

APPENDIX A - CATEGORY DEFINITIONS

2019 ONTARIO FINEST MEAT COMPETITION™

1. ****NEW** 2019 FEATURED PRODUCT – PULLED / SHREDDED MEATS**

The product can be made from meat from any species and can contain added sauces and/or marinades typical for this type of product. Product must be cooked and ready to eat. *Note: Entries will be heated for presentation to the judges.*

Product Submission - Entry must consist of a minimum of 2lbs of ready to heat and serve product.

2. ****NEW** SPECIALTY GAME MEAT**

Specialty game meat products must contain a minimum of ⅔ meat derived from any game meat (e.g. wild boar, elk, bison, etc.) other than traditional meat products such as beef, pork, turkey or chicken. Game meat must be derived from animals slaughtered under provincial or federal inspection. Product may be manufactured in a casing, ground and formed, or made from one whole piece of meat and must be ready-to-eat. The Specialty Game Meats category is open to all types of processed meat products except for snack sticks and jerky.

Product Submission - Entry may be submitted as a whole piece(s), or piece(s) representative of the finished product that can be sliced. *Entries will be sliced for presentation to the judges.*

3. ****NEW** FRESH SAUSAGE**

Raw, uncooked, fresh sausages must be whole and shall not be cut. The product can be made from meat from any species and may or may not contain specialty non-meat ingredients (e.g. jalapenos, cheese, parsley, basil) and/or flavourings (e.g. maple, brown sugar). Product may be stuffed in natural or collagen casing. This product will be cooked during judging to critique for aroma and taste/flavour.

Product Submission - Entry must consist of 8-12 whole pieces.

4. ****REVISED** “BACON” - OPEN**

“Bacon” slices may be prepared from meat of any species (e.g. pork, beef, turkey, chicken, veal, duck, etc.) and may or may not contain specialty non-meat ingredients (e.g. black pepper, crushed red pepper, ground cinnamon, parsley, fennel) and/or flavourings (e.g. maple, brown sugar). Topical spices and visual coatings are allowed. This product must be cured and/or smoked. *Note: Entries will be cooked for presentation to the judges.*

Product Submission – Entry must consist of 16-18 consecutive slices.

5. **BACON - TRADITIONAL SIDE**

Bacon slices must come from a boneless pork belly with rind on or off. This product must be cured and/or smoked and must be a traditional type bacon and **must not** contain specialty non-meat ingredients (e.g. black pepper, crushed red pepper, ground cinnamon, parsley, fennel) or flavourings (e.g. maple, brown sugar). *Note: Entries will be cooked for presentation to the judges.*

Product Submission – Entry must consist of 16-18 consecutive slices from the same belly.

6. **BACON - BACK**

Bacon must come from a boneless pork loin. Product must be cured and smoked. The product must be fully cooked and may include cornmeal and/or other coatings. *Note: Entries will be heated for presentation to the judges.*

Product Submission – Entry must be submitted as a half-loin no greater than 8” in length and include one end.

7. **BEEF/VEAL WHOLE MUSCLE DELI**

Product may be prepared from beef and/or veal. Product can be made from one or more whole muscles or muscle portions. The product may be made with or without cure or smoke. The product must be ready-to-eat.

Product Submission - Entry may be submitted as a whole piece or a piece representative of the finished product no less than ½ of the whole piece and include one end. *Entries will be sliced for presentation to the judges.*

8. **POULTRY WHOLE MUSCLE DELI**

Product may be prepared from any poultry species. Product can be made from one or more whole muscles or muscle portions. The product may be made with or without cure or smoke. The product must be ready-to-eat.

Product Submission - Entry may be submitted as a whole piece or a piece representative of the finished product no less than ½ of the whole piece and include one end. *Entries will be sliced for presentation to the judges.*

9. **COLD CUTS - DELI MEAT**

Product may be prepared from meat of any species or combination and can include additional ingredients. Product may be fine ground or emulsified. This category may consist of products such as bologna, mortadella, etc. This category **does not** include dry/semi dry sausages, whole muscle products, or any product that fits in a specific category. The product must be ready-to-eat.

Product Submission - Entry may be submitted as a whole piece, or a piece representative of the finished product measuring not less than 6” and include one end. *Entries will be sliced for presentation to the judges.*

10. **HAM - BONELESS**

A boneless ham may be made from any combination of whole muscle of the pork leg. The product must be cured and smoked and ready-to-eat. *Note: Entries will not be heated.*

Product Submission - Entry may be submitted as a whole piece or a piece representative of the finished product no less than ½ of the whole piece and include one end. *Entries will be sliced for presentation to the judges.*

11. KIELBASA

Product may be prepared from meat of any species and must be ready-to-eat. *Note: Entries will not be heated.*

Product Submission - Entry may be submitted as a whole ring or a piece minimum 10" in length.

12. PREMIUM DRIED OR DRY CURED

Product may be prepared from meat of any species. Product must be a whole muscle product (not ground or emulsified). Product may be cold smoked. The product must be ready-to-eat. *Note: Entries will not be heated.*

Product Submission - Entry may be submitted as a whole piece(s), or piece(s) representative of the finished product that can be sliced. *Entries will be sliced for presentation to the judges.*

13. SALUMI - CHARCUTERIE

Product may be prepared from meat of any species. Product may be cured, cooked, smoked, fermented or dry-aged and must be ready-to-eat. This category **does not** include products that fit in another category (e.g. summer sausage). *Note: Entries will not be heated.*

Product Submission – Entry may be submitted as a whole piece(s), or piece(s) representative of the finished product that can be sliced. *Entries will be sliced for presentation to the judges.*

14. SAUSAGE - DRY/SEMI-DRY

Product may be prepared from meat of any species. A fermented or tangy-flavour is expected, which may be achieved by the use of a starter culture, an acidulant, or other methods (such as cooking) to reduce the pH. The product can be in a natural or artificial casing with a minimum diameter of 20mm and must be ready-to-eat. *Note: Entries will not be heated.*

Product Submission - Entry may be submitted as a whole piece, or a piece representative of the finished product and include one end. *Entries will be sliced for presentation to the judges.*

15. SMOKED SAUSAGE - TRADITIONAL

Sausage must be traditional in nature and **does not** contain any non-meat specialty ingredients (e.g. jalapenos, cheese, fruits, and/or vegetables). Product must be in an edible casing and ready-to-eat. *Note: Entries will be heated for presentation to the judges.*

Product Submission - Entry must consist of 8-12 whole pieces.

16. SMOKED SAUSAGE - SPECIALTY

Sausage must contain non-meat specialty ingredients (e.g. jalapenos, cheese, fruits, and/or vegetables). Product must be in an edible casing and ready-to-eat. *Note: Entries will be heated for presentation to the judges.*

Product Submission - Entry must consist of 8-12 whole pieces.