

Australian Charcuterie Excellence Awards (ACEA) Category Criteria

CATEGORY 1: BACON

Bacon is a type of salt-cured pork made from various cuts, typically from the pork belly or from the less fatty back cuts.

Beef bacon is made by curing, drying, smoking, and then thinly slicing beef belly.

Bacon is not a reference to the meat or species, but a reference to the style of salting, smoking and curing.

Meat from other animals, such as beef, lamb, chicken, goat, or turkey, may also be cut, cured, or otherwise prepared to resemble bacon, and may even be referred to as, for example, "turkey bacon".

1. **BAPUSG001 - BACON Full rasher or short cut; Smoked or unsmoked (Aust Pork)**
2. **BABLUSG001 - BACON Full rasher or short cut; Smoked or unsmoked (Aust Beef/Lamb)**

CAT. No. 1	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
BACON				
Max 6 Entries	<p>Bacon middle product, bone in or boneless, full or partial, rind on or rindless, cured and smoked</p> <p>Any meat species</p>	<p>Un sliced bacon 1kg</p> <p>Bacon can be sliced to a thickness to suit product.</p> <p>Any meat species can be used, to be specified on application for entry.</p> <p>Entries will be cooked according to cooking guidelines for judging.</p>	<p>Un sliced bacon one (1) piece 1kg</p> <p>Sliced bacon, two separate packets (min 200g each packet)</p>	<p>Entries must be vacuum packed</p> <p>Entries must specify product type, characterising flavour, or spice levels on the application form. (e.g., short cut maple bacon)</p> <p>Entries must be Manufactured in Australia with Australian Species meat</p>

CRITERIA:

1. Aroma and flavour (64 Points)

- a) **Aroma** – *Judged during cook and product taste test.*
 - Is the aroma appealing to the senses?
 - Is the aroma true to a specified description?
 - Did the taste linger with you?
- b) **Flavour**
 - Is the flavouring appealing?
 - Is the flavour true to specified description?
 - Did the taste linger with you?
 - Is the texture even throughout the entire product?

2. Workmanship (36 points)

- a) **Texture**
 - Fat pieces too thick, fat not bound, joining too strong
 - Is the meat ingredients, spices, herbs, and liquid combined evenly?
- a) **Colour** - outside discolouration, colour too pale, colour too dark)
 - Does the product have a fresh, external appearance?
 - Does the product have good colour & bloom?
- a) **Visual Appearance – Uncooked** – Entries will be judged in the pack, uncooked.
 - Does the product have a fresh, external appearance?
 - Does the product appeal to you?
 - Does the product have good colour or bloom?
 - Is the pack presentable?
- b) **Visual Appearance – Cooked**
 - Does the product appeal to you?
 - Texture and Aroma?
 - Is the shape distorted?
- b) **Technical Composition**
 - Does the product have any of these visible Bone/cartilage/blood clots?
 - Is the product free from air pockets? Moisture Level
 - Does the product appear too moist or too dry?

Volume Requirements

- Unsliced bacon one (1) piece
- Sliced bacon, two separate packets (min 200g each packet)

Special Instructions

- Entries must be delivered in plain packaging with Best Before Date stated, and not have any commercial labelling/branding displayed.
- Labelling must verify ingredients and country of origin.
- Entries sent in branded packaging may face disqualification.
- Entries must provide cooking Instructions (if required).
- No store identification of any sort should be displayed on the entry.
- NO Smallgoods products will be returned to the entrant due to Food Safety provisions.

- Each entrant is responsible for the costs of smallgoods supplied.
- Judging will be based on the judging criteria.
 - In the event of a tied score the scores allocated to Texture and Flavor will be used to separate the contestants.
 - The judges' decision will be final.
 - Points only will be given on request when you call the office.
 - Judging sheets will be provided on request.
- AMIC and the organising committee accepts no responsibility for any loss or damage to entries or to entrant's chances of winning the competition.
- All entrants must be willing to participate in publicity surrounding the competition.
- Promotions/advertising and any other publicity must clearly identify the winner and the competition year e.g. "2022 Australian Charcuterie Excellence Awards – "Category" Winner.
- All entries must adhere to **Standard 2.2.1 Meat and meat products**
- All entries must adhere to **Standard 4.2.3 Production and Processing standards for meat.**

CATEGORY 2: HAM

Ham is pork from a leg cut that has been preserved by wet or dry curing, with or without smoking. As a processed meat, the term "ham" includes both whole cuts of meat and ones that have been mechanically formed.

1. HBIAUSG001 - HAM Whole piece; Shoulder, Leg, Bone-In; Rind on or Rindless (Aust Pork)
2. HSBAUSG001 - HAM Whole piece; Shoulder, Leg, Semi-boneless; Rind on or Rindless (Aust Pork)
3. HBLAUSG001 - HAM Whole piece; Shoulder, Leg, Boneless; Rind on or Rindless (Aust Pork)

CAT No. 2	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
HAM				
Max 6 Entries	Hams, bone in, semi boneless, and boneless hams	Leg ham derived wholly from hind leg of pork.	Bone in legs require one (1/2) ham, not cut. (Ham shank end – Min 5kg)	Entries must specify product type, dominant flavour or identifying characteristics on application form (e.g., traditional bone in leg ham)
	All hams must be cured, fully cooked and may or may not be smoked	Shoulder ham is derived wholly from front leg of pork.	Semi-boneless hams (easy cut type) require one (1/2) ham, not cut – Min 5kg)	Entries must be Australian Pork
		Bone in, semi boneless and formed.	Boneless hams require one (1/2) ham, not cut or sliced. (Not to be less than 2kg total).	Entries must be manufactured in Australia

CRITERIA:

1. **Aroma and flavour (64 Points)**
 - c) **Aroma** – *Judged during cook and product taste test.*
 - Is the aroma appealing to the senses?
 - Is the aroma true to a specified description?
 - Did the aroma linger with you?
 - d) **Flavour**
 - Is the flavouring appealing?
 - Is the flavour true to specified description?
 - Did the taste linger with you?
 - Is the texture even throughout the entire product?
2. **Workmanship (36 points)**
 - b) **Texture**
 - Is the texture even throughout the entire product?
 - a) **Colour** - outside discolouration, colour too pale, colour too dark)

- Does the product have a fresh, external appearance?
- Does the product have good colour & bloom?
- b) **Visual Appearance** – Entries will be judged in the pack.
 - Does the product have a fresh, external appearance?
 - Does the product appeal to you?
 - Does the product have good colour or bloom?
 - Is the pack presentable?
 - Texture and Aroma?
 - Is the shape distorted?
- c) **Technical Composition**
 - Does the product have any of these visible Bone/cartilage/blood clots?
 - Is the product free from air pockets? Moisture Level
 - Does the product appear too moist or too dry?

VOLUME REQUIREMENTS

- Bone in legs require one (1/2) ham, not cut. (Ham shank end – Min 5kg)
- Semi-boneless hams (easy cut type) require one (1/2) ham, not cut – Min 5kg)
- Boneless hams require one (1/2) ham, not cut or sliced. (Not to be less than 2kg total).

SPECIAL INSTRUCTIONS

- Entries must be delivered in plain packaging with Best Before Date stated, and not have any commercial labelling/branding displayed.
- Labelling must verify ingredients and country of origin.
- Entries sent in branded packaging may face disqualification.
- Entries must provide cooking Instructions (if required).
- No store identification of any sort should be displayed on the entry.
- No Smallgoods products will be returned to the entrant due to Food Safety provisions.
- Each entrant is responsible for the costs of smallgoods supplied.
- Judging will be based on the judging criteria.
 - In the event of a tied score the scores allocated to Texture and flavor will be used to separate the contestants.
 - The judges' decision will be final.
 - Points only will be given on request when you call the office.
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- AMIC and the organising committee accepts no responsibility for any loss or damage to entries or to entrant's chances of winning the competition.
- All entrants must be willing to participate in publicity surrounding the competition.
- Promotions/advertising and any other publicity must clearly identify the winner and the competition year e.g. "2022 Australian Charcuterie Excellence Awards – "Category" Winner.
- All entries must adhere to **Standard 2.2.1 Meat and meat products**
- All entries must adhere to **Standard 4.2.3 Production and Processing standards for meat.**

CATEGORY 3: CATEOGROY: UNCOOKED COMMINUTED FERMENTED MEATS (UCFM) & COOKED COMMINUTED FERMENTED MEATS

Fermented (UCFM) meat is an important preservation process which has evolved for meat but is rarely used alone. A particularly common form of fermented meat product is the sausage, with notable examples including chorizo, salami, sucuk, pepperoni.

- Uncooked comminuted meats are sausages manufactured by a series of processes which can involve fermenting, maturing, smoking, drying or other approved methods of preservation.
- Cooked comminuted fermented meats is similar to that of UCFM (manufacturing process), except that a cooking or heating step is introduced following fermentation or after maturation.

1. **UCFMSG001 - Uncooked Comminuted Fermented Meats (Whole piece; Smoked, Dried or Non-smoked)**
2. **CCFMSG001 - Cooked Comminuted Fermented Meats (Whole piece; Smoked, Dried or Non-smoked)**

CAT No. 3	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
FERMENTED / NON FERMENTED				
Max 6 Entries	<p>Salami Products</p> <p>Fermented UCFM/ Uncooked comminuted meats type products</p> <p>Fermented UCFM/Uncooked comminuted meats are sausages manufactured by a series of processes which can involve fermenting, maturing, smoking, drying or other approved methods of preservation</p> <p>(e.g., Danish, Hungarian sopressa, etc.)</p> <p>Cooked comminuted fermented meats</p> <p>Comminuted meat products include a wide range of consumable sausages: frankfurters, bologna, luncheon meats, smoked sausage, bratwursts, fresh sausage, ground meat, dry sausages and many others</p>	<p>Cured, Smoked, drying or not smoked (Process)</p> <p>Natural or fibrous casings</p> <p>Type of meat (beef, pork, lamb)</p>	<p>Any shape or size, two (2) full pieces not cut or sliced.</p>	<p>Entries must specify product type, casing and any characterising flavour, spice or identifying characteristics on the application for entry.</p> <p>Entries must specify if cured, smoked or non-smoked on application form.</p> <p>Entries must be Manufactured in Australia with Australian Species meat</p>

CRITERIA:

1. Aroma and flavour (64 Points)

e) Aroma

- Is the aroma appealing to the senses?
- Is the aroma true to a specified description?
- Did the aroma linger with you?

f) Flavour (salty, slightly sour, sour, sweet)

- Is the flavouring appealing?
- Is the flavour true to specified description?
- Did the taste linger with you?
- Is the texture even throughout the entire product?

2. Workmanship (36 points)

a) Texture

- Fat pieces too thick, fat not bound, joining too strong
- Casing - condition of the casing, incorrect casing, casing hard to peel
- Is the texture even throughout the entire product?
- Is the meat ingredients, spices, herbs combined evenly?

b) Colour - outside discolouration, colour too pale, colour too dark)

- Does the product have an appealing external appearance?
- Does the product have good colour & bloom?

c) Visual Appearance

- Does the product have an appealing, external appearance?
- Does the product appeal to you?
- Does the product have good colour or bloom?
- Is the pack presentable?
- Texture?
- Is the shape distorted?

d) Technical Composition

- Does the product have any of these visible Bone/cartilage/blood clots?
- Is the product free from air pockets? Moisture Level
- Does the product appear too moist or too dry?
- Curing mix composition
- salt concentration and spices
- Sausage diameter

VOLUME REQUIREMENTS

- Any shape or size, two (2) full pieces not cut or sliced.

SPECIAL INSTRUCTIONS

- Entries must be delivered in plain packaging with Best Before Date stated, and not have any commercial labelling/branding displayed.
- Labelling must verify ingredients and country of origin.

- Entries sent in branded packaging may face disqualification.
- Entries must provide cooking instructions (if required).
- No store identification of any sort should be displayed on the entry.
- NO Smallgoods products will be returned to the entrant due to Food Safety provisions.
- Each entrant is responsible for the costs of smallgoods supplied.
- Judging will be based on the judging criteria.
 - In the event of a tied score the scores allocated to Texture and Flavor will be used to separate the contestants.
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REGULATION:

All UCFM Products entered must comply with **Standard 4.2.3 – Production and Processing Standard for Meat**. Divisions 1 to 3 are applicable to all meat and ready-to-eat meat producers and Clause 5 of Division 3 sets out additional requirements for UCFM manufacturers.

Additional requirements for UCFM

1. A UCFM must be produced in accordance with a food safety management system (FSP) which has been verified and audited to ensure the number of E. coli organisms in the final UCFM product complies with the microbiological limits in **Standard 1.6.1 of the Code** and demonstrates that the production process handles the variations of E. coli contamination in the ingoing raw meat ingredients.
2. As part of the validation or verification requirements of the FSP, the number of E. coli organisms must be recorded for the raw meat ingredients used to make a UCFM and in the product after fermentation and any other subsequent process.
3. During UCFM production the following must be monitored and recorded at suitable frequencies:
 - the pH of a fermenting UCFM; and
 - the temperature and time of fermentation of UCFM; and
 - the temperature and time of maturation/drying of UCFM; and
 - the temperature and time of smoking of UCFM; and
 - the weight loss or water activity
4. The measurements recorded must be kept for 12 months after the use-by date or best-before date of a UCFM.
5. The fermentation of a UCFM must be initiated through the use of a suitable starter culture.
6. A previously fermented or fermenting meat must not be used as a starter culture or an ingredient in a UCFM.
7. All entries must adhere to **Standard 2.2.1 Meat and meat products**

CATEGORY 4: DRY/CURED

Cured meat is meat that has been preserved through ageing, drying, curing, salting, brining, or smoking.

Dried meats are low moisture, air- or oven-dried products. Dry curing involves applying a curing mix directly on the meat and then keeping it temperature controlled while it cures.

1. DCSG001 - CURED MEATS
2. DCSG001 - JERKY & BILTONG

CAT No. 4	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
DRIED / CURED				
Max 6 Entries	Cured products: (e.g., Whole piece; Prosciutto, Pancetta, Coppa, Bresaola, Basturma). Flavour and meat to be specified	Maybe cured or dried, may be smoked or not smoked, whole muscle products, not reformed or manufactured meat Any meat Species can be used.	Any shape or size, two (2) full pieces, not cut or sliced. 1kg min	Entries must specify product type, any characterising flavour, spice or identifying characteristics on the application form. (e.g., prosciutto, boneless pork leg cured and air dried). Entries must be Manufactured in Australia with Australian Species meat
	Dried Products: (i.e., Jerky and Biltong Strips)	Meat that has been salted, spiced, and then dried, smoked, or not smoked (process). Any meat Species can be used.	Min. two (2) separate packets, min 500g total.	Entries must specify animal content (meat species), product type, any dominant flavor, heat intensity (from 1 low – 10 very spicy), spice or identifying characteristics on application form. (e.g., Spicy +8 Beef Jerky - Chili Rum) Entries must be Manufactured in Australia with Australian Species meat

JUDGING CRITERIA

1. Aroma and flavour (64 Points)

a) Aroma

- Is the aroma appealing to the senses?
- Is the aroma true to a specified description?
- Did the taste linger with you?

b) Flavour

- Is the flavouring appealing?
- Is the flavour true to specified description?
- Did the taste linger with you?
- Is the texture even throughout the entire product?

2. Workmanship (36 points)

a) Texture

- Fat pieces too thick, fat not bound, joining too strong
- Casing - condition of the casing, incorrect casing, casing hard to peel
- Is the texture even throughout the entire product?
- Is the meat ingredients, spices, herbs?

b) Colour

- outside discolouration, colour too pale, colour too dark
- External appearance?
- Does the product have good colour?

c) Visual Appearance

- Does the product an appealing external appearance?
- Does the product appeal to you?
- Is the pack presentable?
- Texture and Aroma?
- Is the shape distorted?

d) Technical Composition

- Does the product have any of these visible Bone/cartilage/blood clots?
- Is the product free from air pockets? Moisture Level
- Does the product appear too moist or too dry?

VOLUME REQUIREMENTS

- **Cured products** - Any shape or size, two (2) full pieces, not cut or sliced. 1kg min
- **Dried Products** - Min. two (2) separate packets, min 500g total.

SPECIAL INSTRUCTIONS

- Entries must be delivered in plain packaging with Best Before Date stated, and not have any commercial labelling/branding displayed.
- Labelling must verify ingredients and country of origin.
- Entries sent in branded packaging may face disqualification.
- Entries must provide cooking Instructions (if required).
- No store identification of any sort should be displayed on the entry.

- NO Smallgoods products will be returned to the entrant due to Food Safety provisions.
- Each entrant is responsible for the costs of smallgoods supplied.
- Judging will be based on the judging criteria.
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- All entries must adhere to **Standard 2.2.1 Meat and meat products**
- All entries must adhere to **Standard 4.2.3 Production and Processing standards for meat.**

CATEGORY 5: GENERAL SMALLGOODS MANUFACTURED MEAT

Cured and cooked products which are cured and then cooked include muscle meats and emulsified meat packed in an edible casing.

1. **GSSG001 – GENERAL SMALLGOODS Manufactured meat products. Any diameter casings. Fully cooked (i.e. Polish Kielbasa, Krensky, Frankfurters, Weisswurst, Strasbourg, Mortadella, Kabana)**

CAT No. 5	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
OTHER CHARCUTERIE PRODUCTS				
Max 6 Entries	General Smallgoods Manufactured Meat products , any diameter casing. Fully Cooked (e.g., Strasbourg, Bung Fritz, Mettwurst, Mortadella Frankfurts, Polish Kielbasa, Kabana etc.)	Products which require to be heated prior to consumption must be labelled with cooking instructions. Other meat products to be consumed as is.	Manufactured meats must be appropriate size and shape based on product type and require two (2) pieces/packet. Minimum 500g per piece/pack.	Entries must specify product type, casing, dominant flavour, spice or identifying characteristics on application form. Entries must be Manufactured in Australia with Australian Species meat

JUDGING CRITERIA:

1. Aroma and flavour (64 Points)

a) Aroma

- Is the aroma appealing to the senses?
- Is the aroma true to a specified description?
- Did the aroma linger with you?

b) Flavour

- Is the flavouring appealing?
- Is the flavour true to specified description?
- Did the taste linger with you?
- Is the texture even throughout the entire product?

2. Workmanship (36 points)

a) Texture (if applicable to product)

- Fat pieces too thick, fat not bound, joining too strong
- Casing - condition of the casing, incorrect casing, casing hard to peel
- Is the texture even throughout the entire product?
- Is the meat ingredients, spices, herbs, and liquid combined evenly?

b) Colour - outside discolouration, colour too pale, colour too dark)

- Does the product have a fresh, external appearance?

- Does the product have good colour & bloom?
- c) **Visual Appearance**
 - Does the product have a fresh, external appearance?
 - Does the product appeal to you?
 - Does the product have good colour or bloom?
 - Is the pack presentable?
 - Texture and Aroma?
 - Is the shape distorted?
- d) **Visual Appearance –Cooked (if required)**
 - Does the product appeal to you?
 - Texture and Aroma?
 - Is the shape distorted?
- e) **Technical Composition**
 - Does the product have any of these visible Bone/cartilage/blood clots?
 - Is the product free from air pockets? Moisture Level
 - Does the product appear too moist or too dry?

VOLUME REQUIREMENTS

- Manufactured meats must be appropriate size and shape based on product type and require two (2) pieces/packet. Minimum 500g per piece/packet.

SPECIAL INSTRUCTIONS

- Entries must be delivered in plain packaging with Best Before Date stated, and not have any commercial labelling/branding displayed.
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- All entries must adhere to **Standard 4.2.3 Production and Processing standards for meat.**