

2017 MAMP PRODUCT SHOW RULES

The product show competition is open to all members of Minnesota Associations of Meat Processors. All 2017 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.

*** Note Products with Rule Changes.**

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. Specialty Flavored Whole Muscle Jerky – may consist of beef, pork, buffalo, lamb, veal, or poultry. Entries must be whole muscle and ready to eat. Category requires a special flavor or visible ingredients (Black Pepper, Teriyaki, Honey, BBQ, Cajun, Lime Juice, Cheese, Peppers, Fruits, etc.) Entries must weigh a minimum of ¼ pound and must not be cut after cooking and/or smoking. Any questions on which category your jerky belongs, call (507) 265-3340.

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

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 categories). Entries must not be cut after cooking and 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, Smoked Pheasant, etc. Entries must not be cut after cooking and/or smoking. Pork bellies are not allowed. They should be added to the Bacon or Specialty Bacon categories, which ever fits better.

8. Uncooked 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 Fresh Specialty Small Diameter Sausage category). Entries must include at least six links or 1 lb. equivalent. **Please specify: Natural, Collagen or Skinless casings.**

9. 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.**

10. 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.**

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 or 1 lb. equivalent. **Please specify: Natural, Collagen or Skinless casings.**

12. 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.**

13. 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.**

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 category). 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. Entries must be whole muscle and ready to eat. Traditional flavor only, specialty flavors now go in the Specialty Flavored Whole Muscle Jerky (including Honey, Teriyaki, BBQ, Cajun, Sweet and Spicy). No visible ingredients are allowed. Entries must weigh a minimum of ¼ pound and 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. Entries must be ground and formed and ready to eat. Entries must weigh a minimum of ¼ pound.

22. 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.

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

24. 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. Products must contain more than 80% poultry meat. Smoked turkeys are excluded from this category.

25. 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.**

26. 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.

Any questions on the product show rules, contact the product show chairperson: Brian Schatz(507) 232-3438.