

# 2019 IAMP/IMPPA Innovative Beef & Pork Contests

## New Theme: "Have Meats, Will Travel"

### 2019 PORK INNOVATIVE PRODUCT COMPETITION

Date: February 22, 2019 Sponsors: IL Pork Producers Assn. and IAMP

Entry: Friday, February 22, 2019 at 8 am -10 am.

Eligibility: Open to anyone who is a 2019 IAMP or IMPPA member in good standing.

General Requirements:

1. Submit two packages of each product entry (one for evaluation and one for display). **Entries may be any new and innovative value-added pork item with an emphasis on products that are able to travel to a potluck, sporting event or party. Focus on pork as the main ingredient of the entry that may be transportable.**
2. Technologies can include, but are not limited to pre-cooking, pre-seasoning, marinating, restructuring or easy to cook or eat or bundled meal concepts.
3. Entries must be manufactured at the member's place of business.
4. Product should be convenient and easy to prepare for the meal planner. Consumer preparation instructions, product name and all ingredients must be included on the package.
5. Entries must be packaged to show their marketable form, giving a visual sample of how the entrant would package the product. (This can be computer generated, hand drawn, cut and paste, etc.-a reasonable replica.)
6. Identify cut(s) of pork in product. List the retail price of this product on the package.
7. Entries are limited to two per IAMP or IMPPA member.
8. The previous year's winner is not eligible for this year's contest.
9. Criteria: Appearance-300 points. External (200 points) and internal (100 points); includes visual appearance and workmanship in its cooked/raw form. Edibility/Flavor-500 points. Desirable flavor and consistent texture are important attributes of this product. Creativity/Marketability-200 points. This is the effective use of raw materials and packaging and the product's ability to influence the consumer to purchase. IPPA will assist the winners with marketing of their product if they desire.
10. Judges: A panel of individuals representing meat science/technology; food service, retail or other food professional; consumer specialist and at least one representative from the IPPA will judge the competition.
11. Awards: The first place winning entry will receive a \$450.00 cash prize, publicity and a plaque. The runner-up will receive a \$200.00 cash prize, publicity and a plaque. The top Illinois products will be promoted at the Illinois State Fair.

### 2019 BEEF INNOVATIVE PRODUCT COMPETITION

Date: February 22, 2019 Sponsors: Illinois Beef Association and IAMP

Entry: Friday, February 22, 2019 at 8 am -10 am.

Eligibility: Open to anyone who is a 2019 IAMP or IMPPA member in good standing.

General Requirements:

1. Submit two packages of each product entry (one for evaluation and one for display). **Entries may be any new and innovative value-added beef item with an emphasis on products that are able to travel to a potluck, sporting event or party. Focus on beef as the main ingredient of the entry that may be transportable.**
2. Technologies can include, but are not limited to pre-cooking, pre-seasoning, marinating, restructuring or easy to cook or eat or bundled meal concepts.
3. Entries must be manufactured at the member's place of business.
4. Product should be convenient and easy to prepare for the meal planner. Consumer preparation instructions, product name and all ingredients must be included on the package.
5. Entries must be packaged to show their marketable form, giving a visual sample of how the entrant would package the product. (This can be computer generated, hand drawn, cut and paste, etc.-a reasonable replica.)
6. Identify cut (s) of beef in product. List the retail price of this product on the package.
7. Entries are limited to two per IAMP or IMPPA member.
8. Criteria: Appearance-300 points. External (200 points) and internal (100 points); includes visual appearance and workmanship in its cooked/raw form. Edibility/Flavor-500 points. Desirable flavor and consistent texture are important attributes of this product. Creativity/Marketability-200 points. This is the effective use of raw materials and packaging and the product's ability to influence the consumer to purchase. IBA will assist the winners with marketing of their product if they desire.
9. Judges: A panel of individuals representing meat science/technology; food service, retail or other food professional; consumer specialist and at least one representative from the IBA will judge the competition.
10. Awards: The first place winning entry will receive a \$450.00 cash prize, publicity and a plaque. The runner-up will receive a \$200.00 cash prize, publicity and a plaque. The top Illinois products will be promoted at the Illinois State Fair.