



**PROCESSED MEATS CHAMPIONSHIPS
RULES**



OKLAHOMA-TEXAS MEAT PROCESSORS ASSOCIATION

ELIGIBILITY - Competition is open to all meat/food processors who are current (dues paid) processor members of the Oklahoma-Texas Meat Processors Association.

CLASSES OF ENTRIES:

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|--------------------------------------|--|----------------------|
| A. Bone-in Hams | G. Braunchweiger | M. Meat Snack Sticks |
| B. Boneless Hams | H. Smoked Sausage Links and Rings | N. Smoked Turkey |
| C. Slab Bacon | I. Smoked Hot Links | O. BBQ Rib |
| D. Specialty Bacon or Arkansas Bacon | J. Fresh Pork Breakfast Sausage | P. BBQ Beef |
| E. Summer Sausage | K. Fresh Sausage (other than pork breakfast sausage) | Q. BBQ Chicken |
| F. Large Diameter Luncheon Meat | L. Meat Jerky - Whole Muscle | R. BBQ Specialities |
| | | S. BBQ Sauce |

REQUIRED DOCUMENTATION: PRODUCT ENTRY! See attached.

We now require a product description form for each entry. Please see the required information listed at the end of these rules.

GENERAL REQUIREMENTS - a.) Each member firm is limited to one production item entry in each class with the exception of Class H. b.) If your firm has more than one production location, you are limited to one production item entry per production location. c.) All entries must be manufactured in the plant of the entrant, must be entered whole, and their dues in the association must be current. d.) It is the exhibitor's responsibility to specify on the entry blank the category to which their entry belongs. e.) *If a class fails to show at least five entries for two consecutive years, the awards for those classes will only be Grand & Reserve champions.*

FSIS COMPLIANCE GUIDELINES: All appropriate products shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality & Stabilization Performance.

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 by the committee.

STANDARDS OF EVALUATION - Since judges change from year to year and there are differences of opinion as to the characteristics of the ideal or average product, OTMPA entries will be judged according to the following standards:

A. **BONE-IN HAMS.** This class consists of bone-in hams pumped and/or massaged with a curing solution, and requiring refrigeration.

Judging Criteria:

- External appearance before cutting..... 100 points
- Internal appearance and texture after cutting..... 100 points
- Texture of cut surface..... 100 points
- Inside color..... 150 points
- Aroma after cutting..... 150 points
- Flavor..... 400 points

B. **BONELESS HAMS.** This class consists of boneless hams made from whole muscle or sectioned and formed hams manufactured from chunked pieces no larger than 2" or ground or emulsified pieces of ham muscle. Hams may be shaped, formed or pressed. Incorporating of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to 9CFR 424.21 or Directive 7120.1. This product shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality & Stabilization Performance. This product must be entered whole and shall not be cut nor sliced, minimum of 5 lbs.

Judging Criteria:

- External appearance before cutting..... 100 points
- Internal appearance and texture after cutting..... 100 points
- Texture of cut surface..... 100 points
- Inside color..... 150 points
- Aroma after cutting..... 150 points
- Flavor..... 400 points

C. **SLAB BACON.** Bacon shall be whole, not cut or sliced. It shall be of standard approved trim with skin on or off, and can be cured by any accepted method.

Judging Criteria:

- External appearance before cutting..... 100 points
- Appearance of cut surface fat to lean..... 100 points
- Texture of cut surface..... 100 points
- Inside color..... 150 points
- Aroma after cutting..... 150 points
- Flavor..... 400 points

D. **SPECIALTY BACON OR ARKANSAS BACON.** Bacon shall be whole muscle, not cut or sliced. It shall be of standard approved trim with skin off and be cured by any accepted method under regulation.

Judging Criteria:

External appearance before cutting..... 100 points
 Appearance of cut surface fat to lean..... 100 points
 Texture of cut surface..... 100 points
 Inside color..... 150 points
 Aroma after cutting..... 150 points
 Flavor 400 points

E. **SUMMER SAUSAGE.** Product may be encased in colored casings. Sausage must be whole, not cut or sliced. Product shall have been cooked to a temperature of not less than 135 degrees Fahrenheit and shall have been subjected to one of the methods of eliminating trichina specified in section 318.10 of the Federal Meat Inspection Regulations.

Judging Criteria:

External Appearance: uniformity of color.....75 points
 uniformity of shape.....75 points
 lack of defects100 points
 Internal Appearance: uniformity of texture.....50 points
 uniformity of color.....75 points
 fat to lean ratio50 points
 lack of defects100 points
 Edibility: aroma75 points
 texture/mouthfeel100 points
 flavor300 points

F. **LARGE DIAMETER LUNCHEON MEAT.** To be eligible for this class, large diameter luncheon meat may be coarse ground, fine ground, emulsified or a combination of particle sizes. This product cannot be a summer sausage in a large diameter casing. This product must contain the correct amount of restricted ingredients (i.e. sodium nitrite (or other curing agents), sodium erythorbate (or other cure accelerators), phosphate, binders and extenders) according to 9CFR 424.21 or the FSIS Directive 7120.1. Product may be encased in clear or colored casings, and the casings must be at least 4 inches in diameter. Sausages must be whole, not cut or sliced. Product shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality & Stabilization Performance and shall be subjected to one of the methods of eliminating trichina specified in section 318.10 of the Federal Meat Inspection Regulations.

Judging Criteria:

External Appearance: uniformity of color.....75 points
 uniformity of shape.....75 points
 lack of defects100 points

Internal Appearance: uniformity of texture.....50 points
 uniformity of color.....75 points
 fat to lean ratio50 points
 lack of defects100 points
 Edibility: aroma75 points
 texture/mouthfeel100 points
 flavor300 points

G. **BRAUNSCHWEIGER:** Production: To be eligible for this class, braunschweiger entries must follow the standards of identity or 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 paté 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.)

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. The amount of product entered must weigh a minimum of 2 pounds (entry may be in 1 or more uncut pieces. 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. There is no need to remove company information from the label, as this information is attached to the Processing Schedule portion of the scorecard and will not be seen by the judge of the class. (2) If you are a Custom or Retail Exempt establishment and do not utilize Federal or State Inspection, you must provide one label, with mark of inspection (i.e. from the box) of raw materials used for each protein, in addition to the above product label (or copy) used for the sale of this product, with product name and ingredients statement.

Judging Criteria:

External Appearance: uniformity of color..... 75 points
 uniformity of shape (diameter, etc.)..... 75 points
 lack of defects 100 points
 Internal Appearance: uniformity of color..... 75 points
 uniformity of texture..... 50 points
 lack of obvious defects 150 points

Edibility: 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.

H. SMOKED SAUSAGE LINKS AND RINGS. To be eligible, sausages shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality & Stabilization Performance and be subjected to one of the methods of eliminating trichinae specified in section 318.10 of the Federal Meat Inspection Regulations. Each entrant may enter one link entry and one ring entry.

Judging Criteria:

External Appearance: uniformity of color 75 points
 uniformity of shape 75 points
 lack of defects 100 points

Internal Appearance: uniformity of texture 50 points
 uniformity of color 75 points
 fat to lean ratio 50 points
 lack of defects 100 points

Edibility: aroma 75 points
 texture/mouthfeel 100 points
 flavor 300 points

I. SMOKED HOT LINKS. Sausages shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality & Stabilization Performance and be subjected to one of the methods of eliminating trichinae specified in section 318.10 of the Federal Meat Inspection Regulations. Product may be entered in clear or colored casings.

Judging Criteria:

External Appearance: uniformity of color 75 points
 uniformity of shape 75 points
 lack of defects 100 points

Internal Appearance: uniformity of texture 50 points
 uniformity of color 75 points
 fat to lean ratio 50 points
 lack of defects 100 points

Edibility: aroma 75 points
 texture/mouthfeel 100 points
 flavor 300 points

J. FRESH PORK BREAKFAST SAUSAGE. Can be submitted in bulk, patties, or stuffed in casings not over 24 mm in diameter.

Judging Criteria:

Sausage before cooking: texture 100 points
 ratio of fat to lean 100 points
 color 100 points

Sausage after cooking: dimensional changes 75 points
 aroma 75 points
 flavor 350 points
 pleasant aftertaste 200 points

K. FRESH SAUSAGE (other than pork breakfast sausage). This product can be in bulk or stuffed in casings 28mm or larger.

Judging Criteria:

Sausage before cooking: texture 100 points
 ratio of fat to lean 100 points
 color 100 points

Sausage after cooking: dimensional changes 75 points
 aroma 75 points
 flavor 350 points
 pleasant aftertaste 200 points

L. MEAT JERKY - WHOLE MUSCLE. Jerky must be formed from whole muscle meat. It may not be ground and formed. All red meat species are eligible (e.g.-beef, pork, lamb, goat, amenable bison, etc.) **TOTAL ENTERED PRODUCT WEIGHT SHALL NOT BE LESS THAN 1/4 POUND.** Product may be seasoned according to the discretion of the entrant. Jerky must be processed so that it does not require refrigeration and may be eaten without further processing.

Judging Criteria:

Appearance: uniformity 300 points
 color 150 points
 aroma 75 points

Edibility: texture/mouthfeel 200 points
 flavor 200 points
 pleasant aftertaste 75 points

M. MEAT SNACK STICKS. To be eligible for this class, the product must consist of beef, pork, buffalo, or any combination of the three. Product is to be manufactured in a casing, and is to be processed so it does not require refrigeration and is ready to eat without further processing.

Judging Criteria:

Appearance: uniformity 300 points
 color 150 points

Edibility:	aroma	75 points
	texture/mouthfeel	200 points
	flavor	200 points
	pleasant aftertaste.....	75 points

N. **SMOKED TURKEY.** To be eligible for this class, turkey shall be brine cured by any approved method, smoked, and fully cooked to a minimum internal temperature of 165 degrees Fahrenheit and must be whole and may not be boneless.

Judging Criteria:

External Appearance:	general overall appearance	200 points
Internal Color:	white meat.....	75 points
	dark meat	75 points
Texture/Cut Surface:	white meat.....	50 points
	dark meat	50 points
Palatability/Flavor:	white meat.....	200 points
	dark meat	200 points
	aroma	150 points

O. **BBQ RIBS.** To be eligible for this class, ribs must be pork, whole slab, or whole baby back slab. The ribs must be fully cooked. Seasoning is at the discretion of the entrant.

Judging Criteria:

General Appearance:	200 points
Aroma:	100 points
Flavor:	300 points
Pleasant Aftertaste:	200 points
Lack of Defects:	50 points
Tenderness	150 points

P. **BBQ BEEF - WHOLE MUSCLE.** To be eligible for this class, beef must be cooked according to Appendix A of the USDA-FSIS Lethality Standards. Entries must consist of whole muscle meat (brisket, rounds, insides, goosenecks, etc.) No cut beef will be accepted. Seasonings are left to the discretion of the entrant.

Judging Criteria:

General Appearance:	200 points
Aroma:	100 points
Flavor:	300 points
Pleasant Aftertaste:	200 points
Lack of Defects:	50 points
Tenderness:	150 points

Q. **BBQ CHICKEN.** To be eligible for this class, chicken must be uncured and cooked to a minimum internal temperature of 165 degrees Fahrenheit . Entrants may be whole chicken, half chicken, whole breast, or boneless breast. Chicken, cut after cooking, will not be accepted. Seasonings are left to the discretion of the entrant.

Judging Criteria:

General Appearance:	200 points
Aroma:	100 points
Flavor:	300 points
Pleasant Aftertaste:	200 points
Lack of Defects:	50 points
Tenderness:	150 points

R. **BBQ SPECIALTIES.** This class is open for any BBQ item that is not eligible in classes N, O, or P. Examples would be products such as chopped pork or beef BBQ sandwich meat. BBQ ham, pork, loin, turkey, lamb, goat, etc. This class is for new marketing concepts, experimentation, and FUN.

Judging Criteria:

General Appearance:	200 points
Aroma:	100 points
Flavor:	300 points
Pleasant Aftertaste:	100 points
Lack of Defects:	50 points
Tenderness:	150 points
Uniqueness of Product:	100 points

S. **BBQ SAUCE.** To be eligible for this class, entrant must submit a minimum of one pint of sauce. Sauce must be original, and completely manufactured at plant of the entrant.

Judging Criteria:

General Appearance:	200 points
Aroma:	250 points
Flavor:	250 points
Pleasant After-Taste:	250 points
Lack of Defects:	50 points

JUDGES - Entries will be judged by judges selected by the Contest Superintendent.

WINNERS - Entries scoring the highest number of points in each class shall be declared the Grand Champion. The next highest number of points will be declared Reserve Grand Champion. Entries scoring the third highest point total will be declared Champion. Plaques will be awarded to those three entries.

REGISTRATION - Each cured meat product shall be registered by filling out a separate registration form. The registration will be handled exclusively by OTMPA Board members or assisting personnel, and shall not be performed by any of the judges.

A registration fee of \$10 shall be paid for each registered meat product entry.

REFRIGERATION - The product show committee will arrange for product refrigeration space for all entries.

DISPLAY - Products will be displayed for all who attend the convention for their own evaluation. Individual product score sheets will be returned to the exhibitor for their records.



PRODUCT ENTRY INFORMATION

To Be Submitted at Time of Product Entry/Registration

Name of Competitor:

Name and Location of Company:

Name of the Product – Common Name and Specific Name (If applicable):

Adhere Label or Provide Ingredient List:

Final Cook Temperature (If Applicable):

Product Cooling Time/Temperature Profile: