

WISCONSIN STATE FAIR

Presented By  U.S. Cellular

2019 MEAT PRODUCTS ENTRY INFORMATION

Information may be updated if necessary until entry forms are posted in May.

Superintendent: Jeff Sindelar, University of Wisconsin-Madison (608.262.0555)

Wisconsin State Fair Contact: Brian Bolan, Agriculture Director (414.266.7050)

ENTRY CLOSING DATE:

June 7, 2019 – postmark for mailed in (paper) entries*

June 7, 2019 – 5 pm (Central Time) – online entry deadline

Late entries accepted pending Superintendent's approval.

ENTRIES DELIVERED TO WISCONSIN STATE FAIR PARK: **JUNE 17 – 18, 2019**

CONTEST DATE: **JUNE 20, 2019**

CONTEST LOCATION: **Exposition Center at Wisconsin State Fair Park**

ENTRY FEES:

Individual Class: \$10

Late Entry*: \$20 per entry

**Entries are considered late after the June 7th postmark/June 7th online entry deadline (5 pm Central Time) and late fees apply. Late entry forms must be mailed and will only be accepted until June 14th (postmarked).*

Entries will not be considered unless accompanied by full remittance. Wisconsin State Fair reserves the right to reject, accept or conditionally accept any entry or late entry from any exhibitor.

SPECIAL NOTICE** The top three award winners in each class **will be required** to provide (send or deliver) additional product (as requested) to be displayed in the Wisconsin Products Pavilion for the duration of the Fair. Wisconsin State Fair will notify each winning processor of the amount of product requested and provide shipping instructions. These winning products will be auctioned to benefit the Wisconsin 4-H Foundation at the Governor's Blue Ribbon Meat Products Auction during the Wisconsin State Fair on Tuesday, August 6th.

Areas highlighted in blue (throughout the rest of the section) are sponsorships pending/in the process of being updated for 2019.

RULES AND REGULATIONS

- 1) **Eligibility:** The meat products competition is open to all Wisconsin licensed (e.g. State or Federal inspected) meat processing facilities. Establishments without a Wisconsin or Federal meat license are not allowed to enter.
- 2) **General Requirements:** All products entered must be made from inspected (state or federal) meat. The ingredients and manufacturing procedures must comply with state or federal meat inspection regulations. All appropriate products must be processed according to USDA, FSIS Appendix A and/or Appendix B of the Compliance Guidelines for Meeting Lethality Performance Standard, and Time and Temperature Tables for Cooking Ready-To-Eat Poultry Products. These guidelines can be found at www.fsis.usda.gov.
- 3) **Trichina Control:** All pork products entered in the contest will be subjected to one of the methods of eliminating trichina specified in Section 318.10 of the Federal Meat Inspection Regulations.
- 4) An entry form and fee of \$10 per entry must be postmarked and sent to Wisconsin State Fair by June 7th to be eligible for competition. Products must arrive below 40°F. Entries without proper fees and not arriving below 40°F will not be accepted. Participants are limited to one entry per product class. Products must arrive to Wisconsin State Fair Park by one of two methods:

1. Ship product overnight for arrival on June 17 – 18, 2019

Wisconsin State Fair Park
Tommy G. Thompson Youth Center
Attn: State Fair Meat Product Contest
640 S 84th St
West Allis, WI 53214
414.266.7050

2. Deliver products on June 17 – 18, 2019 between 8 am & 4:30 pm to:

Wisconsin State Fair Park
Tommy G. Thompson Youth Center
Attn: State Fair Meat Product Contest (mention to the receptionist)
640 S. 84th Street
West Allis, WI 53214
414.266.7050

- 5) Exhibitors are required to send product labeled properly with identifying marks (product label, plant name, etc.). Make sure each entry is appropriately identified. These identifying marks will be removed during check-in and prior to the beginning of judging.
- 6) All entries should be vacuum packaged to maintain quality. (Judges will not down-score entries due to confirmation changes because of the packaging process).
- 7) Product entries will be judged on the following criteria: external appearance, internal appearance and flavor/taste. Judging emphasis will be on internal appearance and flavor/tastes. Minimal emphasis (as determined appropriate) will be placed on external characteristics. Copies of score sheets will be mailed to all exhibitors after the contest.
- 8) A special “Best of Show” award, courtesy of the **Wisconsin Association of Meat Processors**, will be presented to the highest-ranking contest entry of the entire competition based on the judges’ scores. This award will be selected from the 1st place entry in each class and will be presented to the winning processor at the Governor’s Blue Ribbon Meat Products Auction at Wisconsin State Fair on Tuesday, August 6th at 6 pm in the Wisconsin Exposition Center.
- 9) Wisconsin State Fair will present awards to the four highest scoring entries in each class. All winners will receive their awards and rosettes by mail. All processors are invited to purchase tickets for the Auction. 1st and 2nd place winning processors will be provided two complementary tickets.
- 10) The top 3 award winners in each class **will be required** to provide (send or deliver) additional product (as requested) to be displayed in the Wisconsin Products Pavilion for the duration of the Fair. **Wisconsin State Fair will notify each winning processor of the amount of product requested and will provide shipping instructions in July.** These winning products will be auctioned off at the Governor’s Blue Ribbon Meat Products Auction during Wisconsin State Fair on Tuesday, August 6th.

Awards:

1 st	2 nd	3 rd	4 th
Plaque and Rosette	Plaque and Rosette	Plaque and Rosette	Plaque and Rosette

Product Classes:

Class 1: Flavored Bacon

Entry Amount: 4 inch section

A section at least 4 inches long must be submitted whole and should not be sliced. Bacon may be cured by any accepted method (injected, tumbled or dry cured). Product must be externally and/or internally flavored and must contain non-traditional flavoring and/or ingredients as stated in product label name (i.e. Pepper Bacon, Maple Flavored Bacon, etc.).

EXTERNAL APPEARANCE: (50 Points) Considerations: Amount of trimming, workmanship, eye appeal, conformation, and outside color.

APPEARANCE OF SLICE: (300 Points)

- Color (100 Points) - Lean should be light red, fat should be white, color should be uniform; bruises will be downgraded.
- Fat-to-lean ratio (150 Points) - Lean bacon is very desirable unless it is so lean it would indicate a poor-quality hog.
- Texture (50 Points) - Pumped bacon which appears to have

excessive moisture will be downgraded. AROMA AND FLAVOR:
(650 Points)

- Aroma (150 Points) – A pleasant smooth aroma is desired. Off or sour odors will be downgraded.
- Flavor (500 Points) - A pleasing rich flavor which is neither too salty nor too bland is desired. Rancidity or bacterial spoilage, etc. will be severely downgraded.

Product Evaluation: A slice of 1.5 mm to 3 mm thickness is removed with a slicer and cooked in a microwave for tasting. Aroma is judged from the heated slice.

Class 2: Bone-In Ham

Entry Amount: 2 inch section

A center cut ham section at least 2" thick (or no more than 4 slices at least ½ inch thick) removed from a bone- in or a semi-boneless ham containing three muscles and bone must be submitted.

EXTERNAL APPEARANCE: (100 Points)

- General appearance of intact product (100 Points) - Ham section/slices will be graded on eye appeal, conformation, trim and cutability/yield.

INTERNAL APPEARANCE AND TEXTURE: (300 Points) Bone-in ham section or slices must be from the center section of the ham.

- Cutability (50 Points) – Section/slices will be evaluated for cutability/yield.
- Color and color uniformity (150 Points) – Color (not too light or dark) should be uniform and appealing. Bruises or blood spots will be heavily downgraded.
- Texture of cut surface (100 Points) - Excessive moisture or course grained ham will be downgraded.

AROMA AND FLAVOR: (600 Points) A complete half-slice from the cushion side of the ham will be cooked and two taste samples will be taken, one from both the lower and top muscle.

- Aroma (50 Points) – A pleasant mellow aroma is desired. Off, foreign or sharp odors will be downgraded.
- Flavor (450 Points) - A mellow flavor, neither too salty nor too bland, is desired. Rancidity or other off flavors and bacterial spoilage, etc. will be severely downgraded.
- Texture/Mouth feel (100 Points)

Product Evaluation: A slice from the inside muscle is gently heated in a microwave for taste testing. Aroma is judged on the unheated cut surface.

Class 3: Flavored Summer Sausage

Entry Amount: 4 inch section

A section at least 4" long with a casing diameter of 2" to 4" must be submitted whole and should not be sliced. Summer sausage must be a coarse ground (1/8" minimum) sausage consisting of beef, pork, lamb and/or poultry. A fermented or tangy flavor is desired. Product must be heated to 144°F or higher and meet lethality standards of USDA Appendix A. The product must be manufactured with traditional seasonings. Non-traditional seasoning, exotic seasoning and flavoring ingredients are prohibited. Examples of prohibited flavoring ingredients are cheese, jalapeno, hot, Cajun, etc. The diameter of the casing must be 2" to 4".

EXTERNAL APPEARANCE: (100 Points)

- Color and color uniformity (50 Points)
- Lack of defects (50 Points) – i.e. air pockets, wrinkles, fat caps, etc.

INTERNAL APPEARANCE: (250 Points)

- Color and color uniformity (50 Points)
- Uniformity of texture (50 Points)
- Fat to lean ratio (50 Points)
- Lack of defects (100 Points)

EDIBILITY: (650 Points)

- Aroma (100 Points) – A cured aroma is desired. Off, foreign or sharp odors will be downgraded.
- Flavor/Taste (500 Points) - A full-bodied flavor is desired. Aroma, flavor and aftertaste which stimulates continued or further consumption will upgrade the score. Rancidity

- or bacterial spoilage, etc. will be severely downgraded.
- Texture/Mouth feel (50 Points)

Product Evaluation: Internal texture and appearance is evaluated by slicing the sausage lengthwise to expose a greater surface area.

Class 4: Dried or Smoked Beef

Entry Amount: 2 inch section

Includes true dried beef as well as higher-moisture, cured and smoked beef products. A section at least 2” long from one intact muscle (not sectioned and formed) must be submitted whole and not sliced. Beef must be from round or clod, cured and heat processed, with or without smoke.

EXTERNAL APPEARANCE: (100 Points)

- General appearance of intact product (100 Points) - Surface should be a bright mahogany red, free from hardening with proper workmanship.

INTERNAL APPEARANCE AND TEXTURE: (300 Points)

- Fat-to-lean (50 Points) – Fat should be white.
- Color and color uniformity (150 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.
- Texture of cut surface (100 Points) - Product should be fine in texture and hold together well for thin slicing.

AROMA AND FLAVOR: (600 Points) Sampled without further cooking as thin sliced. Cut via slicer.

- Aroma (100 Points) – Cured aroma desired. If smoked, smoke should not be overpowering. Off odors will be highly downgraded.
- Flavor (500 Points) - Cured flavor desired. Flavor should be mildly salty. Fat, if present, should be free from rancidity. Rancidity or bacterial spoilage, etc. will be severely downgraded.

Product Evaluation: Several thin slices are removed with a slicer for tasting and to determine how well slices hold together.

Class 5: Traditional Snack Sausages

Entry Amount: 8 ounces

Flavored snack sausages (i.e. snack sticks, landjagers, etc.) must be made from portions of beef, pork, buffalo, lamb, veal, poultry or any combination of these. Product must be manufactured in a clear or colored casing and have a diameter less than 4 mm.

The product must be manufactured with non-traditional or exotic seasoning and contain non-typical or exotic flavoring ingredients (i.e. cheese, jalapeno, hot, Cajun, teriyaki, etc.). A minimum of 8 ounces of product must be submitted for judging.

EXTERNAL APPEARANCE: (100 Points)

- Color and color uniformity (50 Points)
- Uniformity of shape (50 Points)

INTERNAL APPEARANCE: (100 Points)

- Internal characteristics (100 Points) - Internal appearance will be judged with an emphasis on particle uniformity. Excessive fat will be downgraded.

AROMA, FLAVOR AND TASTE: (600 Points)

- Aroma (50 Points) - Cured aroma is desired. Off, foreign or sharp odors will be downgraded.
- Flavor/Taste (450 Points) – A full-bodied flavor is desired. Flavor is discretionary.
- Aftertaste (100 Points) – Aroma, flavor and aftertaste which stimulates continued or further consumption is desired.

TEXTURE AND MOUTH FEEL: (200 Points)

- Edibility (200 Points) – Mouth feel, and appropriate moisture content is extremely important.

Product Evaluation: External appearance should be a golden mahogany color. One snack sausage is sliced lengthwise to judge internal texture.

Class 6: Specialty Cooked Bratwurst (Smoked & Cured)**Entry Amount: 1 pound**

Smoked traditional cooked and cured bratwurst must be manufactured according to cooked sausage standards with respect to moisture (10% maximum), extenders (3.5% maximum) and fat (30% maximum) in the finished product. The product may be stuffed in collagen or natural casings which have a minimum diameter of 30 mm. The product must be seasoned with traditional bratwurst spices and must not contain non-traditional or exotic ingredients (i.e. cheese, wild rice, etc.). The product must be cured and must undergo a smoking treatment. A minimum of 1 pound must be provided for judging.

EXTERNAL APPEARANCE: (150 Points)

- Color and color uniformity (50 Points)
- Uniformity of shape (50 Points)
- Lack of defects (50 Points) - i.e. air pockets, wrinkles, etc.

INTERNAL APPEARANCE: (250 Points)

- Color and color uniformity (50 Points)
- Uniformity of texture (100 Points)
- Lack of defects (100 Points) - i.e. air pockets, connective tissue, etc.

AROMA AND FLAVOR: (600 Points)

- Cooked aroma (50 Points)
- Flavor/Taste (450 Points) – Rancidity or bacterial spoilage, etc. will be severely downgraded.
- Texture/Mouth feel (100 Points)

Product Evaluation: One link is sliced lengthwise to judge internal texture. One third of a link is heated in a microwave for tasting.

Class 7: Restructured Jerky**Entry Amount: 8 ounces**

Jerky must be made from one whole piece of beef, pork, or poultry. Product may be seasoned according to the discretion of the entrant. All jerky must be adequately dried, so it does not require refrigeration and is ready-to-eat. A minimum of 8 oz. must be submitted for judging.

EXTERNAL APPEARANCE: (150 Points)

- Color and color uniformity (50 Points) - Color will be judged on the variation of external and internal color.
- Appearance/Shape/Eye appeal (50 Points)
- Uniformity of shape (50 Points)

AROMA, FLAVOR, AND TASTE: (600 Points)

- Aroma (100 Points) - Cured aroma is desired. Off, foreign or sharp odors will be downgraded.
- Flavor/taste (400 Points) - A full-bodied flavor is desired. Flavor is discretionary.
- Aftertaste (100 Points) - Aroma, flavor and aftertaste which stimulates continued or further consumption is desired.

TEXTURE AND MOUTH FEEL: (250 Points)

- Edibility (250 Points) - Mouth feel and appropriate moisture content is extremely important. Chewability and lack of residue is desired. Excessive moisture will be severely downgraded.

Class 8: Specialty Cured Meat Product**Entry Amount: 2 pounds or whole piece**

This class is intended for products which are unique in nature. Uniqueness and creativity of product is heavily desired. Common products such as frankfurters or boneless hams will be heavily downgraded. Product may include cured cuts which are intact muscle, sectioned and formed and/or ground. Examples: Westphalian Ham, Black Forest Ham, Prosciutto Ham, Corned Beef, Beef Bacon, BBQ Brisket, Cottage Bacon, Canadian Bacon, etc. Traditional dry and semi-dry sausages are not eligible for this class and now must be entered in Class 36 "Dry or Semi-dry Sausage". Product must be cured and fully cooked. A minimum of 2 lbs. or a whole product piece (depending on the product) must be submitted for judging. (Exhibitors may use discretion on amount of product to enter.)

UNIQUENESS & CREATIVITY OF PRODUCT: (125)

EXTERNAL APPEARANCE: (75 Points)

- Color and color uniformity (50 Points)
- Uniformity of shape (50 Points)
- Lack of defects (50 points) - i.e. air pockets, wrinkles, fat caps, etc.

INTERNAL APPEARANCE: (150 Points)

- Color and color uniformity (50 Points)
- Uniformity of texture (50 Points)
- Lack of defects (100 Points)

AROMA, FLAVOR AND TEXTURE: (650 Points)

- Cooked aroma (50 Points)
- Flavor/Taste (500 Points)
- Texture/mouth feel (100 Points) - Strong aftertastes will be downgraded. Rancidity or bacterial spoilage, etc. will be severely downgraded.

Class 9: Old World Dry or Semi-Dry Sausage

Entry Amount: 4 inch section

This class is intended to feature “old world” fermented sausages. To be eligible for this class, the dry or semi-dry sausage must be a coarse ground (1/8” minimum) sausage consisting of beef, pork, lamb, and/or poultry. Examples of products entered in this class would include semi-dry sausages (i.e. Old World summer sausage) cooked to lower internal temperatures than those entered in the cooked summer sausage class, or a variety of traditional dry sausages such as pepperoni, hard salami, genoa salami, etc. A mild to tangy fermented product aroma and flavor is expected. This must be achieved using a starter culture and fermentation. These products are uniquely different than most other sausages as they are not traditionally heated to as high of an end-point temperature. Products entered in this class must be manufactured under an approved State or Federal HACCP plan confirming the appropriate reduction of pathogenic bacteria. The diameter of the casing must be at least 40 mm.

EXTERNAL APPEARANCE: (100 Points)

- Color and color uniformity (50 Points)
- Lack of defects (50 Points) – i.e. air pockets, wrinkles, fat caps, etc.

INTERNAL APPEARANCE: (250 Points)

- Color and color uniformity (50 Points)
- Uniformity of texture (50 Points)
- Fat to lean ratio (50 Points)
- Lack of defects (100 Points)

EDIBILITY: (650 Points)

- Aroma (100 Points) – A fermented aroma is desired. Off, foreign or sharp odors will be downgraded.
- Flavor/Taste (500 Points) – A fermented flavor typical of a dry sausage is desired. Aroma and flavor and aftertaste which stimulates continued or further consumption will upgrade the score. Rancidity or bacterial spoilage, etc. will be severely downgraded.
- Texture/Mouth feel (50 Points)

Product Evaluation: Internal texture and appearance is evaluated by slicing the sausage lengthwise to expose a greater surface area.