

# 2024 MAMP PRODUCT SHOW RULES

The product show competition is open to all members of Minnesota Associations of Meat Processors. All 2024 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.

**A. 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.

**B. Bacon** – must be standard approved trim, skin on or off, not cut or sliced and weigh a minimum of 7 pounds.

**C. Specialty Bacon** -must be standard approved trim, skin on or off, not cut or sliced. Examples in this class would be Apple Cinnamon Bacon, Pepper Bacon, or Jalapeno Bacon. Entries must weigh a minimum of 7 lbs.

**D. 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.

**E. Smoked Poultry Whole Muscle**– must be whole, bone-in, cured, smoked and fully cooked (Refer to USDA/FSIS Appendix A). Examples could be smoked turkeys, smoked pheasants, smoked chickens, smoked duck, etc.).

**F. 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., glazed or seasoned products are allowed. Entries must not be cut after cooking and smoking. Pork Bellies not allowed, they should be entered in one of the bacon categories, which ever fits better.

**G. 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.

**H. 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.

**I. 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.

**J. Jerky** – may consist of beef, pork, buffalo, lamb, veal, or poultry. Kippered and Dried Beef Strips are allowed. Entries must be whole muscle and ready to eat. No visible ingredients (cheese, wildrice, jalapeno flakes, etc) are allowed, those should be entered in Specialty Jerky. Seasonings/spices are ok (pepper, garlic, siracha, etc) Entries must weigh a minimum of ¼ pound and must not be cut after cooking and/or smoking.

**K. Jerky - Specialty Flavored Whole Muscle**– may consist of beef, pork, buffalo, lamb, veal, or poultry. Kippered and Dried Beef Strips are allowed. Entries must be whole muscle and ready to eat. Category requires a special flavor or visible ingredients (Teriyaki, Honey, Maple, BBQ, Cajun, Lime Juice, Cheese, Pepper Flakes, Fruits, etc.) Entries must weigh a minimum of ¼ pound and must not be cut after cooking and/or smoking.

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

**M. Prepared Food Item** – must include a meat ingredient. Entries must be fully cooked and 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.

**N. Braunschweiger/Liver Sausage** – must consist of at least 30% liver and be fully cooked (Refer to USDA/FSIS Appendix A). Entries must be one full uncut stick of Braunschweiger / 1 pound ring of Liver Sausage.

**O. Snack Sticks** - 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. No Visible Inclusions- no cheeses, fruits, vegetables, etc. allowed (these products should be registered under the Specialty Snack Sticks category). Entries must include at least six links.

**P. 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.

**Q. MN Grown Product** – must contain a meat ingredient. Ingredients must be at least 80% Minnesota grown.

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

**S. Small Diameter Sausage** - must be **fully cooked** (Refer to USDA/FSIS Appendix A) and under 40mm diameter. No Visible Inclusions - 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 or 1 lb. equivalent. **Please specify: Natural, Collagen or Skinless casings.**

**T. Specialty Small Diameter Sausage** - open to any unique sausage item. Must be fully cooked (Refer to USDA/FSIS Appendix A) and under 40mm diameter. Entries must include at least six links or 1 lb. 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.**

**U. Fresh Specialty Small Diameter Sausage** - open to any unique sausage item. Entries must be no larger than 40mm diameter and include at least six links or 1 lb. equivalent. This product must include a VISIBLE ingredient which may include but is not limited to: wild rice, cheeses, fruits, vegetables, etc. **Product must be uncooked.** **Please specify: Natural, Collagen or Skinless casings.**

**V. Uncooked Fresh Pork Sausage Item** – must be all fresh pork, not cooked or cured, and manufactured in a casing. No Visual Inclusions - no cheeses, fruits, vegetables, etc allowed (these products should be registered under the Fresh Specialty Small Diameter Sausage category). Entries must include at least six links or 1 lb. equivalent. **Please specify: Natural, Collagen or Skinless casings.**

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

**X. Wild Rice Sausage** - must be made with beef/and or pork, **FULLY COOKED** (Refer to USDA/FSIS Appendix A), contain at least 10% cooked wild rice, and under 40mm diameter. Entries must include at least six links or 1 lb. equivalent. **Please specify: Natural, Collagen or Skinless casings.**

**Y. Cooked Poultry Product** - must be a fully cooked poultry product (Refer to USDA/FSIS Appendix A). Entries may be cured/smoked or just cooked. This category includes fully cooked and/or smoked poultry sausages, loafs, etc. Products must contain more than 80% poultry meat. Smoked whole muscle poultry are excluded from this category, they should be entered in the Smoked Poultry Whole Muscle category.

*Questions on the product show rules? Contact Wendy Theisen 320-293-7335 (Cell)*

## 2024 MAMP Open Class

The Minnesota Association of Meat Processors Open Class is intended to encourage national and international competition participation by being structured similarly to the DFV/AAMP Quality Competition for Sausage and Ham. A recognized additional benefit to participation in the MAMP Open Class is that products are evaluated on a ribbon system that allows for more than 4 awards, such as in the titled categories of the annual MAMP Product Show or State Fair Processed Meat Championship. Thus, a broader opportunity potentially exists in an alternative format, to celebrate the accomplishments of the many talented member processors in the Minnesota Association of Meat Processors.

For this unique product competition each processor will be limited to two (2) entries. Additionally, awards will consist of the 3 ribbon system, with hopes of adding the “Champion, Grand Prize for Sausage, and Grand Prize for Ham” type awards similar to the DFV/AAMP Quality Competition for Sausage and Ham in future years.

### Eligibility

To be eligible for entry, the products must be artisan made and produced in-house. They will be tested in the following categories:

A) Sausage (e.g. cooked sausages such as mortadella, ham sausage, pork sausage, frankfurters, bratwurst; cooked sausages such as liver sausage, aspic, etc.)

\*Please note that unlike the DFV/AAMP Quality Competition for Sausage and Ham, uncooked products **ARE NOT** eligible for entry.

B) Ham

- e.g. cooked ham or bacon
- other smoked, dried or cured meat products (Jerky etc.)

\*Please note that unlike the DFV/AAMP Quality Competition for Sausage and Ham, uncooked products **ARE NOT** eligible for entry.

### Product Evaluation

The evaluation of the individual products will be made anonymously by a panel of judges on the following criteria:

- Exterior condition and texture
- Appearance, color and composition
- Consistency, smell and taste

Understanding that this is a mixed product class, each entry will be evaluated against the standard for its product category. Additionally, judges will be encouraged to provide feedback in scoring to reflect their score and provide opportunity for improvement.

### Awards

Using the previously stated criteria, ribbons will be awarded using scoring similar to the DFV/AAMP Quality Competition for Sausage and Ham:

Blue Ribbon: 50 points

Red Ribbon: 49-45 points

White Ribbon: 44-40 points

Due to the nature of the competition, ribbons will be mailed to participants following the MAMP convention, however recognition and photograph opportunities will take place at the convention for all ribbon winners.

For any questions regarding the MAMP Open Class, please contact Ryan Cox at [ryancox@umn.edu](mailto:ryancox@umn.edu)

# PORK INNOVATION VALUE-ADDED PRODUCT COMPETITION



Sponsored by Minnesota Pork Board and MAMP.

Eligibility: Open to anyone who is a 2024 MAMP member in good standing.

## General Rules and Requirements:

1. Submit two packages of each product entry (one for evaluation and one for display).
2. Entries can be any new and innovative value-added pork item with emphasis on consumer acceptability.
3. Entries using underutilized cuts (shoulder, fresh ham, trim, etc) are encouraged.
4. Technologies can include, but are not limited to pre-cooking, pre-seasoning, marinating, restructuring, and ready to cook or eat, bundled meal concepts, etc. **No snack sticks please – bratwurst and sausages are ok.**
5. Entries must be manufactured at the member's place of business.
6. Today's consumer must be able to routinely and successfully prepare this product in 30 minutes or less (less is better).
7. Consumer preparation instructions, product name and ALL ingredients must be included on the package.
8. Entries must be packaged to show their marketable form, giving a visual sample of how the entrant would package the product. (This can be computer generated, hand drawn, cut and pasted, to show a reasonable replica).
9. The product must be marketable in a volume that will influence pork movement.
10. Identify cut(s) of pork in the product.
11. List the retail price of this product on the package.
12. Entries are limited to two per MAMP member. Entry fee required for each entry.
13. Registration required on product show form, fee same as product show items. Winning product does not count for Best of Show or Sweepstakes Awards

## Criteria:

- **Appearance** 300 Points External 200 Points and Internal 100 Points. Includes visual appearance and workmanship in its cooked/raw form.
- **Edibility / Flavor** 500 Points Desirable flavor and consistent texture are important attributes of the product.
- **Creativity / Marketability** 200 Points Is there effective use of raw materials and packaging and the product's ability to influence the consumer to purchase.

First Place \$450.00 cash, plaque and publicity.

Second Place \$300.00 cash, plaque and publicity.

Third Place \$150.00 cash, plaque and publicity.

Judges will be representatives from Minnesota Pork Board and/or pork industry representatives.

Funded by the Minnesota Pork Board

# INNOVATIVE BEEF PRODUCT COMPETITION

Location: MAMP Annual Convention  
Sponsor: MN Beef Council and MAMP  
Eligibility: Open to all 2024 MAMP members in good standing



## Entry Categories

- A. Lean Ground Beef (Minimum of 85% lean)**
- B. Processed Beef (jerky, sausage, brats, etc.)**
- C. Steaks/Roasts (Other than from the Rib or Loin)**

## General Rules and Requirements (Apply to All Categories)

1. Submit two identical packages of each product entry (one for evaluation and one for display).
2. Entries can be any new and innovative, value-added beef item with emphasis on consumer acceptability.
3. Technologies can include, but are not limited to pre-cooking, pre-seasoning, tenderization, grinding, marinating, restructuring, ready-to-cook or eat, bundled meal concepts, novel packaging, etc.
4. Must be manufactured and packaged at the member's place of business.
5. Consumer-friendly - routinely and successfully prepared in 30 minutes or less.
6. Must include consumer preparation instructions, product name and ALL ingredients listed on the package.
7. Entries must be packaged in marketable form as it would appear in meat case.
8. Must be marketable in a volume that will influence beef movement (suitable to today's family sizes and needs – i.e. two-person families, portion-appropriate or incorporated in a new way such as a breakfast item or ethnic flavor).
9. Identify cut(s) of beef in the product (under-utilized cuts are preferred).
10. List the suggested retail price of this product on the package.
11. Entries are limited to three per MAMP member. Separate entry fee required for each entry.
12. Registration required on product show form, fee same as product show.
13. Winning products do not count for MAMP Best of Show or Sweepstakes Awards.
14. A top entry will be selected from each category; a Best of Innovative Beef Winner will be selected from category winners.

## Criteria:

Appearance	Considerations include visual appeal and workmanship in its cooked and raw form. External and internal appearance will be considered.	30
Edibility / Flavor	Includes flavor, tenderness, and consistent texture in the product. Consideration given to blending of flavors and/or spices.	40
Creativity/ Marketability	Includes the product's ability to influence the consumer to purchase; new item or new spin on traditional item; consumer appeal of packaging.	30
<b>TOTAL</b>		<b>100</b>

## Awards:

- “Best of” Innovative Beef Award (best of three groups) \$250.00 cash, plaque and publicity.
- Plaques will be given to category winners in the following three categories: Ground Beef, Processed Beef and Steaks/Roasts.
- Two of the three category winners will also receive \$100 in cash prize.

Judges will be selected from the following: Meat Science Technologists, Food Service Professionals, Consumer Specialists, Beef Producers and/or the Minnesota Beef Council staff.

**Funded by Minnesota's Beef Producers through the Beef Checkoff.**

Sponsored by the Minnesota Turkey Research and Promotion Council (MTRPC) and Minnesota Association of Meat Processors (MAMP)

**Eligibility:** Open to anyone who is a 2024 MAMP member in good standing.

**General Rules and Requirements:**

- Submit two packages of each product entry (one for evaluation and one for display).
- Entries can be any new and innovative value-added turkey item emphasizing consumer acceptability.
- Entries using underutilized cuts (not ground turkey or turkey bacon products) are encouraged.
- Technologies can include but are not limited to pre-cooking, pre-seasoning, marinating, restructuring, ready-to-cook or eat, bundled meal concepts, etc.
  - Entries should not include seasonings and flavors reminiscent of traditional Thanksgiving seasonings and flavors.
- Entries must be manufactured at the member's place of business.
- Consumer preparation instructions, product name, and ALL ingredients must be included on the package.
- Entries must be packaged to show their marketable form, giving a visual sample of how the entrant would package the product. (This can be computer generated, hand drawn, cut and pasted, to show a reasonable replica).
- The product must be marketable in a volume that will influence turkey sales.
- Identify cut(s) of turkey in the product.
- List the retail price of this product on the package.
- Entries are limited to two per MAMP member. An entry fee is required for each entry.
- Registration is required on the product show form. The fee is the same as product show items.
  - Winning product does not count for Best of Show or Sweepstakes Awards

**Criteria:**

- Appearance: Includes visual appearance and workmanship in its cooked/raw form
  - 300 Points Total
    - 200 Points External Appearance
    - 100 Points Internal Appearance
- Edibility / Flavor: Desirable flavor and consistent texture are essential attributes of the product.
  - 500 Points Total
- Creativity / Marketability: Effective use of raw materials and packaging to promote the product's ability to influence the consumer to purchase.
  - 200 Points Total
  - 50 bonus points for preparation of less than 30 minutes.

**Awards:**

- First Place \$300.00 cash, plaque, and publicity.
- Second Place \$200.00 cash, plaque, and publicity.
- Third Place \$100.00 cash, plaque, and publicity.

Judges will be Minnesota Turkey Research and Promotion Council representatives and/or turkey industry representatives, including turkey farmers, allied industry, food scientists, and extension.

Funded by the Minnesota Turkey Industry through the Minnesota Turkey Research and Promotion Council.