

# Product Competition Guidelines

- Eligibility: All entrants must be paid in full members of the OAMP and all entries must be processed by owner-operator and/or employee of member plant.
- General Requirements: All entries must be processed in the plant of the entrant. An entry fee per class as stated on the convention registration form must be paid prior to judging. Each member is limited to one entry in each class for judging. If a member would like to enter multiple products into a class, they may do so for the given fee, but only one product will be eligible for placement. The entries must be designated by the entrant at product drop-off, and entries will be marked accordingly.
- Identifying Marks: All competition entrants are required to remove all forms of identification marks branded or stamped on entries. Each entry will be labeled with its generic name and class entered. Score sheets with class and generic labels will be provided in the convention registration packets. The score sheets and the competition ID numbers are placed on the product and the product competition accepts the entry. **There shall be no visible inspection legend on the product itself. If not removed by the entrant prior to registration, any stamp found by the committee will be removed prior to judging.**
- Registration: The registration shall be handled by the OAMP Product Competition Committee and shall commence and close as stated in the official convention program. All entrants must be out of the judging area when judging starts.
- Tagging: Each entry shall be tagged and coded in such a way that its identity will remain unknown to anyone having anything to do with the judging, scoring, and handling of the products.
- Winners: The awards shall be given out during the Saturday evening Awards Banquet. Each class shall have three awards: Grand Champion, Reserve Champion, and First Place.
- Judging Criteria: Any member plant that has entered product into the competition cannot be involved with any Product Competition activity.
- Judging: All judging will be done by number. Each item will be judged individually by a judge and the scores totaled for final scoring. Each item entered shall be cut and sampled for flavor; this will be done by the judges. **Judges will disqualify any product which does not comply with the rules of this event. If a product is disqualified it may still be judged and awarded points. However, disqualified products will not be considered in the final determination of winners in the class.** Judges' decisions are final.
- Viewing and Releasing of Products: All products entered shall remain in the judging area until so stated in the Official Convention Program. All products not picked up within one hour of designated time in the Official Convention Program will be disposed of at the discretion of the

OAMP Board of Directors. The judging area will be open to the public as stated in the Official Convention Program for viewing of the products.

- **Responsibility:** Although the OAMP will exercise every reasonable precaution to protect and safeguard all entries, it does not assume any responsibility for any entry. All entries are entered solely at the risk of the entrant.
- **Liability for Product:** Liability for entered product rests solely with the entrant. The OAMP assumes no responsibility for sickness, illness, disease, infection, malady, or other affliction caused by ingestion, handling or cooking of products entered in the OAMP Product Competition.
- **Product Cooking:** In all classes where full cooking is required, USDA FSIS guidelines Appendix A and B must be followed.
- **Cured Product ingredients:** Hams, Bacon, Bologna, Summer Sausage, and Cooked Sausage **are to be cured** with either added nitrate/nitrite at the appropriate levels (minimum and maximum) according to FSIS Directive 7620.3 **OR** must have adequate natural product containing nitrate added along with an appropriate reducing culture.

**1. Boneless Hams – Traditional:** To be eligible for this class, boneless hams must contain the 3 major muscles of a single ham (inside, outside and eye), not sectioned and formed, and should not contain ground, chunked, flaked, or reconstituted meat. Hams may be shaped, formed, or pressed. Hams must weigh a minimum of seven (7) pounds. This product must be fully cooked and surface smoked. This product shall be whole, and not be cut or sliced, but the netting must be removed.

**2. Bone-In Hams:** To be eligible for this class, bone-in hams must contain the following bones: aitch bone, leg bone, and a portion of the shank bones. Bone-in hams must weight a minimum of 16 pounds. This product must be fully cooked and surface smoked. This product shall be whole, not cut or sliced, but the netting must be removed.

**3. Bacon (Slab Skin Off):** To be eligible for this class, bacon shall be presented with skin off. This product does not have a USDA FSIS cooking requirement as bacon is considered a heat treated, not fully cooked product. However, bacon must be surface smoked. All mammary glands must be removed.

**4. Bacon (Slab Skin On):** To be eligible for this class, bacon shall be presented with skin on. This product does not have a USDA FSIS cooking requirement as bacon is considered a heat treated, not fully cooked product. However, bacon must be surface smoked. All mammary glands must be removed.

**5. Bologna:** To be eligible for this class, bologna may be finely ground or emulsified and consist of amenable species. This product cannot be a fermented or dry sausage in a large diameter

casing. Bologna products must be a minimum of four (4) inches in diameter and 12 inches long. This product must be fully cooked and presented whole, not cut, or sliced.

**6. Trail Style/Ring Bologna:** To be eligible for this class, bologna may be finely ground or emulsified and consist of amenable species. Trail or Ring Bologna products must be a maximum of 3 inches in diameter and. This product must be fully cooked and presented whole, not sliced, though can be cut if not a traditional ring. The total entry must be at least 1 pound or a full ring of at least 8 inches diameter.

**7. Wieners:** To be eligible for this class, wieners must be finely ground or emulsified, and must consist of amenable species. Wieners may be skinless, in collagen or natural casings, must be fully cooked and surface smoke treated. Entry must include 8 links and weigh a minimum of one (1) pound.

**8. Summer Sausage:** To be eligible for this class, summer sausage must be a coarse ground product, consisting of amenable species. A fermented or tangy flavor is expected with this product and pH maybe tested at the discretion of the judges. This product must be fully cooked and surface smoked. Summer sausage product entered must weigh a minimum of one (1) pound.

**9. Smoked Turkey:** To be eligible for this class, smoked turkeys must be fully cooked and surface smoked. This product must be whole and not cut, sliced, or boneless.

**10. Loaf:** To be eligible for this class, loaf products must be processed in a loaf pan (no casings) and consist of amenable species. This product must be fully cooked, whole and not sliced. As with all entries, no identifying information should be included, but each entry should be accompanied by an explanation of the product flavors.

**11. Fresh Sausage - Mild:** To be eligible for this class, fresh sausage must be coarse ground (1/8" minimum) and consist of amenable species. Emulsified products are not eligible. Sausage should be stuffed into edible casings, and each entry must consist of eight (8) links of breakfast sized links or (4) links of bratwurst sized links.

**12. Fresh Sausage - Spicy:** To be eligible for this class, fresh sausage must be coarse ground (1/8" minimum) and consist of amenable species. Emulsified products are not eligible. Sausage should be stuffed into edible casings, and each entry must consist of eight (8) links of breakfast sized links or (4) links of bratwurst sized links.

**13. Jerky - Whole Muscle:** To be eligible for this class, whole muscle jerky must be made from a whole piece of meat from an amenable species. Whole muscle jerky must be surface smoke treated, fully cooked and dried according to the updated FSIS Compliance Guidelines of December 2004 so that it is ready-to-eat and shelf stable according to the 2005 Food Code

(Water activity will be measured). A minimum of ½ pound (8 ounces) must be entered.

**14. Meat Snack Stick:** To be eligible for this class, meat snack sticks must be made from amenable species. This product must be fully cooked, surface smoked and should but not required to be shelf stable according to the 2005 Food Code (Water activity will be measured). Entry must weigh a minimum of ½ pound.

**15. Specialty Product:** To be eligible for this class entries must be value added, innovative uses of amenable species. These products may be heat-treated or raw. The entry must include both a display and a sample to be tasted that is fully cooked and can be easily microwaved if the product is to be consumed warm. Entries will also be judged on the demonstrated ability to manufacture, appearance and presentation and innovative use of meat products. As with all entries, no identifying information should be included, but each entry should be accompanied by an explanation of the product flavors and how it is to be prepared.

**16. Smoked and Cooked Sausage:** To be eligible for this class, smoked and cooked sausage must be coarse ground (1/8" minimum) and consist of meat from amenable species. Sausages should be stuffed into edible casings not to exceed 40 mm. No colored casings are allowed. This product is to be fully cooked and surface smoked. Entry must weigh a minimum of one (1) pound.

**17. Pork Shoulder:** To be eligible for this class, a pork shoulder must be smoked and fully cooked, but not cured. It may be brined, marinated, or sauced according to the processor's preference. The entire shoulder does not need to be entered; it can be presented whole, shredded, or chopped and weighing a minimum of five (5) pounds.

**18. Beef Brisket:** To be eligible for this class, a pork shoulder or beef brisket must be smoked and fully cooked, but not cured. It may be brined, marinated, or sauced according to the processor's preference, The entire brisket does not need to be entered; it can be presented whole, shredded, or chopped. The total entry must weigh a minimum of five (5) pounds.

**19. Barbeque Pork Ribs:** To be eligible for this class, pork ribs must be smoked and fully cooked, but not cured. They may be brined, marinated, or sauced according to the processor's preference. The entire rib does not need to be entered but must contain a minimum of eight (8) rib bones and may be entered whole or split into two (2) bone sections.