

WISCONSIN STATE FAIR

Presented By  uscellular

2023 MEAT PRODUCTS ENTRY INFORMATION

Information will be periodically updated until online entries open. Please check for final updates.

Superintendent: Jeff Sindelar, University of Wisconsin-Madison (608.262.0555)

ENTRY CLOSING DATE

Online Entries only – Completed and paid by 5 pm Central Time on June 2, 2023

Entries are only accepted online with credit card payment; no mailed entries will be accepted.

Any online entry completed/paid after 5 pm Central Time on June 2nd is considered late; late fees apply.

ENTRY FEES

\$10 per entry

LATE ENTRY FEES after 5 pm Central Time June 2

\$20 per entry

Late entries will only be accepted online until 5 pm on June 5th and are subject to Superintendent's approval.

SHOW SCHEDULE

Product Delivery

June 5th – 7th between 8 am and 4:30 pm

Judging

June 9th at 11 am

in the Exposition Center at Wisconsin State Fair Park

Awards

August 8th at 6 pm - WI 4-H Foundation Governor's Blue Ribbon

Meat Products Auction – Wisconsin State Fair Park

How to Enter Product

Step 1 - Submit Product Entry Form(s) and Fees

Online Entry - Please go to entry.wistatefair.com.

Visa, MasterCard, Discover or American Express are accepted.

Any online entry not completed and paid by 5 pm on June 2nd is considered late and late fees apply.

How to Submit Product

Step 2 – Ship or Deliver Entries to Wisconsin State Fair Park for arrival on June 5th – 7th

1. Securely wrap or package product to ensure safe delivery. Label product with identifying marks (product label, plant name, etc.). Identifying marks will be removed during check-in and prior to the beginning of judging. Product must arrive at Wisconsin State Fair Park below 40°F.
2. Fill out the shipping tags (page 8) completely. Place the first tag on the inside of the package and adhere the second tag to the outside of the package.
3. **SHIP PRODUCT prepaid Or DELIVER PRODUCT to arrive on June 5th – 7th**

between 8 am and 4:30 pm to: Wisconsin State Fair Park

TGT Youth Center, Attn: State Fair Meat Product Contest

(mention to the receptionist if delivering in person)

640 South 84th Street

West Allis, WI 53214

Contact Wisconsin State Fair Entry Office with any additional questions at EntryOffice@wistatefair.com or 414.266.7052.

PLEASE NOTE:

The top three award winners in each class **will be required** to provide additional product.

- Prior to the Fair: send or deliver product for display in the Wisconsin Products Pavilion during the Fair.
 - Wisconsin State Fair will notify each winning processor of the amount of product requested for display at the Fair and provide shipping instructions. The displayed product may be donated to a local food bank upon completion of the fair.
- Post-Fair: send or deliver new product to the buyer(s) of the award-winning entry/entries from the WI 4-H Foundation Governor’s Blue Ribbon Meat Products Auction on Tuesday, August 8th.
 - The Wisconsin 4-H Foundation will notify each winning processor of the name and shipping address of the buyer of their product.

RULES AND REGULATIONS

Entries: Entries must be submitted and paid online no later than 5 pm Central Time on June 2, 2023. Exhibitors are limited to one entry per product class. Entries should be vacuum packaged and arrive below 40°F to maintain quality.

Eligibility: The Wisconsin State Fair meat products competition is open to all Wisconsin licensed (e.g. State or Federal inspected) meat processing facilities. Facilities without a Wisconsin or Federal meat license are not allowed to enter.

General Requirements: All products entered must be made from inspected (state or federal) meat. The ingredients and manufacturing procedures must comply with state or federal meat inspection regulations. All appropriate products must be processed according to USDA, FSIS Appendix A and/or Appendix B of the Compliance Guidelines for Meeting Lethality Performance Standard, and Time and Temperature Tables for Cooking Ready-To-Eat Poultry Products. These guidelines can be found at www.fsis.usda.gov.

Trichina Control: All pork products entered in the contest will be subjected to one of the methods of eliminating trichina specified in Section 318.10 of the Federal Meat Inspection Regulations.

Judging: Product entries will be judged on the following criteria: external appearance, internal appearance and flavor/taste. Judging emphasis will be on internal appearance and flavor/tastes. Minimal emphasis (as determined appropriate) will be placed on external characteristics. Judges will not down-score entries due to confirmation changes because of the packaging process. Exhibitors will receive copies of their score sheets after the contest.

Awards:

Wisconsin State Fair will present awards to the four highest scoring entries in each class. All winners will receive their awards and rosettes by mail. All processors are invited to purchase tickets for the Auction. The 1st and 2nd place winning processors will be provided two complementary tickets.

A special “Best of Show” award, courtesy of the **Wisconsin Association of Meat Processors**, will be presented to the highest-ranking entry of the entire competition. This award will be selected from the 1st place entry in each class and will be presented to the winning processor at the Governor’s Blue Ribbon Meat Products Auction on Tuesday, August 9th at 6 pm in the Wisconsin Exposition Center at Wisconsin State Fair.

1 st	2 nd	3 rd	4 th
Plaque and Rosette	Plaque and Rosette	Plaque and Rosette	Plaque and Rosette

Product Classes

Class 1: Bacon

Entry Amount: 4-inch-long section must be submitted whole and should not be sliced Bacon may be cured by any accepted method (injected, tumbled or dry cured). Product must contain traditional flavoring and/or ingredients as stated in the product name on label (i.e. Bacon). No non-traditional or exotic ingredients or flavors are allowed.

Product Evaluation: *A slice of 1.5 mm to 3 mm thickness is removed with a slicer and cooked in a microwave for tasting. Aroma is judged from the heated slice.*

EXTERNAL APPEARANCE: (50 Points)

- Considerations (50 Points) – Amount of trimming, workmanship, eye appeal, conformation, and outside color.

APPEARANCE OF SLICE: (300 Points)

- Color (100 Points) – Lean should be light red, fat should be white, color should be uniform; bruises will be downgraded.
- Fat-to-lean ratio (150 Points) – Lean bacon is very desirable unless it is so lean it would indicate a poor-quality hog.
- Texture (50 points) – Pumped bacon which appears to have excessive moisture will be downgraded.

AROMA AND FLAVOR (650 Points)

- Aroma (150 Points) – A pleasant smooth aroma is desired. Off or sour odors will be downgraded.
- Flavor (500 Points) – A pleasing rich flavor which is neither too salty nor too bland is desired. Rancidity or bacterial spoilage, etc. will be severely downgraded.

Class 2: Bone-In Ham

Entry Amount: 2 inch center cut ham section at least 2” thick or no more than 4 slices at least ½” thick removed from a bone-in or a semi-boneless ham containing three muscles and bone

Product Evaluation: *A slice from the inside muscle is gently heated in a microwave for taste testing. Aroma is judged on the unheated cut surface.*

EXTERNAL APPEARANCE: (100 Points)

- General appearance of intact product (100 Points) – Ham section/slices will be graded on eye appeal, conformation, trim and cutability/yield.

INTERNAL APPEARANCE AND TEXTURE: (300 Points) Bone-in ham section or slices must be from the center section of the ham.

- Cutability (50 Points) – Section/slices will be evaluated for cutability/yield.
- Color and color uniformity (150 Points) – Color (not too light or dark) should be uniform and appealing. Bruises or blood spots will be heavily downgraded.
- Texture of cut surface (100 Points) – Excessive moisture or coarse-grained ham will be downgraded.

AROMA AND FLAVOR: (600 Points) A complete half-slice from the cushion side of the ham will be cooked and two taste samples will be taken, one from each muscle (lower and top).

- Aroma (50 Points) – A pleasant mellow aroma is desired. Off, foreign or sharp odors will be downgraded.
- Flavor (450 Points) – A mellow flavor, neither too salty nor too bland, is desired. Rancidity or other off flavors and bacterial spoilage, etc. will be severely downgraded.
- Texture/Mouth Feel (100 Points)

Class 3: Summer Sausage

Entry Amount: At least a 4 inch long section with a casing diameter of 2” to 4” must be submitted whole and should not be sliced Summer sausage must be a coarse ground (1/8” minimum) sausage consisting of beef, pork, lamb and/or poultry. A fermented or tangy flavor is desired. Product must be heated to 144°F or higher and meet lethality standards of USDA Appendix A. The product must be manufactured with traditional seasonings. Non-traditional, exotic seasoning or flavoring ingredients (i.e. cheese, jalapeno, vegetables, etc.) are prohibited.

Product Evaluation: Internal texture and appearance is evaluated by slicing the sausage lengthwise to expose a greater surface area. Slices 3/16” in thickness are used for edibility evaluations.

EXTERNAL APPEARANCE: (100 Points)

- Color and color uniformity (50 Points)
- Lack of defects (50 Points) – i.e. air pockets, wrinkles, fat caps, etc.

INTERNAL APPEARANCE: (250 Points)

- Color and color uniformity (50 Points)
- Uniformity of texture (50 Points)
- Fat to lean ratio (50 Points)
- Lack of defects (100 Points)

EDIBILITY: (650 Points)

- Aroma (100 Points) – A cured aroma is desired. Off, foreign or sharp odors will be downgraded.
- Flavor/Taste (500 Points) – A full-bodied flavor is desired. Aroma, flavor and aftertaste which stimulates continued or further consumption will upgrade the score. Rancidity or bacterial spoilage, etc. will be severely downgraded.
- Texture/Mouth feel (50 Points)

Class 4: Dried or Smoked Beef

Entry Amount: A 2 inch long section from one intact muscle (not sectioned and formed) whole and not sliced Includes true dried beef as well as higher-moisture, cured and smoked beef products. Beef must be from round or clod, cured and heat processed, with or without smoke.

Product Evaluation: Several thin slices are removed with a slicer for tasting and to determine how well slices hold together.

EXTERNAL APPEARANCE: (100 Points)

- General appearance of intact product (100 Points) – Surface should be a bright mahogany red, free from hardening with proper workmanship.

INTERNAL APPEARANCE AND TEXTURE: (300 Points)

- Fat-to-lean (50 Points) – Fat should be white.
- Color and color uniformity (150 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.
- Texture of cut surface (100 Points) – Product should be fine in texture and hold together well for thin slicing.

AROMA AND FLAVOR: (600 Points) Sampled without further cooking as thin sliced. Cut via slicer.

- Aroma (100 Points) – Cured aroma desired. If smoked, smoke should not be overpowering. Off odors will be highly downgraded.
- Flavor (500 Points) – Cured flavor desired. Flavor should be mildly salty. Fat, if present, should be free from rancidity. Rancidity or bacterial spoilage, etc. will be severely downgraded.

Class 5: Flavored Snack Sausage

Entry Amount: 8 ounces Traditional snack sausages (i.e. snack sticks, landjagers, etc.) must be made from portions of beef, pork, buffalo, lamb, veal, poultry or any combination of these. Product must be manufactured in a clear or colored casing. The product must be manufactured with non-traditional seasonings or exotic seasonings and contain non-typical or exotic flavoring ingredients (i.e. cheese, jalapeno, hot, Cajun, etc.).

Product Evaluation: *External appearance should be a golden mahogany color. One snack sausage is sliced lengthwise to judge internal attributes.*

EXTERNAL APPEARANCE: (100 Points)

- Color and color uniformity (50 Points)
- Uniformity of shape (50 Points)

INTERNAL APPEARANCE: (100 Points)

- Internal characteristics (100 Points) – Internal appearance will be judged with an emphasis on particle uniformity. Excessive fat will be downgraded.

AROMA, FLAVOR AND TASTE: (600 Points)

- Aroma (50 Points) – Cured aroma is desired. Off, foreign or sharp odors will be downgraded.
- Flavor/Taste (450 Points) – A full-bodied flavor is desired. Flavor is discretionary.
- Aftertaste (100 Points) – Aroma, flavor and aftertaste which stimulates continued or further consumption is desired.

TEXTURE AND MOUTH FEEL: (200 Points)

- Edibility (200 Points) – Mouth feel and appropriate moisture content is extremely important.

Class 6: Cooked Bratwurst (Smoked & Cured)

Entry Amount: 1 pound Smoked specialty cooked and cured bratwurst must be manufactured according to cooked sausage standards with respect to moisture (10% maximum), extenders (3.5% maximum), and fat (30% maximum) in the finished product. The product may be stuffed in collagen or natural casings which have a minimum diameter of 30 mm. The product must be seasoned with traditional bratwurst spices and **must not** contain non-traditional or exotic ingredients (i.e. cheese, wild rice, etc.) The product must be cured and must undergo a smoking treatment.

Product Evaluation: *One link is sliced lengthwise to judge internal texture. One third of a link is heated in a microwave for tasting.*

EXTERNAL APPEARANCE: (150 Points)

- Color and color uniformity (50 Points)
- Uniformity of shape (50 Points)
- Lack of defects (50 Points) – i.e. air pockets, wrinkles, etc.

INTERNAL APPEARANCE: (250 Points)

- Color and color uniformity (50 Points)
- Uniformity of texture (100 Points)
- Lack of defects (100 Points) – i.e. air pockets, connective tissue, etc.

AROMA AND FLAVOR: (600 Points)

- Cooked aroma (50 Points)
- Flavor/Taste (450 Points) – Rancidity or bacterial spoilage, etc. will be severely downgraded.
- Texture/Mouth feel (100 Points)

Class 7: Whole Muscle Jerky

Entry Amount: 8 ounces Made from one whole piece of beef, pork, lamb or poultry. Product may be seasoned to the discretion of the entrant. Jerky must be ready to eat and adequately dried, so it does not require refrigeration.

Product Evaluation: *Since the jerky may be seasoned according to the discretion of the entrant, be sure to read any information written on the scorecard that may identify the type of jerky (e.g., pepper, teriyaki, barbeque, etc.).*

EXTERNAL APPEARANCE: (150 Points)

- Color and color uniformity (50 Points) – Color will be judged on the variation of external and internal color.
- Appearance/Shape/Eye appeal (50 Points)
- Uniformity of shape (50 Points)

AROMA, FLAVOR AND TASTE: (600 Points)

- Aroma (100 Points) – Cured aroma is desired. Off, foreign or sharp odors will be downgraded.
- Flavor/Taste (400 Points) – A full-bodied flavor is desired. Flavor is discretionary.
- Aftertaste (100 Points) – Aroma, flavor and aftertaste which stimulates continued or further consumption is desired.

TEXTURE AND MOUTH FEEL: (250 Points)

- Edibility (250 Points) – Mouth feel and appropriate moisture content is extremely important. Chewability and lack of residue is desired. Excessive moisture will be severely downgraded.

Class 8: Specialty Cured Meat Product

Entry Amount: 2 pounds or whole piece (depending on the product and exhibitor's discretion).

This class is intended for products which are unique in nature. Uniqueness and creativity of product is heavily desired. Common products such as frankfurters or boneless hams will be heavily downgraded. Product may include cured cuts which are intact muscle, sectioned and formed and/or ground. Examples: Westphalian Ham, Black Forest Ham, Prosciutto Ham, Corned Beef, Beef Bacon, BBQ Brisket, Cottage Bacon, Canadian Bacon, etc. Traditional dry and semi-dry sausages are not eligible for this class. Product must be cured and fully cooked.

Product Evaluation: *Each Product should be scored on its own individual merits. Products should be cut for internal evaluation in a manner typical for that specific type of product. Products should be heated before tasting only if it would typically be done by a consumer.*

UNIQUENESS & CREATIVITY OF PRODUCT: (125) EXTERNAL APPEARANCE: (75 Points)

- Color and color uniformity (50 Points)
- Uniformity of shape (50 Points)
- Lack of defects (50 Points) – i.e. air pockets, wrinkles, fat caps, etc.

INTERNAL APPEARANCE: (150 Points)

- Color and color uniformity (50 Points)
- Uniformity of texture (50 Points)
- Lack of defects (100)

AROMA, FLAVOR AND TEXTURE: (650 Points)

- Cooked aroma (50 Points)
- Flavor/Taste (500 Points)
- Texture/Mouth feel (100 Points) – Strong aftertastes will be downgraded. Rancidity or bacterial spoilage, etc. will be severely downgraded.

Class 9: Ring Bologna

Entry Amount: 1 entire ring Ring bologna may be coarse, finely ground, or emulsified. This sausage product must be stuffed in one complete ring (not cut or sliced) with a uniform diameter casing (clear or colored).

Product Evaluation: *Internal texture is evaluated by cutting the sausage about 3-4 inches from one end and then slicing this short section lengthwise to expose greater surface area. A ¼ inch slice will be gently warmed by microwaving for tasting.*

EXTERNAL APPEARANCE: (150 Points)

- Color and color uniformity (50 Points)
- Uniformity of shape (50 Points)
- Lack of defects (50 Points) – i.e. air pockets, wrinkles, fat caps, etc.

INTERNAL APPEARANCE: (200 Points)

- Color and color uniformity (50 Points)
- Uniformity of texture (50 Points)
- Lack of defects (100 Points)

EDIBILITY: (650 Points)

- Cooked Aroma (50)
- Flavor/Taste (500 Points)
- Texture/ Mouth feel (100 Points) – The presence of strong aftertastes will downgrade the product. Flavors such as rancidity, bacterial spoilage, etc. will severely downgrade the product.

Shipping Tags

- 1. Complete an inside and outside shipping tag for each entry. Place the first tag inside the shipping package and adhere the outside tag to the outside of the package. Photocopy tags for additional entries.
- 2. Entries must arrive between 8 am and 4:30 pm on June 5th – 7th only.

Place this shipping tag inside the shipping package:

Class Number (please circle):

- | | |
|---------------------------|--------------------------------------|
| 1. Bacon | 2. Bone-In-Ham |
| 3. Summer Sausage | 4. Dried or Smoked Beef |
| 5. Flavored Snack Sausage | 6. Cooked Bratwurst (Smoked & Cured) |
| 7. Whole Muscle Jerky | 8. Specialty Cured Meat Product |
| 9. Ring Bologna | |

Description of Entry (if applicable):

Entrant's Name:

Company Name:

Street Address:

City:

State:

Zip:

Phone:

Fax:

.....
Adhere this shipping tag to the outside of shipping package:

PERISHABLE-REFRIGERATE

**TO: WISCONSIN STATE FAIR PARK
TGT YOUTH CENTER, ATTN: FRONT DESK
640 S 84th ST
WEST ALLIS WI 53214**

Class Number (please circle):

- | | |
|---------------------------|--|
| 1. Bacon | 2. Bone-In-Ham |
| 3. Summer Sausage | 4. Dried or Smoked Beef |
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