



Australian Meat Industry Council

ACEA Judges Presentation

February 2023



The Australian Meat Industry Council

The Australian Meat Industry Council (AMIC) is the Peak Industry Council representing 2,000 post-farm gate red meat industry enterprises.

Our members include processors, smallgoods manufacturers, boning rooms, cold stores, wholesalers, non-packer exporters and independent retail butchers.

- 160 red meat processing facilities
- 650 specialist smallgoods manufacturers
- 3,000 independent butcher shops

<https://amic.org.au/>



AMIC's Role

AMIC's role is to assist and represent smallgoods manufactures to:

Provide leadership and formulate policies for the whole of the sector

Consult with Meat Industry on sector's needs and priorities

Ensure AMIC strategies are aligned to meet sector's needs, priorities and strategic policy direction

Foster collaborative and consultative practices across the supply chain

Review with DAWE the quarantine conditions under the Pig Meat IRA to ensure continuity and reliability of pig meat product imports from countries that meet Australian biosecurity requirements.



Charcuterie Excellence Awards (CEA)

Recognising the need to lift the profile and demand for Charcuterie products, the National Smallgoods Council (NSC) and AMIC have designed and developed a smallgoods competition which will look to deliver the following:

- * **Recognition & Standards** of members which produce Charcuterie products.
- * **National harmonised program**
- * **Collaboration** – delivering a program which is **reliable and respected** by Industry and Consumers
- * Program which is designed to ensure that **all entrants are equal**.



Charcuterie Excellence Awards

AIM

The aim is to lift the recognition & standards of the Smallgoods Manufacturing in Australia.

OBJECTIVE

The objective is to deliver a premier event for the smallgoods industry and which offers the greatest prestige, marketing value and recognition.

HOW

Identify and endorse those capable to judge and prepare a competition program that will support the making of quality smallgoods, recognise excellence, and provide clear feedback so entrants can use the information to improve their product.



ACEA Categories

ACEA has been developed to recognise high standards of charcuterie products manufactured and provide the opportunity to be adjudicated by Australia's finest judges, allowing entrants to benchmark their product within the industry.



Class	Categories
CLASS 1 – Bacon	Imported Pork <ol style="list-style-type: none"> 1. Traditional Bacon, boneless middle, full rasher, Cured and smoked 2. Short Loin Bacon, boneless middle short cut (eye side), Cured and smoked 3. Bacon, middle rashers, long belly, Cured and smoked Australian Pork <ol style="list-style-type: none"> 4. Traditional Bacon, boneless middle, full rasher, cured and smoked 5. Short Loin Bacon, boneless middle short cut (eye side), cured, and smoked 6. Bacon, middle rashers, long belly, Cured and smoked 7. Dry Cured Bacon
CLASS 2 – Ham	Imported Pork <ol style="list-style-type: none"> 8. Leg Ham, Complete boneless manufactured (minced, cut or comminuted) and formed or pressed, in casing, elasticised netting or similar, fully cooked, may be smoked Australian Pork <ol style="list-style-type: none"> 9. Traditional Leg Ham (C.O.B.), Complete full bone-in, rind-on, cured, smoked, fully cooked. 10. Leg Ham, Semi Boneless hind leg retaining shank, rind-on, netting or string, cured, smoked, fully cooked. 11. Leg Ham, Boneless, hand rolled and tied with string or netting, rind-on/ off, smoked and fully cooked. 12. Shoulder Ham, Semi-Boneless retaining shank, rind-on, cured, smoked and fully cooked
CLASS 3 – Poultry	<ol style="list-style-type: none"> 13. Chicken Style Ham 14. Turkey Style Ham
CLASS 4 – Traditional Salami (FERMENTED)	<ol style="list-style-type: none"> 15. Traditional Salami HOT/MILD, fermented, natural casing (no fibrous casing), may be smoked, <u>above 35mm</u> (Whole piece; Smoked, Dried or Non-smoked) 16. Traditional Salami HOT/MILD, fermented, natural casing (no fibrous casing), may be smoked, <u>below 35mm</u> (Whole piece; Smoked, Dried or Non-smoked)
CLASS 5 – Air Dried/Cured Smallgoods Products	<ol style="list-style-type: none"> 17. Bresaola, Dry Cured, Whole Piece, boneless, uncooked. 18. Basturma, Dry Cured, Whole Piece, boneless, uncooked. 19. Prosciutto, Dry cured, boneless or bone-in, leg ham, uncooked 20. Coppa, Dry cured, whole pork neck, uncooked. 21. Lombo, Dry cured, whole pork neck, uncooked. 22. Pancetta, Dry cured, boneless middle, uncooked, rolled or flat.
CLASS 6 – Jerky & Biltong	<ol style="list-style-type: none"> 23. Jerky 24. Biltong
CLASS 7 - Cooked/Pre-Cooked & Baked Smallgoods	<ol style="list-style-type: none"> 25. Roast Beef, Traditional Oven Roast, not water cooked. 26. Roast Pork, Traditional or hand rolled, tied or elastic netted, rind on, fully cooked, with or without seasoned stuffing. Not water cooked. 27. Corned Beef, cured, fully cooked (e.g., Silverside) 28. Pastrami, cured, fully cooked, rolled in spices.
CLASS 8 - Liverwurst, Pate & Terrines	<ol style="list-style-type: none"> 29. Liverwurst Fine and coarse, Brawn, flavour or type to be nominated. 30. Blackpudding Fine and coarse, flavour or type to be nominated. 31. Pate & Terrines
CLASS 9 – Continental Smallgoods Products	<ol style="list-style-type: none"> 32. Continental Australian Frankfurt's 33. Kranski - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption. 34. Cabanossi - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption. 35. Csabai - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption. 36. Chorizo - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption. 37. Kabana - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption. 38. Weisswurst - ("white sausages") 39. Meat Products for Slicing - In large casing, showing distinct pieces of meat and/or fat, comminuted or chopped, fully cooked with or without cure (e.g. Bologna, Berliner, Lyoner, Devon, Fritz Bung, Strasburg, Polish, Cooked Salami, Meat Loaf)
CLASS 10 – Other Smallgoods Products	<ol style="list-style-type: none"> 40. Specialty Meats (Unique Product)

Judging Panel

AMIC will engage the most experienced and respected Judges in the industry and will look to endorse the development of future Judges with a strong succession plan program.

Judging panels - (2 or 3) Judges plus 1 Chief Judge will be selected from a combination:

- Manufacturers and technologists - from industry
- Consumers
- Training Institutions
- Retail Butchers (Producing Smallgoods)
- Other specialists
- AMIC Members (Members who are appointed on a judging panel cannot enter products in the same year/or state)

It is envisaged that AMIC will look to have over 30 endorsed ACEA Judges for the competition.



Responsibilities of a Judge

Judges are responsible for the following:

- Help promote Smallgoods Industry and encourage business owners, operators, and organisations to be involved.
- Attend judges briefing meeting.
- Provide constructive and detailed written feedback for entrants during the judging process.
- Provide feedback to AMIC Executive and NSC to improve the process and outcomes for the AMIC Charcuterie Excellence Awards (ACEA).
- Invited to attend the ACEA Awards Ceremony
- Judging (reading, scoring and feedback) is carried out during the judging period announced
- Entries are judged on the established criteria.



The Judging Process

- All judges are chosen on their industry knowledge and expertise
- All entries are assessed and judged “blind” and on their own merits against a set criteria.
- Judges shall not at any time prior to the announcement of Awards have access to or have any knowledge of the identity of the entrants.
- All entrants shall accept the decision of the Judges.
- AMIC will not conduct regional heats in states.
- Judges will discuss their scoring decisions with each other.
- Judges will be required to score according to the entry meeting the category description requirements rather than compare one product with another
- Judging is conducted using the 100-point scoring system (scoring will be out of 5 for each element then behind that, weighted according to the importance of the aspect being judged in relation to the type of product being adjudicated)



Awards

Awards shall be determined by the Judges on the following medal and point scale:

- **Gold medal** - Entries gaining 90 points and over
- **Silver medal** - Entries gaining 89.9 points & not less than 82 points
- **Bronze medal** - Entries gaining 81.9 points & not less than 74 points

(i.e., **Gold - 94.5 (1st Place), Gold - 92.6 – (2nd Place), Silver - 88.2 (3rd Place)**)).

- Only Medal Award winners will be published in the results.
- Any entry that receive 73.9 points or less will be included in the results anonymously.
- Gold, Silver and Bronze will be awarded Certificates and the right to use the ACEA Awards medal artwork on winning products and marketing material.
- In each category, there may be several individual products. **An overall product champion** will be awarded in each category. An additional Product Champion medal will be awarded.



Judges Availability

Judges will be required to attend the following dates:

Week 1	Week 2
Monday 10 th July – Judging Day	Monday 17 th – Judging Day
Tuesday 11 th July – Judging Day	Tuesday 18 th – Judging Day
Wednesday 12 th July - Day Off	Wednesday 19 th – Day Off
Thursday 13 th July – Judging Day	*Thursday 20 th – Judging Day
Friday 14 th July – Judging Day	*Friday 21 st July – Judging Day
Saturday 15 th & Sunday 16 th – Days Off	

- Judges will be requested to advise which days you will be available
- Judges are requested to attend 2 block days (i.e., Monday 10th July & Tuesday 11th July)
- The days required to judge will be determined by the number of Entries received – This schedule may change*

If you are aware of someone that you could refer as a suitable Judge, please provide my contact details below:

Thank You

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