



**VG Meats Knows Their Bacon**  
*top scores for three*

**FOR IMMEDIATE RELEASE**

Guelph, ON – October 30, 2015 – Already well-known for their ‘tenderness-tested’ fresh beef cuts, [VG Meats](#) (with locations in Simcoe and Stoney Creek), pushed the protein envelope and scored five pork-based product awards in this year’s Ontario Finest Meat Competition™. Prizes in the three bacon categories included Platinum for their Cowboy Coffee Rubbed Side Bacon, and Coffee Rubbed Back Bacon, and Silver for Breakfast Bacon. VG’s added two more Silver for their Pork Wiener and Boneless Country Style Smoked Ham.

The 2015 Ontario Finest Meat Competition™, hosted by the Ontario Independent Meat Processors, attracted 148 entries from 18 Ontario processors. July 28 and 29, an impressive roster of knowledgeable, influential judges including retail buyers, media, chefs, authors and a home economist determined the award winners in each of 14 categories. See our behind the scenes [video](#).

Winners for Platinum, Gold, and Silver were announced at a gala event held in Niagara Falls, Ontario, Saturday October 24. Judging criteria was based on flavour, aroma, texture, uniqueness and visual appearance, and the top three entries from each category were selected based on the judges’ combined scores.

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**About the Ontario Finest Meat Competition™**

In 1987 the Ontario Independent Meat Processors (OIMP) launched its first meat competition with four categories and a handful of entries competing for peer recognition and bragging rights. The competition moved from an annual to a biennial competition in 2003 and now, in 2015, it is the largest of its kind in Canada with 14 categories that embrace both modern trends and the enduring heritage of Ontario’s artisanal meat and poultry products.

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