



Pennsylvania Processed Products Competition 2022 Rules

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Product Check-in: To be eligible to enter product, all membership dues must be paid. Product check-in will be open on **Thursday, May 12 – 5:00-6:30 PM & Friday, May 13, 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. Although multiple product entries in the same class are allowed, every effort should be made to make sure there are differences in the product. For example, specialty ingredients or inclusions, as well as formulation changes (e.g. different salt levels). Please note: It is the responsibility of each processor to ensure that products are entered in the correct class. Entries submitted incorrectly are subject to disqualification. Multiple products entered in the same class by any single processor member are only eligible for one award in that class from the highest scoring product for every class in the competition except for Classes 5, 7, 9, 15, 21 & 22 where products may be extremely different from one another.

****NEW FOR 2022****

In order to achieve consistency with presentation conditions, we kindly request that all products being entered for competition adhere to the following:

1. Present items for judging on a styrofoam tray in a clear plastic bag and tied.
2. Large items (e.g., hams and bacon) need to be in clear plastic bag and tied.
3. All items must have class number clearly indicated on the plastic bag.
4. Remove any nettings from items prior to submitting for judging.
5. No paper wrapped, roll stock, shrink wrapped or dipped packages please.
6. Remove all labels that may indicate who manufactured the product with the exception of any special instructions or ingredients that may be needed.

*There will be trays and plastic bags available for you to repackage items if needed.
Thank you in advance for your understanding and cooperation.*

Definitions:

*Specialty Ingredients and Inclusions-*A specialty ingredient, for the purposes of competition, can be considered any ingredient that is not traditionally used in a non-specialty flavored item to enhance or make a meat product stand out. Examples of specialty, non-meat ingredients may include but are not limited to some of the following: hot chili peppers, for example habanero or jalapeño; other spicy dry rubs and surface coatings. Inclusions are defined as additions incorporated into or on the surface of a meat product for flavor or visual appeal. Examples of inclusions might be various cheeses, rice, fruits & nuts, mushrooms and other vegetables.



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Definitions (cont.):

Colored Casings-Many fibrous and plastic casings have special colors or have printing that may hide minor flaws in product external appearance. For this reason, they are typically not allowed in competition, because it makes fair evaluation of external appearance impossible. Colored casings do not include “clear” fibrous casings that may appear slightly opaque prior to stuffing. Typically, when purchasing casings, these slightly opaque casings may be labeled as “clear” (as opposed to “mahogany” casings for instance) to ensure that no artificial or natural colorants have been added to the casing in any manner.

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

Awards and viewing: Awards will be presented following the banquet dinner at the Penn Stater, on Saturday evening May 14. 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 the Sunday morning, May 15 session 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, May 15.**

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 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.



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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.

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. Examples of flavored bacon include Peppered Bacon, Apple Crusted Bacon, Buffalo Chicken Flavored Bacon, etc. Judges should not discount for any external defects from formed product (e.g. touch marks from the pan or mold to form the 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. Examples include beer and onion bratwurst, bacon & cheese breakfast link, etc. The casing must not exceed 40mm and colored casings are not allowed.

Class 8 – Small Diameter Sausage/Cooked 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 cooked and/or smoked sausage and must not contain specialty flavors and/or non-meat ingredients. 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 may be any type of cooked and/or smoked sausage, for example chili cheese wieners, jalapeño and cheese smoked sausage, etc. Entries may contain any combination of specialty flavors and/or non-meat ingredients. 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 whole 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 rounds or clods and be 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 – Emulsified Wieners/Frankfurters – To be eligible for this class, wieners may be emulsified by means of chopping or emulsion mill. Products should be traditionally seasoned frankfurter/wiener and must not contain any specialty flavors or non-meat ingredients. 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.

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.



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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. Total entered product weight shall not be less than ½ pound.

Class 16 – Beef Jerky, whole muscle – 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 and should 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 – Whole Muscle Poultry (Smoked/Cooked) – To be eligible for this class, the product shall be processed from whole muscle poultry. Entries must be fully cooked and meet minimum final processing temperature requirements and other USDA/FSIS regulations. Examples include but are not limited to the following: Whole turkey, poultry jerky, Smoked turkey breast, Smoked and cure pheasant, etc. Formed products that originate from whole muscle are permitted. If casings are used, no colored casings are allowed. Due to the diversity of products entered, exhibits should be judged against the gold standard for their specific product type.

Class 19 – Poultry Sausage Products (Smoked/Cooked) – To be eligible for this class, the meat must be entirely poultry and can be in any form; link or rope sausage, cooked patties, etc. The product must be fully cooked and meet minimum final processing temperature requirements and other USDA/FSIS regulations. Products should be < 40mm in diameter and no colored or printed casings are allowed. Product may be skinless (e.g. chicken frankfurter). No specialty flavors, inclusions or non-meat ingredients will be allowed.

Class 20 – Venison, Shelf Stable – To be eligible for this class, the product entry must be predominately from venison or an exotic game species. Examples for entries in this class may include whole muscle jerky, restructured jerky or shelf-stable snack sticks. 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 – 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. This class is open to a wide variety of whole muscle, cured meat items. Some examples of product entries might include Westphalian Ham, Black Forest Ham, Bresaola, Serrano Ham, Corned Beef, Capicola (aka Capacollo or Coppa), Lardo, Smoked/Unsmoked Country Hams, etc.

Class 22 – Cured Specialty Meat Products, Ground & Formed – 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. This class is open to a wide variety of ground, formed and/or comminuted, cured meat items and sausages. Some examples of product entries 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. Specialty flavors, inclusions and/or non-meat ingredients are permitted.

Class 23 – Coarse Ground Wieners/Frankfurters – To be eligible for this class, wieners must be ground to a particle size less than 3/16" (visible meat particles should be present). Product entries should be traditionally seasoned and must not contain any specialty flavors or non-meat ingredients. 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 upon presentation. No colored casings will be allowed.

Class 24 – Innovative or Developmental – To be eligible for entry in this class, any product not fitting in classes 1 through 24 may be entered. Any new or creative product may be entered or any developed product that may be in an experimental phase of production may be entered in this class. All products entered must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Specialty flavors and inclusions are encouraged.

Class 25 – Fermented Semi-dry Sausage – To be eligible for this class, product entries should be made primarily of beef and /or pork and may have a variety of grind sizes. The sausages should be fermented using a commercial starter culture and comply with good manufacturing practices for fermentation degree hours. Product entries should be at least 2" in diameter or greater. Colored and printed casings are not allowed. The use of traditional muslin bags will be allowed; however, external appearance will be scored accordingly and may result in score deductions. Internal appearance with a uniform, cured color and particle definition is desirable. Examples of product entries include summer sausage, Lebanon bologna, etc. No specialty flavors, inclusions or non-meat ingredients will be allowed.



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AWARDS

Best of Beef-Selected from Classes 12, 16 or 17

Best of Pork-Selected from classes 1, 2, 4 or 5

Best of Venison-Selected from Classes 3 or 20

BEST OF SHOW *

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

HELMUT WAGNER PROCESSING EXCELLENCE AWARD

NEW for 2022, the Helmut Wagner Award was developed in honor of an iconic member of PAMP that had a major impact on the organization and set a standard of quality for processed meat products manufactured in our region. This award was designed to acknowledge the competitor whose products have consistently placed in many classes of the competition. Points will be awarded to a meat processor based on their placing: Grand Champion = 4 points; Reserve Grand Champion = 3 points; Champion = 2 points; and Reserve Champion = 1 point. The processor with the highest cumulative points is awarded the Helmut Wagner Award**.

**Multiple awards won in the specialty classes will not count towards the total points. Only the highest award won in those classes will be calculated in the cumulative points for that processor.

