

California Association of Meat Processors Cured Meat Rules

February 21st-23rd, 2025

2025 California Cured Meat Championship Rules

ELIGIBILITY - Competition is open to all Meat/Food Processors and Students who are members of the California Assoc. of Meat Processors who cure and/or smoke ham, bacon, poultry and/or manufacturer sausage, jerky, meat snack sticks and are registered as an attendee at the C.A.M.P. Convention.

CLASSES of ENTRIES:

- (A) Bone In Ham
- (B) Boneless Ham
- (C) Bacon
- (D) Coated Bacon
- (E) Jerky - Whole Muscle
- (F) Snack Stick
- (G) Smoked Turkey and Poultry
- (H) Frankfurters/Wieners
- (I) 100% Fresh Pork Sausage 45mm Casing and Smaller
- (J) 100% Cooked Pork Sausage 45mm Casing and Smaller
- (K) Fresh Sausage - 45mm Casing and Smaller
- (L) Cooked Sausage - 45mm Casing and Smaller
- (M) 100% Fresh Poultry Sausage
- (N) Innovative Fresh Sausage
- (O) Innovative Cooked Sausage
- (P) Lg. Dia. Lunchmeat, Salami, Summer Sausage
- (R) Featured Class – Beef Bacon
- (S) Specialty Class
- (U) Collegiate Class -

GENERAL REQUIREMENTS - Each member is not limited to one entry in each class. However, only the highest scoring entry in each category is eligible for awards. All entries must be manufactured in the plant of the entrant, must be entered whole, and their dues in the Association must be current. In the event that any class fails to show at least five entries in two consecutive years, the class may be eliminated the following year. Consideration for reinstatement of a class will require a petition by five or more eligible firms.

REMOVAL OF IDENTIFYING MARKS - Exhibitors are required to remove all identification marks branded or stamped on entries; any such marks found on any entry will be removed at the Registration Desk.

TRICHINA CONTROL - All pork products entered in the contest shall be subjected to one of the methods of eliminating trichina specified in Section 318.10 of the Federal Meat Inspection Regulations (copies available upon request from CAMP)

JUDGES - Entries shall be judged by judges who are particularly qualified in their respective fields.

WINNERS - Entries earning the highest number of points shall be declared Grand Champion, entries earning the second highest will be Reserve Grand Champion, entries scoring the third highest will be Champion. Only the top scoring entry per entrant shall be eligible for one of these awards, the other high scoring entries normally eligible will receive a Merit Award (when entering, please print to help identify names).

REGISTRATION - Each product shall be registered by the filling out of a separate registration form. The registration shall be handled exclusively by the Association staff or assisting personnel and shall not be performed by any of the contest judges. The Pre- registration fee for each item entered will be \$17.50. Registering your products on site, the fee will be \$25.00 per entry. **Entries in the California Cured and Processed Meat Championship will be accepted for registration as indicated on the Convention Schedule.** Pre-registration fee must accompany pre-entry form.

INNOVATIVE NON-MEAT INGREDIENTS: An innovative non-meat ingredient, for the purposes of competition, can be considered any ingredient that is not traditionally used in a non-specialty flavored item to enhance or make a meat product stand out. Examples of innovative non-meat ingredients may include but are not limited to some of the following: hot chili peppers, for example habanero or jalapeno; other spice dry rubs and surface coatings. Inclusions are defined as additions incorporated into or on the surface of a meat product for flavor or visual appeal. Examples of inclusions might be various cheeses, rice, fruits and nuts, mushrooms, and other vegetables.

TAGGING - Each cured meat product shall be tagged and coded in such a way that its identity will remain unknown to anyone having anything to do with the judging, scoring, and handling of the products with the exception of the members of the Assoc. staff or those designated to handle registration.

CUTTING - Bone-in hams shall be cut 2" from the aitch bone perpendicular to the long axis of the ham. A full half-slice of ham from the cushion side of the ham shall be cooked and two taste samples taken, one from the lower muscle and one from the top muscle.

Bacon shall be cut one third of the way from the shoulder end.

Specialty hams will be cut only once with the angle of the cut at the discretion of show management.

JUDGING - The judging of the different entries in the show shall be divided between the judges in accordance with their areas of special interests and qualifications so that the judging workload will be shared equitably. Except for special cases, judging of each entry shall be done by one judge who is responsible for the entries in that class. It is the responsibility of the judges to disqualify any entry which does not meet any of the rules or requirements of the show. If any entry appears to be entered in the wrong class, it will be moved to the proper class at the discretion of the judges. No refunds will be issued for disqualified products. The judges shall refrain from discussing disqualified products during the Awards Session. Decision of the judges shall be final. After the judging is finished, there should not be any reevaluation made unless to break a tie; and, if a reevaluation is necessary, a new sample shall be judged.

DISPLAY - Product entries shall be displayed in the contest room as indicated in the convention program.

RELEASING THE CURED OR PROCESSED MEAT PRODUCTS - The cured or processed meat products in the show may be picked up at the time and place specified in the convention program. All products will have a score card attached so that the owner will be informed of the score attained by his entries. Cured or processed meat products remaining in the pickup area after the announced deadline will become the property of the show management.

RESPONSIBILITY - Although the California Assoc. of Meat Processors will exercise every reasonable precaution to protect and safeguard all cured or processed meat product entries, it does not assume responsibility for the entries; all cured or processed meat products are entered solely at the risk of the exhibitor.

LIABILITY FOR PRODUCTS - Liability for entered products rests solely with the exhibitor. CAMP assumes no responsibility for sickness, illness, disease, infection, malady, or other affliction caused by ingestion, handling or cooking of products entered in the California Cured and Processed Meat Championships.

SHOW MANAGEMENT - Shall have full power to interpret, extend or amend these rules at any time as conditions may arise which may warrant changes for the good of the entrants.

STANDARDS OF EVALUATION - Since judges may be changed from year to year and there may be considerable difference of opinion as to the characteristics of the ideal or average product, entries will be judged according to the following standards:

(A) BONE-IN HAM - Hams entered in this class must be bone-in whole hams and contain the following bones: aitch bone (ischium), leg bone (femur), and a portion of the shank bones (tibia and fibula). To be eligible for this class, hams shall be cured by any acceptable method. Hams entered in this class can be skinless but cannot be cut or sliced.

(B) BONELESS HAM - To be eligible for this class, hams must be cured, consist of the meat from only one ham, shall contain no bones and shall not be chunked, flaked or reconstituted. Entries may or may not require refrigeration, may be skinless and may be shaped, formed, or pressed, Hams entered in this class must be whole hams and may not be cut nor sliced.

(C) BACON - To be eligible for this class, bacon shall be of standard approved trim with skin on or off and be cured by any accepted method **and not coated with herbs, spices and innovative non-meat ingredients. No specialty flavors are allowed.** Bacon must be whole and shall not be cut nor sliced in a fashion that exposes the interior fat and lean ratio.

(D) SPECIALTY BACON - To be eligible for this class, bacon shall be of standard approved trim with skin on or off and be cured by any accepted method. **Product may be coated with herbs, spices and/or innovative non-meat ingredients. Entries could be any type of flavored bacon made with specialty flavors. Examples of flavored bacon include Peppered Bacon, Apple Crusted Bacon, Buffalo Chicken Flavored Bacon, etc.** Bacon must be whole and shall not be cut nor sliced in a fashion that exposes the interior fat and lean ratio.

(E) JERKY - Whole muscle - To be eligible for this class, entries must be formed from one whole piece of meat and may not be ground and formed. Jerky must be processed so that it does not require refrigeration or further processing for consumption. Entries may be seasoned according to discretion of the entrant and be made from beef, pork, poultry or other solid meat product except fish. All pork products entered in the class shall be subjected to one of the methods of elimination of trichina specified in section 318.10 of the Federal Meat Inspection Regulations. Total entered product shall not be less than four pieces.

(F) SNACK STICKS - To be eligible for this class, products must be ground and formed. Total entered product weight shall not be less than 1/2 pound. Product may be seasoned according to discretion of entrant. All pork products entered in the class shall be subjected to one of the methods of elimination of trichina specified in section 318.10 of the Federal Meat Inspection Regulations. Snack sticks must be in a 25mm casing or smaller and should be manufactured in a clear or colored edible casing and must be thermally processed in accordance with any time/temperature combination outlined in FSIS Appendix A.

(G) SMOKED TURKEY AND POULTRY - To be eligible for this class, poultry products shall be brine cured and smoked and must be fully cooked. The product must be thermally processed in accordance with any time/temperature combination outlined in FSIS Appendix A.

(H) FRANKFURTERS/WIENERS - To be eligible for this class products must be emulsified, fully cooked and shall consist of beef, pork, lamb, poultry, or a combination of the four. The product may be seasoned according to the discretion of the entrant. Artificial or natural casings may be used. A minimum of about 1 pound or 3 large links must be submitted.

(I) 100% FRESH PORK SAUSAGE - 45mm Casing or Smaller - To be eligible for this class, products shall not be cooked, must be in a casing and consist of 100% pork skeletal tissue. **The product may be cured and seasoned according to discretion of the entrant but shall not contain innovative non-meat ingredients.** Artificial or natural casing may be used. A minimum of approximately 1 pound or three large links must be submitted.

(J) 100% COOKED &/or SMOKED PORK SAUSAGE - 45MM Casing or Smaller To be eligible for this class, products must be in a casing, fully cooked, and shall consist of 100% pork skeletal tissue. **The product may be smoked, cured and seasoned according to discretion of the entrant, but shall not contain innovative non-meat ingredients.** Artificial or natural casing may be used. A minimum of about 1 pound or 3 large links must be submitted.

(K) FRESH SAUSAGE - 45mm or Smaller - To be eligible for this class products must be in a casing, uncooked and unsmoked and shall consist of beef, pork, lamb, poultry or any permitted combination of the four excluding 100% pork and 100% poultry. **Product may be seasoned according to discretion of the entrant but shall not contain innovative non-meat ingredients.** Artificial or natural casing may be used. A minimum of about 1 pound or 3 large links must be submitted.

(L) COOKED &/OR SMOKED SAUSAGE - 45mm or Smaller - To be eligible for this class, products must be in a casing, fully cooked and shall consist of beef, pork, lamb, poultry or any permitted combination of the four, excluding 100% pork. **The product may be smoked, cured and seasoned according to discretion of the entrant, but shall not contain innovative non-meat ingredients.** Artificial or natural casing may be used. A minimum of about 1 pound or 3 large links must be submitted.

(M) 100% FRESH POULTRY SAUSAGE - To be eligible for this class, products must be in a casing, uncooked and unsmoked, and shall consist of 100% poultry skeletal muscle tissue. **The product may be cured and seasoned according to the discretion of the entrant and may include innovative non-meat ingredients.** Artificial or natural casings may be used. A minimum of about 1 pound or 3 large links must be submitted.

(N) INNOVATIVE FRESH SAUSAGE - 45mm or Smaller - To be eligible for this class products must be in a casing, uncooked and unsmoked and shall consist of beef, pork, lamb, poultry or any permitted combination of the four excluding 100% poultry. **Product may be seasoned according to discretion of entrant and shall contain innovative non-meat ingredients.** Artificial or natural casing may be used. A minimum of about 1 pound or 3 large links must be submitted.

(O) INNOVATIVE COOKED &/OR SMOKED SAUSAGE - 45mm or Smaller - To be eligible for this class, products must be in a casing, fully cooked and shall consist of beef, pork, lamb, poultry or any permitted combination of the four. **Products may be smoked, cured and seasoned according to the discretion of the entrant, and shall contain innovative non-meat ingredients.** Artificial or natural casing may be used. A minimum of about 1 pound or 3 large links must be submitted.

(P) LG. DIA. LUNCH MEATS, SALAMI & SUMMER SAUSAGE - To be eligible for this class, products must be encased in clear or colored casings. Entries must be whole and shall not be cut nor sliced and must be a minimum of twelve inches long. Products must be fully cooked and may be fermented or acidified. All pork products entered in this class shall be subject to one of the methods of elimination trichina specified in Section 318.10.

(R) FEATURE CLASS – BEEF BACON -

To be eligible for this class, beef bacon shall be from the brisket, middle, or navel and be cured by any accepted method. No specialty flavors, coatings, or inclusions are permitted.

(S) SPECIALTY CLASS-Products that do not fit into any of the other classes will be placed in this class and evaluated for their merit without comparing to other products within the class. This class shall include emulsified liver sausage products, formerly in Class H.

(U) COLLEGIATE CLASS – BREAKFAST SAUSAGE - To be eligible for this class products must be in a casing, uncooked and unsmoked and shall consist of beef, pork, lamb, poultry or any permitted combination of the four. **Product may be seasoned according to discretion of entrant and may contain innovative non-meat ingredients.** Natural lamb casings or collagen may be used. A minimum of about 1 pound must be submitted.

COLLEGIATE SPECIAL AWARD NORM EGGEN CHAMPIONSHIP CUP

In Honor of Norm's Passion and Leadership that

Inspired Youth to be Leaders in the Meat Industry, this award is presented to the University with the highest average score in the collegiate class of the cured meat competition.

JOE CUTLER MEMORIAL BEST OF SHOW

Grand Champion winners from all product categories are eligible for this award. At the completion of the official judging, each of the top products, along with their individual class identifications, are presented to the entire panel of judges. The joint final evaluation determines the most outstanding entry of the cured meat competition.

WAYNE HALL EXCELLENCE in CURING AWARD

Members qualify for this award by entering products in each of the following categories: Bone-in Ham, Boneless Ham, Bacon, and Smoked Turkey. The highest combined score of the four products determines the winner. If more than one entry is entered in a category, the entry with the highest points received will be used for this award.

SPECIAL NOTES FOR CONTEST ENTRIES:

Name your product. Use the name you sell it as...if it is a foreign name, please give an English translation. Reasoning: the judges can do a better job of evaluating the product if they know what it is. Do not vacuum pack fresh, uncooked sausages, even if you vacuum them frozen. Reasoning: the vacuum flattens the product and may cause the meat to come out of the casing, thus downgrading the judge's evaluation of external appearance.

All meat competition entries **MUST** be accompanied by an ingredient list, indicating in descending order of predominance, each species of meat, all controlled substances, and any **special innovative non-meat ingredients (nuts, fruits, herbs, sauces, etc.)** that may be present in the product. The approved meat inspection label may be sufficient if it indicates all ingredients that may be questioned by the meat competition judges.

The Meat Competition Committee will reserve the ability to question the companies entertaining products in the competition about their products until official judging begins, after which all control will remain in the hands of the judges and the committee, and their opinion will remain.

Thank You for Sponsoring our 2025 Cured Meat Competition

