

## 2009 MAMP PRODUCT SHOW RULES

The product show competition is open to all members of Minnesota, North Dakota and South Dakota Associations of Meat Processors. All 2009 Minnesota Association of Meat Processors fees must be paid. All products entered are required to be produced by a member or employee thereof and all processes used must comply with applicable federal and state regulations. Members are allowed to enter one product per class as stated below.

**1. Whole Bone-In Ham** – must contain aitch bone, leg bone and a portion of the shank bones. No skin on hams or semi-boneless hams allowed

**2. Boneless Ham** – must be made from one whole muscle ham including whole cushion and tip, not chunked and formed. Entries must weigh **a minimum of seven pounds**. Hams can be shaped or pressed and formed. Please indicate cutting direction on packaging.

**3. Bacon** – must be standard approved trim, skin on or off, not cut or sliced

**4. Cooked and Smoked Pork** - open fully cooked whole muscle pork products (Refer to USDA/FSIS Appendix A) that do not meet any other specified class requirements. Examples are Canadian bacon, Smoked Pork Loin, Cottage Butt, etc. No ground, chunked or formed products. Traditional products only, no glazed or seasoned products allowed (these products should be registered under Specialty Whole Muscle or Prepared Food Item classes). Entries must not be cut after cooking or smoking.

**5. Dried Beef/Cured and Smoked Beef** - must be a single piece of whole muscle, i.e. clod or round. Entries must not be cut after cooking and/or smoking.

**6. Smoked Turkey** – must be whole, bone-in, cured, smoked and fully cooked (Refer to USDA/FSIS Appendix A).

**7. Specialty Whole Muscle Item** – open to any unique cured, whole muscle item. Examples in this class would be Blueberry Glazed Ham, Apple Cinnamon Bacon, Smoked Pheasant, etc. Entries must not be cut after cooking or smoking.

**8. Fresh Pork Sausage Item** – must be all fresh pork, not cooked or cured, and manufactured in a casing. Traditional products only - no cheeses, fruits, vegetables, etc allowed (these products should be registered under the Specialty Small Diameter Sausage category). Entries must include at least six links. **Please specify: Natural, Collagen or Skinless casings.**

**9. Wieners** – must be made with fully cooked (Refer to USDA/FSIS Appendix A) beef and/or pork, less than 28 mm diameter, coarse ground, fine ground or emulsified allowed. **Please specify: Natural, Collagen or Skinless casings.** No colored casings are allowed. Entries must include at least six links.

**10. Ring Bologna** – must be made with fully cooked (Refer to USDA/FSIS Appendix A) beef and/or pork, consist of one ring uniform diameter casing. Coarse ground, fine ground or emulsified allowed. **Please specify: Natural, Collagen or Skinless casings.**

**11. Small Diameter Sausage - Traditional** - must be **fully cooked** (Refer to USDA/FSIS Appendix A) and under 40mm diameter. Traditional products only - no cheeses, fruits, vegetables,

etc allowed (these products should be registered under the Specialty Small Diameter Sausage category). Entries must include at least six links.

**Please specify: Natural, Collagen or Skinless casings.**

**12. Wild Rice Sausage** – must be fully cooked (Refer to USDA/FSIS Appendix A) beef and/or pork. Contain at least 10% cooked wild rice and no larger than 40mm diameter. Entries must include at least six links or equivalent. **Please specify: Natural, Collagen or Skinless casings.**

**13. Specialty Small Diameter Sausage** - open to any unique sausage item. Must be no larger than 40mm diameter. Entries must include at least six links or equivalent. This product must include a VISIBLE ingredient which may include but is not limited to; wild rice, cheeses, fruits, vegetables, etc. **Please specify: Natural, Collagen or Skinless casings.**

**14. Cooked Summer Sausage** - must be fully cooked (Refer to USDA/FSIS Appendix A). Entries must be a whole stick, not cut or sliced. Entries may consist of beef, pork, buffalo, lamb, veal, poultry, or any combination of these. No colored or printed casings allowed. Traditional products only - no cheeses, fruits, vegetables, etc allowed (these products should be registered under the Specialty Summer Sausage category). Tang is expected.

**15. Cooked, Non-fermented Summer Sausage** - must be fully cooked (Refer to USDA/FSIS Appendix A). Entries must be a whole stick, not cut or sliced. Entries may consist of beef, pork, buffalo, lamb, veal, poultry, or any combination of these. No colored or printed casings allowed. Traditional products only - no cheeses, fruits, vegetables, etc allowed (these products should be registered under the Specialty Summer Sausage category). Tang will be down-graded.

**16. Specialty Summer Sausage** - open to any unique summer sausage item, must be fully cooked (Refer to USDA/FSIS Appendix A). This product must include a VISIBLE ingredient which may include but is not limited to; wild rice, cheeses, fruits, vegetables, etc. Entries must be a whole stick, not cut or sliced. No colored or printed casings allowed.

**17. Braunschweiger** – must consist of at least 30% liver and be fully cooked (Refer to USDA/FSIS Appendix A). Entries must be a whole, uncut stick.

**18. Snack Sticks - Traditional** – may consist of beef, pork, buffalo, lamb, veal, poultry, or any combination of these. Skinless, clear or colored casings allowed. Product must be ready to eat. Traditional products only - no cheeses, fruits, vegetables, etc allowed (these products should be registered under the Specialty Snack Sticks class). Entries must include at least six links.

**19. Specialty Snack Sticks** - may consist of beef, pork, buffalo, lamb, veal, poultry, or any combination of these. This product must include a VISIBLE ingredient which may include but is not limited to; wild rice, cheeses, fruits, vegetables, etc. Skinless, clear or colored casings allowed. Product must be ready to eat. Entries must include at least six links.

**20. Jerky** – may consist of beef, pork, buffalo, lamb, veal, or poultry, whole muscle and ready to eat. Entries must weigh a minimum of ¼ pound. Entries must not be cut after cooking and/or smoking.

**21. Ground and Formed Jerky** – may consist of beef, pork, buffalo, lamb, veal, poultry, or any combination of these. Ground and formed, and ready to eat. Entries must weigh a minimum of ¼ pound.

**22. Prepared Food Item** – item has to be fully cooked, ready to serve. Judging in this class will include such items as eye appeal, creativity, taste, presentation, and workmanship. Examples would be items such as BBQ ribs, head cheese, smoked fish, deli loaves, etc.

**23. MN Grown Product** – Ingredients must be at least 80% Minnesota grown.

**24. Deli Platter Competition** – Platters should have a retail value of \$25 to \$45. Maximum two hours labor. Identify number of servings on tray, retail price and name of products used. Any non-food items used on tray will not be considered by judges in overall merit. Use disposable trays. Deli platters will not be considered for Best of Show or Sweepstakes awards.