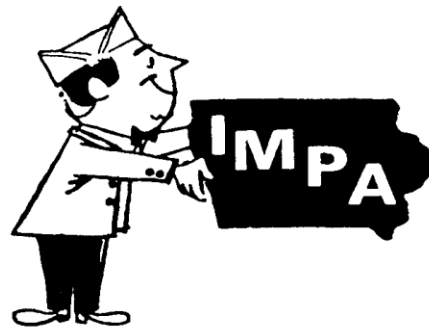
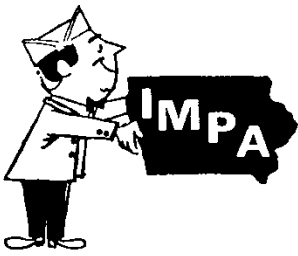


IMPA Ham, Bacon and Cured & Smoked Beef Competition

**Iowa State Fair
August 10, 2017**



**IOWA MEAT PROCESSORS
ASSOCIATION**



Iowa Meat Processors Association
Iowa State Fair
Ham, Bacon and Cured & Smoked Beef Competition

BONE-IN HAM

Production: To be eligible for this class, bone-in hams must contain the following bones: aitch bone (ischium), leg bone (femur), and a portion of the shank bones (tibia and fibula). Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

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). This product is smoked.

Product Entry: This product must be entered whole and shall not be cut nor sliced. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

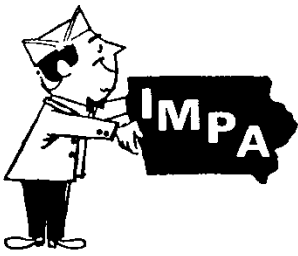
GENERAL APPEARANCE: 200 Points. Hams shall be graded on eye appeal, conformation, trim and cutability or yield. Scoring for general appearance will be done in two phases allowing up to 100 Points for eye appeal, conformation and trim before cutting; 100 Points for cutability and yield after cutting. Hams will be cut approximately two inches from the aitch bone perpendicular to the long axis of the ham.

TEXTURE OF CUT SURFACE: 100 Points. Excessive moisture is objectionable. The ham should not be too coarse grained.

INSIDE COLOR: 150 Points. The color should be uniform and appealing. It should not be too light or too red and bruises should score quite heavily against color.

AROMA: 150 Points. Off, foreign, sour or sharp odors should downgrade the ham and the good mellow aroma that pleases the judge should upgrade it. Aroma shall be decided upon the cutting of and before the cooking of the product.

FLAVOR: 400 Points. 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, unless the ham is sour or has an off-flavor in the first sample making it too inferior to be considered in the top four places. The ham should not be too salty nor too bland and should have the good mellow flavor expected in a good ham. The presence of off flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.



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BACON

Production: To be eligible for this class, bacon shall be of standard approved trim with skin on or off. Incorporation of curing ingredients must be by either injection, massaging (tumbling) or dry curing. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

Thermal Processing: This product does not have a USDA/FSIS thermal processing requirement since bacon is considered a heat treated, not fully cooked meat product. This product must have been cooled according to the compliance guidelines of FSIS/USDA Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered whole and shall not be cut nor sliced. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance.

GENERAL APPEARANCE: 150 Points. Amount of trimming, workmanship, eye appeal, conformation and outside color should be the main points considered. Bacon may be skinned or unskinned, but skinned bellies should exhibit careful workmanship in skinning. Judges will severely penalize a belly showing excessive trimming, poor workmanship in trimming or robbing of lean areas. Proper trimming will be: (1) where the belly is removed from the loin, the belly should only be squared at this point; (2) the two ends should only be squared to give an attractive appearance - excessive shortening will be discounted; (3) removal of the spare ribs and additional trim around the spare ribs will not be considered in the evaluation of excessive trim. During judging, the exhibit will be cut into 2 pieces approximately 1/3 of the way from shoulder end of belly; slices to be cooked shall be removed from the shoulder portion.

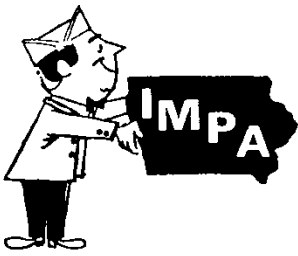
FAT TO LEAN (AFTER CUT): 150 Points. Lean bacon is very desirable and should be scored accordingly, unless it is so lean that it would indicate a poor quality hog.

TEXTURE: 100 Points. Pumped bacon may be downgraded in texture if it appears to have excessive moisture. Temperature of the bacon should be considered in scoring the texture, since cooler bacon is more firm.

INSIDE COLOR: 100 Points. Lean should be light red, fat should be white, color should be uniform; bruises will downgrade the bacon.

AROMA: 100 Points. Off or sour odors should downgrade the bacon and a good smooth aroma should upgrade it.

FLAVOR: 400 Points. Flavor should be a pleasing rich flavor-not too salty nor too bland. The presence of off-flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product.



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CURED & SMOKED BEEF

Production: To be eligible for this class, beef shall be from a beef round or a beef clod. The products entered must be made from a single muscle piece of the beef round or of the beef clod and shall not be a sectional or flaked and formed product. Incorporation of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3.

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 be thermally processed so that the product may be eaten without further cooking but may require refrigerated storage. This product may be thermally processed with or without smoke. This product must have been cooled according to the compliance guidelines of FSIS/USDA Appendix B (e.g. meet cooling standards of heat-treated meat and poultry products).

Product Entry: This product must be entered whole and may not be cut nor sliced. The product entered must be made from single muscle pieces from the beef round or the clod and shall not be a sectional or flaked and formed product. Entry shall be accompanied by the following: (1) name of the product; (2) an ingredients statement with ingredients listed in descending order of predominance; (3) write down internal temperature or time/temperature reached for this product.

GENERAL APPEARANCE: 200 Points. Eye appeal – surface should be a bright mahogany red, free from hardening; workmanship should show care with no second cuts or dried tag ends. Meat should be firm and of appropriate texture.

TEXTURE: 100 Points. Interior texture should be firm, similar to a dry cured ham, with no moisture showing on cut surface. Meat should be fine in texture. Product should hold together well with thin slicing.

INSIDE COLOR: 200 Points. Inside color should be a uniform dark red, free from heat rings. Uncured spots will be a decided fault. Products should be free from two-toning. Fat should be white.

AROMA: 100 Points. Should have a desirable cured aroma. If smoked, the smoke should not be overpowering. Off odors will be considered highly objectionable.

FLAVOR: 400 Points. Flavor should be appropriate for the type of product. Flavor should be mildly salty. Flavors such as rancidity, bacterial spoilage, etc., shall severely downgrade the product. Product will be sampled as thin sliced, cut on a slicer, without further cooking. In all cases, cured meat flavor should predominate, not the flavor of smoke or salt alone. Fat, if present, should be free from rancidity. Bland flavors or off-flavors will be severely discriminated against.