

2025 OTMPA & TAMP

Processed Meat Product Show Information

Eligibility: Competition in the Processed Meat Product Show is open to any processing plant member of OTMPA or TAMP. Plant members must attend and pay all 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 HOT LINKS, SUMMER 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 2025 Processed Meat product Show:

- CLASS 1 – SMOKED SAUSAGE LINKS AND RINGS**
- CLASS 2 – SPECIALTY SMOKED SAUSAGE LINKS AND RINGS**
- CLASS 3 – SMOKED HOT LINKS**
- CLASS 4 – FRANKFURTERS**
- CLASS 5 – SUMMER SAUSAGE**
- CLASS 6 – SPECIALTY SUMMER SAUSAGE**
- CLASS 7 – MEAT SNACK STICKS**
- CLASS 8 – SPECIALTY MEAT SNACK STICKS**
- CLASS 9 – FRESH PORK BREAKFAST SAUSAGE (Caseless)**
- CLASS 10 – FRESH SAUSAGE (Other Than Pork Breakfast Sausage - Cased)**
- CLASS 11 – BEEF JERKY - WHOLE MUSCLE**
- CLASS 12 – BEEF JERKY - RESTRUCTURED**
- CLASS 13 – BONELESS HAMS**
- CLASS 14 – BONE-IN HAMS**
- CLASS 15 – SLAB BACON**
- CLASS 16 – FLAVORED BACON**
- CLASS 17 – SMOKED TURKEY**
- CLASS 18 – INNOVATIVE PRODUCT (Fully Cooked Meat Products Only)**

CLASS 1 – SMOKED SAUSAGE LINKS AND RINGS

To be eligible, sausages shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality & Stabilization Performance and be subjected to one of the methods of eliminating trichinae specified in section 318.10 of the Federal Meat Inspection Regulations. To be eligible for this class, smoked and cooked sausage must be coarse ground (1/8" minimum) and consist of beef and/or pork. Each entrant may enter one link entry OR one ring entry.

Judging Criteria

External Appearance:

Uniformity of color	75 points
Uniformity of shape	75 points
Lack of defects	100 points

Internal Appearance:

Uniformity of texture	50 points
Uniformity of color	75 points
Fat to lean ratio.....	50 points
Lack of defects	100 points

Edibility:

Aroma	75 points
Texture/mouthfeel	100 points
Flavor	300 points
Total	1000 points

CLASS 2 – SPECIALTY SMOKED SAUSAGE LINKS AND RINGS

To be eligible, sausages shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality & Stabilization Performance and be subjected to one of the methods of eliminating trichinae specified in section 318.10 of the Federal Meat Inspection Regulations. To be eligible for this class, smoked and cooked sausage must be coarse ground (1/8" minimum) and consist of beef and/or pork. Additional ingredients such as cheese, jalapenos, fruit, etc. must be added to be eligible for this class. Each entrant may enter one link entry OR one ring entry.

Judging Criteria

External Appearance:

Uniformity of color	75 points
Uniformity of shape	75 points
Lack of defects	100 points

Internal Appearance:

Uniformity of texture	50 points
Uniformity of color	75 points
Fat to lean ratio.....	50 points
Lack of defects	100 points

Edibility:

Aroma	75 points
Texture/mouthfeel	100 points
Flavor	300 points
Total	1000 points

CLASS 3 – SMOKED HOT LINKS

The product must have a distinctive red external color expected for a product in this product category. To be eligible for this class, the Hot Link cooked sausage must be coarse ground (1/8" minimum) and consist of beef and/or pork. Hot Links are a traditional Southern U.S. cooked sausage that have a distinctive spicy, hot flavor. Hot Links are sometimes referred to as "Red Hots". Sausages shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality & Stabilization Performance and be subjected to one of the methods of eliminating trichinae specified in section 318.10 of the Federal Meat Inspection Regulations. Product may be entered in clear or colored casings.

Judging Criteria

External Appearance:

Uniformity of color	75 points
Uniformity of shape	75 points
Lack of defects	100 points

Internal Appearance:

Uniformity of texture	50 points
Uniformity of color	75 points
Fat to lean ratio.....	50 points
Lack of defects	100 points

Edibility:

Aroma	75 points
Texture/mouthfeel	100 points
Flavor	300 points
Total	1000 points

CLASS 4 – FRANKFURTERS

Frankfurters can be either coarse ground or emulsified and seasoned with typical frankfurter seasonings. This product should not contain specialty non-meat ingredients such as cheese or jalapeños. This product must contain the correct amount of restricted ingredients according to the FSIS Directive 7620.3. The product should be stuffed in a natural casing, edible casing, or cellulose casing (i.e., they may be skinless). No colored casings are allowed.

Judging Criteria

Appearance before cutting	100 points
Appearance of cut surface fat to lean	100 points
Texture of cut surface	100 points
Inside color	150 points
Aroma after cutting	150 points
Flavor	400 points
Total	1000 points

CLASS 5 – SUMMER SAUSAGE

Product may be encased in unlabeled colored casings. Sausage must be whole, not cut or sliced. Product shall have been cooked to a temperature of not less than 135 degrees Fahrenheit and shall have been subjected to one of the methods of eliminating trichina specified in section 318.10 of the Federal Meat Inspection Regulations.

Judging Criteria

External Appearance:

Uniformity of color	75 points
Uniformity of shape	75 points
Lack of defects	100 points

Internal Appearance:

Uniformity of texture	50 points
Uniformity of color	75 points
Fat to lean ratio.....	50 points
Lack of defects	100 points

Edibility:

Aroma	75 points
Texture/mouthfeel	100 points
Flavor	300 points
Total	1000 points

CLASS 6 – SPECIALTY SUMMER SAUSAGE

Product may be encased in unlabeled colored casings. Additional ingredients such as cheese, jalapenos, fruit, etc. must be added to be eligible for this class. Sausage must be whole, not cut or sliced. Product shall have been cooked to a temperature of not less than 135 degrees Fahrenheit and shall have been subjected to one of the methods of eliminating trichina specified in section 318.10 of the Federal Meat Inspection Regulations.

Judging Criteria

External Appearance:

Uniformity of color	75 points
Uniformity of shape	75 points
Lack of defects	100 points

Internal Appearance:

Uniformity of texture	50 points
Uniformity of color	75 points
Fat to lean ratio.....	50 points
Lack of defects	100 points

Edibility:

Aroma	75 points
Texture/mouthfeel	100 points
Flavor	300 points
Total	1000 points

CLASS 7 – MEAT SNACK STICKS

To be eligible for this class, the product must consist of beef, pork, buffalo, or any combination of the three. Product is to be manufactured in a casing (may be colored) and is to be processed so it does not require refrigeration and is ready to eat without further processing. TOTAL ENTERED PRODUCT SHALL NOT BE LESS THAN **10** STICKS.

Judging Criteria

Appearance:

Uniformity	300 points
Color	150 points

Edibility:

Aroma	75 points
Texture/mouthfeel	200 points
Flavor	200 points
Pleasant aftertaste	75 points
Total	1000 points

CLASS 8 – SPECIALTY MEAT SNACK STICKS

To be eligible for this class, the product must consist of beef, pork, buffalo, or any combination of the three. Product is to be manufactured in a casing (may be colored) and is to be processed so it does not require refrigeration and is ready to eat without further processing. Additional ingredients such as cheese, jalapenos, fruit, etc. must be added to be eligible for this class. TOTAL ENTERED PRODUCT SHALL NOT BE LESS THAN **10** STICKS.

Judging Criteria

Appearance:

Uniformity	300 points
Color	150 points

Edibility:

Aroma	75 points
Texture/mouthfeel	200 points
Flavor	200 points
Pleasant aftertaste	75 points
Total	1000 points

CLASS 9 – FRESH PORK BREAKFAST SAUSAGE (Caseless)

Can be submitted in bulk or patties. This product must consist of 100% pork. This product is defined as a traditional breakfast style sausage (pan sausage, etc.). This product may contain special non-meat ingredients such as maple syrup, fruits, etc. but is NOT required.

Judging Criteria

Sausage before cooking:

Texture.....	100 points
Ratio of fat to lean.....	100 points
Color	100 points

Sausage after cooking:

Dimensional changes	75 points
Aroma	75 points
Flavor	350 points
Pleasant aftertaste	200 points
Total	1000 points

CLASS 10 – FRESH SAUSAGE (Other Than Pork Breakfast Sausage - Cased)

This product can be in bulk or stuffed in casings 28mm or larger. To be eligible for this class, fresh sausage must be made from portions of beef, pork, buffalo, lamb, veal, poultry, seafood, or any combination of these. Specialty non-meat ingredients such as cheese, jalapeno, fruits, peppers, etc., are allowed but NOT required.

Judging Criteria

Sausage before cooking:

Texture.....	100 points
Ratio of fat to lean	100 points
Color	100 points

Sausage after cooking:

Dimensional changes	75 points
Aroma	75 points
Flavor	350 points
Pleasant aftertaste	200 points
Total	1000 points

CLASS 11 – BEEF JERKY - WHOLE MUSCLE

Jerky must be formed from whole muscle meat. It may not be ground and formed. TOTAL ENTERED PRODUCT WEIGHT SHALL NOT BE LESS THAN 1/2 POUND. Product may be seasoned according to the discretion of the entrant. Jerky must be processed so that it does not require refrigeration and may be eaten without further processing.

Judging Criteria

Appearance:

Uniformity	300 points
Color	150 points

Edibility:

Aroma	75 points
Texture/mouthfeel	200 points
Flavor	200 points
Pleasant aftertaste	75 points
Total	1000 points

CLASS 12 – BEEF JERKY - RESTRUCTURED

Jerky must be formed from ground and formed from beef. TOTAL ENTERED PRODUCT WEIGHT SHALL NOT BE LESS THAN 1/2 POUND. Product may be seasoned according to the discretion of the entrant. Jerky must be processed so that it does not require refrigeration and may be eaten without further processing.

Judging Criteria

Appearance:

Uniformity	300 points
Color	150 points

Edibility:

Aroma	75 points
Texture/mouthfeel	200 points
Flavor	200 points
Pleasant aftertaste	75 points
Total	1000 points

CLASS 13 – BONELESS HAMS

This class consists of boneless hams made from whole muscle or sectioned and formed hams manufactured from chunked pieces no larger than 2" or ground or emulsified pieces of ham muscle. Hams may be shaped, formed or pressed. Incorporating of curing ingredients must be by either injection or massaging (tumbling). This product must contain the correct amount of restricted ingredients according to 9CFR 424.21 or Directive 7120.1. This product shall be processed according to Appendix A and Appendix B of the Compliance Guidelines for Meeting Lethality & Stabilization Performance. This product must be entered whole and shall not be cut nor sliced. Minimum of 5 lbs.

Judging Criteria

External appearance before cutting	100 points
Internal appearance and texture after cutting	100 points
Texture of cut surface	100 points
Inside color	150 points
Aroma after cutting	150 points
Flavor	400 points
Total	1000 points

CLASS 14 – BONE-IN HAMS

This class consists of bone-in hams pumped and/or massaged with a curing solution and requiring refrigeration.

Judging Criteria

External appearance before cutting	100 points
Internal appearance and texture after cutting	100 points
Texture of cut surface	100 points
Inside color	150 points
Aroma after cutting	150 points
Flavor	400 points
Total	1000 points

CLASS 15 – SLAB BACON

Bacon shall be whole, not cut or sliced. It shall be of standard approved trim with skin on or off and can be cured by any accepted method. TOTAL ENTERED PRODUCT WEIGHT SHALL NOT BE LESS THAN 7 POUNDS.

Judging Criteria

External appearance before cutting	100 points
Appearance of cut surface fat to lean	100 points
Texture of cut surface	100 points
Inside color	150 points
Aroma after cutting	150 points
Flavor	400 points
Total	1000 points

CLASS 16 – FLAVORED BACON

Bacon shall be whole muscle, not cut or sliced. It shall be of standard approved trim with skin off and be cured by any accepted method under regulation. Flavored bacon must be a non-traditional bacon with specialty non-meat ingredients or flavorings, like jalapeños, chipotle, black pepper, raspberry, etc. TOTAL ENTERED PRODUCT WEIGHT SHALL NOT BE LESS THAN 7 POUNDS.

Judging Criteria

External appearance before cutting	100 points
Appearance of cut surface fat to lean	100 points
Texture of cut surface	100 points
Inside color	150 points

Aroma after cutting	150 points
Flavor	400 points
Total	1000 points

CLASS 17 – SMOKED TURKEY

To be eligible for this class, turkey shall be brine cured by any approved method, smoked, and fully cooked to a minimum internal temperature of 165 degrees Fahrenheit and must be whole and may not be boneless.

Judging Criteria

External Appearance:

General overall appearance	200 points
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Internal Color:

White meat	75 points
Dark meat	75 points

Texture/Cut Surface:

White meat	50 points
Dark meat	50 points

Palatability/Flavor:

White meat	200 points
Dark meat	200 points
Aroma	150 points

Total	1000 points
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CLASS 18 – INNOVATIVE PRODUCT (Fully Cooked Meat Products Only)

This class is an open-ended class allowing processors to use their creativity to develop an innovative product that would be sold at retail. To be eligible for this class, the product must be fully cooked. Judges will be instructed to not only evaluate the product in terms of palatability, but also in terms of feasibility as a salable retail item.

Judging Criteria

External Appearance:

Uniformity of color	50 points
Uniformity of shape	50 points
Lack of defects	100 points

Internal Appearance:

Uniformity of texture	50 points
Uniformity of color	50 points
Lack of defects	100 points

Edibility:

Aroma	100 points
Texture/mouthfeel	100 points
Flavor	200 points

Innovation Score	200 points
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Total	1000 points
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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 Hot Links, Summer Sausage, and Snack Sticks) are required to be in clear casings (not pre-smoked/colored).

Product Show Entry Arrival: Products will be accepted from 7:30-8:45 am on Saturday morning. No late products will be accepted after judges have begun evaluating classes.

Judging Criterion: Judges will use a scorecard for each product 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 in each class:

- **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 five (5) total entries in Classes 1-18 to be eligible.
2. Points for 1st through 10th Place will be awarded in Classes 1-18.
3. 1st Place = 10 points, 10th Place = 1 Point.
4. 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.

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 (the following was 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) :

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

LABEL OR INGREDIENTS LIST: Adhere label here or list the ingredients as shown on the label