

# IAMP/IMPPA 2019 Product Competition

## Product Classes

1. Commercial Style Ham – Bone In
2. Commercial Bacon
3. Specialty Commercial Ham – Boneless & Cooked
4. Cooked Whole Muscle Beef Product
5. Cooked & Smoked Whole Muscle Poultry Product
6. Fully Cooked BBQ Rib Class
7. Traditional Snack Sticks
8. Jerky
9. Liver Products - Ready to Eat
10. Luncheon Meats
11. Barbecue Products
12. Fresh Sausage Ready to Cook
13. Cooked Sausage Ready to Eat
14. Flavored Fresh Bratwurst
15. Summer Sausage – Cooked
16. Wieners
17. Flavored Bacon
18. Flavored Snack Sticks
19. Variety Class – Cured
20. Variety Class – Uncured
21. Exotic (Venison) Summer Sausage -Traditional
22. Exotic (Venison) Jerky and Snack Sticks - Traditional
23. Exotic (Venison) Variety Class
24. Bologna

### General Product Show Requirements

1. Competition is open to all in-state IAMP and IMPPA members.
2. All products must be prepared and processed within the member's plant(s). Only one plant is allowed to submit product from those whom which have multiple facilities.
3. All products must be made from inspected meat (excluding venison classes), and their ingredients and manufacturing procedures must comply with state and federal meat inspection regulations. All appropriate products must 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 products.
4. Entry fee will \$10.00 per item entered
5. All entries must be entered in allotted entry time. Need not be present to enter.
6. Entries must be paid for at time of entering.
7. Please bring your unbranded products bearing no distinguishing markings.
8. Sausages, loaves, and whole muscle entries must be entered in their entirety and shall not be cut or sliced.
9. Linked entries must weigh a minimum of a 1 pound.
10. In classes where multiple entries are permitted, the products submitted must differ substantially in their formulation and processing procedure.
11. It is the responsibility of the operator to ensure that the product is entered in the correct classes. The Committee is not responsible for incorrect entries.
12. A plant may only win one award per class.
13. If four items of similar type are presented a class will be provided.
14. All decisions are at the discretion of the overseeing committee.
15. Dr. Dustin Boler will assist with technical data or questions.
16. Liability for entered products rests solely with the exhibitor. The Illinois Association of Meat Processors assumes no responsibility for sickness, illness, disease, infection, or other affliction caused by the ingestion, handling, or cooking of products entered in the contest.

### Classes

#### **Commercial Style Bone In Ham**

No weight limits. The aitch bone and shank bone should remain in the ham. Must be entered with the netting removed.

#### **Commercial Bacon**

Must contain traditional flavoring and/or ingredients as stated in product label name (i.e. bacon). Product shall not be overtrimmed, must be ready for slicing. Knife scores will be discounted. The amount of trimming, workmanship, eye appeal and conformation and outside color should be the main points of consideration.

### **Specialty Commercial Ham – Boneless & Cooked**

Ham must be boneless and fully cooked. Color internal and external, overall craftsmanship, and void of air pockets are points of consideration along with aroma and flavor.

### **Cooked Whole Muscle Beef Products**

Examples include Dried Beef, Cooked Roast Beef and Cooked Prime Rib. Must be unnetted and ready for evaluation. Must be made from intact muscle (not sectioned and formed).

### **Cooked & Smoked Whole Muscle Poultry Products**

Must be a fully cooked, smoked and cured whole muscle poultry product in its intact state. Examples include smoked turkeys, smoked chickens and smoked bone-in or boneless turkey breast. Products must be unnetted and ready for evaluation. Ground, chopped and formed products will not be acceptable

### **Fully Cooked BBQ Ribs**

Ribs entered in this class must be either spare ribs (whole or St. Louis Style

Ribs) or Baby Back Ribs. Ribs must be heated to a minimum of 150 F. Seasoning and cooking of the rib are at the discretion of the entrant. Product entered shall be whole, not cut. The total product entered must not be less than one slab.

### **Snack Sticks -Traditional**

Snack sticks may be made from red meat or poultry . Additional ingredients are not allowed. May be in a colored casing. Only one entry allowed per plant.

### **Jerky Whole Muscle**

May be made from any type of meat. All jerky must be adequately dried, to meet the required moisture/protein ratio of .75:1 or less. Excessively “wet” product will be downgraded or disqualified. Jerky must be made from one whole piece of meat. One half pound of jerky is required for submission.

### **Liver Products Ready to Eat**

Liver Products should be fully cooked and enclosed in an casing. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Liquid smoke or smoke flavorings are permitted. Colored casings are allowed.

### **Luncheon Meats**

Includes all deli/luncheon meats that are not included in another class. (i.e. boneless ham, dried beef). Must be whole intact product. May not contain slices or cut surfaces. Slices and cut surfaces will be downgraded.

### **Barbecue Products**

Class includes allow beef, pork, chicken or red meat based barbeque products. Must contain meat and sauce. Products will be judged on uniformity, taste, color, and other scoring categories in accordance with the score card.

### **Fresh Sausage - Ready to Cook**

Any pork, beef, lamb, chicken, and/or turkey product is eligible. Should be typical of standard fresh breakfast/dinner sausage, and will be judged accordingly.

### **Cooked Sausage - Ready to Eat**

Product must be fully cooked. May contain additional ingredients. Additional ingredients will be subject to judging of distribution and uniformity (i.e. cheese and it's even distribution throughout the product.

### **Flavored Fresh Bratwurst**

Natural or collagen casing is allowable. Standard Bratwurst style and flavored products are eligible for this class.

### **Summer Sausage – Cooked**

To be eligible for this class product should be coarse ground sausage, with a fermented or tangy flavor profile. Excess tang or an off flavor will be severely downgraded. Additional ingredients are not allowe. Must be fully cooked in accordance with Appendix A, meeting lethality standards. Must be manufactured in a clear (non colored) casing.

### **Wieners**

Traditional flavors only. May be skin on or skinless.

### **Flavored Bacon**

Any bacon product that must include unique flavors or spices. Topical spices and visual coatings permitted. Product shall not be overtrimmed, must be ready for slicing. Knife scores will be discounted. The flavor (a predominant flavoring, but not to overpower the natural flavor of bacon), amount of trimming, workmanship, eye appeal and conformation and outside color should be the main points of consideration.

### **Flavored Snack Sticks**

Snack sticks may be made from red meat or poultry and contain additional ingredients. Additional ingredients will be subject to judging of distribution and uniformity (i.e. cheese and it's even distribution throughout the product) when judged. Maybe in a colored casing.

### **Variety Class – Uncured**

Two entries per plant. All uncured products that do not fall into a specific product class will be entered in the variety class.

### **Variety Class – Cured**

Two entries per plant. All cured products that do not fall into a specific product class will be entered in the variety class.

### **Exotic (Venison) Summer Sausage -Traditional**

To be eligible for this class product should be coarse ground sausage, with a fermented or tangy flavor profile. Excess tang or an off flavor will be severely downgraded. Additional ingredients are allowable. Additional ingredients will be subject to judging of distribution and uniformity (i.e. cheese and it's even distribution throughout the product Must be fully cooked in accordance with Appendix A, meeting lethality standards. Must be manufactured in a casing without the entrant's name on the casing. May use a clear or colored casing.

### **Exotic (Venison) Jerky and Snack Sticks - Traditional Flavored**

Includes all jerky (whole muscle and restructured) and snack sticks. Must be fully cooked. If enough entries are presented (8 per) two separate classes will be created.

### **Exotic (Venison) Variety Class**

All venison products that do not fall into a previously aforementioned class.

### **Bologna**

To be eligible for this class, ring bologna must be made with beef and/or pork. This product must be traditional ring bologna and must not contain specialty ingredients (e.g. cheese or jalapenos). Ring bologna meat may be coarse ground, fine ground, or emulsified, or any combination of particle sizes. The product must be stuffed in a casing with a minimum diameter of 32 mm. Entry must be submitted in one ring. **No colored casings are allowed.**

Best of Beef

Best of Pork

Best of Show