



Australian Charcuterie Excellence Awards (ACEA)

CLASS & CATEGORY CRITERIA

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ACEA 2024 Class & 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 domestically and internationally.

Class	Categories
CLASS 1 – Bacon	<p>Imported Pork</p> <ol style="list-style-type: none"> Traditional Bacon, boneless middle, full rasher, Cured and smoked Short Loin Bacon, boneless middle short cut (eye side), Cured and smoked Bacon, middle rashers, long belly, Cured and smoked <p>Australian Pork</p> <ol style="list-style-type: none"> Traditional Bacon, boneless middle, full rasher, cured and smoked Short Loin Bacon, boneless middle short cut (eye side), cured, and smoked Bacon, middle rashers, long belly, Cured and smoked Dry Cured Bacon
CLASS 2 – Ham	<p>Imported Pork</p> <ol style="list-style-type: none"> Leg Ham, Complete boneless manufactured (minced, cut or comminuted) and formed or pressed, in casing, elasticised netting or similar, fully cooked, may be smoked <p>Australian Pork</p> <ol style="list-style-type: none"> Traditional Leg Ham (C.O.B), Complete full bone-in, rind-on, cured, smoked, fully cooked. Leg Ham, Semi Boneless hind leg retaining shank, rind-on, netting or string, cured, smoked, fully cooked. Leg Ham, Boneless, hand rolled and tied with string or netting, rind-on/ off, smoked and fully cooked.
CLASS 3 – Poultry	<ol style="list-style-type: none"> Chicken/Turkey (Ham) Specialty Poultry Style products
CLASS 4 – Salami	<ol style="list-style-type: none"> Salami HOT/MILD (UCFM), fermented, may be smoked, above 35mm (Whole piece; Smoked, Dried or Non-smoked) Salami HOT/MILD (UCFM), fermented, may be smoked, below 35mm (Whole piece; Smoked, Dried or Non-smoked) Salami HOT/MILD (CFM), fermented/Heat Treated, may be smoked (Whole piece; Smoked, Dried or Non-smoked)
CLASS 5 – Air Dried/Cured	<ol style="list-style-type: none"> Bresaola, Dry Cured, Whole Piece, boneless, uncooked. Prosciutto, Dry cured, boneless or bone-in, leg ham, uncooked Coppa, Dry cured, whole pork neck, uncooked. Lombo, Dry cured, whole pork neck, uncooked. Pancetta, Dry cured, boneless middle, uncooked, rolled or flat.
CLASS 6 – Jerky & Biltong	<ol style="list-style-type: none"> Jerky Biltong
CLASS 7 - Cooked/Pre-Cooked	<ol style="list-style-type: none"> Roast Pork, Traditional or hand rolled, tied or elastic netted, rind on, fully cooked, with or without seasoned stuffing. Not water cooked. Corned Beef, cured, fully cooked (e.g., Silverside) Pastrami, cured, fully cooked, rolled in spices.
CLASS 8 - Liverwurst, Pate & Terrines	<ol style="list-style-type: none"> Liverwurst Fine and coarse, Brawn, flavour or type to be nominated. Blackpudding Fine and coarse, flavour or type to be nominated. Pate & Terrines
CLASS 9 – Continental Smallgoods	<ol style="list-style-type: none"> Continental Australian Frankfurt's Kranski - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption. Chorizo - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption. Kabana - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption. 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, Meat Loaf)
CLASS 10 – Other Smallgoods Products	<ol style="list-style-type: none"> Specialty Meats (Unique Product)

CLASS JUDGING CRITERIA

BACON	HAM	POULTRY	SALAMI (UCFM) & SALAMI (CFM)
<p>External condition of the product</p> <p>Texture</p> <ul style="list-style-type: none"> ▪ Fat pieces too thick, fat not bound, joining too strong. ▪ Is the meat ingredients, spices, herbs, and liquid combined evenly? <p>Colour - outside discolouration, colour too pale, colour too dark</p> <ul style="list-style-type: none"> ▪ Does the product have a fresh, external appearance? ▪ Does the product have good colour & bloom? <p>Aroma and flavour</p> <p>Aroma</p> <ul style="list-style-type: none"> ▪ Is the aroma appealing to the senses? ▪ Is the aroma true to a specified description? ▪ Did the taste linger with you? <p>Taste</p> <ul style="list-style-type: none"> ▪ 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? <p>Visual Appearance – Uncooked</p> <p>Entries will be judged in the pack, uncooked.</p> <ol style="list-style-type: none"> 1. Does the product have a fresh, external appearance? 2. Does the product appeal to you? 3. Does the product have good colour or bloom? 4. Is the pack presentable? <p>Visual Appearance – Cooked</p> <ul style="list-style-type: none"> ▪ Does the product appeal to you? ▪ Texture and Aroma? ▪ Is the shape distorted? <p>Colour</p> <ul style="list-style-type: none"> ▪ Discoloration ▪ Colour uneven ▪ Colour stability <p>Composition</p> <ul style="list-style-type: none"> ▪ 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? <p>Consistency</p> <ul style="list-style-type: none"> ▪ Bite ▪ Mouth Feel ▪ Too soft ▪ Pasty ▪ Too chewy 	<p>External condition of the product</p> <p>Texture</p> <ul style="list-style-type: none"> ▪ Fat pieces too thick, fat not bound, joining too strong. ▪ Is the meat ingredients, spices, herbs, and liquid combined evenly? <p>Colour - outside discolouration, colour too pale, colour too dark)</p> <ul style="list-style-type: none"> ▪ Does the product have a fresh, external appearance? ▪ Does the product have good colour & bloom? <p>Aroma and flavour</p> <p>Aroma</p> <ul style="list-style-type: none"> ▪ Is the aroma appealing to the senses? ▪ Is the aroma true to a specified description? ▪ Did the taste linger with you? <p>Taste</p> <ul style="list-style-type: none"> ▪ 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? <p>Visual Appearance – Cooked</p> <ul style="list-style-type: none"> ▪ Does the product appeal to you? ▪ Texture and Aroma? ▪ Is the shape distorted? <p>Colour</p> <ul style="list-style-type: none"> ▪ Discoloration ▪ Colour uneven ▪ Colour stability. <p>Composition</p> <ul style="list-style-type: none"> ▪ 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? <p>Consistency</p> <ul style="list-style-type: none"> ▪ Bite ▪ Mouth Feel ▪ Too soft ▪ Pasty ▪ Too chewy 	<p>External condition of the product</p> <p>Texture</p> <ul style="list-style-type: none"> ▪ Fat pieces too thick, fat not bound, joining too strong. ▪ Is the meat ingredients, spices, herbs, and liquid combined evenly? <p>Colour - outside discolouration, colour too pale, colour too dark)</p> <ul style="list-style-type: none"> ▪ Does the product have a fresh, external appearance? ▪ Does the product have good colour & bloom? <p>Aroma and flavour</p> <p>Aroma</p> <ul style="list-style-type: none"> ▪ Is the aroma appealing to the senses? ▪ Is the aroma true to a specified description? ▪ Did the taste linger with you? <p>Taste</p> <ul style="list-style-type: none"> ▪ 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? <p>Visual Appearance – Cooked</p> <ul style="list-style-type: none"> ▪ Does the product appeal to you? ▪ Texture and Aroma? ▪ Is the shape distorted? <p>Colour</p> <ul style="list-style-type: none"> ▪ Discoloration ▪ Colour uneven ▪ Colour stability <p>Composition</p> <ul style="list-style-type: none"> ▪ 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? <p>Consistency</p> <ul style="list-style-type: none"> ▪ Bite ▪ Mouth Feel ▪ Too soft ▪ Pasty ▪ Too chewy 	<p>External condition of the product</p> <p>Composition</p> <ul style="list-style-type: none"> ▪ Undesirable external coating ▪ Uneven shape ▪ Smoke colour uneven ▪ Fat spots inconsistent look <p>Outside Preparation</p> <ul style="list-style-type: none"> ▪ Unsuitable casing ▪ Air pockets under casing ▪ Over filling ▪ underfilling <p>Texture</p> <ul style="list-style-type: none"> ▪ Fat pieces too thick, fat not bound, joining too strong. ▪ Is the meat ingredients, spices, herbs, and liquid combined evenly? <p>Colour - outside discolouration, colour too pale, colour too dark)</p> <ul style="list-style-type: none"> ▪ Does the product have a fresh, external appearance? ▪ Does the product have good colour & bloom? <p>Visual Appearance – Cooked</p> <ul style="list-style-type: none"> ▪ Does the product appeal to you? ▪ Texture and Aroma? ▪ Is the shape distorted? <p>Aroma and flavour</p> <p>Aroma Is the aroma appealing to the senses?</p> <ul style="list-style-type: none"> ▪ Is the aroma true to a specified description? ▪ Did the taste linger with you? <p>Taste</p> <ul style="list-style-type: none"> ▪ 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? <p>Visual Appearance</p> <ul style="list-style-type: none"> ▪ 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? <p>Cut Appearance</p> <ul style="list-style-type: none"> ▪ Is the shape distorted? ▪ Meat & Fat pieces uneven? ▪ Fat/Jelly Pockets? ▪ Comminution e.g. fine/too coarse? ▪ Mixing uneven? ▪ Cross-sectional image unclear? ▪ Fermentation air pockets? ▪ Colour? ▪ Discoloration ▪ Colour uneven ▪ Colour stability <p>Composition</p> <ul style="list-style-type: none"> ▪ 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? <p>External discolouration</p> <ul style="list-style-type: none"> ▪ Colour uneven ▪ Coarse meat off colour? ▪ Pale /grey look? <p>Consistency</p> <ul style="list-style-type: none"> ▪ Bite ▪ Too chewy ▪ Exterior too firm ▪ Too soft ▪ Pasty <p>Mouth Feel</p> <ul style="list-style-type: none"> ▪ Fatty ▪ Too dry ▪ Too moist ▪ gritty

AIR DRIED/CURED SMALLGOODS PRODUCTS	JERKY & BILITONG	COOKED/PRE-COOKED & BAKED SMALLGOODS	LIVERWURST, PATE & TERRINES
<p>External condition of the product</p> <p>Texture</p> <ul style="list-style-type: none"> Fat pieces too thick, fat not bound, joining too strong. Is the meat ingredients, spices, herbs, and liquid combined evenly? <p>Colour - outside discolouration, colour too pale, colour too dark)</p> <ul style="list-style-type: none"> Does the product have a fresh, external appearance? Does the product have good colour & bloom? <p>Aroma and flavour</p> <p>Aroma</p> <ul style="list-style-type: none"> Is the aroma appealing to the senses? Is the aroma true to a specified description? Did the taste linger with you? <p>Taste</p> <ul style="list-style-type: none"> 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? <p>Visual Appearance – Uncooked – Entries will be judged in the pack, uncooked.</p> <ul style="list-style-type: none"> 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? <p>Visual Appearance – Cooked</p> <ul style="list-style-type: none"> Does the product appeal to you? Texture and Aroma? Is the shape distorted? <p>Colour</p> <ul style="list-style-type: none"> Discoloration Colour uneven Colour stability <p>Composition</p> <ul style="list-style-type: none"> 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? <p>Consistency</p> <ul style="list-style-type: none"> Bite Mouth Feel Too soft Pasty Too chewy 	<p>External condition of the product</p> <p>Composition</p> <ul style="list-style-type: none"> Undesirable external coating Uneven shape Smoke colour uneven Fat spots inconsistent look <p>Outside Preparation</p> <ul style="list-style-type: none"> Unsuitable casing Air pockets under casing <p>Texture</p> <ul style="list-style-type: none"> Fat pieces too thick, fat not bound, joining too strong. Is the meat ingredients, spices, herbs, and liquid combined evenly? <p>Colour - outside discolouration, colour too pale, colour too dark)</p> <ul style="list-style-type: none"> Does the product have a fresh, external appearance? Does the product have good colour & bloom? <p>Aroma and flavour</p> <p>Aroma</p> <ul style="list-style-type: none"> Is the aroma appealing to the senses? Is the aroma true to a specified description? Did the taste linger with you? <p>Aroma and flavour</p> <p>Aroma – <i>Judged during cook and product taste test.</i></p> <ul style="list-style-type: none"> Is the aroma appealing to the senses? Is the aroma true to a specified description? Did the taste linger with you? <p>Taste</p> <ul style="list-style-type: none"> 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? <p>Visual Appearance</p> <ul style="list-style-type: none"> 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? <p>Cut Appearance</p> <ul style="list-style-type: none"> Is the shape distorted? Meat & Fat pieces uneven? Fat/Jelly Pockets? Discoloration Colour stability <p>Composition</p> <ul style="list-style-type: none"> Does the product have any of these visible Bone/cartilage/blood clots? Does the product appear too moist or too dry? <p>External discolouration</p> <ul style="list-style-type: none"> Colour uneven Coarse meat off colour? Pale /grey look? <p>Consistency</p> <ul style="list-style-type: none"> Bite Too chewy Exterior too firm Too soft Pasty <p>Mouth Feel</p> <ul style="list-style-type: none"> Fatty Too dry Too moist Gritty 	<p>External condition of the product</p> <p>Texture</p> <ul style="list-style-type: none"> Fat pieces too thick, fat not bound, joining too strong. Is the meat ingredients, spices, herbs, and liquid combined evenly? <p>Colour - outside discolouration, colour too pale, colour too dark)</p> <ul style="list-style-type: none"> Does the product have a fresh, external appearance? Does the product have good colour & bloom? <p>Aroma and flavour</p> <p>Aroma</p> <ul style="list-style-type: none"> Is the aroma appealing to the senses? Is the aroma true to a specified description? Did the taste linger with you? <p>Taste</p> <ul style="list-style-type: none"> 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? <p>Visual Appearance – Uncooked – Entries will be judged in the pack, uncooked.</p> <ul style="list-style-type: none"> 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? <p>Visual Appearance – Cooked</p> <ul style="list-style-type: none"> Does the product appeal to you? Texture and Aroma? Is the shape distorted? <p>Colour</p> <ul style="list-style-type: none"> Discoloration Colour uneven Colour stability <p>Composition</p> <ul style="list-style-type: none"> 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? <p>Consistency</p> <ul style="list-style-type: none"> Bite Mouth Feel Too soft Pasty Too chewy 	<p>External condition of the product</p> <p>Texture</p> <ul style="list-style-type: none"> Fat pieces too thick, fat not bound, joining too strong. Is the meat ingredients, spices, herbs, and liquid combined evenly? <p>Colour - outside discolouration, colour too pale, colour too dark)</p> <ul style="list-style-type: none"> Does the product have a fresh, external appearance? Does the product have good colour & bloom? <p>Aroma and flavour</p> <p>Aroma – <i>Judged during cook and product taste test.</i></p> <ul style="list-style-type: none"> Is the aroma appealing to the senses? Is the aroma true to a specified description? Did the taste linger with you? <p>Taste</p> <ul style="list-style-type: none"> 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? <p>Visual Appearance – Cooked</p> <ul style="list-style-type: none"> Does the product appeal to you? Texture and Aroma? Is the shape distorted? <p>Colour</p> <ul style="list-style-type: none"> Discoloration Colour uneven Colour stability <p>Composition</p> <ul style="list-style-type: none"> 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? <p>Consistency</p> <ul style="list-style-type: none"> Bite Mouth Feel Too soft Pasty Too chewy

CONTINENTAL SMALLGOODS PRODUCTS	OTHER SMALLGOODS PRODUCTS
<p>External condition of the product</p> <p>Texture</p> <ul style="list-style-type: none"> ▪ Fat pieces too thick, fat not bound, joining too strong. ▪ Is the meat ingredients, spices, herbs, and liquid combined evenly? <p>Colour - outside discolouration, colour too pale, colour too dark)</p> <ul style="list-style-type: none"> ▪ Does the product have a fresh, external appearance? ▪ Does the product have good colour & bloom? <p>Aroma and flavour</p> <p>Aroma</p> <ul style="list-style-type: none"> ▪ Is the aroma appealing to the senses? ▪ Is the aroma true to a specified description? ▪ Did the taste linger with you? <p>Taste</p> <ul style="list-style-type: none"> ▪ 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? <p>Visual Appearance - Uncooked - Entries will be judged in the pack, uncooked.</p> <ul style="list-style-type: none"> ▪ 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? <p>Visual Appearance - Cooked</p> <ul style="list-style-type: none"> ▪ Does the product appeal to you? ▪ Texture and Aroma? ▪ Is the shape distorted? <p>Colour</p> <ul style="list-style-type: none"> ▪ Discoloration ▪ Colour uneven ▪ Colour stability <p>Composition</p> <ul style="list-style-type: none"> ▪ 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? <p>Consistency</p> <ul style="list-style-type: none"> ▪ Bite ▪ Mouth Feel ▪ Too soft ▪ Pasty ▪ Too chewy 	<p>External condition of the product</p> <p>Texture</p> <ul style="list-style-type: none"> ▪ Fat pieces too thick, fat not bound, joining too strong. ▪ Is the meat ingredients, spices, herbs, and liquid combined evenly? <p>Colour - outside discolouration, colour too pale, colour too dark)</p> <ul style="list-style-type: none"> ▪ Does the product have a fresh, external appearance? ▪ Does the product have good colour & bloom? <p>Aroma and flavour</p> <p>Aroma</p> <ul style="list-style-type: none"> ▪ Is the aroma appealing to the senses? ▪ Is the aroma true to a specified description? ▪ Did the taste linger with you? <p>Taste</p> <ul style="list-style-type: none"> ▪ 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? <p>Visual Appearance - Uncooked - Entries will be judged in the pack, uncooked.</p> <ul style="list-style-type: none"> ▪ 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? <p>Colour</p> <ul style="list-style-type: none"> ▪ Discoloration ▪ Colour uneven ▪ Colour stability <p>Composition</p> <ul style="list-style-type: none"> ▪ 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? <p>Consistency</p> <ul style="list-style-type: none"> ▪ Bite ▪ Mouth Feel ▪ Too soft ▪ Pasty ▪ Too chewy

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.

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

Imported Pork

1. Traditional Bacon, one (1) boneless middle, full rasher, cured and smoked (Imported Pork)
2. Short Loin Bacon, one (1) boneless middle short cut (eye side) (presented as one (1) piece, cured, and smoked (Imported Pork)
3. Bacon, middle rashers, long belly, (presented as one (1) piece cured and smoked (Imported Pork)

Australian Pork

4. Traditional Bacon, one (1) boneless middle, full rasher, cured and smoked (Australian Pork)
5. Short Loin Bacon, one (1) boneless middle short cut (eye side) (presented as one (1) piece, cured, and smoked (Australian Pork)
6. Bacon, middle rashers, long belly, (presented as one (1) piece cured and smoked (Australian Pork)
7. Dry Cured BACON (Australian Pork)

CAT. No. 1	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
BACON				
Max 3 Entries per product category	Bacon middle product, bone in or boneless, full or partial, rind on or rindless, cured and smoked.	Bacon can be sliced to a thickness to suit the product. Entries will be cooked according to cooking guidelines for judging.	Unsliced bacon one (500g) piece Sliced bacon, two separate packets (min 250g each packet)	Entries must be vacuum packed. Entries must specify product type, characterising flavor, or spice levels on the application form. (e.g., short cut maple bacon) Entries must be Manufactured in Australia Entries must be labelled either Australian Pork or Imported Pork.

Volume Requirements

- Unsliced bacon one (500g) piece
- Sliced bacon, two separate packets (min 250g 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.
- AMIC and the organising committee accept no responsibility for any loss or damage to entries or to an 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. "2024 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.**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- All Winners must be willing to place the Australian PorkMark logo on their packs (subject to the Australian PorkMark licensing agreement).
- Gold medal winners are the only ones that will be brought forward to represent Australia and be part of the IFFA competition in 2025.
- AMIC will only allow Australian Made Charcuterie product using Australian (Pork/beef/lamb) product to be eligible to be adjudicated in the World IFFA DFV competition.

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.

Imported Pork

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 (Imported Pork)

Australian Pork

9. Traditional Leg Ham (C.O.B), Complete full bone-in, rind-on, cured, smoked, fully cooked (Aust Pork)
 10. Leg Ham, Semi Boneless hind leg retaining shank, rind-on, netting or string, cured, smoked, fully, cooked (Aust Pork)
 11. Leg Ham, Boneless, hand rolled and tied with string or netting, rind-on/ off, smoked and fully cooked (Aust Pork)

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

VOLUME REQUIRMENTS

- 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 will only be given on request when you call the office.
 - Judging sheets will be provided on request.
- AMIC and the organising committee accept no responsibility for any loss or damage to entries or to an 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. "2024 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.**
- FSANZ's Guidance on the application of microbiological criteria for Listeria monocytogenes in RTE food – [Click Here](#)
- All entries must adhere to **Guidelines for the Safe Manufacture of Smallgoods 2nd EDITION – Click Here**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- All Winners must be willing to place the Australian PorkMark logo on their packs (subject to the Australian PorkMark licensing agreement).
- Gold medal winners are the only ones that will be brought forward to represent Australia and be part of the IFFA competition in 2025.
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CATEGORY 3: POULTRY

Fresh chicken is a ready-to-eat, processed meat made from cooked or cured Chicken meat, cured in brine, and wrapped in a round casing, then cooked and gently smoked. Turkey ham is a ready-to-eat, processed meat made from cooked or cured turkey meat, water and other ingredients such as binders.

Specialty Poultry Style products (i.e. Duck), ready-to-eat, processed meat made from cooked or cured poultry meat, water, and other ingredients such as binders.

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| 12. Chicken/Turkey (Ham) |
| 13. Specialty Poultry Style Products |

CAT No. 3	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
HAM				
Max 2 Entries per product category	<p>Fresh Chicken/Turkey is ready-to-eat, processed meat made from cooked or cured Chicken or Turkey meat, cured in brine, and wrapped in a casing, then cooked and gently smoked.</p> <p>Specialty Poultry Style products (i.e. Duck), ready-to-eat, processed meat made from cooked or cured poultry meat, water, and other ingredients such as binders.</p>	Boneless and formed.	<p>Boneless chicken or Turkey (hams), rolled, not cut, for slicing. (Not to be less than 2kg total).</p> <p>Whole Chicken Breasts can be provided not cut, for slicing. (no less than 2kg to be provided)</p> <p>Whole Duck Breasts can be provided, not cut, for slicing. (no less than 2kg to be provided)</p>	<p>Entries must specify product type, dominant flavor or identifying characteristics on application form.</p> <p>Entries must specify if cured, smoked or non-smoked on the application form.</p> <p>Entries must be manufactured in Australia.</p>

VOLUME REQUIREMENTS

- Boneless chicken or Turkey 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 will only be given on request when you call the office.
 - Judging sheets will be provided on request.
- AMIC and the organising committee accept no responsibility for any loss or damage to entries or to an 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., "2024 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.**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- Gold medal winners are the only ones that will be brought forward to represent Australia and be part of the IFFA competition in 2025.
- AMIC will only allow Australian Made Charcuterie product using Australian (Pork/beef/lamb) product to be eligible to be adjudicated in the World IFFA DFV competition.

CATEGORY 4: SALAMI

Fermented (UCFM) meat is an important preservation process which has evolved for meat but is rarely used alone. Uncooked comminuted fermented meats are sausages manufactured by a series of processes which can involve fermenting, maturing, smoking, drying or other approved methods of preservation.

Cooked Fermented meats (CFM) are sausages manufactured by a series of processes which can involve fermenting, maturing, smoking, drying or other approved methods of preservation

14. Salami HOT/MILD fermented (UCFM), may be smoked, above 35mm (Whole piece; Smoked, Dried or Non-smoked)
15. Salami HOT/MILD, fermented (UCFM), may be smoked, below 35mm (Whole piece; Smoked, Dried or Non-smoked)
16. Salami HOT/MILD, fermented/Heat Treated (CFM), may be smoked (Whole piece; Smoked, Dried or Non-smoked)

CAT No. 4	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
FERMENTED / NON FERMENTED				
Max 5 Entries	<p>Traditional Salami HOT/MILD</p> <p>Uncooked Fermented Comminuted meats (UCFM) 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>Cured, Smoked, drying, or not smoked (Process)</p> <p>Natural or fibrous casings</p> <p>Type of meat (beef, pork, lamb - other)</p>	<p>Any shape above 35mm, two (2) full pieces not cut or sliced.</p> <p>Min 500g</p>	<p>Entries must specify product type, casing and any characterising flavor, spice or identifying characteristics on the application for entry.</p> <p>Entries must specify if cured, smoked or non-smoked on the application form.</p> <p>HEAT RATING Entries must advise heat intensity (from 1 low – 10 very spicy e.g., Spicy +8 Hungarian Hot salami)</p> <p>Entries must be Manufactured in Australia with Australian Domestic meat</p>
Max 5 Entries	<p>Traditional Salami HOT/MILD</p> <p>Uncooked Fermented Comminuted meats (UCFM) 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>Cured, Smoked, drying, or not smoked (Process)</p> <p>Natural or fibrous casings</p> <p>Type of meat (beef, pork, lamb - other)</p>	<p>Any shape below 35mm, two (2) full pieces not cut or sliced.</p> <p>Min 500g</p>	<p>Entries must specify product type, casing and any characterising flavor, spice or identifying characteristics on the application for entry.</p> <p>Entries must specify if cured, smoked or non-smoked on the application form.</p> <p>HEAT RATING Entries must advise heat intensity (from 1 low – 10 very spicy e.g., Spicy +8 Hungarian Hot salami)</p> <p>Entries must be Manufactured in Australia with Australian Domestic meat</p>
Max 5 Entries	<p>Salami HOT/MILD</p> <p>Fermented/Heat Treated (CFM) type products.</p> <p>Cooked salami is heated to an internal safe-for-eating temperature through methods such as hot smoking, steaming, or baking. It is not raw but is still considered cured.</p>	<p>Cooked, Cured, Smoked, drying, or not smoked (Process)</p> <p>Natural or fibrous casings</p> <p>Type of meat (beef, pork, lamb - other)</p>	<p>(CFM) - Any shape/size, two (2) full pieces not cut or sliced.</p> <p>Min 500g</p>	<p>Entries must specify product type, casing and any characterising flavor, spice or identifying characteristics on the application for entry.</p> <p>HEAT RATING Entries must advise heat intensity (from 1 low – 10 very spicy e.g., Spicy +8 Hungarian Hot salami)</p> <p>Entries must be Manufactured in Australia with Australian Domestic meat</p>

VOLUME REQUIREMENTS

- Any shape **above 35mm**, two (2) full pieces not cut or sliced – Min 500g.
- Any shape **below 35mm**, two (2) full pieces not cut or sliced – Min 500g.
- (CFM) - Any shape/size, two (2) full pieces not cut or sliced – Min 500g.

SPECIAL INSTRUCTIONS: Max 5 Entries per product category

- 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 will only be given on request when you call the office.
 - Judging sheets will be provided on request.
- AMIC and the organising committee accept no responsibility for any loss or damage to entries or to an 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. "2024 Australian Charcuterie Excellence Awards – "Category" Winner.
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- All Winners must be willing to place the Australian PorkMark logo on their packs (subject to the Australian PorkMark licensing agreement).
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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**.
8. All entries must adhere to **Standard 4.2.3 Production and Processing standards for meat**.
9. All entries must adhere to **Guidelines for the Safe Manufacture of Smallgoods 2nd EDITION** – [Click Here](#)

Microbiological limits

- FSANZ's Guidance on the application of microbiological criteria for Listeria monocytogenes in RTE food – [Click Here](#)

CATEGORY 5: AIR DRIED/CURED SMALLGOODS PRODUCTS

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.

17. **Bresaola**, Dry Cured, Whole Piece, boneless, uncooked.
18. **Prosciutto**, Dry cured, boneless or bone-in, leg ham, uncooked.
19. **Coppa**, Dry cured, whole pork neck, uncooked.
20. **Lombo**, Dry cured, whole pork neck, uncooked.
21. **Pancetta**, Dry cured, boneless middle, uncooked, rolled or flat.

CAT No. 5	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
DRIED / CURED				
Max 2 Entries per product category	Cured products: (e.g., Whole piece; Flavor and meat to be specified)	Maybe cured or dried, may be smoked or not smoked, whole muscle products, not reformed or manufactured meat.	Cured products - Any shape or size, two (2) full pieces, not cut or sliced. 500g min	<p>Entries must specify product type, any characterising flavor, spice or identifying characteristics on the application form. (e.g., prosciutto, boneless pork leg cured and air dried).</p> <p>HEAT RATING Entries must advise heat intensity (from 1 low – 10 very spicy) (e.g., Spicy +8)</p> <p>Entries must be Manufactured in Australia with Australian Species meat</p>

VOLUME REQUIREMENTS

- Any shape or size, two (2) full pieces, not cut or sliced. 500g min

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 Flavour will be used to separate the contestants.
 - The judges' decision will be final.
 - Points will only be given on request when you call the office.
 - Judging sheets will be provided on request.
- AMIC and the organising committee accept no responsibility for any loss or damage to entries or to an 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., "2024 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.**
- All entries must adhere to **Guidelines for the Safe Manufacture of Smallgoods 2nd EDITION – [Click Here](#)**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- All Winners must be willing to place the Australian PorkMark logo on their packs (subject to the Australian PorkMark licensing agreement).
- Gold medal winners are the only ones that will be brought forward to represent Australia and be part of the IFFA competition in 2025.
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Microbiological limits

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CATEGORY 6: JERKY & BILTONG

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.

22. Jerky
23. Biltong

CAT No. 6	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
Max 4 Entries per product category	<p>Jerky products: (e.g., Whole piece; Flavor and meat to be specified)</p> <p>Biltong products: (e.g., Whole piece; Flavor and meat to be specified - Biltong is a form of dried, cured meat which originated in Southern African countries (South Africa, Zimbabwe, Malawi, Namibia, Botswana, and Zambia).</p>	<p>Meat that has been salted, spiced, and then dried, smoked, or not smoked (process).</p> <p>Any meat Species can be used.</p>	<p>Require two (2) packets.</p> <p>Minimum 250g per pack.</p>	<p>Entries must specify animal content (meat species), product type, any dominant flavor, spice or identifying characteristics on application form.</p> <p>HEAT RATING Entries must advise heat intensity (from 1 low – 10 very spicy (e.g., Spicy +8 Beef Jerky - Chili Rum)</p> <p>Entries must be Manufactured in Australia with Australian Species meat.</p>

VOLUME REQUIREMENTS

- Require two (2) packets. Minimum 250g per pack.

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 will only be given on request when you call the office.
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- 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., "2024 Australian AMIC 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.**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- All Winners must be willing to place the Australian PorkMark logo on their packs (subject to the Australian PorkMark licensing agreement).
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CATEGORY 7: COOKED/PRE-COOKED & BAKED SMALLGOODS

Cooked/Pre-Cooked & Baked Smallgoods include muscle meats.

24. Roast Pork , Traditional or hand rolled, tied or elastic netted, rind on, fully cooked, with or without seasoned stuffing. Not water cooked.
25. Corned Beef , cured, fully cooked (e.g., Silverside)
26. Pastrami , cured, fully cooked, rolled in spices.

CAT No. 7	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
Max 2 Entries per product category	Cooked/ Pre Cooked & Baked Smallgoods Meat products,	Products which require to be heated prior to consumption must be labelled with cooking instructions. Other meat products to be consumed as is.	Meats must be appropriate size and shape based on product type and require two (2) pieces/packet. Minimum 500g	Entries must specify product type, dominant flavour, spice or identifying characteristics on application form. Entries must be Manufactured in Australia with Australian Species meat

VOLUME REQUIREMENTS

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

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.
- AMIC and the organising committee accept no responsibility for any loss or damage to entries or to an 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., "2024 Australian AMIC 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.**
- All entries must adhere to **Guidelines for the Safe Manufacture of Smallgoods 2nd EDITION – [Click Here](#)**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- All Winners must be willing to place the Australian PorkMark logo on their packs (subject to the Australian PorkMark licensing agreement).
- Gold medal winners are the only ones that will be brought forward to represent Australia and be part of the IFFA competition in 2025.
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Microbiological limits

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CATEGORY 8: LIVERWURST, PATE & TERRINES

Liverwurst, leberwurst, or liver sausage is a kind of sausage made from liver.

Black pudding is a distinct regional type of blood sausage.

Pate is usually made from liver, is much finer in texture and can be made in any shaped container.

Terrine is generally made from much chunkier meat - chunks of pork hock, diced lamb leg meat, duck breast or minced pork.

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| 27. Liverwurst Fine and coarse, Brawn, flavour or type to be nominated. |
| 28. Blackpudding Fine and coarse, flavour or type to be nominated. |
| 29. Pate & Terrines |

CAT No. 8	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
Max 2 Entries per product category	<p>Liverwurst, leberwurst, or liver sausage is a kind of sausage made from liver.</p> <p>Black pudding is a distinct regional type of blood sausage.</p> <p>A Pate is usually made from liver, is much finer in texture and can be made in any shaped container.</p> <p>A Terrine is generally made from much chunkier meat - chunks of pork hock, diced lamb leg meat, duck breast or minced pork.</p>	<p>Products which need to be heated prior to consumption must be labelled with cooking instructions.</p> <p>Other meat products to be consumed as is.</p>	<p>Sample must be appropriate size and shape based on product type and require two (2) pieces/packet.</p> <p>Minimum 500g</p>	<p>Entries must specify product type, dominant flavour, spice or identifying characteristics on application form.</p> <p>Entries must be Manufactured in Australia with Australian Species meat</p>

VOLUME REQUIREMENTS

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

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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 - The judges' decision will be final.
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- 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., "2024 Australian AMIC 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.**
- All entries must adhere to **Guidelines for the Safe Manufacture of Smallgoods 2nd EDITION – [Click Here](#)**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
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Microbiological limits

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CATEGORY 9: CONTINENTAL SMALLGOODS PRODUCTS

Continental Style products must be named as a product style and will be judged on that style.

30. **Continental Australian Frankfurt's**
31. **Kranski** - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption.
32. **Chorizo** - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption.
33. **Kabana** - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption.
34. **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)

CAT No. 9	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
Max 3 Entries per product cat Max 5 Entries - Meat Products for slicing Category	Continental Style products – see class description above.	Products which need to be heated prior to consumption must be labelled with cooking instructions. Other meat products to be consumed as is.	Meats must be appropriate size and shape based on product type and require two (2) pieces/packet. Minimum 500g	Entries must specify product type, dominant flavor, spice or identifying characteristics on application form. Entries must be Manufactured in Australia and be labelled either Australian Pork or Imported Pork. HEAT RATING Entries must advise heat intensity (from 1 low – 10 very spicy). (e.g., Spicy +8 Spanish Chorizo)

VOLUME REQUIREMENTS

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

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.
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- 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., "2024 Australian AMIC 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.**
- All entries must adhere to **Guidelines for the Safe Manufacture of Smallgoods 2nd EDITION – [Click Here](#)**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- All Winners must be willing to place the Australian PorkMark logo on their packs (subject to the Australian PorkMark licensing agreement).
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Microbiological limits

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CATEGORY 10: OTHER SMALLGOODS PRODUCTS

Continental Style products must be named as a product style and will be judged on that style.

35. Speciality Meats

CAT No. 10	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
5 Max Entries per product category	Specialty Meats products	Products must be named as a product type and flavor profile and will be Judged on that type.	Meat must be appropriate size and shape based on product type and require two (2) pieces.	Entries must specify product type, species, dominant flavor, spice or identifying characteristics on application form. Entries must be Manufactured in Australia. HEAT RATING Entries must advise heat intensity (from 1 low – 10 very spicy). (e.g., Spicy +8 Hungarian Hot salami)
		Nominate if to be served hot or cold.	Minimum 500g	
		Meat species must be identified.		

VOLUME REQUIREMENTS

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

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.
- AMIC and the organising committee accept no responsibility for any loss or damage to entries or to an 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., "2024 Australian AMIC 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.**
- All entries must adhere to **Guidelines for the Safe Manufacture of Smallgoods 2nd EDITION – [Click Here](#)**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- All Winners must be willing to place the Australian PorkMark logo on their packs (subject to the Australian PorkMark licensing agreement).
- Gold medal winners are the only ones that will be brought forward to represent Australia and be part of the IFFA competition in 2025.
- AMIC will only allow Australian Made Charcuterie product using Australian (Pork/beef/lamb) product to be eligible to be adjudicated in the World IFFA/DFV competition.

Microbiological limits

- FSANZ's Guidance on the application of microbiological criteria for Listeria monocytogenes in RTE food – [Click Here](#)



This document is the property of Australian Meat Industry Council and is administered by the National Smallgoods Council.

These criteria serves as guidelines for manufacturers and entrants participating in ACEA.

Here are some important points to consider:

1. Usage and Interpretation:

- The ACEA class and category criteria are intended for use by participants, judges, and industry professionals.
- Manufacturers should interpret and apply these criteria in the context of their specific products.
- Any modifications or adaptations should align with the spirit of fair competition and excellence.

2. Copying and Attribution:

- While participants are encouraged to reference the ACEA criteria, direct copying of the entire content is discouraged.
- If you use excerpts or adapt the criteria, please provide proper attribution to the ACEA and the AMIC.
- Acknowledge the source when incorporating elements from the criteria into your own materials.

3. Benchmarking and Adjudication:

- The ACEA criteria allow entrants to benchmark their products domestically and internationally.
- Adjudication by Australia's finest judges ensures fair evaluation and recognition of excellence.
- Participants should use the criteria as a tool for self-assessment and improvement.

4. Legal Considerations:

- The ACEA criteria do not constitute legal advice or binding regulations.
- Manufacturers should comply with relevant laws, regulations, and food safety standards.
- Seek professional advice if you have legal concerns related to your products.

5. Updates and Revisions:

- The ACEA criteria may be updated periodically to reflect industry developments.
- Participants should stay informed about any revisions or clarifications.

Remember that ACEA aims to promote quality and innovation within the charcuterie industry.

Use the criteria responsibly, respect intellectual property rights, and contribute to the advancement of this culinary art form.

Questions pertaining to the contents of this document, must be emailed to the Australian Meat Industry Council:

ATT: ostankovski@amic.org.au

RE: ACEA Category Criteria Guide

End.

