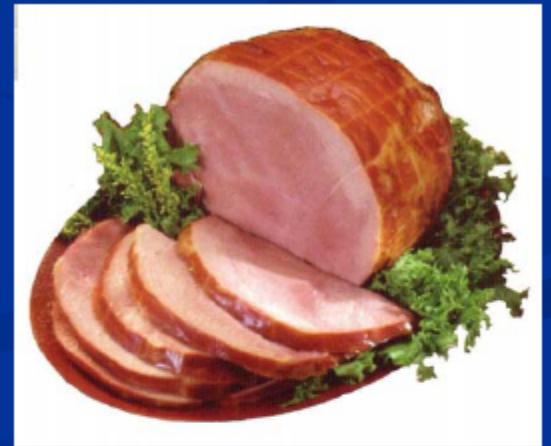


Basics of Judging Processed Meats

- External Appearance
 - 15% of the points
- Internal Appearance
 - 35% of the points
- Edibility
 - 55% of the points





SUMMER SAUSAGE - COOKED

1. EXTERNAL APPEARANCE

- Uniformity of Color (75) _____
- Uniformity of Shape (75) _____
- Lack of Defects (100) _____

2. INTERNAL APPEARANCE

- Uniformity of Texture (50) _____
- Uniformity of Color (75) _____
- Fat to Lean Ratio (50) _____
- Lack of Defects (100) _____

3. EDIBILITY

- Aroma (75) _____
- Taste (300) _____
- Texture/Mouth Feel (100) _____

TOTAL (1000) _____

1. EXTERNAL APPEARANCE

- _____ non-uniform color
- _____ too pale
- _____ too dark
- _____ non-uniform diameter
- _____ wrinkled surface
- _____ streaks or water spots
- _____ fat, gelatin or air pockets
- _____ dirty smoke stick marks
- _____ other _____

2. INTERNAL APPEARANCE and TEXTURE

- _____ non-uniform cured color
- _____ pale cured color
- _____ particle uniformity/definition
- _____ fat, gelatin or air pockets
- _____ crumbly texture
- _____ case hardening
- _____ excess fat
- _____ excessive gristle/connect tissue
- _____ other _____

3. AROMA/FLAVOR/EDIBILITY

- _____ spice too strong
- _____ too salty
- _____ too bland
- _____ too greasy
- _____ rancid fat
- _____ unidentified off-flavor
- _____ tough or rubbery
- _____ poor mouth feel
- _____ very desirable flavor
- _____ desirable flavor
- _____ acceptable flavor
- _____ unacceptable flavor (not covered above)
- _____ other _____

External Appearance

All classes should be evaluated as soon as possible

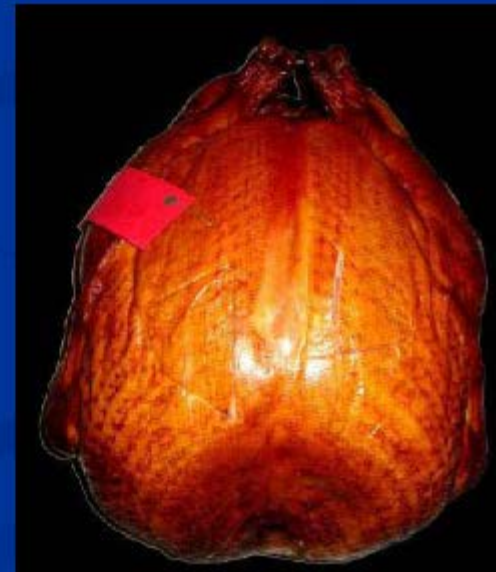
Uncontrollable Factors

- Light
- Air movement
- Room temperature



External Appearance

- Color
 - Should be a mahogany color
- Defects
 - Non-uniform color
 - Too pale
 - Too dark





External Color





External Appearance

Workmanship / Lack of Defects

- Defects
 - Smoke steaks or water spots
 - Dirty smoke stick marks
 - Un-cut ends on casings
 - Air pockets / fat caps
 - Scoring (Bacon)

Workmanship

Variety of shapes and sizes available



Workmanship

Removal of netting



External Appearance

Uniformity of Shape

- Defects
 - Non-uniform diameter
 - Wrinkled surface
 - Straight / Curves
 - Poor trimming (ham)
 - Shank length (ham)

Uniformity of Shape

Wrinkled surface



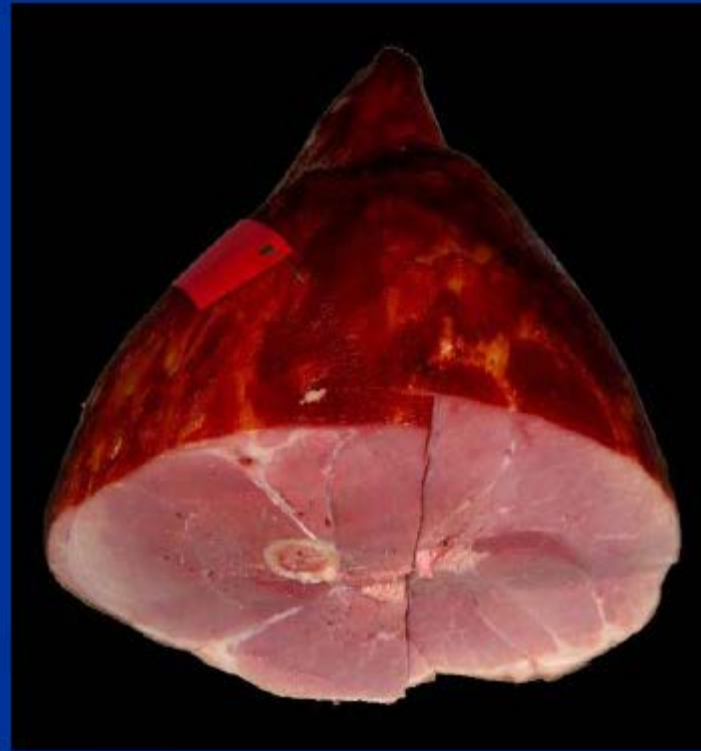
Uniformity of Shape

Curved sausage



Uniformity of Shape

- Trimming
- Shank removal



Uniformity of Shape

Casing differences

- Cellulose vs. Natural vs. Collagen



Internal Appearance

- All products within each class should be cut the same
 - Same person
 - Same method
 - Same location
 - Same utensil
- Evaluate product as soon as the product is cut

Internal Appearance

- Uniformity of Texture



Internal Appearance

Particle definition



Internal Appearance

- Particle definition
 - Variation in production methods



Internal Appearance

- Uniformity of Color
 - Variation in meat component used



Internal Appearance

- Lack of Defects
 - Poor distribution of ingredients



Internal Appearance

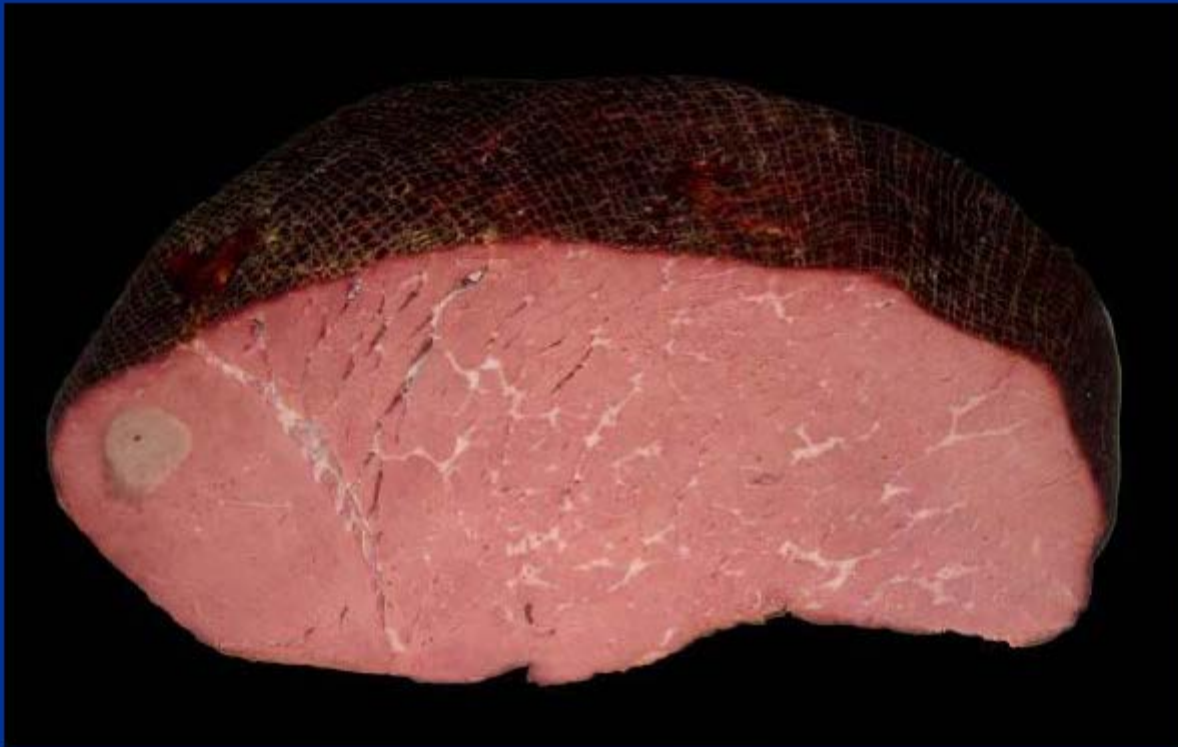
- Lack of Defects
 - Air pockets
 - Blood splash



Internal Appearance

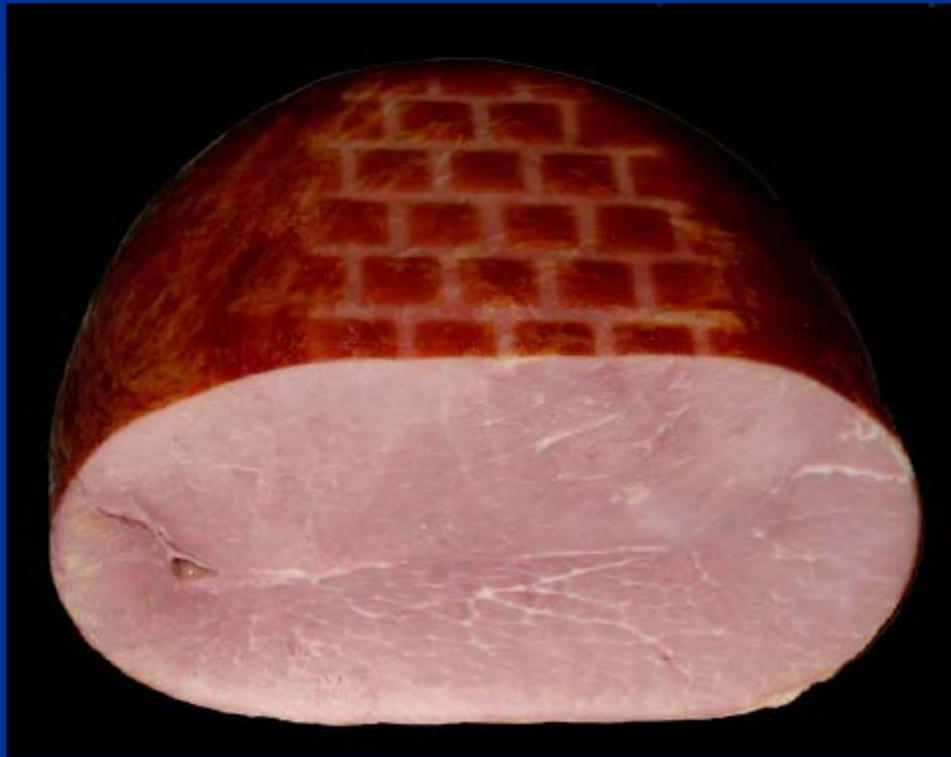
Lack of Defects

- Uncured spots



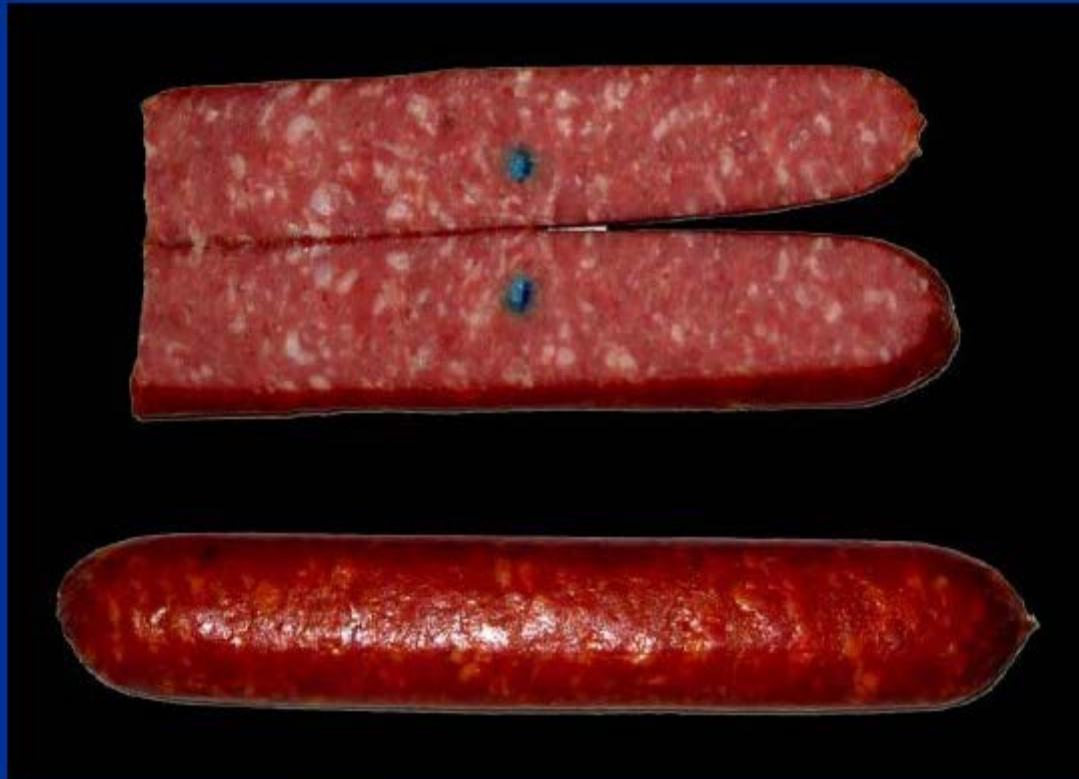
Internal Appearance

Lack of Defects



Internal Appearance

Lack of Defects



Edibility

All products within each class should be evaluated the same

- Same person doing the heating (if necessary)
- Same method
 - Time
 - Cooking
 - Same size of piece

Edibility

Aroma

- Unidentifiable off-odor
- Rancid fat
- Over-powering smoke

Edibility

Texture / Mouth Feel

- Mealy
- Tough / rubbery
- Tough casing
- Greasy
- Dry
- Too moist (Jerky, Snack Sticks, Dried Beef)
- Too coarse

Edibility

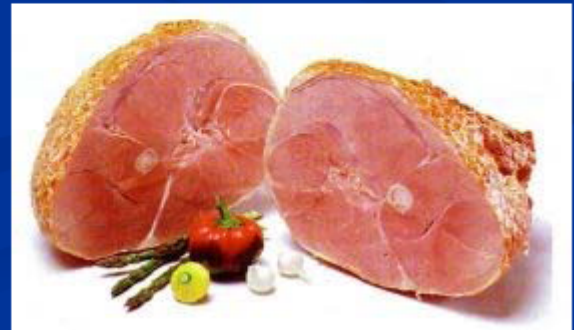
Taste

- Too spicy
- Too bland
- Too salty
- Unidentifiable off-flavor
- Too smokey
- Rancid fat
- Unacceptable flavor

Conclusion

How can you become a judge or a better judge

- Practice
 - Get involved at state meat association conventions
- Learn from your professors
 - Ask questions
- Understand processed meat production



Conclusion

Cured meat judging is very subjective to personal preferences

Every judge evaluates products differently

- No right way or wrong way, there are just better ways than others

Processed meat products are region specific around the country