sausage that is normally reheated prior to serving. The product should be stuffed in edible casings (natural or collagen). No colored casings are allowed in this class. The casing cannot exceed 40 mm in diameter. A minimum of 1 pound must be entered in this class. Note** landjager products are not allowed in this class and shall instead be entered in Class 31 (Snack Sausages-Traditional) or Class 32 (Snack Sausages-Flavored). Three entries per plant.

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps, etc.) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Lack of defects – 100 Points.

AROMA, FLAVOR AND TEXTURE: 500 Points. Cooked aroma – 50 Points. Flavor/Taste – 400 Points. Texture/mouth feel – 50 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: Each Product should be scored on its own individual merits. Products should be heated before tasting only if that would typically be done by a consumer.

Class 30: Smoked Kielbasa or Polish Sausage

To be eligible for this class, smoked Kielbasa or Polish sausages must be coarse ground (1/8" minimum) and consist of beef and/or pork. Product may be entered in a link or ring form. The product must be manufactured with traditional seasonings (no non-traditional or exotic allowed) and may not contain any non-typical or exotic flavoring ingredients (i.e. cheese, jalapeno, hot, Cajun, etc.). A minimum of 1 pound of product must be entered in this class. Two entries per plant

EXTERNAL APPEARANCE: 300 Points. Color and color uniformity – 150 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps, etc.) – 100 Points.

INTERNAL APPEARANCE: 200 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. The lean to fat ratio should be especially evaluated. Lack of defects – 100 Points.

AROMA, FLAVOR AND TEXTURE: 500 Points. Cooked aroma – 50 Points. Flavor/Taste – 400 Points. Texture/mouth feel – 50 Points. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: If in link form, one link is sliced lengthwise to determine internal texture. If in ring form, a three inch segment from one end of the ring is sliced lengthwise. A sample is heated in a microwave for tasting.

Class 31: Snack Sausages - Traditional

To be eligible for this class, traditional snack sausages (i.e. snack sticks, landjagers, etc.) must be made from portions of beef, pork, buffalo, lamb, veal, poultry or any combination of these. Product must be manufactured in a clear or colored casing. The product must be manufactured with traditional seasonings (no non-traditional or exotic allowed) and may not contain any non-typical or exotic flavoring ingredients (i.e. cheese, jalapeno, hot, Cajun, etc.). A minimum of 8 ounces of product must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 200 Points. Color and color uniformity – 100 Points. Uniformity of shape – 50 Points. Surface appearance – 50 Points.

INTERNAL APPEARANCE: 100 Points. Internal characteristics – 100 Points. Internal appearance will be judged high on particle uniformity and excessive fat shall downgrade the product.

AROMA, FLAVOR AND TASTE: 500 Points. Aroma – 50 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded. Flavor/Taste – 400 Points. A suitably full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant. Aftertaste – 50 Points. A pleasant aroma, flavor and aftertaste that will stimulate continued or further consumption of this product shall upgrade this product.

TEXTURE AND MOUTH FEEL: 200 Points. Edibility – 200 Points. Mouth feel and appropriate moisture content will be extremely important in the judging of this product.

Product Evaluation: External appearance should be a golden mahogany color. If the product has a wrinkled surface, take into consideration whether the processor wanted to achieve wrinkled surface or is it a workmanship defect. Internal appearance should be evaluated by slicing one snack sausage in half parallel to the length of the sausage.

Class 32: Snack Sausages - Flavored

To be eligible for this class, flavored snack sausages (i.e. snack sticks, landjagers, etc.) must be made from portions of beef, pork, buffalo, lamb, veal, poultry or any combination of these. Product must be manufactured in a clear or colored casing. The product must be manufactured with non-traditional or exotic spicing and contain non-typical or exotic flavoring ingredients (i.e. cheese, jalapeno, hot, Cajun, teriyaki, etc.). A minimum of 8 ounces of product must be entered in this class. One entry per plant.

EXTERNAL APPEARANCE: 200 Points. Color and color uniformity – 100 Points. Uniformity of shape – 50 Points. Surface appearance – 50 Points.

INTERNAL APPEARANCE: 100 Points. Internal characteristics – 100 Points. Internal appearance will be judged high on particle uniformity and excessive fat shall downgrade the product.

AROMA, FLAVOR AND TASTE: 500 Points. Aroma – 50 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded. Flavor/Taste – 400 Points. A suitably full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant. Aftertaste – 50 Points. A pleasant aroma, flavor and aftertaste that will stimulate continued or further consumption of this product shall upgrade this product.

TEXTURE AND MOUTH FEEL: 200 Points. Edibility – 200 Points. Mouth feel and appropriate moisture content will be extremely important in the judging of this product.

Product Evaluation: External appearance should be a golden mahogany color. If the product has a wrinkled surface, take into consideration whether the processor wanted to achieve wrinkled surface or is it a workmanship defect. Internal appearance should be evaluated by slicing one snack sausage in half parallel to the length of the sausage.

Class 33: Cooked Summer Sausage

To be eligible for this class, summer sausage must be a coarse ground (1/8" minimum) sausage consisting of beef, pork, lamb, and/or poultry. A fermented or tangy flavor is expected. Must be heated to 144°F or higher and must meet lethality standards of USDA Appendix A. The product must be manufactured with traditional seasonings (no non-traditional or exotic allowed) and may not contain non-typical or exotic flavoring ingredients (i.e. cheese, jalapeno, hot, Cajun, etc.). The diameter of the casing must be 2" to 4". No colored casings are allowed. Casing must be left on the product. Sausage must be whole and shall not be cut or sliced. Minimum stick weight is two lbs. One entry per plant.

EXTERNAL APPEARANCE: 250 Points. Color and color uniformity – 100 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps, etc.) – 100 Points.

INTERNAL APPEARANCE: 250 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Fat to lean ratio – 50 Points. Lack of defects – 100 Points.

EDIBILITY: 500 Points. Aroma – 50 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded. Flavor/Taste – 400 Points. A suitably full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant. A pleasant aroma, flavor and aftertaste that will stimulate continued or further consumption of this product shall upgrade this product. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: The internal texture and appearance is evaluated by cutting the sausage about 3-4 inches from one end, and then slicing this short section lengthwise to expose a greater surface area.

Class 34: Summer Sausage - Flavored

To be eligible for this class, summer sausage must be a coarse ground (1/8" minimum) sausage consisting of beef, pork, lamb, and/or poultry. A fermented or tangy flavor is expected. Must be heated to 144°F or higher and must meet lethality standards of USDA Appendix A. The product must be manufactured with non-traditional or exotic spicing and contain non-typical or exotic flavoring ingredients (i.e. cheese, jalapeno, vegetables, etc.). The diameter of the casing must be 2" to 4". No colored casings are allowed. Casing must be left on the product. Sausage must be whole and shall not be cut or sliced. Minimum stick weight is two lbs. Two entries per plant.

EXTERNAL APPEARANCE: 250 Points. Color and color uniformity – 100 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps, etc.) – 100 Points.

INTERNAL APPEARANCE: 250 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Fat to lean ratio – 50 Points. Lack of defects – 100 Points.

EDIBILITY: 500 Points. Aroma – 50 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded. Flavor/Taste – 400 Points. A suitably full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant. A pleasant aroma, flavor and aftertaste that will stimulate continued or further consumption of this product shall upgrade this product. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: The internal texture and appearance is evaluated by cutting the sausage about 3-4 inches from one end, and then slicing this short section lengthwise to expose a greater surface area.

Class 35: Summer Sausage - Old World

To be eligible for this class, summer sausage must be a coarse ground (1/8" minimum) sausage consisting of beef, pork, lamb, and/or poultry. A fermented or tangy flavor is expected. Final internal temperature must be in range 130 to 140°F and must meet lethality standards of USDA Appendix A. The product must be manufactured with traditional seasonings (no non-traditional or exotic allowed) and may not contain non-typical or exotic flavoring ingredients (i.e. cheese, jalapeno, hot, Cajun, etc.). The diameter of the casing must be 2" to 4". No colored casings are allowed. Casing must be left on the product. Sausage must be whole and shall not be cut or sliced. Minimum stick weight is two lbs. One entry per plant.

EXTERNAL APPEARANCE: 250 Points. Color and color uniformity – 100 Points. Uniformity of shape – 50 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps, etc.) – 100 Points.

INTERNAL APPEARANCE: 250 Points. Color and color uniformity – 50 Points. Uniformity of texture – 50 Points. Fat to lean ratio – 50 Points. Lack of defects – 100 Points.

EDIBILITY: 500 Points. Aroma – 50 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded. Flavor/Taste – 400 Points. A suitably full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant. A

pleasant aroma, flavor and aftertaste that will stimulate continued or further consumption of this product shall upgrade this product. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product. Texture/Mouth feel – 50 Points.

Product Evaluation: The internal texture and appearance is evaluated by cutting the sausage about 3-4 inches from one end, and then slicing this short section lengthwise to expose a greater surface area.

I. GENERAL INSTRUCTIONS FOR JUDGES:

- A. We use a system where two judges work together on a class, discuss their evaluation as they go along, and arrive at one negotiated score to record on the score sheet. This allows judges to learn from each other and to more fully observe a product's strengths and weaknesses, yet each judge retains the individuality of their perspective and point allotment.
- B. Be consistent and uniform in your evaluations and awarding of points.
- C. It usually takes a few products to feel comfortable with your evaluations and to gain consistency. Therefore, after all products in a class are done, it is a good idea to go back and re-evaluate the first three or so which you first examined, to ensure that you treated them fairly.
- D. Comments about product strengths or weaknesses are very useful to and appreciated by processors. Scorecards contain defect lists that can be used to make commenting easier.
- E. Flavor is considered the most important aspect of these products. This is reflected in the point allotment on score cards. While external and internal appearances are both important and attract initial sales, taste is probably more important for repeat sales. External appearance may be enhanced by post processing procedures in preparation for the show, but product flavor is pretty much an inherent property of the ingredients and processing procedures used.
- F. When scoring of a class is complete, it is a good idea to gather together in one area the top 6 or so products to ensure that the scores given reflect your true preference. Scores of those products may be adjusted to reflect your final decision.
- G. Four awards are given per class, and no tie scores are permitted in those top placings. Products below the top four are not ranked, nor are ties broken. A plant may only win one award per class, but in some classes plants may enter more than one product. Do not leave the judging area until it has been determined that your top four products are indeed all from different plants.
- I. If you have questions about judging or products, address them **only** to the Product Show Committee, or to Jeff Sindelar.