

2011 MEAT PRODUCTS

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 16th.

CONTEST DATE: June 24, 2011

CONTEST LOCATION: Wisconsin State Fair Park

Late entries accepted pending Superintendent's approval.

ENTRY FEES:

Individual Class: \$10.00

Late entries: \$15.00

Entries will not be considered unless accompanied by full remittance.

REMINDER: As a result of the new contest format 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 the shipping instructions. These winning products will be auctioned off at the Governor's Sweepstakes Meat Products Auction during the Wisconsin State Fair on Tuesday, August 9th.

RULES AND REGULATIONS

- 1) **Eligibility:** The meat product competition is open to all Wisconsin State or Federally inspected meat processing facilities.
- 2) **General Requirements:** All products entered must be made from inspected meat. The ingredients and manufacturing procedures must comply with state or federal meat inspection regulations. All appropriate products shall be processed according to Appendix A and/or Appendix B of the Compliance Guidelines for Meeting Lethality Performance Standards, 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 shall 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 16 to be eligible for competition. Entries without proper fees will not be accepted. Participants are limited to one entry per product class. Products must arrive below 40°F at Wisconsin State Fair Park by one of two methods:
 1. Ship product overnight for arrival on June 21, 22 or 23:
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 21, 22 or 23 between 8:00 am & 4:30 pm to:
Wisconsin State Fair Park

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

- 5) Exhibitors are required to send product properly labeled with identifying marks (labels, plant name, etc). These identifying marks will be removed during check-in and prior to the beginning of judging.
- 6) 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 will be placed on external characteristics. Copies of score cards will be returned to all exhibitors following the judging.
- 7) A special "Best of Show" award 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 Wisconsin 4-H Foundation Meat Auction at the Wisconsin State Fair on Tuesday, August 9th at 6:00 pm in the Ag Oasis tent.
- 8) Wisconsin State Fair will award plaques to the four highest scoring entries in each class. Awards (1st-2nd) will be presented Tuesday, August 9th at the Wisconsin State Fair during the 4-H Foundation's Governor's Sweepstakes Auction in the Ag Oasis tent. 3rd and 4th award winners will receive their plaques by mail. All processors are invited to purchase tickets for the Pre-Auction social and dinner beginning at 5:00 p.m. 1st and 2nd place winning processors will be provided two complimentary tickets.
- 9) 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 the shipping instructions.** These winning products will be auctioned off at the Governor's Sweepstakes Meat Products Auction during the Wisconsin State Fair on Tuesday, August 9th.
- 10) **Product Classes:**

Class 1: Bacon

Entry Amount: 4 inch section

A section at least 4 inches long must be submitted. The product should be whole and cannot be sliced. Bacon may be cured by any accepted method (injected, tumbled or dry cured). The entry must contain traditional flavoring and/or ingredients as stated in product label name (i.e. Bacon). No non-traditional or exotic ingredients or flavors are allowed.

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 shall downgrade the product.
- Fat-to-lean ratio (150 Points) - Lean bacon is very desirable, unless it is so lean that it would indicate a poor quality hog.
- Texture (50 Points) - Pumped bacon which appears to have excessive moisture shall be downgraded.

AROMA AND FLAVOR: (650 Points)

- Aroma (150 Points) – A good smooth aroma is desired. Off or sour odors shall downgrade it.
- Flavor (500 Points) - A pleasing rich flavor which is neither too salty nor too bland is desired. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: A slice of regular thickness is removed with a slicer, and cooked in a microwave for tasting. Aroma is determined on this heated slice.

Class 2: Specialty Cooked Bratwurst (Smoked & Cured) **Entry Amount: 1 pound**

Specialty cooked 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 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) - Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.
- Texture/Mouth feel (100 Points)

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

Class 3: 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 inches long and made from one intact muscle (not sectioned and formed) must be submitted whole and not sliced. To be eligible for this class, beef shall be from beef 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) - Meat should be fine in texture. Product should hold together well when thin slicing.

AROMA AND FLAVOR: (600 Points) Product will be sampled without further cooking as thin sliced and cut on a slicer. Product should have a desirable cured aroma and flavor.

- Aroma (100 Points) – Should have a desirable cured aroma. If smoked, smoke should not be overpowering. Off odors will be considered highly objectionable.
- Flavor (500 Points) - Should have a desirable cured flavor. Flavor should be mildly salty. Fat, if present, should be free from rancidity. Flavors such

as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

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

Class 4: Semi-Boneless Ham

Entry Amount: 2 inch section

Must contain the femur bone with the shank bone. The aitch bone shall be completely removed. A center cut ham section at least 2 inches thick (or no more than 4 slices at least ½ inch thick) containing three muscles and bone must be submitted.

EXTERNAL APPEARANCE: (100 Points)

- General appearance of intact product (100 Points) - Ham section/slices shall be graded on eye appeal, conformation, trim and cutability or 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) – Ham section/slices will be evaluated for cutability and yield.
- Color and color uniformity (150 Points) – Product color should be uniform and appealing. It should not be too light or too dark. Bruises or blood spots shall heavily downgrade it.
- Texture of cut surface (100 Points) - Excessive moisture shall be downgraded. The ham should not be too coarse grained.

AROMA AND FLAVOR: (600 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.

- Aroma (50 Points) – The product should have a good mellow aroma. Off, foreign or sharp odors shall downgrade it.
- Flavor (450 Points) - The product should have a good mellow flavor, neither too salty nor too bland. Off flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade it.
- Texture/Mouth feel (100 Points)

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

Class 5: Restructured Jerky

Entry Amount: 8 ounces

Jerky must be made from ground and formed beef, pork, lamb 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 ounces must be submitted for judging.

EXTERNAL APPEARANCE: (150 Points)

- Color and color uniformity (50 Points) - Color shall 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) - There shall be a desirable cured aroma. Off, foreign or sharp odors shall 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 of this product shall upgrade it.

TEXTURE AND MOUTH FEEL: (250 Points)

- Edibility (250 Points) - Mouth feel and appropriate moisture content is extremely important in the judging of this product. Chewability and lack of residue shall upgrade it. Excessive moisture shall be severely downgraded.

Class 6: Coarse Ground Ring Bologna

Entry Amount: 1 entire ring

Ring bologna must be coarse ground (1/8" minimum). Emulsion type products are not eligible for this class. The product shall be stuffed in one ring with a uniform casing (clear or colored) diameter. This product must be entered as a complete sausage and shall not be cut nor sliced. A minimum of 1 entire ring must be submitted 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, fat caps, etc.

INTERNAL APPEARANCE: (200 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) - The presence of strong aftertastes shall downgrade the product. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade the product.

Product Evaluation: Internal texture is evaluated by cutting the sausage about 3-4 inches from one end and then slicing this short section lengthwise to expose greater surface area. A 3/4 inch slice is gently warmed by microwaving for tasting.

Class 7: Traditional Snack Sausages

Entry Amount: 8 ounces

Traditional 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 with traditional seasonings. Non-traditional seasoning, exotic seasoning and flavoring ingredients are prohibited. Examples of prohibited flavored ingredients are cheese, jalapeno, hot, Cajun, 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 shall be downgraded.

AROMA, FLAVOR AND TASTE: (600 Points)

- Aroma (50 Points) - There shall be a desirable cured aroma. Off, foreign or sharp odors shall 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 of this product shall upgrade it.

TEXTURE AND MOUTH FEEL: (200 Points)

- Edibility (200 Points) - Mouth feel and appropriate moisture content is extremely important in judging this product.

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

Class 8: Flavored Summer Sausage

Entry Amount: 4 inch section

A section at least 4 inches long 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 non-traditional or exotic spicing and contain non-typical or exotic flavoring ingredients (i.e. cheese, jalapeno, vegetables, 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) - There should be a desirable cured aroma. Off, foreign or sharp odors shall be downgraded.
- Flavor/Taste (500 Points) - A full-bodied flavor is desired. Aroma, flavor and aftertaste which stimulate continued or further consumption of this product shall upgrade it. Flavors such as rancidity, bacterial spoilage, etc. shall severely downgrade it.
- Texture/Mouth feel (50 Points)

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