**Hoosier Cured Meat Championship Rules**

1. **ELIGIBILITY**: Competition is open to all meat processor who are members of the Indiana Meat Packers and Processors Association, Inc.

Products can only be entered in one class. Example: A spicy snack stick can only be entered in snack stick class OR spicy sausage. Not both.

1. **CLASSES OF ENTRIES**: Classes of product for open competition are as follows:
   * 1. Bone-in Ham
     2. Boneless Ham & Sectioned and Formed Ham
     3. Traditional Bacon
     4. Non-Traditional Bacon
     5. Cooked Bologna
     6. Cooked Summer Sausage
     7. Bratwurst – Cooked
     8. Meat Snack Sticks
     9. Smoked Sausage
     10. Beef Jerky (Whole Muscle)
     11. BBQ Ribs - Cooked
     12. Franks / Weiners
     13. Braunschweiger
     14. Boneless Turkey Breast
     15. Luncheon Meats
     16. Game Meats
     17. BBQ Products
     18. Specialty Products –Cooked Poultry Bratwurst

**(i) BONE-IN HAM**: To be eligible for this class, bone-in hams must contain the following bones: aitch bone (ischium), let 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. This product must have ben 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. This product must be entered whole and shall not be cut nor sliced. Entry shall be accompanied by the following: (1) The actual product label (or copy) used for the sale of this product, with product name and ingredients statement and mark of inspection, if you are under Federal or State Inspection. (2) If you are a Custom or Retail Exempt establishment and do not utilize Federal or State Inspection, you must also provide a label, with mark of inspection (i.e. from the box) or raw material used , in addition to the above product label (or copy) used for the sale of this product, with product name and ingredients statement.

**GENERAL APPEARANCE:** 200 points. General appearance will be done in two phases: Eye appeal, conformation and trim before cutting - 100 points; Cutability and yield after cutting – 100 points.Hams will be cut approximately two inches from the aitch bone perpendicular to the long axis of the ham (towards the shank).

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

**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 taken from the cushion side of the ham shall be cooked and two taste samples taken. One from the lower muscles 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 three 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.

**(ii.) BONELESS HAM AND SECTIONED AND FORMED HAM**: To be eligible for this class, ONE entry must be made as EITHER a Whole Muscle Ham OR a Sectioned and Formed Ham. Appropriate rules will apply for each ham.

**Whole Muscle Ham**

To be eligible for this class, boneless hams must contain whole boneless ham muscles (i.e. hams should not contain ground, chunked, flaked or reconstituted meat). The boneless ham must contain at least three (3) specific muscles (inside cushion, out cushion, and eye). Use of the knuckle and/or sirloin muscle is optional. Hams may be shaped, formed or pressed. This product must be entered whole and shall NOT be cut or sliced. Boiled hams and cuts other than pork hams are specifically excluded. This product must weigh a minimum of 7 pounds. THE NETS MUST BE REMOVED.

**Sectioned and Formed Ham**

To be eligible for this class, boneless hams bust be manufactured form 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. This product must be entered whole and shall not be cut or sliced. This product must weigh a minimum of 5 pounds. THE CASING MUST BE LEFT ON.

**Whole Muscle Ham and Sectioned and Formed Ham**

Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients 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.

**GENERAL APPEARANCE**: 200 points. Hams shall be graded on eye appeal, conformation, trim and cutability or yield. Scoring for general appearance shall be done in two phases allowing up to 100 points for eye appeal, conformation and trim before cutting and 100 points for cutability and yield after cutting. Hams will be cut in ½ or the middle, and the angle of the cut shall be at the option of the show management.

**TEXTURE AND CUT SURFACE**: 100 points. Excessive moisture is objectionable. The ham should not bee 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 judges should upgrade the product.

**FLAVOR**: 400 points. A full half-slice of ham shall be cooked and two taste samples taken; each from a different part of the slice. The ham should not be too salty or too bland, but 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.

**(iii.) TRADITIONAL BACON:** Bacon must be whole and shall not be cut or sliced. To be eligible for this class, bacon shall be of standard approved trim with skin on or off, and be cured by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. 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). This category is for Traditional Bacon only. No exotic seasoning or additives are to be added.

**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 un-skinned. 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 t 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 spareribs will be considered in the evaluation of excessing trim; (4) removal of the mammary system is mandatory. During judging, the exhibit will be cut into two pieces, approximately 1/3 of the way from the shoulder end of the belly, and 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 excess moisture. Temperature of the bacon should be considered in scoring the texture since cooler bacon is firmer.

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

**AROMA**: 100 points. Off or sour odors should downgrade the bacon and a good smooth aroma should upgrade the product.

**FLAVOR**: 400 points. Flavor should be pleasing, rich flavor, not too salty not too bland. The presence of off-flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

**(iv.) NON-TRADITIONAL BACON:** The non-traditional bacon (shoulder, cottage, venison, etc) must be whole and shall not be cut or sliced. To be eligible for this class, the bacon must be cured by either injection or massaging (tumbling), can contain specialty non-meat ingredients on the exterior of the product. Examples of non-meat ingredients are black pepper, crushed red pepper, ground, cinnamon, parsley, fennel, and any other exterior ingredients. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. 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).

**GENERAL APPEARANCE**: 150 points. Amount of trimming, workmanship, eye appeal, conformation and 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.

**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 excess moisture. Temperature of the bacon should be considered in scoring the texture since cooler bacon is firmer.

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

**AROMA**: 100 points. Off or sour odors should downgrade the bacon and a good smooth aroma should upgrade the product.

**FLAVOR**: 400 points. Flavor should be pleasing, rich flavor, not too salty not too bland. The presence of off-flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

**(v.) COOKED BOLOGNA:** To be eligible for this class, the bologna must be whole and shall not be cut or sliced. It shall consist of one ring or stick with a uniform casing diameter. The product may be made of beef and/or pork. Meat may be coarse ground, fine ground, emulsified, or a combination of particle sizes. Ring bologna entries must be a minimum of one pound. All other entries must be a minimum of pounds. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. This product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A (e.g. meet lethalityperformance 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). Casings must be left on the product. Colored casings are allowed in this product. Cheese must not be an ingredient in this class.

**EXTERNAL APPEARANCE:** 250 points. Visual Appearance and Workmanship; Uniformity of Color 75 points; Uniformity of Shape (diameter, etc.) 75 points; Lack of Defects (air pockets, wrinkles, fat caps) 100 points.

**INTERNAL APPEARANCE**: 475 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.

**(vi.) SUMMER SAUSAGE – COOKED**: To be eligible for this class, sausages must be a coarse ground sausage consisting of beef, pork, lamp and/or poultry. This product must be a traditional type summer sausage and must not contain specialty non-meat ingredients (i.e. jalapenos, cheese, etc.). This product must be whole and shall not be cut or sliced. The use of a started culture, encapsulated citric acid and encapsulated lactic acid are permitted. Products may be semi-dried. The diameter of the casing must be 2” to 4”. Total product entered must weigh a minimum of two pounds. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. 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). Casings must be left on the product. Colored casings are allowed in this class.

**EXTERNAL APPEARANCE**: 250 points. Visual Appearance & Workmanship (uniformity of color) 75 points. Uniformity of Shape (diameter, etc.) 75 points. Lack of Defects (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.

**(vii.) BRATWURST- COOKED:** To be eligible for this class, the bratwurst must be steamed or water cooked and uncured. The bratwurst must be coarse ground (German style – 1/8” minimum) and consist of pork and/or beef. Emulsion type products are not eligible for this class. This product must be a traditional bratwurst and must not contain specialty ingredients (i.e., cheese, jalapenos, etc.). This product must contain the correct amount of restricted ingredients as in FSIS Directive 7620.3. the product must be stuffed in a natural casing and the casing size must be 32-38 mm in diameter. No colored casings are allowed. 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 FSIS/USDA Appendix B (e.g., meet cooling standards of heat-treated meat and poultry products). This product must weigh a minimum of 1 pound.

**EXTERNAL APPEARANCE**: 250 points. Visual appearance and workmanship: Uniformity of color - 100 points. Uniformity of shape (diameter, length, etc.) – 100 points. Lack of defects (wrinkles surface, etc.) – 50 points.

**INTERNAL APPEARANCE:** 275 points. Uniformity of texture – 100 points. Fat to lean ratio – 100 points. Lack of defects – 75 points.

**EDIBILITY**: 475 points. Cooked aroma – 75 points. Taste – 300 points. Texture/mouth feel – 100 points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

**(viii.) MEAT SNACK STICKS**: To be eligible for this class, meat snack sticks must be made form portions of beef, pork, buffalo, lamb, veal, poultry, seafood or any combination of these. This product must be a traditional type meat snack stick and must not contain specialty non-meat ingredients of flavorings (i.e., jalapenos, cheese, hot, Cajun, teriyaki, etc.). 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. It must meet the labeling requirements: pH of 5.0 or less and a moisture protein ratio 3.1 to 1 or less. 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. The amount of product entered must weigh a minimum of one-half pound.

**EXTERNAL APPEARANCE**: 200 points. External appearance includes uniformity of color, casing or surface appearance and lack of obvious defects.

**INTERNAL APPEARANCE**: 100 points. Product will be high on particle uniformity and excessive fat shall downgrade the product.

**AROMA/EDIBILITY/FLAVOR**: 700 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 pleasant aftertaste that will stimulate continued or further consumption of this product, shall upgrade this product. Flavor – 300 points. A suitable full-bodied flavor is appropriate. Flavor may vary at the discretion of the entrant. A pleasant after taste is necessary.

**(ix.) SMALL DIAMETER COOKED &SMOKED SAUSAGE**: To be eligible for this class, smoked 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 be a traditional type small diameter smoked sausage and must not contain specialty non-meat ingredients. Examples of specialty non-meat ingredients are rice, cheese, jalapenos, mushrooms, fruits, vegetables, etc. 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. 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). The amount of product entered must weigh a minimum of 1.5 pounds.

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

**INTERAL APPEARANCE**: 275 points. Uniformity of texture – 50 points. Uniformity of color – 75 points. Fat to lean ratio – 75 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 downgrade the product severely.

**(x.) BEEF JERKY:**To be eligible for this class, jerky shall be made from one whole piece of beef, pork, or poultry. The productmay be seasoned according to the discretion of the entrant. Topical spices (i.e., black pepper, etc.) are allowed, but are not required. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. This product must be thermally processed so that it does not require refrigeration and is ready to eat. The product entered must weigh a minimum of one-half pound.

**APPEARANCE**: 250 points. Appearance includes eye appeal consisting of size and shape – 100 points. Color will be judged on the variation of external and internal color after processing – 150 points.

**AROMA/EDIBILITY/FLAVOR**: 750 points. Aroma – 75 points. Should have a desirable cured and smoked aroma. If smoked, the smoke should bot be overpowering. Off odors will be considered highly objectionable. 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. Products shall be shelf stable. Edibility – 100 points. Chewability and lack of residue will upgrade this product. Flavor – 300 points. A desirable, intense flavor is appropriate. Flavor may be slightly salty, peppered, sweet or spicy. Pleasant Aftertaste – 75 points. A pleasant aftertaste is necessary.

**(xi.) FULLY COOKED BBQ RIBS:** Ribs entered in this class must be either spare ribs (whole or St. Louis Style) or Baby Back Ribs. Ribs must be heated to minimum of 150 F. Seasoning and cooking of the rib are at the discretion of the entrant. Product entered shall be whole, not cut. The total product entered must not be less than one slab.

**GENERAL APPEARANCE**: 300 points. Eye appeal, confrontation, trim and fat to lean ratio. Scoring for general appearance will be done in two phases: 150 points for eye appeal and 150 points for conformation and trim and fat to lean ratio.

**TEXTURE OF CUT SURFACE**: 100 points. Ribs should not be tough nor too soft. Ribs should have desirable moisture content.

**AROMA**: 100 points. Off, foreign, sour or sharp orders shall downgrade the rib severely. A good mellow aroma that pleasures the judge shall increase score.

**FLAVOR:** 500 points. A portion shall be cooed and taste sample taken. The rib should not be too bland and should have a good BBQ flavor. The presence of off flavors shall severely downgrade the product.

**(xii.) FRANKS AND WIENERS:**To be eligible for this class, franks/wieners must be coarse ground or emulsified and seasoned with typical frank/wiener seasonings. This product must be a traditional type frankfurter and must not contain specialty non-meat ingredients. Examples of specialty non-meat ingredients are cheese, jalapenos, beans, mushrooms, etc. Products will consist of coarse ground beef and/or pork or emulsifies 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. 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 meats and poultry products). The amount of product entered must weight a minimum of 1 ½ pounds.

**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.

**INTERAL APPEARANCE**: 275 points. Uniformity of texture – 50 points. Uniformity of color – 75 points. Fat to lean ratio – 50 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., should severely downgrade the product.

**(xiii.) BRAUNSCHWEIGER:** To be eligible for this class, braunschweiger entries must follow the standards of identity of composition outlined in the Code of Federal Regulations [9CFR319.182]. Liver sausage products containing variety meats are not eligible for this class. It must be finely ground or emulsified. This product must be sliceable and not spreadable (i.e., no pate entries). No natural casings are allowed. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Liquid smoke or smoke flavorings are permitted. This product must be stuffed in an artificial casing (colored or uncolored). This product must be traditional braunschweiger and must not contain specialty non-meat ingredients (i.e., pistachios, etc.). 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 be entered as a complete sausage and shall not be cut nor sliced. The amount of product entered must weigh a minimum of 2 pounds.

**EXTERNAL APPEARANCE:** 250 points. Visual appearance and workmanship: Uniformity – 75 points. Uniformity of shape (diameter, etc.) – 75 points. Lack of defects – 100 points.

**INTERNAL APPEARANCE**: 275 points. Color – 75 points. Uniformity of texture – 50 points. Lack of obvious defects (i.e., air pockets and fat caps) – 150 points.

**EDIBILITY:** 475 points. Aroma – 75 points. Taste (the presence of strong aftertastes shall severely downgrade the product) – 300 points. Texture/mouth feel (overly soft products shall be downgraded) – 100 points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

**(xiv.) BONELESS TURKEY BREAST**: Luncheon Product – To be eligible for this class, turkey must be boneless and can consist of white meat or both white and dark meat. If this product needs casing or a net to cook, it must be removed prior to competition. This product cannot be in a casing or net when displayed for competition. This product must have been thermally processed according to the compliance guidelines of USDA/FSIS Appendix A 9e.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.gi., meet cooling standards of heat-treated meat and poultry products). This product must be entered as a complete product and may not be cut or sliced.

**EXTERNAL APPEARANCE:** 250 points. Visual appearance and workmanship, uniformity of color, uniformity of shape and lack of defects.

**INTERNAL APPEARANCE**: 275 points. Uniformity of color, uniformity of texture, and lack of obvious defects.

**EDIBILITY:** 475 points. Aroma, taste (the presence of strong aftertastes shall severely downgrade the product), texture and mouth feel. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

**(xv.)** **LUNCHEON MEATS:**  To be eligible for this class, the product must either be in a large diameter casing or from a loaf pan. The product may be fine ground or emulsified. This product cannot be a summer sausage in a large diameter casing. Exterior spices (i.e., black pepper, etc.) and incorporated nonmeat ingredients (i.e., cheese, olives, etc.) are allowed in this class, but are not required. Product must be presented whole (no slicing), and in its original form (i.e. no additional slices to the exterior of loaves in order to smooth them), and must be a minimum of 2 lb. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. The product should be stuffed in a clear casing or an uncolored cloth bag. No colored casings are allowed. Casing must be left on the product. The diameter of the casing must be a minimum of four inches (4") in diameter. 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.

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

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

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

**(xvi.) SPECIALTY GAME MEATS:** To be eligible for this class, specialty game meats must contain a minimum of 2/3 meat derived from any meat source other than that defined as animal for mandatory inspection meat under the Federal Meat and Poultry Inspection Acts, such as beef, pork, turkey or chicken. Game meat used must be derived from animal’s slaughtered/fabricated under State or Federal inspection. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. Product may be manufactured in a casing, ground and formed, or made from one whole piece of meat. The Specialty Game Meats class is open to all types of processed meat products (e.g., large diameter sausage, meat snack sticks, jerky, etc.). This product must have been thermally processed as well as cured, smoked and cooked 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 is ready to eat, and does not required additional heating or cooking. This class may be smoked. The amount of product entered must weigh a minimum of one-half pound.

**EXTERNAL APPEARANCE**: 225 points. Visual appearance and workmanship, including eye appeal and consisting of uniformity of color, size and shape; lack of defects.

**INTERNAL APPERANCE:** 225 points. Workmanship and lack of obvious defects.

**AROMA/TASTE/TEXTURE**: 550 points. Aroma – 100 points. There should be a desirable cured or smoked or cooked aroma. Objectionable odors will downgrade the product. Taste/texture – 450 points. Desirable flavor, mouth feel, appropriate moisture level, and palatability.

**(xvii.)BBQ PRODUCTS:** This class is restricted to pork, beef, chicken, turkey or buffalo only. To be eligible for this class, products must contain meat and sauce. Product can be sliced or shredded. BBQ Ribs or like products may not be entered in this class as they would be entered in the BBQ Rib category. The total product entered must be a minimum of two pounds.

**(xviii.) SPECIALTY PRODUCT : COOKED POULTRY BRATWURST.** To be eligible for this class, the bratwurst must be steamed or water cooked and uncured. The bratwurst must be coarse ground (German style – 1/8” minimum) and consist of poultry. Emulsion type products are not eligible for this class. This product may contain specialty ingredients (i.e., cheese, jalapenos, etc.). This product must contain the correct amount of restricted ingredients as in FSIS Directive 7620.3. the product must be stuffed in a natural casing and the casing size must be 32-38 mm in diameter. No colored casings are allowed. 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 FSIS/USDA Appendix B (e.g., meet cooling standards of heat-treated meat and poultry products). This product must weigh a minimum of 1 pound.

**EXTERNAL APPEARANCE**: 250 points. Visual appearance and workmanship: Uniformity of color - 100 points. Uniformity of shape (diameter, length, etc.) – 100 points. Lack of defects (wrinkles surface, etc.) – 50 points.

**INTERNAL APPEARANCE:** 275 points. Uniformity of texture – 100 points. Fat to lean ratio – 100 points. Lack of defects – 75 points.

**EDIBILITY**: 475 points. Cooked aroma – 75 points. Taste – 300 points. Texture/mouth feel – 100 points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

1. **GENERAL REQUIREMENTS**: Each member firm is limited to one typical production item entry in each class. All entries must be manufactured in the plant of the entrant and must be entered whole. Exhibitors must specify on the entry blank class to which their entry properly belongs.
2. **REMOVAL OF IDENTIFYING MARKS**: Exhibitors are required to remove all identification marks branded or stamped on entries.
3. **TRICHINA CONTROL**: All pork products entered in the contest shall be subjected to one of the methods of eliminated Trichina specified in section 318.10 of the Federal Meat Inspection Regulations.
4. **JUDGES:** Entries shall be judged by judges who are particularly qualified in their respective fields. Judges shall be responsible for handling and cutting entries in the class they judge. It is the responsibility of the judges to disqualify any entry that does not meet any of the rules or requirements of the show. The judges shall refrain from discussing disqualified products during the awards session. Decisions of the judges shall be final.
5. **WINNERS**: Participants are limited to one award in each class of product entered. That award will be based on the participant’s highest score in the class. Entries scoring the highest number of points in each class shall receive a Grand Champion award. Entries scoring the nest highest number of points in each class shall receive a Reserve Grand Champion award. Entries scoring the third highest number of points in each category shall receive a Champion award. Awards will be presented at the Saturday evening banquet.
6. **RELEASING THE CURED MEAT PRODUCTS:** The cured meat products in the show may be picked up following the close of sessions Saturday.
7. **RESPONSIBILITY**: Although the Indiana Meat Packers & Processors Association Inc., will exercise every reasonable precaution to protect and safeguard all cured meat product entries, it does not assume any responsibility for any entries; all cured meat products are entered solely at the risk of the owner.
8. **REGISTRATION OF ENTRIES WHEN OWNER DOES NOT ATTEND CONVENTION:** No mail entries will be accepted. Operators who cannot attend the convention may enter cured meat products in the contest by sending them with someone, provided that person assumes responsibility for the entries.
9. **LIABILITY FOR PRODUCT**: Liability for entered product rests solely with the exhibitor. IMPPA does not assume responsibility for sickness, illness, disease, infection, malady or other affliction caused by the ingestion, handling or cooking of products entered in the Cured Meat Championships.
10. **LIST OF WINNING SCORES:** Shortly after the convention, the scores of all winning products will be mailed to all exhibitors, along with their individual scorecards.