

2017 CURED MEAT & SPECIALITY MEAT PRODUCTS

EXHIBITS ENTERED

The same exhibit may not be entered by more than one (1) exhibitor.

Exhibitors are permitted to enter more than one (1) exhibit per class, provided each exhibit is different and these differences are identified on the Entry Form.

An Exhibitor may be awarded more than one (1) award in any one (1) class.

No single exhibit may be entered in more than one (1) class.

All Exhibits must be homemade.

All Exhibits must be **100% Australian grown and farmed meat or game.**

The following definitions apply to Corned, Cured, Pickle and Salted meats as well as Ham, Leg Ham or Shoulder Ham:

- 1) **Corned, cured, pickled, or salted meat** means that has be reformed after being cut, chopped, minced, diced, flaked or comminuted that has been prepared by treatment with salt or potassium chloride, or a mixture of both; nitrites, sugars or spices.
- 2) **Ham or leg ham** means cured meat derived wholly from the hind leg of a pig.
- 3) **Shoulder ham** means cured meat derived wholly from the shoulder of a pig.

DELIVERY OF EXHIBITS

Exhibits must be delivered to the Leeton Show Society Secretary Office, Leeton Showground, 1 Racecourse Road, LEETON. Exhibits must be properly marked with the LSS supplied identification label and delivered on Thursday 12th October 2017 from 12pm. Entries close at 6pm.

The LSS cannot be held responsible for theft, loss, delay or damage during the transport of entries.

IDENTIFICATION LABELS ON EXHIBITS

It is crucial that Exhibitors affix the LSS supplied identification label with Section letter, Class number and Exhibitors number to all samples. The LSS has the right to renumber the Exhibits after the delivery by the Exhibitor.

Exhibitors are to record the BEST BEFORE date on the Identification label.

SPECIAL INSTRUCTIONS

All Exhibits must be entered with the date of manufacture, type of casing, ingredient declaration and dominate flavour characteristic clearly stated on the Entry Form.

All exhibits must be presented in unbranded packaging. Any exhibits sent in branded packaging or commercially made will be disqualified.

VOLUME REQUIREMENTS

CLASS No.	Class Description	Size/Volume	No. of samples required	Specify Product Type and/or description	Special Requirements
646	Traditional Salami, fermented, natural casing (no fibrous casing) SMOKED	Any shape or size	One (1) piece	YES	Products must be named as a product type and flavour profile and will be judged on that type
647	Traditional Salami, fermented, natural casing (no fibrous casing) NON - SMOKED	Any shape or size	One (1) piece	YES	Products must be named as a product type and flavour profile and will be judged on that type
648	Traditional Salami, fermented, artificial permeable casing (e.g. fibrous casing) SMOKED	Any shape or size	One (1) piece	YES	Products must be named as a product type and flavour profile and will be judged on that type
649	Traditional Salami, fermented, artificial permeable casing (e.g. fibrous casing) NON - SMOKED	Any shape or size	One (1) piece	YES	Products must be named as a product type and flavour profile and will be judged on that type
650	Prosciutto, dry cured, boneless or bone –in, leg ham, uncooked	Min. 500g each	One (1) piece (not sliced)	N/A	Not reformed or manufactured
651	Pancetta, dry cured, boneless middle, uncooked, rolled or flat	Any shape or size	One (1) piece (not sliced)	N/A	Not reformed or manufactured
652	Jerky	Min. 250g	Two packets (not sliced)	N/A	Animal content must be declared. Not reformed or manufactured
653	Air dried product not eligible for entry in Classes 651 – 652	Any shape or size	One (1) piece (not sliced)	YES	Products must be named as a type of product type and flavour profile and will be judged on that type. Not reformed or manufactured.
CHAMPION CURED MEAT & SPECIALITY PRODUCT (Classes 646 -653)					

JUDGING CRITERIA

All judges are chosen on their industry knowledge and expertise.

All entries are assessed and judged “blind” and Judged on their own merits against a set of criteria.

Judges shall not at any time prior to the announcement of Awards have access to or any knowledge of the identity of an Exhibit.

Judges shall not have access to an Exhibit other than from the plate containing it, which is presented to them by the Stewards.

ENTRY FORM

CURED MEAT & SPECIALITY MEAT PRODUCTS

EXHIBITOR NUMBER: _____

CLASS (Number): _____

CLASS (Description): _____

DATE OF MANUFACTURE: _____

TYPE OF CASING (Circle)

NATURAL CASING

ARTIFICIAL PERMEABLE CASING

INGREDIENT DECLARATION: _____

DOMINATE FLAVOUR CHARACTERISTIC: _____
