

APPENDIX A - CATEGORY DEFINITIONS
2024 ONTARIO FINEST MEAT COMPETITION™

1. FRESH SAUSAGE - PORK

Raw, uncooked, fresh sausages must be whole and shall not be cut. The product will be made exclusively with pork 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.

2. FRESH SAUSAGE - OTHER

Raw, uncooked, fresh sausages must be whole and shall not be cut. The product can be made from meat from any species except for pork and may or may not contain specialty non-meat ingredients (e.g. jalapenos, cheese, parsley, basil) and/or flavourings (e.g. maple, brown sugar). Bacon or bacon-like products are considered an acceptable specialty ingredient. 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.

3. 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.

4. COLD CUTS *UPDATED*

Product may be prepared from meat of any species or combination and can include additional ingredients. The meat ingredients can be ground, chopped or diced. The product must be presented in a clear, fibrous or coloured casing. The product must be a minimum of 1.6" in diameter or 40 mm casing. This category **does not** include dry/semi dry sausages, fermented 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 no less than ½ of the whole piece and include one end. *Entries will be sliced for presentation to the judges.*

5. DELI ROASTS *UPDATED*

Product may be prepared from meat of any species or combination and can include additional ingredients. Product must be a whole muscle that is fully cooked and ready to eat. The product may be made with or without smoke. The product must be fully cooked to 71°C (160°F).

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.*

6. 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.

7. 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.*

8. 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.*

9. SAUSAGE - DRY/SEMI-DRY – LARGE DIAMETER

Product may be prepared from meat of any species. A fermented or tangy flavour is expected, which may be achieved using 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.*

10. SAUSAGE - DRY/SEMI-DRY – SMALL DIAMETER (Snack Sticks) *NEW*

Product may be prepared from meat of any species. A fermented or tangy flavour is expected, which may be achieved using 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 maximum 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.*

11. 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.

12. 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.

13. PREMIUM WIENER

Product must be an emulsion product prepared from any meat or meat combination. Product can be in a natural casing or skinless and must be ready-to-eat. *Note: Entries will be heated for presentation to the judges.*

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

14. INNOVATIVE PRODUCT *NEW*

Innovation Examples: Presentation, Seasoning, Meat Ingredients, Process, Health Benefit

Product must be ready-to-eat made from beef, pork, chicken, turkey, exotic meat (i.e. Ostrich, Emu, and Rhea) or any combination. May be enhanced with unusual but appealing non-meat food ingredients. The end result should be an extraordinary and interesting new product. The product must be fully cooked to 71°C (160°F). A statement must accompany the product detailing why the product should be considered innovative. This category **does not** include products that fit into another category.

Presentation - Entry must be submitted as a whole unit as sold to end user.