



Pennsylvania Processed Products Competition 2018 Rules

Product Check-in: To be eligible to enter product, all membership dues must be paid. Product check-in will be open on **Thursday, May 10 – 4:30-7:30 PM & Friday, May 11, 7:00 AM-1:00 PM.** **There will be no Saturday product check-in.** The cost for the competition is \$10.00 per entry, due during check-in. Each additional entry in the same class/category will be \$5.00. *Please note: It is the responsibility of each processor to ensure that products are entered into the correct class. Entries submitted incorrectly are subject to disqualification.*

Where: Penn State Meat Lab, Porter Rd., University Park (By Beaver Stadium)

Awards and viewing: Awards will be presented following the banquet dinner at the Penn Stater, on Saturday evening May 12. During the banquet, the grand champion beef, pork and venison products will be auctioned to the highest bidder. All proceeds will support the PAMP scholarship fund. Product viewing & consultations with judges will follow after the Sunday morning, May 13 meeting at the Meat Laboratory. You may take your product and/or comment cards home. Please *do not* remove scorecards until instructed by meat lab staff and score card numbers have been confirmed. No score cards will be mailed following product viewing on Sunday.

Class 1 – Commercial Style Bone-in Ham – Hams entered in this class will be bone-in, whole hams. Bone-in hams will contain the following bones: aitch bone (*Ischium*), leg bone (*Femur*) and portion of the shank bones (*Tibia* and *Fibula*) may or may not be present. To be eligible for this class, hams shall be cured mildly and may or may not be tenderized. Hams entered in these classes cannot be cut or sliced.

Class 2 – Boneless Ham – Hams entered in this class must be boneless hams, and may not be cut nor sliced. To be eligible for this class, hams may consist of ham muscles, which may be macerated; shaped, ground & formed, pressed, chunked, flaked or restructured. Hams shall be cured mildly, but may not include boiled hams on cuts other than pork hams.

Class 3 – Venison, Not-shelf Stable Product – To be eligible for this class, the meat must be predominantly from venison or an exotic game species. The product may be any non-shelf stable product, such as fresh sausage, bologna or frankfurters. Species must be clearly labeled.

Class 4 – Bacon – Bacon must be whole and shall not be cut or sliced. To be eligible for this class, bacon shall be from cured, whole muscle pork belly of standard, approved trim (with or without skin) and must be cured by any accepted method (injection, immersion or dry curing). The belly should be at least 2 ½ times as long as it is wide. The flank muscle should extend at least ¼ of the distance of the width on the ham end. Proper trimmings should give the belly a squared appearance on both ends, and all mammary glands should be removed. Excessive shortening will be discounted. No specialty flavors, coatings or inclusions are allowed.



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Class 5 – Specialty Bacon – To be eligible for this class, Bacon entries may be made from pork, beef, poultry or wild game, and entries must be whole and shall not be cut or sliced. Entries may be manufactured from whole muscle or may be ground & formed. Bacon must be of standard, approved trim (with or without skin), and be cured by any accepted method (injection, immersion or dry curing). All entries should be at least 2 ½ times as long as it is wide, and the belly should have a squared appearance on both ends. Any lymph and/or mammary glands should be removed. Excessive shortening will be discounted. Entries could be any type of flavored bacon made with specialty flavors (Example – Peppered Bacon, Apple Crusted Bacon, Buffalo Chicken Flavored Bacon, etc.). Examples of specialty, non-meat ingredients include but are not limited to some of the following: various cheeses, rice, fruits & nuts, mushrooms and other fruits & vegetables, hot chili peppers, for example habanero or jalapeño, and other dry rubs and coatings. Judges should not discount for any external defects from formed product.

Class 6 – Fresh Sausage/Uncooked – The sausage must be whole and shall not be cut or sliced. It shall consist of either links or one ring with a uniform casing diameter. The product must be pork and /or beef and includes Country Style Sausage etc. The product must not contain specialty flavors and/or non-meat ingredients.

Class 7 – Specialty Flavored Small Diameter Sausage (Fresh/Uncooked) – To be eligible for entry in this class, products may contain any meat species (beef, pork, lamb, poultry, game). Sausage entries must be whole and shall not be cut or sliced. It shall consist of links or one ring with a uniform casing diameter. Entries could be any type of fresh sausage with specialty flavors (Example – beer and onion bratwurst (fresh/uncooked), bacon & cheese breakfast link, etc.). Examples of specialty non-meat ingredients include some of the following: various cheese inclusions, rice, fruits & nuts, mushrooms and other vegetables, hot chili peppers, for example habanero or jalapeño. The casing must not exceed 40mm and colored casings are not allowed.

Class 8 – Small Diameter Sausage/Smoked or Smoked/Ready to Eat – To be eligible for this class, sausage must be whole and shall not be cut or sliced. It shall consist of links or one ring with a uniform casing diameter. The product must be beef and/or pork and must have been heated to a minimum of 150°F. Entries should be a traditional smoked sausage and must not contain specialty flavors and/or non-meat ingredients. Examples of specialty non-meat ingredients include some of the following: various cheese inclusions, rice, fruits & nuts, mushrooms and other vegetables, hot chili peppers, for example habanero or jalapeño. The casing must not exceed 40mm and colored casings are not allowed.



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Class 9 – Specialty Flavored Small Diameter Sausage (Cooked) – To be eligible for this class, sausage must be whole and shall not be cut or sliced. It shall consist of links or one ring with a uniform casing diameter. The product must be beef and/or pork and must have been heated to a minimum of 150°F. Entries should be any type of smoked sausage (Example – chili cheese wiener, jalapeño and cheese smoked sausage, etc.) and may contain any combination of specialty flavors and/or non-meat ingredients. Examples of specialty non-meat ingredients include some of the following: various cheese inclusions, rice, fruits & nuts, mushrooms and other vegetables, hot chili peppers, for example habanero or jalapeño. The casing must not exceed 40mm and colored casings are not allowed.

Class 10 – Ring Bologna- To be eligible for this class, sausage must be whole and shall not be cut or sliced. It shall consist of one ring with a uniform casing diameter. The product must be pork and/or beef and must not contain specialty flavors and/or non-meat ingredients. The casing must be a minimum of 32mm and colored casings are not allowed.

Class 11 – Large Diameter Luncheon Meat/Ready to Eat – To be eligible for this class, luncheon meat may be fine ground or emulsified and must not be fermented. Product must be fully cooked according to USDA/FSIS Appendix A and must contain the correct amount of restricted ingredients, for example sodium nitrite (cure). Entries must be complete and shall not be cut or sliced. Casings should be a minimum of three inches (3”) in diameter, and the casing must remain on the product. No colored or printed casings are allowed.

Class 12 – Roast Beef – Roast beef must be whole and may not be cut or sliced. To be eligible for this class, beef shall be from beef rounds or clod and heat processed, with or without smoke, so that the product may be eaten without further cooking but may require refrigerated storage. The products entered must be made from single muscle pieces from the beef round or the clod and shall not be a sectioned or flaked and formed product.

Class 13 – Wieners/Frankfurters – To be eligible for this class, wieners may be emulsified or finely ground. This should be a traditionally seasoned frankfurter/wiener and must not contain any specialty flavors or non-meat ingredients. As a general rule, specialty non-meat ingredients would include, but not be limited to some of the following examples: various cheese inclusions; rice; fruits and nuts; mushrooms and other fruits & vegetables; hot chili peppers, for example habanero or jalapeño. The product must be predominately pork and/or beef. At least one pound of product should be displayed. The frankfurter/wieners may be stuffed in natural, edible collagen or peelable cellulose casings. Product may be skinless and no colored casings will be allowed.



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Class 14 – Meat Snack Sticks – To be eligible for this class, the product must consist of portions of beef, pork, wild game, lamb, veal, poultry, seafood or any combination of these. The product should be manufactured in a clear or colored edible casing and must be thermally processed in accordance with any time/temperature combination outlined in FSIS Appendix A. Total entered product weight shall not be less than ½ pound and no specialty flavors, inclusions or non-meat ingredients will be allowed.

Class 15 – Specialty Flavored Meat Snack Sticks – To be eligible for this class, the product must consist of portions of beef, pork, wild game, lamb, veal, poultry, seafood or any combination of these. The product should be manufactured in a clear or colored edible casing. Products may contain any combination of inclusions or specialty flavors and non-meat ingredients. As a general rule, specialty non-meat ingredients would include, but not be limited to some of the following examples: various cheese inclusions; rice; fruits and nuts; mushrooms and other fruits & vegetables; hot chili peppers, for example habanero or jalapeño. Total entered product weight shall not be less than ½ pound.

Class 16 – Beef Jerky – Whole Muscle- Jerky must be manufactured from one whole piece of meat from beef. The product may not be ground and formed. Total entered product weight shall not be less than ½ pound. Seasoning is at the discretion of the processor. Product must be processed so that it does not require refrigeration and may be eaten without further processing.

Class 17 – Beef Jerky, formed – To be eligible for this class, the product must consist of at least 90% beef. May be ground and formed. Products are to be processed so they do not require refrigeration and are ready to eat. Total entered product weight shall not be less than ½ pound.

Class 18 – Smoked Whole Turkey – To be eligible for this class, the product shall be a whole turkey (Smoked turkey breast should be entered into Class S – Other Poultry Products). Whole turkeys should be brine cured and smoked. Entries must be fully cooked and meet minimum final processing temperature requirements and other USDA/FSIS regulations.

Class 19 – Other Poultry Products – To be eligible for this class, the meat must be entirely poultry and can be in any form; sausage, whole smoked breast, jerky, nuggets or entrée. The product must be fully cooked and meet minimum final processing temperature requirements and other USDA/FSIS regulations.

Class 20 – Venison, Shelf Stable – To be eligible for this class, the meat may be whole muscle jerky, restructured jerky or shelf-stable snack sticks and must be predominately from venison or an exotic game species. Products are to be processed so they do not require refrigeration and are ready to eat. The product must meet shelf-stable requirements and the total entered product weight shall not be less than ½ pound.



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Class 21 – Cured Specialty Meat Products, Whole Muscle – This class is open to whole muscle cured meat items. Some examples might be Westphalian Ham, Black Forest Ham, Bresaola, Serrano Ham, Corned Beef, Capicola (aka Capocollo or Coppa), Lardo, Smoked/Unsmoked Country Hams, etc. To be eligible for this class, this product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3, and the product must be entered whole and shall not be cut or sliced.

Class 22 – Cured Specialty Meat Products, Ground & Formed – This class is open to ground, formed and comminuted cured meat items. Some examples might include Genoa Salami, Hard Salami, Pepperoni, Calabrese, Soppressata (aka Soppressate), Cotto Salami, Mettwurst, etc. If casings are used, no colored or printed casings are allowed. To be eligible for this class, this product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3, and the product must be entered whole and shall not be cut or sliced. Specialty flavors, inclusions and/or non-meat ingredients are permitted.

Class 23 – Featured Class of the Year – “Old World Products” – To be eligible for entry in this class, products may be whole muscle or may be ground & formed. These items may be cured, uncured, smoked, cooked, dried or any combination of traditional processes or flavors that make the product unique. Some examples might include Landjäger, Lovecký, Duck Prosciutto, Blood Sausage, Merguez, Haggis, Libre Wurst (aka Braunschweiger, Liverwurst, Pâté, Måjas Hurka, Speck, Prosciutto, Biltong, etc. The products should adhere to the standards of identity by Country of origin and may be ready-to-eat or ready to cook. No printed casings are allowed (except plastic casing for liver sausages), and the product must be entered whole and shall not be cut or sliced. There may be product overlap in product type for this class and Classes 21 & 22. Specialty flavors, inclusions and/or non-meat ingredients are permitted.

AWARDS

Best of Beef-Selected from Classes K, O or P

Best of Pork-Selected from classes A, B or D

Best of Venison-Selected from Classes C, R or V

“BEST OF SHOW”*

**GRAND CHAMPION PRODUCT FROM EACH CLASS WILL BE ELIGIBLE FOR THIS AWARD*