

ENTRY FORM

PROCESSED MEAT PRODUCT SHOW (JUNE 29, 2024)

TEXAS ASSOCIATION OF MEAT PROCESSORS

Plant Name: _____
 Contact Name: _____
 Address: _____
 City: _____ State: _____ Zip: _____

Place a check mark by the class name to enter a product in the appropriate class. Only one entry per plant may be made in any class – including Innovative Products.

- Class 1 Boneless Hams _____
- Class 2 Commercial Bacon (whole slab – 7 lb. minimum) _____
- Class 3 Poultry Sausage (100% poultry, cured, fully cooked) _____
- Class 4 Summer Sausage _____
- Class 5 Specialty Summer Sausage (cheese, jalapeno, etc.) _____
- Class 6 Frankfurters (small diameter, natural casing or skinless) _____
- Class 7 Smoked Sausage (Barbeque or dinner style) _____
- Class 8 Specialty Smoked Sausage (ring or link – cheese, jalapeno, etc.) _____
- Class 9 Snack Sticks (10 stick minimum) _____
- Class 10 Specialty Snack Sticks (10 stick minimum) _____
- Class 11 Fresh Pork Sausage (patty, link or chub) (Limit 1 entry per plant) _____
- Class 12 Chorizo _____
- Class 13 Beef Jerky (½ lb. minimum) _____
- Class 14 Rotating Class _____
- (2024 = Brisket Flat – Whole Not Sliced)** _____
- Class 15 Innovative Products **(Boudain in Casing)** _____

Entry Fee Is \$15 per entry.

TOTAL ENTRIES No. _____ @ \$15 each _____

Payment for Product Show Entries is included in the 2024 Convention Registration Form on the TAMP website: <https://tamp.wufoo.com/forms/2024-tamp-convention-registration-plants/>.

Late entries will be accepted at the convention; however, you may experience longer check-in times.



NOTICE – Every Product Entered in the Processed Meats Product Show Must Be Accompanied by A Product Description/Cooking Declaration (See Next Page). Please Make Copies and Fill These Out Before You Arrive at The Show.

DECLARATION

ENTRY REQUIREMENT FOR THE TAMP PROCESSED MEATS PRODUCT SHOW

Please fill out a copy of this form for EACH PRODUCT ENTERED

Each entry must be accompanied by the following (provided by AAMP):

- 1) The actual product label (or copy) used for the sale of this product, with product name, and ingredients statement and mark of inspection, if you are under Federal or State Inspection.
- 2) If you are a Custom or Retail Exempt establishment and do not utilize Federal or State inspection, you must provide one label, with mark of inspection (i.e. from the box) of raw materials used **for each protein**, in addition to the above product label (or copy) used for the sale of this product, with product name and ingredients statement.

The product label does not need to be an approved label (you may be entering a product you do not normally make) but should still include product name and ingredients statement. Establishments under State or Federal inspection will still need to have the mark of inspection and will probably have to say, "Samples Not for Sale."

NAME OF COMPANY REPRESENTATIVE: _____

NAME OF COMPANY: _____

NAME OF THE PRODUCT - COMMON NAME AND SPECIFIC NAME (IF APPLICABLE):

This product was prepared and met FSIS Compliance Guidelines Appendix A & B.

LABEL OR INGREDIENTS LIST:

Adhere Label Below or List the Ingredients (As Shown on Label):

2024 Processed Meat Product Show Rules
Texas Association of Meat Processors

Eligibility: Competition in the Processed Meat Product Show is open to any processing plant member of TAMP. Plant members must be registered and pay convention registration fees to enter products in the show. Products must be manufactured and processed in the entering plant.

NOTE: PRODUCTS STUFFED IN COLORED CASINGS (EXCEPT FRESH PORK SAUSAGE AND SNACK STICKS), AND/OR WITH THE PLANT LOGO ON THE CASING WILL BE DISQUALIFIED.

Classes: Each plant is limited to one (1) entry in each class. The following classes will be evaluated during the 2024 Processed Meat product Show:

- Class 1 Boneless Hams
- Class 2 Commercial Bacon (whole slab – 7 lb. minimum)
- Class 3 Poultry Sausage (100% poultry, cured, fully cooked)
- Class 4 Summer Sausage
- Class 5 Specialty Summer Sausage (cheese, jalapeno, etc.)
- Class 6 Frankfurters (small diameter, natural casing or skinless)
- Class 7 Smoked Sausage (barbeque or dinner style)
- Class 8 Specialty Smoked Sausage (ring or link – cheese, jalapeno, etc.)
- Class 9 Snack Sticks (10 stick minimum)
- Class 10 Specialty Snack Sticks (10 stick minimum)
- Class 11 Fresh Pork Sausage (patty, link or chub) (Limit 1 entry per plant)
- Class 12 Chorizo
- Class 13 Beef jerky (½ lb. minimum)
- Class 14 Rotating Class
(2024 = Brisket Flat – Whole Not Sliced)
- Class 15 Innovative Products **(Boudain in Casing)**

- ◆ If there are less than 5 entries in a class, those products may be combined with the most similar class for competition.

Entry Fee: The entry fee for the 2024 Processed Meat Product Show will be \$15 per entry.

All products containing pork shall have been subjected to one of the following methods of eliminating Trichina specified in 318.10 of the FSIS regulations. (Use of certified pork or having attained an internal temperature of 138°F).

Removal of Identifying Marks: Exhibitors are required to remove all identifying marks, brands or stamps from the products entered. **All products in casing (other than snack sticks) are required to be in clear casings (not pre-smoked/colored).**

Product Show Entry Arrival: Products will be accepted between **7:30AM - 8:45AM on Saturday, June 29th**, at the Rosenthal Meat Center, Texas A&M University. *No late products will be accepted after judges have begun evaluating a particular class.*

Judging Criterion: Judges will use a scorecard in each class. Items evaluated in each class will include sensory traits such as aroma, texture, and taste appeal. They will also evaluate visual characteristics such as overall appearance, color (internal and external) and lean to fat ratio. Cooking characteristics such as cook yield will also be considered for fresh pork sausage and commercial bacon. Judges will be encouraged to make comments on the scorecard to assist the exhibitor in learning more about the reasons for the product receiving the scores.

During Judging: Only the official judges and the product show committee will be allowed in the room. All others must wait to view the product show entries during the scheduled product show awards and judges' comments.

Awards:

The Following Plaques Will be Awarded for Each Class in the Plant Division:

- **Grand Champion**
- **Reserve Champion**
- **Champion**

A Sweepstakes Winner and Runner-Up Will be Awarded Based on the Following Criterion:

1. Plant must have a minimum of 4 total entries in Classes 1-15 to be eligible.
2. Points for 1st – 10th Place will be awarded in Classes 1-15.
 - a. 1st Place = 10 Points, 10th Place = 1 Point
3. The plant that receives the most points will be awarded the Sweepstakes Winner.
 - a. In case of a tie, the first tiebreaker will be the number of first place awards.
 - b. If there is still a tie, the number of second place awards, etc., until a difference is found.

**CLASS AWARDS WILL BE PRESENTED PRIOR TO DINNER SATURDAY NIGHT.
SWEEPSTAKES AWARDS WILL BE PRESENTED DURING THE DINNER & AUCTION
SATURDAY NIGHT.**

Disposal of Entries: Following the display and an announcement of awards, exhibitors may pick up their entries and take them home. An effort will be made by the show officials to have any products left offered to a local shelter or charity for distribution.

Please **EMAIL** an electronic copy of your **COMPLETED** entry form(s) to dgriff.tamp@gmail.com by **MONDAY, JUNE 24, 2024**. Getting these forms in advance will help us with preparations for the contest and will make check-in much quicker the morning of the show.