

IAMP Innovative Beef & Pork Contests

Theme: "Finger Foods"

2025 PORK INNOVATIVE PRODUCT COMPETITION

Date: February 21, 2025 Sponsors: IL Pork Producers Association and IAMP

Entry: Friday, February 21, 2025 at 7 am - 8:30 am.

Eligibility: Open to anyone who is a 2025 IAMP member in good standing.

General Requirements:

1. Submit one package of each product entry. **Entries may be any new and innovative value-added pork items with bonus points for product that fits into the theme, "Finger Foods." Focus on a pork product that may be consumed without a fork or spoon.**
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 member.
8. **Scoring: External Appearance of Product-300 points, Edibility/Flavor-600 points, and Ease of Preparation for Consumer-100 points. Bonus Points for use of Theme-10 points. Desirable flavor and consistent texture are important attributes of this product. No points will be awarded for product packaging. IPPA 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 IPPA 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.

2025 BEEF INNOVATIVE PRODUCT COMPETITION

Date: February 21, 2025 Sponsors: Illinois Beef Association and IAMP

Entry: Friday, February 21, 2025 at 7 am - 8:30 am.

Eligibility: Open to anyone who is a 2025 IAMP member in good standing.

General Requirements:

1. Submit one package of each product entry. **Entries may be any new and innovative value-added beef items with bonus points for product that fits into the theme, "Finger Foods." Focus on a beef product that may be consumed without a fork or spoon.**
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 member.
8. **Scoring: External Appearance of Product-300 points, Edibility/Flavor-600 points, and Ease of Preparation for Consumer-100 points. Bonus Points for use of Theme-10 points. Desirable flavor and consistent texture are important attributes of this product. No points will be awarded for product packaging. 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.

2025 Innovative Pork and Beef Contest Judging Card
Theme "Finger Foods"

BEEF

1. EXTERNAL APPEARANCE OF PRODUCT* (300 Points)

Uniformity of Color (100) _____

Uniformity of Shape (100) _____

Lack of Defects (100) _____

too dark/too light
non-uniform color
non-uniform diameter
non-uniform stuffing
streaks
fat, gelatin

2. EDIBILITY/FLAVOR (600 points)

INTERNAL APPEARANCE (150) _____

AROMA (150) _____

TEXTURE/MOUTH FEEL (150) _____

FLAVOR PROFILE (150) _____

particle uniformity
crumbly texture
hardened outside
excess connective tissue
spice too strong
too salty
too bland
too greasy
poor mouth feel
desirable flavor
poor flavor

3. EASE OF PREPARATION FOR CONSUMER

(100) _____

directions provided
cooking directions easy
to follow

4. USE OF THEME (BONUS POINTS) (10) _____

TOTAL (1000/1010) _____

*Packaging Not Included in Judging

2025 Innovative Pork and Beef Contest Judging Card
Theme "Finger Foods"

PORK

1. EXTERNAL APPEARANCE OF PRODUCT* (300 Points)

Uniformity of Color (100) _____

Uniformity of Shape (100) _____

Lack of Defects (100) _____

too dark/too light
non-uniform color
non-uniform diameter
non-uniform stuffing
streaks
fat, gelatin

2. EDIBILITY/FLAVOR (600 points)

INTERNAL APPEARANCE (150) _____

AROMA (150) _____

TEXTURE/MOUTH FEEL (150) _____

FLAVOR PROFILE (150) _____

particle uniformity
crumbly texture
hardened outside
excess connective tissue
spice too strong
too salty
too bland
too greasy
poor mouth feel
desirable flavor
poor flavor

3. EASE OF PREPARATION FOR CONSUMER

(100) _____

directions provided
cooking directions easy
to follow

4. USE OF THEME (BONUS POINTS) (10) _____

TOTAL (1000/1010) _____

*Packaging Not Included in Judging