



Michigan Meat Association Convention

Cured Meat Show Registration

March 10-11, 2017 at the Crowne Plaza Lansing West

Name of Company*:
Phone Number:
Mailing Address:
E-mail Address:

* You must be a member of the Michigan Meat Association and registered for the convention to enter.

Please indicate the products you plan to enter and mail with your convention registration form. There is a \$15 registration fee for each product. After February 16, fees increase to \$25 per product.

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| <input type="checkbox"/> Bacon (Lightweight and Heavyweight) | <input type="checkbox"/> Meat Snack Sticks |
| <input type="checkbox"/> Cured Specialty Meat Products | <input type="checkbox"/> Ring Bologna - Cooked |
| <input type="checkbox"/> Frankfurters/Wieners – Course Ground and Emulsified | <input type="checkbox"/> MMA Specialty – Uncured BBQ** |
| <input type="checkbox"/> Ham – Bone-In (Heavyweight and Lightweight) | <input type="checkbox"/> Specialty Game Meats |
| <input type="checkbox"/> Ham – Boneless (Commercial) | <input type="checkbox"/> Summer Sausage - Cooked |
| <input type="checkbox"/> Jerky – Whole Muscle | <input type="checkbox"/> Smoked Fish*** |
| | <input type="checkbox"/> Smoked Turkey |

_____ **Please initial here to indicate that you have read the rules for the competition.** The Board has adopted the 2017 American Association of Meat Processors American Cured Meat Championships Rules available at <http://www.aamp.com/event-calendar/acmc/>. These rules will be followed for all categories except MMA specialty and smoked fish. Please see page 2 for those rules.

**** UNCURED BBQ** - Beef, pork, poultry, or wild game may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Product must not be cured. Each contestant must submit at least six (6) portions of meat in an approved container. Ribs shall be submitted bone-in. Each entry must have a product name, list of ingredients, and cooking instructions. Product will be reheated for judges in a microwave or electric fry pan.

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).

- (1) **EXTERNAL APPEARANCE: 225 points.** Judging will be based on visual appearance and workmanship, uniformity of color, uniformity of shape, and lack of defects.
- (2) **INTERNAL APPEARANCE: 275 points.** Judging will be based on uniformity of internal color, texture, lack of defects (this would include lean/fat ratio, excessive gristle/connective tissue) and workmanship.
- (3) **EDIBILITY: 500 points.** Judging will be based on aroma, taste (the presence of strong aftertastes shall severely downgrade the product), and texture/mouth feel. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

***** SMOKED FISH** - To be eligible for this class, fish must be entered in an intact fillet (bone in or boneless) form (i.e. no whole fish, steaks, or nuggets, etc.) and shall not be cut nor sliced. The smoked fish must be salt cured and contain at least 3% salt in the water phase. Incorporation of curing ingredients may be by either dry curing or cover curing. Since the FDA regulates this product, the product does not follow the same regulations as meat and poultry products. Nitrite may only be used in salmon, sable, shad, chubs, and tuna. Fish fillets from any species are eligible. Whole fish are not eligible for this class. The amount of product entered must weigh a minimum of 2 pounds (entry may be in 1 or more uncut pieces).

Thermal Processing: This product must be smoked and cooked to 145°F and held for 30 minutes at this temperature. This product must have been cooled to 38°F or less and held at that temperature or below to prevent *Clostridium botulinum* formation.

- (1) **EXTERNAL APPEARANCE: 250 points.** Judging will be based on visual appearance and workmanship, uniformity of color, uniformity of shape, and lack of defects.
- (2) **INTERNAL APPEARANCE: 275 points.** Judging will be based on uniformity of internal color, absence of gaping and muscle separation, lack of defects (this would include presence of bone, scales, struvite [crystalline formation of mineral after cooking], and foreign material [hooks, etc.]).
- (3) **EDIBILITY: 475 points.** Judging will be based on aroma, taste (the presence of strong aftertastes shall severely downgrade the product), and texture/mouth feel. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

**Mail this form with your convention registration to:
Michigan Meat Association, 7539 Clark Road, Bath, MI 48808.
Questions? Call Tim Barrett at 269-207-3298.**