



Michigan Meat Association Convention

Cured Meat Show Registration

March 9-10, 2018 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 place a checkmark to the left of each product you plan to enter. There is a \$15 registration fee for each product. After February 16, fees increase to \$25 per product.

	Bacon, <i>full slab any weight</i>
	Cured Specialty Meat Products, <i>whole – not cut or sliced</i>
	Frankfurters/Wieners – Course Ground and Emulsified, <i>minimum 1 ½ pounds</i>
	Ham – Bone-In (Heavyweight and Lightweight), <i>any weight, whole – not cut or trimmed</i>
	Ham – Boneless (Commercial), <i>whole – not cut or sliced</i>
	Jerky – Whole Muscle, <i>minimum ½ pound</i>
	Meat Snack Sticks, <i>minimum ½ pound</i>
	MSU Specialty – Andouille**, <i>minimum 1 ½ pounds, roped or linked, not may be cut</i>
	Ring Bologna – Cooked, <i>whole sausage – not cut</i>
	Specialty Game Meats, <i>minimum ½ pound</i>
	Summer Sausage – Cooked, <i>clear casings only, whole stick – not cut or sliced</i>
	Smoked Fish***, <i>whole slab, no steaks or pieces</i>
	Smoked Turkey, <i>whole – not cut or sliced</i>

<p>The Board has adopted the 2017 American Association of Meat Processors American Cured Meat Championships Rules available. AAMP rules will be followed for all categories except smoked fish and andouille which are included here. Please check here to indicate that you have read the rules for the competition.</p>

**Please mail this form with your convention registration to:
Michigan Meat Association, 7539 Clark Road, Bath, MI 48808.
If you have any questions, call Tim Barrett at 269-207-3298.**

****ANDOUILLE SAUSAGE**

Production: Andouille is a Cajun smoked sausage more highly seasoned than other smoked sausages. Traditionally, an Andouille sausage is used as a flavoring ingredient in other food products, such as jambalaya, gumbo, and other Cajun rice dishes. Currently, some processors are making an Andouille-flavored smoked sausage. These products are intended to be consumed as is typical with other smoked sausage products. To be eligible for this class, Andouille will consist of coarse ground beef and/or pork. Some meat processors prefer to cube the meat rather than coarse grind it. Emulsion type products are not eligible for this class. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. The diameter of the casing for Andouille must be a minimum of 32 mm and be stuffed in a natural or artificial casing. **No colored casings are allowed.** This product must be entered in a rope or link form. Product will not be downgraded if ends are cut.

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).

Product Entry: This product must be entered in a rope or link form. Product will not be downgraded if ends are cut. The amount of product entered must weigh a **minimum of 1 pound**. Entry shall be accompanied by the following: (1) The actual product label (or copy) used for the sale of this product, with product name and ingredients statement and mark of inspection, if you are under Federal or State Inspection. There is no need to remove company information from the label, as this information is attached to the Processing Schedule portion of the scorecard and will not be seen by the judge of the class. (2) If you are a Custom or Retail Exempt establishment and do not utilize Federal or State Inspection, you must provide one label, with mark of inspection (*i.e.* from the box) of raw materials used for each protein, in addition to the above product label (or copy) used for the sale of this product, with product name and ingredients statement.

EXTERNAL APPEARANCE: 225 Points.

Visual appearance and workmanship:

Color – 75 Points.

Uniformity of shape (diameter, length, etc.) – 50 Points.

Lack of defects (*i.e.*, air pockets, wrinkles, fat caps) – 100 Points.

INTERNAL APPEARANCE: 275 Points.

Color – 75 Points.

Uniformity of texture – 50 Points.

Fat to lean ratio – 50 Points.

Lack of obvious defects – 100 Points.

EDIBILITY: 500 Points.

Cooked aroma – 75 Points.

Taste – 325 Points.

Texture/mouth feel – 100 Points. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.

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**** 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.

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