



Michigan Meat Association Convention

2025 Cured Meat Show Registration

March 7 - Registration & March 8 -Judging & Awards
at the Crowne Plaza Lansing West

Registration can be completed via:

1. **Preferred** - Google form <https://forms.gle/s1eKgWjGhUDCUVu18>
or
2. Complete paper registration form and return it to
Michigan Meat Association, PO Box 25, Williamston, MI, 48895.

Name of Company:
Mailing Address:
Phone Number:
Email Address:

- I understand that I must be a member of the Michigan Meat Association and registered for the convention to enter product(s).
- The MMA board has adopted the 2024 American Association of Meat Processors (AAMP) American Cured Meat Championships Rules (ACMC) for the cured meats awards.
- AAMP AMCM rules will be followed for all categories except smoked fish (rules for smoked fish are listed below).
- I have read the rules for the product I am entering.

Signature

Date



AAMP rules can be found at <https://tinyurl.com/34er5jxm> or scan the QR code.

There is a \$15 registration fee for each product. *After February 15, fees increase to \$25 per product.*

Registration fee can be paid via check or on the convention registration site:
<https://michiganmeatassociation.ticketspice.com/mma-convention-2025>

If you have any questions about products, which category your product belongs in, or need rules clarifications, contact Dr. Andrea Garmyn (785) 410-4618 or garmynan@msu.edu.

Place a checkmark to the left of each product you plan to enter.

	Product	AAMP Class	
	Bacon	2 or 3	<i>full slab any weight</i>
	Cured Specialty Meat Products	6*	<i>whole – not cut or sliced, minimum ½ pound</i> *MMA has a reduced class list compared to ACMC. If processors create products that fall into an ACMC class that is not offered at the state level, it can be entered into this class (eg: Braunschweiger, Dried Beef, Jerky-Restructured, Small Diameter Smoked & Cooked Sausage, etc.).
	Frankfurters/Wieners – Course Ground	8	<i>minimum 1 ½ pounds</i>
	Frankfurters/Wieners – Emulsified	9	<i>minimum 1 ½ pounds</i>
	Ham – Bone-In	10 or 11	<i>any weight, whole – not cut or trimmed</i>
	Ham – Boneless - Commercial	12	<i>whole – not cut or sliced, minimum 5 pounds</i>
	Ham – Boneless - Traditional	13	<i>whole – not cut or sliced, minimum 7 pounds</i>
	Jerky – Whole Muscle	16	<i>minimum ½ pound</i>
	Meat Snack Sticks*	18	<i>minimum ½ pound</i> * MUST NOT contain specialty non-meat ingredients or flavorings (i.e., jalapeños, cheese, hot, Cajun, teriyaki, etc.)
	Meat Snack Sticks - Flavored*	19	<i>minimum ½ pound</i> * MUST contain specialty non-meat ingredients or flavorings (i.e., jalapeños, cheese, hot, Cajun, teriyaki, etc.)
	MSU Specialty – Specialty Beef Product**	29	<i>minimum ½ pound</i>
	Ring Bologna – Cooked	21	<i>whole sausage – not cut</i>
	Smoked Fish***	see rules below	<i>whole slab, no steaks or pieces</i>
	Smoked Turkey	26	<i>whole – not cut or sliced</i>
	Specialty Game Meats	27	<i>minimum ½ pound</i>
	Summer Sausage – Cooked, Fermented/ Acidulated	28	<i>clear casings only, whole stick – not cut or sliced</i>

Total number of entries _____ x \$15 = _____ (total amount due

****SPECIALTY BEEF PRODUCT**

Weight Requirement for Entry: minimum 1/2 pound

Diameter Requirement for Entry: none

Production: This class is intended to highlight specialty beef products that cannot be entered in any other available competition class. To be eligible for this class, the product must be 100% beef. Entries can be whole muscle, sectioned or flaked and formed, or comminuted (e.g. ground or emulsified). An example would be an all-beef summer sausage with pepper jack cheese. This product is not allowed in the Summer Sausage – Cooked class due to the specialty flavor, but it would be allowed to be entered in the Cured Specialty Beef Product class. This class is open to cured beef products such as Beef Bacon, Corned Beef, and Pastrami. If casings are used, no colored casings are allowed. To be eligible for this class, this product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: With the exception of bacon or bacon-type items, 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: The amount of product entered must weigh a minimum of ½ (one half) pound. This product must be entered whole and shall not be cut nor sliced; it can include multiple uncut pieces if necessary to meet minimum weight requirements. 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 kept on file by show management 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.

Product Evaluation:

External Appearance: 225 Points. Color – 75 Points. Uniformity of shape – 50 Points. Lack of defects – 100 Points.

Internal Appearance: 275 Points. Color – 75 Points. Texture – 50 Points. Fat-to-lean ratio – 50 Points. Lack of defects – 100 Points.

Edibility: 500 Points. Aroma – 75 Points. Flavor – 325 Points. Texture/mouth feel – 100 Points

***** 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.