

*******Attention Please*******

The Cured Meats judging will begin very early on Saturday morning.
 Product check-in will be 4:30pm – 6:00pm *Friday ONLY*.
No Exceptions!!

2020 Cured Meats Registration

Multiple (2 Max) Entries Allowed in all Classes *except Innovative All Beef & All Pork* Categories

Company Name: _____

#	Category Name	# Entry	Product #	Product #
1.	Commercial Ham Bone-In			
2.	Commercial Style Bacon			
3.	Summer/Salami Sausage			
4.	Specialty Summer/Salami Sausage			
5.	Jerky (Whole Muscle)			
6.	Jerky (Chopped and Formed)			
7.	Smoked Turkey			
8.	Flavored Pork Belly Bacon			
9.	Specialty Bacon			
10.	Specialty Ham			
11.	Specialty Item (Restructured)			
12.	Specialty Item (Whole Muscle)			
13.	Fresh Sausage (Bulk)			
14.	Fresh Sausage (Cased)			
15.	Polish Sausage			
16.	Meat Snack Stick			
17.	Specialty Meat Snack Stick			
18.	Small Diameter Cooked Sausage			
19.	Specialty Small Diameter Cooked Sausage			
20.	<i>Innovative All Beef Category*</i>			XXX
21.	<i>Innovative All Pork Category*</i>			XXX

Total Entries _____ **@ \$17.50/ea = \$** _____

** Innovative Products are Paid for By the Montana Beef Council and the Montana Pork Producers Council*

IMPORTANT NOTE:

All cured meat entries must have a processing schedule (final internal cooking temperature, etc. except fresh sausage) and an ingredients statement (not your recipe). This should be on a 3x5 index card or the form online and **MUST accompany each product at check in time. These schedules tell our judges how to prepare a certain product or even how they may be able to assist you when you make the product to make it better. Products will not be allowed to enter without the proper information provided.**

**Cured Meat Rules can be accessed and down loaded from the MMPA Web
 Page: mtmmpa.com**

FOR MMPA RECORDS:

MMPA was formed and held its first convention in 1988 and this is our 32nd convention anniversary.

What Year Did You Join the MMPA? _____

Please circle all the MMPA Conventions you have attended:

1988– Lewistown	1995-Dillon	2002-Bozeman	2009-Missoula	2016-Jordan
1989–Billings	1996-Whitefish	2003-Helena	2010- Lewistown	2017-Butte
1990-Great Falls	1997-Red Lodge	2004-Billings	2011-Columbus	2018-Forsyth
1991-Whitefish	1998-Choteau	2005-Polson	2012- Livingston	2019-Havre
1992-Bozeman	1999-Havre	2006-Jordan	2013-Helena	2020- Kalispell
1993- Lewistown	2000-Lewistown	2007-Butte	2014–Kalispell	
1994-Billings	2001-Columbus	2008-Forsyth	2015-Billings	

Sample of Cured Meats Product Info Form
You can photo copy for all your products.

**Indicates Required Item*

***Product Category:**

***Product Name:**

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***Ingredient Statement:** (List Ingredients from highest to lowest amounts. Tip: meat should be listed first)

***Attach Cook Charts if Heat Treated Pork Product**

Suggestions

- Be Sure to Remove All Plant Identification From Product
(Check for Labels with Plant Name or Poly Bags with logo on them)
- Check Category Rules and Description to Be Sure Product Fits Category entered
- Attach Smoke House Schedule to back. Please Include Final Temperature Achieved

Production Notes: Any info to assist Judge to give feedback. i.e. injected, tumbled, mixing, water temp, etc.
