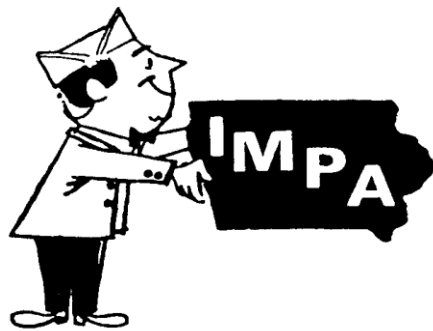


IMPA CURED MEAT AND PRODUCT SHOW 2022 RULES



**IOWA MEAT PROCESSORS
ASSOCIATION**

ELIGIBILITY

Competition is open to all meat/food processors who are:

- 1.) Members of the Iowa Meat Processors Association who cure and/or smoke hams, bacon, turkey, manufacture sausage, ring bologna, large diameter luncheon meat, jerky, meat snack sticks, dried beef, etc.
- 2.) Registered as an attendee at the Iowa Meat Processors Association Annual Convention

CLASSES OF ENTRIES

There will be 16 classes of products for the 2022 competition.

Following is a list of the categories for this year:

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*Please note: There is no class 14, the Large Diameter Luncheon Meat class has been discontinued

GENERAL REQUIREMENTS

Each member firm is limited to one typical production item entry in each class (except bone0in ham and bacon). All entries must be manufactured in the plant of the entrant, must be entered whole, and the plants dues in the Association must be current. It is the exhibitor's responsibility to specify on the entry blank the class in which their entry belongs. In the event that any class fails to show at least five entries in two consecutive years, the class may be eliminated the following year. Consideration for reinstatement of a class will require a petition by five or more eligible firms.

REMOVAL OF IDENTIFYING MARKS

Exhibitors are required to remove all identification marks branded or stamped on entries; any such marks found on any entry will be removed at the Registration Desk.

TRICHINA CONTROL

All pork products entered in the contest shall be subjected to one of the methods of eliminating trichina specified in Section 318.10 of the Federal Meat Inspection Regulations (copies available upon request **from IMPA, prior to Convention**).

FSIS COMPLIANCE GUIDELINES

All appropriate products shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality Performance Standards.

WINNERS

Entries scoring the highest number of points in each class shall be declared grand champions; entries scoring the next highest number of points in each class shall be the reserve grand champions; entries scoring the third highest number of points in each class shall be the champions and entries scoring the fourth highest number of points in each class shall be the reserve champions.

REGISTRATION

Each cured meat product shall be registered by completing a separate registration form. The registration shall be handled exclusively by the Association staff or assisting personnel and shall not be performed by any of the contest judges. In addition to the appropriate convention registration fees (advanced or on-site), a registration fee of \$8.00 shall be paid for each cured meat product PRE-REGISTERED by January 20, 2020. The fee for products PRE-REGISTERED registered between January 21, 2020 and February 5, 2020 is \$10.00 for each cured meat product. REGISTERED ON-SITE will require a \$12.00 registration fee for each product.

Entries in the Cured Meat Competition will be accepted for registration only on Saturday, February 15, 2020 from 7:30 a.m. – 8:30 a.m. **PLEASE NOTE:** At Registration, it is the responsibility of the processor to submit all required accompanying paperwork and information with their products. Entries may be disqualified that are not entered properly. It is also the burden of the processor to be sure that weight requirements are met, including minimum and maximum weight restrictions, and to make sure that each product is entered in its proper class.

REGISTRATION OF ENTRIES WHEN OWNER DOES NOT ATTEND CONVENTION

No mail entries will be accepted. Member operators who cannot attend the convention may enter cured meat products in the contest by sending them with someone else, provided that person assumes responsibility for the entries. **The absent member operator will be required to remit the appropriate convention registration fee (advanced or on-site) in addition to a registration fee of \$8.00 shall be paid for each cured meat product PRE-REGISTERED by January 20, 2020. The fee for products PRE-REGISTERED registered between January 21, 2020 and February 5, 2020 is \$10.00 for each cured meat product. REGISTERED ON-SITE will require a \$12.00 registration fee for each product.**

TAGGING

Each cured meat product shall be tagged and coded in such a way that its identity will remain unknown to anyone having anything to do with the judging, scoring and handling of the products with the exception of the members of the Association staff or those designated to handle registrations.

JUDGING

The judging of the different entries in the show shall be divided between the judges in accordance with their areas of special interest and qualifications so that the judging work load will be shared equitably. It is the responsibility of the judges to disqualify any entry which does not meet any of the rules or requirements of the show. If any entry appears to be exhibited in the wrong class, the judges shall disqualify it. No refunds will be issued for disqualified products. The judges shall refrain from discussing disqualified products during the Awards Session. Decision of the judges shall be final. After the judging is finished, there should not be any reevaluation made unless to break a tie; and, if a reevaluation is necessary, a new sample shall be judged.

CUTTING DURING JUDGING

Bone-in hams shall be cut 2 inches from the aitch bone perpendicular to the long axis of the ham; semi-boneless hams will be cut in 1/2 or the middle. Bacons shall be cut 1/3 of the way from the shoulder end. Dried beef shall be thin sliced. Boneless hams will be cut only once with the angle of the cut at the discretion of show management.

STANDARDS OF EVALUATION

Since judges may be changed from year to year and there may be considerable difference of opinion as to the characteristics of the ideal or average product, entries shall be judged according to the standards given in these rules.

REFRIGERATION

Sometimes operators who bring product entries for the show request the use of refrigerated space to keep products cold. Although the Association cannot assume responsibility for providing refrigeration, when possible it will try to make arrangements for storage of products.

RELEASING THE CURED MEAT PRODUCTS AND SCORECARDS

The cured meat products in the show may be picked up at the time and place specified in the convention program. All products will have a score card attached so that the owner will be informed of the score attained by his entries. **PRODUCTS WILL NOT BE RELEASED WITHOUT THE AUTHORIZED CLAIM CHECK.** Cured meat products remaining in the pickup area after the announced deadline will become the property of show management.

RESPONSIBILITY

Although the Iowa Meat Processors Association will exercise every reasonable precaution to protect and safeguard all cured meat product entries, it does not assume responsibility for the entries. All cured meat products are entered solely at the risk of the exhibitor.

LIABILITY FOR PRODUCTS

Liability for entered products rests solely with the exhibitor. The Iowa Meat Processors Association assumes no responsibility for sickness, illness, disease, infection, malady or other affliction caused by the ingestion, handling or cooking of products entered in the Cured Meat Show.

CONDITIONS AND VIOLATION OF RULES

Plaques, trophies, certificates or other awards presented for participation in the competition may not be duplicated, reproduced, copied or otherwise imitated, either in part or in whole, without the express written permission of the Iowa Meat Processors Association. An entrant with multiple production locations may only display competition awards in the facility which actually produced the winning product. Specifically, entrants with multiple production operations shall not promote or identify any operation as having won an award except for the physical plant which manufactured the product.

In no case shall a privately labeled product, manufactured by one firm and sold under a second firm's name, be permitted in the competition. Products must be typical of those produced by entrants.

Violations of these rules may be cause for awards to be withdrawn from designated winners, and the sponsor shall consider action to prohibit violators or violating firms from future competitions. It shall be the responsibility of any firm determined to have entered the competition in violation of established rules to return any award or awards won to the sponsor within 10 days of notification and to immediately refrain from or curtail advertising or promotion referencing either the award or the competition.

Advertising and/or promotion of awards in the competition shall be truthful and accurate and may not be in any way misrepresentative to the consumer or buyers of the product, or other products manufactured or merchandised by the entrant.

SHOW MANAGEMENT

The Show Advisors and Iowa Meat Processors Association Staff shall have full power to interpret, extend or amend these rules at any time as conditions may arise which may warrant changes for the good of the entrants.

CLASS 1 - HAM - BONE-IN

Production: To be eligible for this class, bone-in hams must contain the following bones: aitch bone (ischium), leg bone (femur), and a portion of the shank bones (tibia and fibula). Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products). This product is smoked.

Product Entry: This product must be entered whole and shall not be cut nor sliced. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Hams shall be graded on eye appeal, conformation, trim and cutability or yield. Scoring for general appearance will be done in two phases allowing up to 100 Points for eye appeal, conformation and trim before cutting; 100 Points for cutability and yield after cutting. Hams will be cut approximately two inches from the aitch bone perpendicular to the long axis of the ham.

TEXTURE OF CUT SURFACE: 100 Points. Excessive moisture is objectionable. The ham should not be too coarse grained.

INSIDE COLOR: 150 Points. The color should be uniform and appealing. It should not be too light or too red and bruises should score quite heavily against color.

AROMA: 150 Points. Off, foreign, sour or sharp odors should downgrade the ham and the good mellow aroma that pleases the judge should upgrade it. Aroma shall be decided upon the cutting of and before the cooking of the product.

FLAVOR: 400 Points. A full half-slice of ham from the cushion side of the ham shall be cooked and two taste samples taken, one from the lower muscle and one from the top muscle, unless the ham is sour or has an off-flavor in the first sample making it too inferior to be considered in the top four places. The ham should not be too salty nor too bland and should have the good mellow flavor expected in a good ham. The presence of off flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

CLASS 2 - SPECIALTY HAMS - (semi-boneless, boneless or sectioned and formed)

Production: To be eligible for this class, boneless hams must be manufactured from whole muscle pieces, chunked pieces, and/or ground or emulsified pieces of the wholesale cut of the ham. Whole muscle pieces are allowed. Hams may be shaped, formed or pressed. Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products). Boiled hams and cuts other than pork hams are specifically excluded. This product is smoked.

Product Entry: This product must be entered whole and shall not be cut nor sliced. The casing or net must be removed. This product must weigh a minimum of 7 pounds. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Hams will be evaluated on external appearance including color, workmanship, lack of defects and eye appeal - 100 Points. The internal yield, cutability and bind will also be evaluated - 100 Points. Ham will be cut in 1/2 or the middle and the angle of the cut shall be at the option of show management.

TEXTURE OF CUT SURFACE: 150 Points. Excessive moisture is objectionable. The ham should not be too coarse grained.

INSIDE COLOR: 150 Points. The color should be uniform and appealing. It should not be too light or too red. Bruises and blood spots will score against the product.

AROMA: 100 Points. A mellow smoked aroma is desirable. Off, foreign, sour or sharp odors will be downgraded.

FLAVOR: 400 Points. A full slice of ham will be heated and tasted. The ham should not be too salty nor too bland and should have a good mellow flavor expected in a good ham. The presence of off flavors such as rancidity, bacterial spoilage, etc., will severely downgrade the product.

CLASS 3 - BACON

Production: To be eligible for this class, bacon shall be of standard approved trim with skin on or off. Incorporation of curing ingredients must be by either injection, massaging (tumbling) or dry curing. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product does not have a USDA/FSIS thermal processing requirement since bacon is considered a heat treated, not fully cooked meat product. This product must have been cooled according to the compliance guidelines of FSIS/USDA Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered whole and shall not be cut nor sliced. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance.

GENERAL APPEARANCE: 150 Points. Amount of trimming, workmanship, eye appeal, conformation and outside color should be the main points considered. Bacon may be skinned or unskinned, but skinned bellies should exhibit careful workmanship in skinning. Judges will severely penalize a belly showing excessive trimming, poor workmanship in trimming or robbing of lean areas. Proper trimming will be: (1) where the belly is removed from the loin, the belly should only be squared at this point; (2) the two ends should only be squared to give an attractive appearance - excessive shortening will be discounted; (3) removal of the spare ribs and additional trim around the spare ribs will not be considered in the evaluation of excessive trim. During judging, the exhibit will be cut into 2 pieces approximately 1/3 of the way from shoulder end of belly; slices to be cooked shall be removed from the shoulder portion.

FAT TO LEAN (AFTER CUT): 150 Points. Lean bacon is very desirable and should be scored accordingly, unless it is so lean that it would indicate a poor quality hog.

TEXTURE: 100 Points. Pumped bacon may be downgraded in texture if it appears to have excessive moisture. Temperature of the bacon should be considered in scoring the texture, since cooler bacon is more firm.

INSIDE COLOR: 100 Points. Lean should be light red, fat should be white, color should be uniform; bruises will downgrade the bacon.

AROMA: 100 Points. Off or sour odors should downgrade the bacon and a good smooth aroma should upgrade it.

FLAVOR: 400 Points. Flavor should be a pleasing rich flavor-not too salty nor too bland. The presence of off-flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

CLASS 4 - CANADIAN BACON

Production: Canadian Bacon entered in this class must be manufactured from a solid muscle boneless pork loin (sectioned and formed or ground and formed product is not eligible). The Canadian bacon may be processed with or without casing.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered whole and shall not be cut nor sliced. This product must weigh a minimum of 3 pounds. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Canadian bacon shall be graded on eye appeal, conformation, trim and cutability or yield. Scoring for general appearance will be done in two phases allowing up to 100 points for eye appeal, conformation and trim before cutting... 100 points for cutability and yield after cutting. Canadian Bacon will be cut in ½ or the middle.

TEXTURE OF CUT SURFACE: 100 Points. Excessive moisture is objectionable. The Canadian bacon should not be too coarse grained.

INSIDE COLOR: 150 Points. The color should be uniform and appealing. It should not be too light or too red and bruises should score quite heavily against color.

AROMA: 150 Points. Off, foreign, sour or sharp odors should downgrade the Canadian bacon and the good mellow aroma that pleases the judge should upgrade it.

FLAVOR: 400 Points. A full slice of Canadian bacon shall be cooked. The Canadian bacon should not be too salty nor too bland and should have the good mellow flavor expected in a good commercial Canadian bacon. The presence of off-flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

CLASS 5 - COTTAGE BACON

Production: To be eligible for this class, bacon shall be of a single pork shoulder Boston butt. To be eligible for this class, cottage bacon shall be of standard approved trim and be cured by any accepted method. Cottage bacon must be injected, tumbled or dry cured. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product does not have a USDA/FSIS thermal processing requirement since bacon is considered a heat treated, not fully cooked meat product. This product must have been cooled according to the compliance guidelines of FSIS/USDA Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered whole and shall not be cut nor sliced. A minimum of 16 ounces of product must be entered in the class. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance.

GENERAL APPEARANCE: 150 Points. Manner in which the belly was trimmed, eye appeal, conformation, quality of workmanship and a deep outside color should be the main points considered. Judges will severely penalize a belly showing excessive trimming, poor workmanship in trimming or robbing of lean areas, and lack of uniformity of outside color. (Refer to proper trimming explanation under: BACON).

FAT TO LEAN (AFTER CUT): 150 Points. Lean bacon is very desirable and should be scored accordingly, unless it is so lean that it would indicate a poor quality hog.

TEXTURE: 100 Points. Country bacon should be firm but not too hard, and should be relatively dry to the touch. Temperature of the bacon should be considered in scoring texture, since chilled bacon is more firm.

INSIDE COLOR: 100 Points. Lean should be light red, fat should be white, color should be uniform; bruises should downgrade the bacon.

AROMA: 100 Points. Off or sour odors should downgrade the bacon and a good smooth ample aroma should upgrade it.

FLAVOR: 400 Points. Flavor should be fully rich flavor that indicates the full cure and smoke of country bacon. The presence of off-flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

CLASS 6 – CENTER CUT PORK LOIN

Production: This item must be prepared from a whole center cut loin. The entire center loin portion including both the rib and loin portion must be entered.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: The entire center loin portion including both the rib and loin portion must be entered. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Smoked pork loins shall be graded on eye appeal, trim and cutability or yield. Scoring for general appearance will be done in two phases allowing up to 100 points for eye appeal and trim before cutting... 100 points for cutability and yield after cutting. Smoked pork loins will be cut in ½ or the middle.

TEXTURE OF CUT SURFACE: 100 Points. Excessive moisture is objectionable. The smoked pork loin should not be too coarse grained.

INSIDE COLOR: 150 Points. The color should be uniform and appealing. It should not be too light or too red and bruises should score quite heavily against color.

AROMA: 150 Points, Off, foreign, sour or sharp odors should downgrade the smoked pork loin and the good mellow aroma that pleases the judge should upgrade it.

FLAVOR: 400 Points. A slice of smoked pork loin shall be cooked. The smoked pork loin should not be too salty nor too bland and should have a tender texture with the juicy and mellow flavor expected in a good commercial smoked pork loin. The presence of off-flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

CLASS 7 – CURED & SMOKED BEEF

Production: To be eligible for this class, beef shall be from a beef round or a beef clod. The products entered must be made from a single muscle piece of the beef round or of the beef clod and shall not be a sectional or flaked and formed product. Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must be thermally processed so that the product may be eaten without further cooking but may require refrigerated storage. This product may be thermally processed with or without smoke. This product must have been cooled according to the compliance guidelines of FSIS/USDA Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered whole and may not be cut nor sliced. The product entered must be made from single muscle pieces from the beef round or the clod and shall not be a sectional or flaked and formed product. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Eye appeal – surface should be a bright mahogany red, free from hardening; workmanship should show care with no second cuts or dried tag ends. Meat should be firm and of appropriate texture.

TEXTURE: 100 Points. Interior texture should be firm, similar to a dry cured ham, with no moisture showing on cut surface. Meat should be fine in texture. Product should hold together well with thin slicing.

INSIDE COLOR: 200 Points. Inside color should be a uniform dark red, free from heat rings. Uncured spots will be a decided fault. Products should be free from two-toning. Fat should be white.

AROMA: 100 Points. Should have a desirable cured aroma. If smoked, the smoke should not be overpowering. Off odors will be considered highly objectionable.

FLAVOR: 400 Points. Flavor should be appropriate for the type of product. Flavor should be mildly salty. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product. Product will be sampled as thin sliced, cut on a slicer, without further cooking. In all cases, cured meat flavor should predominate, not the flavor of smoke or salt alone. Fat, if present, should be free from rancidity. Bland flavors or off-flavors will be severely discriminated against.

CLASS 8 - JERKY, WHOLE MUSCLE

Production: To be eligible for this class, jerky must be made from one whole piece of beef, pork, or poultry. Product may be seasoned according to the discretion of the entrant. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed so that it does not require refrigeration and is ready to eat.

Product Entry: The amount of product entered must weigh a minimum of one-half pound. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

APPEARANCE: 450 Points. External appearance includes eye appeal consisting of size and shape - 300 Points. Color will be judged on the variation of external and internal color after processing - 150 Points.

AROMA: 75 Points. There should be a desirable cured and smoked aroma; off and stale odors will severely downgrade this product.

TEXTURE/MOUTH FEEL: 200 Points. Hardness, chewability and moisture content are very important to the judging of this product. A product with excessive moisture will be downgraded. Product shall be shelf stable.

EDIBILITY: 100 Points. Chewability and lack of residue will upgrade this product.

FLAVOR: 175 Points. A desirable, intense flavor is appropriate. Flavor may be slightly salty, peppered, sweet or spicy - 100 Points. A pleasant aftertaste is necessary - 75 Points.

CLASS 9 - JERKY, RESTRUCTURED

Production: To be eligible for this class, jerky must be ground and formed from beef, pork, or poultry. Product may be seasoned according to the discretion of the entrant. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product must have been thermally processed so that it does not require refrigeration and is ready to eat.

Product Entry: The amount of product entered must weigh a minimum of one-half pound. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

APPEARANCE: 450 Points. External appearance includes uniformity of color, casing or surface appearance and lack of obvious defects - 300 Points. Color will be judged on the variation of external and internal color after processing - 150 Points.

AROMA: 75 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded.

TEXTURE: 200 Points. Mouth feel and appropriate moisture content will be extremely important in the judging of this product. A product with excessive moisture will be downgraded.

EDIBILITY: 100 Points. Product shall be shelf stable and require no refrigeration. A desirable appearance, pleasing aroma, desirable mouth feel and flavor along with a pleasant aftertaste that will stimulate continued or further consumption of this product shall upgrade this product.

FLAVOR: 175 Points. A suitably full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant - 100 Points. A pleasant aftertaste is necessary - 75 Points.

CLASS 10 - MEAT SNACK STICKS

Production: To be eligible for this class, meat snack sticks must be made from portions of beef, pork, buffalo, lamb, veal, poultry, seafood or any combination of these. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Product may be skinless, in a clear casing or in a colored casing. Must meet the labeling requirements: pH of 5.0 or less and a moisture:protein ratio of 3.1 to 1 or less.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products). This product must have been thermally processed so that it does not require refrigeration and is ready to eat.

Product Entry: The amount of product entered must weigh a minimum of one-half pound. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

APPEARANCE: 300 Points. External appearance includes Uniformity of color, casing or surface appearance and lack of obvious defects - 200 Points. Internal appearance will be judged high on particle uniformity and excessive fat shall downscore the product - 100 Points.

AROMA: 100 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded.

TEXTURE: 150 Points. Mouth feel and appropriate moisture content will be extremely important in the judging of this product.

EDIBILITY: 150 Points. Product shall be shelf stable and require no refrigeration. A desirable appearance, pleasing aroma, desirable mouth feel and flavor, along with a pleasant aftertaste that will stimulate continued or further consumption of this product, shall upgrade this product.

FLAVOR: 300 Points. A suitably full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant. A pleasant aftertaste is necessary.

CLASS 11 - SMOKED TURKEY

Production: To be eligible for this class, turkey must be cured. Incorporation of curing ingredients must be by either injection or cover curing. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Boneless turkey products are not eligible for this class.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products). This product is smoked.

Product Entry: This product must be entered whole and shall not be cut nor sliced. If the number of entries is high, the class may be divided into a heavy division and a light division at the discretion of show management. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Turkeys shall be graded on eye appeal, conformation, plumpness of breast, straightness of keel bone, smoked color and yield. Skin shall be intact (more desirable to include wing tips, tail, craw skin and neck skin, but not required), not too dry and shall have a uniform smoked color. Bruises and pin feathers will downgrade the product.

INSIDE COLOR: 150 Points. (White Meat - 100 Points. Dark Meat - 50 Points.) The color of the white meat should be a uniform light pink and bruises shall score quite heavily against color. The color of dark meat should be a uniform light red color and bruises shall score quite heavily against color. Any uncured areas will downgrade the product.

TEXTURE OF CUT SURFACE: 100 Points. (White - 50. Dark - 50.) While excessive moisture is objectionable, the turkey meat shall not be too dry. Excessive dryness in the turkey and a basted turkey shall downgrade the product. The turkey should not be too coarse grained.

PALATABILITY CHARACTERISTICS: 400 Points. (White – 200. Dark - 200.) One wedge shaped slice of dark meat shall be taken from the midpoint of the length of the thigh bone, one wedge shaped slice of white meat shall be taken from one-half of the breast near the keel bone in line with the point of the keel bone and an additional cross-section sample shall be taken from the breast. Slices shall be tasted cold. The turkey should not be too salty nor too bland, should have the good mellow flavor expected in a good smoked turkey with no unpleasant aftertaste and should be tender. The presence of off-flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

AROMA: 150 Points. Off, foreign, sour, or sharp odors shall downgrade the turkey and the good mellow aroma that pleases the judge shall upgrade it.

CLASS 12 - SUMMER SAUSAGE, COOKED

Production: To be eligible for this class, summer sausage must be a coarse ground sausage consisting of beef, pork, lamb, and/or poultry. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. A fermented or tangy-flavored product is expected. This may be achieved by the use of a starter culture, encapsulated citric acid, encapsulated lactic acid, or other methods to reduce the pH (increase the acidity) of the final product. The diameter of the casing must be 2" to 4". Casing must be left on the product. No colored casings are allowed.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered as a complete sausage and shall not be cut nor sliced. A tangy-flavored product is expected. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity of color - 75 Points. Uniformity of shape (diameter, etc.) - 75 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Uniformity of color - 75 Points. Uniformity of texture - 50 Points. Fat to lean ratio - 50 Points. Lack of obvious defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste (the presence of strong aftertastes shall severely downgrade the product) - 300 Points. Texture/mouth feel - 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

CLASS 13 - COOKED RING BOLOGNA

Production: To be eligible for this class, ring bologna must be made with beef and/or pork. Ring bologna meat may be coarse ground, fine ground, emulsified, or a combination of particle sizes. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. The product should be stuffed in one ring with a uniform casing diameter. No colored casings are allowed.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered as a complete sausage and shall not be cut nor sliced. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity of color - 75 Points. Uniformity of shape (diameter, etc.) - 75 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Uniformity of color - 75 Points. Uniformity of texture - 50 Points. Fat to lean ratio - 50 Points. Lack of obvious defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste (the presence of strong aftertastes shall severely downgrade the product) - 300 Points. Texture/mouth feel - 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

CLASS 15 - SMALL DIAMETER COOKED AND SMOKED SAUSAGE

Production: To be eligible for this class, smoked and cooked sausage must be coarse ground (1/8" minimum) and consist of beef and/or pork. Emulsion type products are not eligible for this class. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Product may be skinless or stuffed in an edible casing and the casing size cannot exceed 40 mm. No colored casings are allowed.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: The amount of product entered must weigh a minimum of 1 pound. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity of color - 75 Points. Uniformity of shape (diameter, length, etc.) - 75 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Uniformity of color - 75 Points. Uniformity of texture - 50 Points. Fat to lean ratio - 50 Points. Lack of obvious defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste - 300 Points. Texture/mouth feel - 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

CLASS 16 - FRANKFURTERS/WIENERS

Production: To be eligible for this class, frankfurters/wieners can be coarsely ground or finely ground or emulsified and seasoned with typical frankfurter/wiener seasonings. Products will consist of beef and/or pork. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. The product should be stuffed in a natural casing, edible casing, or cellulose casing (i.e. they may be skinless). No colored casings are allowed. The diameter of the casing should be consistent with small diameter cooked and smoked sausage.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been cooled according to the compliance guidelines of USDA/FSIS Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: The amount of product entered must weigh a minimum of 1 pound, not exceeding 2 pounds (8 to 10 average size frankfurters/wieners). Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

EXTERNAL APPEARANCE: 250 Points. Visual appearance and workmanship: Uniformity of color - 75 Points. Uniformity of shape (diameter, length, etc.) - 75 Points. Lack of defects (i.e. air pockets, wrinkles, fat caps) - 100 Points.

INTERNAL APPEARANCE: 275 Points. Uniformity of color - 100 Points. Uniformity of texture - 75 Points. Lack of defects - 100 Points.

EDIBILITY: 475 Points. Aroma - 75 Points. Taste - 300 Points. Texture/mouth feel - 100 Points. Off flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

CLASS 17 – FLAVORED SNACK STICKS

Production: To be eligible for this class, flavored meat snack sticks must be made from portions of beef, pork, buffalo, lamb, veal, poultry, seafood or any combination of these. The product may contain any flavoring ingredient including cheese, BBQ sauce, nuts, specialty seasonings, etc. This product must contain the correct amount of restricted ingredients according to FSIS Directive 7620.3. Product may be skinless, in a clear casing or in a colored casing. The product must meet the following labeling requirements; a pH of 5.0 or less and a moisture-protein ratio of 3.1 to 1 or less.

Thermal Processing: This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethality performance standards for certain meat and poultry products). This product must have been processed so that it does not require refrigeration and is ready to eat.

Product Entry: The amount of product entered must weigh a minimum of 8 ounces. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

APPEARANCE: 300 Points. External appearance includes uniformity of color, casing or surface appearance and lack of obvious defects - 200 Points. Internal appearance will be judged high on particle uniformity and excessive fat shall down score the product - 100 Points.

AROMA: 100 Points. There shall be a desirable cured aroma; objectionable odors will be downgraded.

TEXTURE: 150 Points. Mouth feel and appropriate moisture content will be extremely important in the judging of this product.

EDIBILITY: 150 Points. Product shall be shelf stable and require no refrigeration. A desirable appearance, pleasing aroma, desirable mouth feel and flavor, along with a pleasant aftertaste that will stimulate continued or further consumption of this product, shall upgrade this product.

FLAVOR: 300 Points. A suitably full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant. A pleasant aftertaste is necessary.