



# Australian Charcuterie Excellence Awards (ACEA)

2026 CLASS & CATEGORY CRITERIA

## Contents

ACEA 2026 Class & Categories	1
CLASS JUDGING CRITERIA	2
CATEGORY 1: BACON	8
CATEGORY 2: HAM	9
CATEGORY 3: POULTRY	10
CATEGORY 4: TRADITIONAL SALAMI (FERMENTED)	11
CATEGORY 5: AIR DRIED/CURED SMALLGOODS PRODUCTS	13
CATEGORY 6: RED MEAT SMALLGOODS – BEEF & LAMB	14
CATEGORY 7: COOKED/PRE-COOKED & BAKED SMALLGOODS	15
CATEGORY 8: LIVERWURST, PATE & TERRINES	16
CATEGORY 9: CONTINENTAL SMALLGOODS PRODUCTS	18
CATEGORY 10: OTHER SMALLGOODS PRODUCTS	19



## LETTER FROM AMIC

**Dear Entrant,**

We are delighted to invite you to participate in ACEA 2026.

This prestigious event offers the Australian Smallgoods Industry a chance to showcase its finest products which could lead you on the world stage in 2028.

Our awards aim to recognise and honour the exceptional craftsmanship and innovation within the Australian charcuterie industry.

Only Gold Medal-winning entries from the Australian Charcuterie Excellence Awards (ACEA) in 2026 & 2027 are eligible to enter this prestigious competition in 2028.

**Please follow the instructions within the Class & Category Guidelines Judges will score your products accordingly. Please make sure that you follow all the instructions to give your entry the best chance possible in the competition – points will be deducted if instructions are not followed.**

Best regards,

Oliver Stankovski  
Australian Meat Industry Council  
General Manager – Smallgoods  
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## ACEA 2026 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	<ol style="list-style-type: none"> <li>1. <b>Traditional Bacon, boneless middle, full rasher</b>, cured and smoked</li> <li>2. <b>Short Loin Bacon, boneless middle short cut</b> (eye side), cured, and smoked</li> <li>3. <b>Bacon, middle rashers, long belly</b>, Cured and smoked</li> <li>4. <b>Dry Cured Bacon</b></li> </ol>
CLASS 2 – Ham	<ol style="list-style-type: none"> <li>5. <b>Traditional Leg Ham (C.O.B)</b>, Complete full bone-in, rind-on, cured, smoked, fully cooked.</li> <li>6. <b>Leg Ham, Semi Boneless</b> hind leg retaining shank, rind-on, netting or string, cured, smoked, fully cooked.</li> <li>7. <b>Leg Ham, Boneless</b>, hand rolled and tied with string or netting, rind-on/ off, smoked and fully cooked.</li> </ol>
CLASS 3 – Poultry	<ol style="list-style-type: none"> <li>8. <b>Chicken/Turkey (Ham)</b></li> <li>9. <b>Specialty Poultry Style products</b></li> </ol>
CLASS 4 – Salami	<ol style="list-style-type: none"> <li>10. <b>Salami HOT/MILD (UCFM)</b>, fermented, may be smoked, <b>above 35mm</b> (Whole piece; Smoked, Dried or Non-smoked)</li> <li>11. <b>Salami HOT/MILD (UCFM)</b>, fermented, may be smoked, <b>below 35mm</b> (Whole piece; Smoked, Dried or Non-smoked)</li> <li>12. <b>Salami HOT/MILD (CFM)</b>, fermented/Heat Treated, may be smoked (Whole piece; Smoked, Dried or Non-smoked)</li> <li>13. <b>Beer Stick</b>, fermented and cured, not heat-treated (Pork/Beef)</li> </ol>
CLASS 5 – Air Dried/Cured - Pork	<ol style="list-style-type: none"> <li>14. <b>Prosciutto</b>, Dry cured, boneless or bone-in, leg ham, uncooked</li> <li>15. <b>Coppa</b>, Dry cured, whole pork neck, uncooked.</li> <li>16. <b>Lombo</b>, Dry cured, whole pork neck, uncooked.</li> <li>17. <b>Pancetta</b>, Dry cured, boneless middle, uncooked, rolled or flat.</li> </ol>
CLASS 6 – Red Meat Smallgoods – Beef & Lamb	<ol style="list-style-type: none"> <li>18. <b>Lamb &amp; Beef Bacon</b>, curing, smoking of various cuts: Lamb belly or shoulder, Beef belly, Beef brisket or Beef knuckle</li> <li>19. <b>Jerky</b></li> <li>20. <b>Biltong</b></li> <li>21. <b>Cured Beef &amp; Lamb</b>, Dry cured, Whole Piece, boneless, uncooked (i.e. Lamb prosciutto or cured lamb leg, Bresaola,)</li> <li>22. <b>Corned Beef</b>, cured, fully cooked (e.g., Silverside)</li> <li>23. <b>Pastrami</b>, cured, fully cooked, rolled in spices.</li> </ol>
CLASS 7 - Cooked/Pre-Cooked	<ol style="list-style-type: none"> <li>24. <b>Roast Pork (Porchetta)</b>, Traditional or hand rolled, tied or elastic netted, rind on, cured and fully cooked, with or without seasoned stuffing. Not water cooked</li> <li>25. <b>Mortadella</b>, In large casing, showing distinct pieces of meat and/or fat, comminuted or chopped, fully cooked with or without cure</li> <li>26. <b>Prosciutto Cotto</b>, cooked leg ham, made from a whole boneless pork leg that is cured and then slowly cooked, often steamed.</li> </ol>
CLASS 8 - Liverwurst, Pate & Terrines	<ol style="list-style-type: none"> <li>27. <b>Liverwurst Fine and coarse</b>, Brawn, flavour or type to be nominated.</li> <li>28. <b>Blackpudding Fine and coarse</b>, flavour or type to be nominated.</li> <li>29. <b>Pate &amp; Terrines</b></li> </ol>
CLASS 9 – Continental Smallgoods	<ol style="list-style-type: none"> <li>30. <b>Continental Australian Frankfurt's</b></li> <li>31. <b>Kranski</b> - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption.</li> <li>32. <b>Chorizo</b> - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption.</li> <li>33. <b>Kabana</b> - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption.</li> <li>34. <b>Meat Products for Slicing</b> - In large casing, showing distinct pieces of meat and/or fat, comminuted or chopped, fully cooked with or without cure (e.g. <b>Berliner, Lyoner, Devon, Fritz Bung, Strasburg, Polish, Meat Loaf</b>)</li> </ol>
CLASS 10 – Other Smallgoods Products	<ol style="list-style-type: none"> <li>35. <b>Specialty Meats (Unique Product)</b></li> </ol>

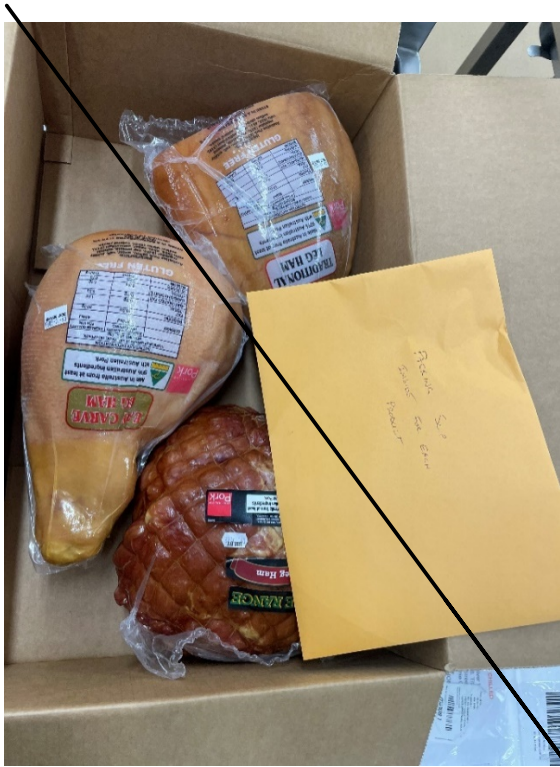
# CLASS JUDGING CRITERIA

BACON	HAM	POULTRY	SALAMI (UCFM) & SALAMI (CFM)
<p><b>External condition of the product</b></p> <p><b>Texture</b></p> <ul style="list-style-type: none"> <li>▪ Fat pieces too thick, fat not bound, joining too strong.</li> <li>▪ Are the meat ingredients, spices, herbs, and liquid combined evenly?</li> </ul> <p><b>Colour</b> - outside discolouration, colour too pale, colour too dark</p> <ul style="list-style-type: none"> <li>▪ Does the product have a fresh, external appearance?</li> <li>▪ Does the product have good colour &amp; bloom?</li> </ul> <p><b>Aroma and flavour</b></p> <p><b>Aroma</b></p> <ul style="list-style-type: none"> <li>▪ Is the aroma appealing to the senses?</li> <li>▪ Is the aroma true to a specified description?</li> <li>▪ Did the taste linger with you?</li> </ul> <p><b>Taste</b></p> <ul style="list-style-type: none"> <li>▪ Is the flavouring appealing?</li> <li>▪ Is the flavour true to specified description?</li> <li>▪ Did the taste linger with you?</li> <li>▪ Is the texture even throughout the entire product?</li> </ul> <p><b>Visual Appearance - Uncooked</b></p> <p>Entries will be judged in the pack, uncooked.</p> <ol style="list-style-type: none"> <li>1. Does the product have a fresh, external appearance?</li> <li>2. Does the product appeal to you?</li> <li>3. Does the product have good colour or bloom?</li> <li>4. Is the pack presentable?</li> </ol> <p><b>Visual Appearance - Cooked</b></p> <ul style="list-style-type: none"> <li>▪ Does the product appeal to you?</li> <li>▪ Texture and Aroma?</li> <li>▪ Is the shape distorted?</li> </ul> <p><b>Colour</b></p> <ul style="list-style-type: none"> <li>▪ Discoloration</li> <li>▪ Colour uneven</li> <li>▪ Colour stability</li> </ul> <p><b>Composition</b></p> <ul style="list-style-type: none"> <li>▪ Does the product have any of these visible Bone/cartilage/blood clots?</li> <li>▪ Is the product free from air pockets? Moisture Level</li> <li>▪ Does the product appear too moist or too dry?</li> </ul> <p><b>Consistency</b></p> <ul style="list-style-type: none"> <li>▪ Bite</li> <li>▪ Mouth Feel</li> <li>▪ Too soft</li> <li>▪ Pasty</li> <li>▪ Too chewy</li> </ul>	<p><b>External condition of the product</b></p> <p><b>Texture</b></p> <ul style="list-style-type: none"> <li>▪ Fat pieces too thick, fat not bound, joining too strong.</li> <li>▪ Are the meat ingredients, spices, herbs, and liquid combined evenly?</li> </ul> <p><b>Colour</b> - outside discolouration, colour too pale, colour too dark)</p> <ul style="list-style-type: none"> <li>▪ Does the product have a fresh, external appearance?</li> <li>▪ Does the product have good colour &amp; bloom?</li> </ul> <p><b>Aroma and flavour</b></p> <p><b>Aroma</b></p> <ul style="list-style-type: none"> <li>▪ Is the aroma appealing to the senses?</li> <li>▪ Is the aroma true to a specified description?</li> <li>▪ Did the taste linger with you?</li> </ul> <p><b>Taste</b></p> <ul style="list-style-type: none"> <li>▪ Is the flavouring appealing?</li> <li>▪ Is the flavour true to specified description?</li> <li>▪ Did the taste linger with you?</li> <li>▪ Is the texture even throughout the entire product?</li> </ul> <p><b>Visual Appearance - Cooked</b></p> <ul style="list-style-type: none"> <li>▪ Does the product appeal to you?</li> <li>▪ Texture and Aroma?</li> <li>▪ Is the shape distorted?</li> </ul> <p><b>Colour</b></p> <ul style="list-style-type: none"> <li>▪ Discoloration</li> <li>▪ Colour uneven</li> <li>▪ Colour stability.</li> </ul> <p><b>Composition</b></p> <ul style="list-style-type: none"> <li>▪ Does the product have any of these visible Bone/cartilage/blood clots?</li> <li>▪ Is the product free from air pockets? 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<b>AIR DRIED/CURED SMALLGOODS PRODUCTS</b>	<b>RED MEAT SMALLGOODS – BEEF &amp; LAMB</b>	<b>COOKED/PRE-COOKED &amp; BAKED SMALLGOODS</b>	<b>LIVERWURST, PATE &amp; TERRINES</b>
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## EXAMPLES ON HOW TO LABEL YOUR ENTIES INCORRECTLY LABELLED



Make sure each product has the labelled attached  
(Affix on product or Cryovac label and place inside the product)

## CORRECTLY LABELLED

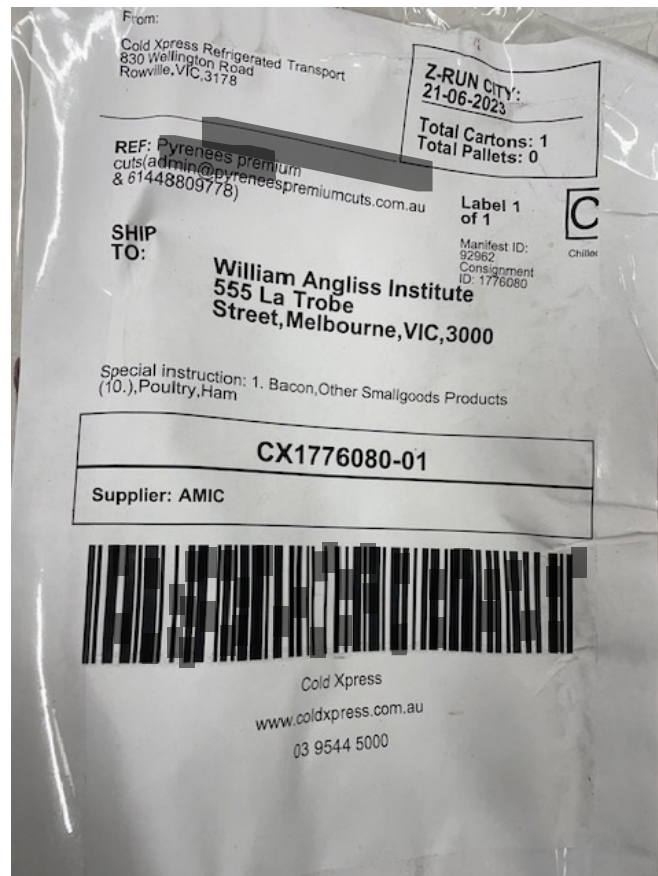


As shown here, Affix the label to product.

- If you are sending more than 1 sample as shown here, please make sure each product has the correct label attached.
- These labels are to be downloaded and printed from Award Force when you complete your entry in Award Force – Please follow the how to enter guide in Award Force.

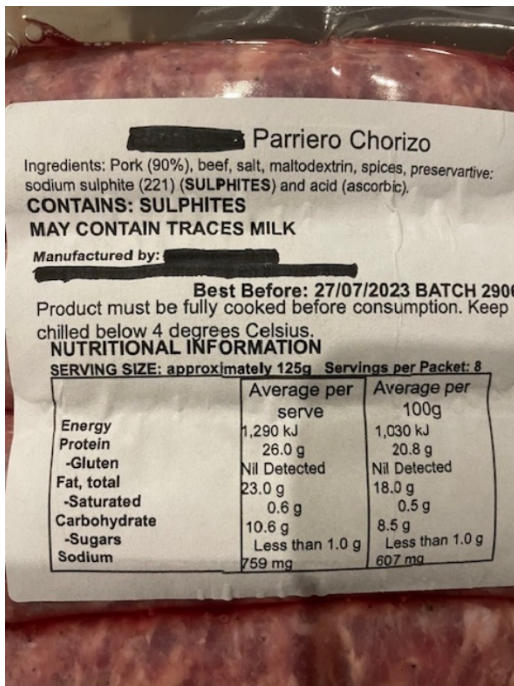
## COLDXPRESS TRANSPORT LABEL

**ColdXpress will email the following label (see below) and this needs to be displayed on the outside of your transport box before either collection or drop off.**



## PROVIDING THE CORRECT LABELLING

### INGREDIENTS AND COOKING INSTRUCTIONS – SEE EXAMPLES BELOW



## CLASS 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 and includes salting, smoking, and curing.

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

CLASS No. 1	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
<b>BACON</b>				
<b>Max 3 Entries per product category</b>	<b>Bacon middle product,</b> 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.	<b>Un sliced</b> bacon one (1kg) piece  <b>Sliced</b> bacon, 1 packet (min 500g)	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)

### Volume Requirements

- Unsliced bacon one (1kg) piece
- Sliced bacon, 500g 1 packet (min 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. "2026 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 3rd EDITION – [Click Here](#)**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- Gold medal winners are only eligible to represent Australia in the IFFA 2028 competition.
- **Entries must be Manufactured in Australia**

## CLASS 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.

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

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

### 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. "2026 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 3rd EDITION – [Click Here](#)**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- Gold medal winners are only eligible to represent Australia in the IFFA 2028 competition.

### CLASS 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.

8. **Chicken/Turkey (Ham)** processed meat cured in brine, and wrapped in a round casing, then cooked and gently smoked  
 9. **Specialty Poultry Style Products**

CLASS No. 3	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
<b>HAM</b>				
<b>Max 2 Entries per product category</b>	<p><b>Fresh Chicken/Turkey</b> processed meat cured in brine, and wrapped in a round casing, then cooked and gently smoked</p> <p><b>Specialty Poultry Style products</b> processed meat made from cooked or cured poultry meat, water, and other ingredients such as binders.</p>	Boneless and formed.	<p><b>Boneless chicken or Turkey (hams)</b>, rolled, not cut, for slicing. (Not to be less than 2kg total).</p> <p><b>Whole Chicken Breasts</b> can be provided not cut, for slicing. (no less than 2kg to be provided)</p> <p><b>Whole Duck Breasts</b> 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>

#### 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.
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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., "2026 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 3rd EDITION - [Click Here](#)**
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- Gold medal winners are only eligible to represent Australia in the IFFA 2028 competition.
- Entries must be manufactured in Australia.**

## CLASS 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

Beer sticks are a type of dried or cured meat snack, often pork or beef, designed to be eaten with beer. They are typically flavoured with spices, herbs, and sometimes even Aussie Lager.

10. **Salami HOT/MILD fermented (UCFM), may be smoked, above 35mm (Whole piece; Smoked, Dried or Non-smoked)**
11. **Salami HOT/MILD, fermented (UCFM), may be smoked, below 35mm (Whole piece; Smoked, Dried or Non-smoked)**
12. **Salami HOT/MILD, fermented/Heat Treated (CFM), may be smoked (Whole piece; Smoked, Dried or Non-smoked)**
13. **Beer Stick, fermented and cured, not heat-treated (Pork/Beef)**

CLASS No. 4	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
<b>FERMENTED / NON FERMENTED</b>				
Max 5 Entries	<p><b>Traditional Salami HOT/MILD</b></p> <p><b>Uncooked Fermented Comminuted meats (UCFM) type products.</b></p> <p><b>Fermented UCFM/Uncooked comminuted meats</b> 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 <b>above 35mm</b>, one (1) full piece not cut or sliced.</p> <p><b>Min 500g</b></p>	<p>Entries must specify product type, casing and any characterising flavor, spice or identifying characteristics on the application for entry. Must specify if cured, smoked or non-smoked on the application form.</p> <p><b>HEAT RATING</b> Entries must advise heat intensity (from 1 low – 10 very spicy e.g., Spicy +8 Hungarian Hot salami)</p>
Max 5 Entries	<p><b>Traditional Salami HOT/MILD</b></p> <p><b>Uncooked Fermented Comminuted meats (UCFM) type products.</b></p> <p><b>Fermented UCFM/Uncooked comminuted meats</b> 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 <b>below 35mm</b>, one (1) full piece not cut or sliced.</p> <p><b>Min 500g</b></p>	<p>Entries must specify product type, casing and any characterising flavor, spice or identifying characteristics on the application for entry. Must specify if cured, smoked or non-smoked on the application form.</p> <p><b>HEAT RATING</b> Entries must advise heat intensity (from 1 low – 10 very spicy e.g., Spicy +8 Hungarian Hot salami)</p>
Max 5 Entries	<p><b>Salami HOT/MILD</b></p> <p><b>Fermented/Heat Treated (CFM) type products.</b></p> <p><b>Cooked salami</b> 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><b>(CFM) - Any shape/size</b>, one (1) full piece not cut or sliced.</p> <p><b>Min 500g</b></p>	<p>Entries must specify product type, casing and any characterising flavor, spice or identifying characteristics on the application for entry.</p> <p><b>HEAT RATING</b> Entries must advise heat intensity (from 1 low – 10 very spicy e.g., Spicy +8 Hungarian Hot salami)</p>
Max 5 Entries	<p><b>Beer sticks</b></p> <p><b>Fermented, Dried or cured meat</b>, not heat-treated, and can be kept at room temperature. They are typically flavoured with spices, herbs, and sometimes even Aussie Lager</p>	<p>Fermented and cured, not heat-treated</p> <p>Type of meat (beef or pork)</p>	<p>Appropriate size and shape, Require (5) full pieces/packet.</p> <p><b>Min 500g</b></p>	<p>Entries must specify product type and any characterising flavor, spice or identifying characteristics on the application for entry.</p> <p><b>HEAT RATING</b> Entries must advise heat intensity (from 1 low – 10 very spicy e.g., Spicy +8 Hungarian Hot salami)</p>

#### VOLUME REQUIREMENTS

- Any shape **above 35mm**, one (1) full piece not cut or sliced – Min 500g.
- Any shape **below 35mm**, one (1) full piece not cut or sliced – Min 500g.
- (CFM) - Any shape/size, one (1) full piece not cut or sliced – Min 500g.
- Appropriate size and shape, Require (5) full pieces/packet - Min 500g

#### SPECIAL INSTRUCTIONS: Max 5 Entries per product category

- Entries must be Manufactured in Australia with Australian Domestic meat
- 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. "2026 Australian Charcuterie Excellence Awards – "Category" Winner.
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- Gold medal winners are only eligible to represent Australia in the IFFA 2028 competition.
- **Entries must be manufactured in Australia.**

#### 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

- 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.
- 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.
- 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
- The measurements recorded must be kept for 12 months after the use-by date or best-before date of a UCFM.
- The fermentation of a UCFM must be initiated through the use of a suitable starter culture.
- A previously fermented or fermenting meat must not be used as a starter culture or an ingredient in a UCFM.
- All entries must adhere to **Standard 2.2.1 Meat and meat products**.
- All entries must adhere to **Guidelines for the Safe Manufacture of Smallgoods 3rd EDITION – [Click Here](#)**

## CLASS 5: AIR DRIED/CURED SMALLGOODS PORK 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.

14. **Prosciutto**, Dry cured, boneless or bone-in, leg ham, uncooked.
15. **Coppa**, Dry cured, whole pork neck, uncooked.
16. **Lombo**, Dry cured, whole pork neck, uncooked.
17. **Pancetta**, Dry cured, boneless middle, uncooked, rolled or flat.

CLASS No. 5	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
<b>DRIED / CURED</b>				
<b>Max 2 Entries per product category</b>	<p><b>Cured products:</b> (e.g., Whole piece; Flavor and meat to be specified)</p> <p><b>Dried meats</b> 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.</p>	Maybe cured or dried, may be smoked or not smoked, whole muscle products, not reformed or manufactured meat.	<b>Cured products</b> - Any shape or size, One (1) 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><b>HEAT RATING</b> Entries must advise heat intensity (from 1 low – 10 very spicy) (e.g., Spicy +8)</p>

### VOLUME REQUIREMENTS

- Any shape or size, one (1) full piece, 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., "2026 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 3rd EDITION – [Click Here](#)**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- Gold medal winners are only eligible to represent Australia in the IFFA 2028 competition.
- **Entries must be Manufactured in Australia.**

## CLASS 6: RED MEAT SMALLGOODS – BEEF & LAMB

These products are made using traditional techniques like curing and air-drying to preserve the meat and develop rich flavor. Traditional methods like dry-curing, air-drying, and smoking are used to preserve the meat and develop deep flavor. 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.

18. **Lamb & Beef Bacon**, curing, smoking of various cuts: Lamb belly or shoulder, Beef belly, Beef brisket or Beef knuckle
19. **Beef Jerky** is dried meat, lean beef that are marinated in spices and then slowly dehydrated or smoked.
20. **Biltong** is a air-dried, cured meat. Whole piece; Flavour and meat to be specified (South Africa, Zimbabwe, Malawi, Namibia, Botswana, and Zambia).
21. **Cured Beef & Lamb** Dry Cured, Whole Piece, boneless uncooked (Bresaola, Lamb prosciutto or beef salami)
22. **Corned Beef**, cured, fully cooked (e.g., Silverside)
23. **Pastrami**, cured, fully cooked, rolled in spices.

CLASS No. 6	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
<b>Max 4 Entries per product category</b>	<b>Lamb Bacon</b> is made by curing and sometimes smoking cuts of lamb typically the belly or shoulder. <b>Beef Bacon</b> is made from cuts such as beef belly, brisket, or knuckle. It's cured similarly to lamb bacon but offers a different taste experience	Bacon can be sliced to a thickness to suit the product.  Entries will be cooked according to cooking guidelines for judging.	<b>Un sliced</b> bacon one (1kg) piece  <b>Sliced</b> bacon, 1 packet (min 500g)	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)
<b>Max 4 Entries per product category</b>	<b>Beef Jerky</b> – see class description above  <b>Biltong</b> :	Meat that has been salted, spiced, and then dried, smoked, or not smoked (process).  <b>Any meat Species can be used.</b>	Require two (2) packets.  Minimum 250g per pack.	Entries must specify animal content (meat species), product type, any dominant flavor, spice or identifying characteristics on application form.  <b>HEAT RATING</b> Entries must advise heat intensity (from 1 low – 10 very spicy) (e.g., Spicy +8 Beef Jerky - Chili Rum)
<b>Max 4 Entries per product category</b>	<b>Cured Beef &amp; Lamb:</b> Dry Cured, Whole Piece, boneless, uncooked.	Maybe cured or dried, may be smoked or not smoked, whole muscle products, not reformed or manufactured meat. (i.e. Lamb prosciutto or cured lamb leg, Bresaola)	Any shape or size, one (1) full piece, not cut or sliced. 500g min	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).  <b>HEAT RATING</b> Entries must advise heat intensity (from 1 low – 10 very spicy) (e.g., Spicy +8)
<b>Max 2 Entries per product category</b>	<b>Corned Beef</b> , cured, fully cooked (e.g., Silverside)	Products which require to be heated prior to consumption must be labelled with cooking instructions. Other meat products to be consumed as is.	Meat must be appropriate size and shape based on product type and require one (1) piece/packet.  Minimum 500g	Entries must specify product type, dominant flavour, spice or identifying characteristics on application form.

<b>Max 2 Entries per product category</b>	<b>Pastrami</b> , cured, fully cooked, rolled in spices.	Products which require to be heated prior to consumption must be labelled with cooking instructions. Other meat products to be consumed as is.	Meat must be appropriate size and shape based on product type and require one (1) piece/packet.  Minimum 500g	Entries must specify product type, dominant flavour, spice or identifying characteristics on application form.
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#### VOLUME REQUIREMENTS

- **Lamb/Beef Bacon:** Un sliced bacon one (1kg) piece & Sliced bacon, 1 packet (min 500g)
- **Jerky & Biltong:** Require two (2) packets. Minimum 250g per pack.
- **Cured Beef & Lamb:** Any shape or size, one (1) full piece, not cut or sliced. 500g min
- **Corned Beef:** Meats must be appropriate size and shape based on product type and require one (1) pieces Min 500g
- **Pastrami:** Meats must be appropriate size and shape based on product type and require one (1) pieces/packet Min 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.
  - 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., "2026 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 3rd EDITION - [Click Here](#)**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- Gold medal winners are only eligible to represent Australia in the IFFA 2028 competition.
- **Entries must be Manufactured in Australia**

## CLASS 7: COOKED/PRE-COOKED & BAKED SMALLGOODS

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

24. **Roast Pork (Porchetta)**, Traditional or hand rolled, tied or elastic netted, rind on, cured and fully cooked, with or without seasoned stuffing. Not water cooked
25. **Mortadella**, In large casing, showing distinct pieces of meat and/or fat, comminuted or chopped, fully cooked with or without cure
26. **Prosciutto Cotto**, cooked leg ham, made from a whole boneless pork leg that is cured and then slowly cooked, often steamed.

CLASS No. 7	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
<b>Max 2 Entries per product category</b>	<b>Roast Pork (Porchetta)</b> – see class description above	Products which require to be heated prior to consumption must be labelled with cooking instructions.  Other meat products to be consumed as is.	Meat must be appropriate size and shape based on product type and require one (1) piece Min 500g	Entries must specify product type, dominant flavor, spice or identifying characteristics on application form.
<b>Max 2 Entries per product category</b>	<b>Mortadella</b> – see class description above		Meat must be appropriate size and shape based on product type and require one (1) piece Min	Entries must specify product type, dominant flavor, spice or identifying characteristics on application form.
<b>Max 2 Entries per product category</b>	<b>Prosciutto Cotto</b> – see class description above		Meat must be appropriate size and shape based on product type and require one (1) piece Min	Entries must specify product type, dominant flavor, spice or identifying characteristics on application form.

### VOLUME REQUIREMENTS

- **Roast Pork (Porchetta)** must be appropriate size and shape based on product type and require one (1) piece Min 500g
- **Mortadella** must be appropriate in size and shape based on product type and require one whole (1) piece Min 1kg
- **Prosciutto Cotto** must be appropriate in size and shape based on product type and require one whole (1) Min 1kg

### 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., "2026 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 3rd EDITION – [Click Here](#)**
- All entries should be available to be purchased in Australia – Retail locations should be provided.
- Gold medal winners are only eligible to represent Australia in the IFFA 2028 competition.
- **Entries must be Manufactured in Australia**

## CLASS 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.

27. **Liverwurst** Fine and coarse, Brawn, flavour or type to be nominated.  
 28. **Black pudding** Fine and coarse, flavour or type to be nominated.  
 29. **Pate & Terrines**

CLASS No. 8	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
<b>Max 2 Entries per product category</b>	<p><b>Liverwurst, leberwurst</b>, or liver sausage is a kind of sausage made from liver.</p> <p><b>Black pudding</b> is a distinct regional type of blood sausage.</p> <p>A <b>Pate</b> is usually made from liver, is much finer in texture and can be made in any shaped container.</p> <p>A <b>Terrine</b> 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) samples.</p> <p>Min 250g per sample</p>	<p>Entries must specify product type, dominant flavour, spice or identifying characteristics on application form.</p>

### VOLUME REQUIREMENTS

- Sample must be appropriate size and shape based on product type and require two (2) samples. Min 250g per sample

### 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., "2026 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 3rd EDITION - [Click Here](#)**
- All entries should be available to be purchased in Australia - Retail locations should be provided.
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- **Entries must be Manufactured in Australia**

## CLASS 9: CONTINENTAL SMALLGOODS PRODUCTS

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

30. <b>Continental Australian Frankfurt's</b>
31. <b>Kranski</b> - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption.
32. <b>Chorizo</b> - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption.
33. <b>Kabana</b> - Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption.
34. <b>Meat Products for Slicing</b> - 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 & Mortadella)

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

### VOLUME REQUIREMENTS

- Meat must be appropriate size and shape based on product type and require one (1) sample. 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., "2026 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 3rd EDITION – [Click Here](#)**
- 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 2026.
- Entries must be Manufactured in Australia.**

## CLASS 10: OTHER SMALLGOODS PRODUCTS

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

35. Speciality Meats

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

### VOLUME REQUIREMENTS

- Meat 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., "2026 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 3rd EDITION - [Click Here](#)**
- 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 2026.
- **Entries must be Manufactured in Australia.**

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

These criteria serve 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](mailto:ostankovski@amic.org.au)

RE: ACEA Category Criteria Guide

End.