

WISCONSIN STATE FAIR

Presented By  uscellular

2024 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 FEES Online before 5 pm Central Time April 5th \$10 per entry
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 April 5th is considered late; late fees apply

LATE ENTRY FEES after 5 pm Central Time April 5th \$20 per entry
Online or in person at the WAMP Convention

SHOW SCHEDULE

Product Delivery April 8th – 11th between 8 am and 4:30 pm at Wisconsin State Fair Park, ***or***
April 12th between 12:15 and 1:30 pm at the Wisconsin Association of Meat Processors Convention at the Marriott Madison West (Middleton)

Judging April 12th from 2:00 to 5:30 pm at the Wisconsin Association of Meat Processors Convention

Awards August 6th at 6 pm - WI 4-H Foundation Governor's Blue Ribbon Meat Products Auction – Wisconsin State Fair Park

To Enter Product

Online Entry – at entry.wistatefair.com with Visa, MasterCard, Discover or American Express
\$10 per entry completed and paid by 5 pm Central Time on April 5th, 2024
\$20 per entry completed after 5 pm Central Time on April 5th, 2024

On-site at the WAMP Convention – \$20 per entry completed and paid by 1:30 pm on April 12th, 2024
Visa, MasterCard, Discover or American Express are accepted.

To Submit Product

1. Securely 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 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 or deliver product to either:
 - ***SHIP PRODUCT prepaid or DELIVER PRODUCT***
to arrive April 8th – 11th between 8 am and 4:30 pm at:
Wisconsin State Fair Park, TGT Youth Center, Attention: WSF Meat Product Contest,
640 S 84th St, West Allis, WI 53214
 - **Deliver Entries in person to the WAMP Convention** site April 12th from 12:15 to 2 pm:
Mariott West Hotel, 1313 John Q Hammons Dr, Middleton, WI 53562

Questions? Contact the Wisconsin State Fair Entry Office at entryoffice@wistatefair.com or call 414.266.7052.

RULES AND REGULATIONS

Eligibility: The Wisconsin State Fair Meat Products competition is open to all Wisconsin licensed (e.g. State or Federally inspected) meat processing facilities. Facilities without a Wisconsin or Federal meat license are not eligible 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 Standards, 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.

Entries: Exhibitors are limited to one entry per product class. Entries should be vacuum packaged and arrive below 40°F to maintain food safety.

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/taste. 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 Product Auction on Tuesday, August 6th at 6 pm in the Wisconsin Exposition Center at Wisconsin State Fair.

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

PLEASE NOTE:

The top four 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.

Product Classes

Class 1: Flavored Bacon

Entry Amount: Bacon must be entered whole and shall not be cut or sliced and must weight a minimum of 7.5 pounds.

Entry Requirements: Bacon may be cured by any accepted method (injected, tumbled or dry cured). Product must be externally and/or internally flavored and must contain non-traditional flavoring and/or ingredients as would be stated in the product name on label (i.e. Pepper Bacon, Maple Flavored Bacon, etc.).

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: 200 points

- Considerations (200 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: 500 points

- Aroma (100 points) – A pleasant smooth aroma is desired. Off or sour odors will be downgraded.
- Flavor (400 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: A whole bone-in ham. (No weight limits)

Entry Requirements: Bone-in hams must contain the following bones: aitch bone (ischium), leg bone (femur), and a portion of the shank bones (tibia and fibula). The product must be entered whole and shall not be cut or sliced. Product must be entered with netting removed.

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: 150 points

- General appearance of intact product (150 points) – Ham section/slices will be graded on eye appeal, conformation, trim and cutability/yield.

INTERNAL APPEARANCE AND TEXTURE: 350 points – Bone-in ham section or slices must be from the center section of the ham.

- Cutability (100 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 blook spots will be heavily downgraded.
- Texture of cut surface (100 points) – Excessive moisture or coarse-grained ham will be downgraded.

AROMA AND FLAVOR: 500 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 (400 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 (50 points)

Class 3: Flavored Summer Sausage

Entry Amount: Minimum stick weight is two pounds.

Entry Requirements: 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 non-traditional or exotic spicing and contain non-typical exotic flavoring ingredients (i.e. cheese, jalapeno, vegetables, etc.) as would be stated in the product name on the label (i.e. Jalapeno & Cheese Summer Sausage, Garlic Summer Sausage, etc.). Sausage must be whole and shall not be cut or sliced, **with a casing diameter of 2" to 4"**. The casing must be left on the sausage.

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: 250 points

- Color and color uniformity (100 points)
- Uniformity of shape (100 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: 500 points

- Aroma (50 points) – A cured aroma is desired. Off, foreign or sharp odors will be downgraded.
- Flavor/Taste (400 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: Snack Sausage

Entry Amount: a minimum of 8 ounces

Entry Requirements: 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 traditional seasonings (no non-traditional or exotic allowed) and may not contain any 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: 200 points

- Color and color uniformity (100 points)
- Uniformity of shape (50 points)
- Lack of defects (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: 500 points

- Aroma (50 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 (50 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 5: Specialty Cooked Bratwurst (Smoked & Cured)

Entry Amount: 1 pound minimum

Entry Requirements: 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 must be manufactured with non-traditional or exotic spicing and contain non-traditional or exotic ingredients (i.e. cheese, jalapeno, vegetables, etc.) as would be stated in the product name on the label (e.g. Jalapeno & Cheese Bratwurst, Mushroom & Swiss Bratwurst, etc.). The product may be stuffed in collagen or natural casings which have a minimum diameter of 30mm. 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: 300 points

- Color and color uniformity (150 points)
- Uniformity of shape (50 points)
- Lack of defects (100 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) – i.e. air pockets, connective tissue, etc.

AROMA AND FLAVOR: 500 points

- Cooked aroma (50 points)
- Flavor/Taste (400 points) – Rancidity or bacterial spoilage, etc. will be severely downgraded.
- Texture/Mouth feel (50 points)

Class 6: Specialty Cured Meat Product

Entry Amount: 2 pound minimum

Entry Requirements: 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 must be entered whole and not be sliced. If casings are used, no colored casings are allowed. If entered in a casing, the product diameter must be between 2 and 4 inches.

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: 200 points

- Color and color uniformity (50 points)
- Uniformity of shape (50 points)
- Lack of defects (100 points) – i.e. air pockets, wrinkles, fat caps, etc.

INTERNAL APPEARANCE: 300 points

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

AROMA, FLAVOR AND TEXTURE: 500 points

- Cooked aroma (50 points)
- Flavor/Taste (400 points)
- Texture/Mouth feel (50 points) – Strong aftertastes will be downgraded. Rancidity or bacterial spoilage, etc. will be severely downgraded.

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 at Wisconsin State Fair Park between 8 am and 4:30 pm on April 8th – 11th only, or be delivered in person between 12:15 and 2 pm on April 12th at the WAMP Convention.

Place this shipping tag inside the shipping package:

Class Number (please circle):

- | | | |
|-------------------|------------------------------|--|
| 1. Flavored Bacon | 3. Flavored Summer Sausage | 5. Specialty Cooked Bratwurst (Smoked & Cured) |
| 2. Bone-In-Ham | 4. Traditional Snack Sausage | 6. Specialty Cured Meat Product |

Description of Entry (if applicable):

Entrant's Name:

Company Name:

Street Address:

City:

State:

Zip:

Phone:

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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. Flavored Bacon | 3. Flavored Summer Sausage | 5. Specialty Cooked Bratwurst (Smoked & Cured) |
| 2. Bone-In-Ham | 4. Traditional Snack Sausage | 6. Specialty Cured Meat Product |

Description of Entry (if applicable):

Entrant's Name:

Company Name:

Street Address:

City:

State:

Zip:
