

Judging AMSA Ham and Bacon Classes

2016 Coaches Clinic
Reciprocal Meat Conference,
Angelo State University



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History



1949
First Annual
Ham Show



1954
The National Ham Show

History



1968

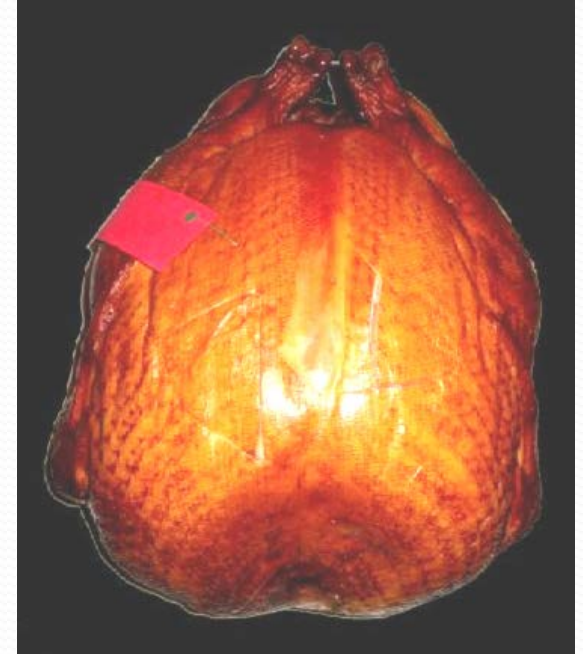
National Ham, Bacon & Sausage Show

Processed Meat Evaluation

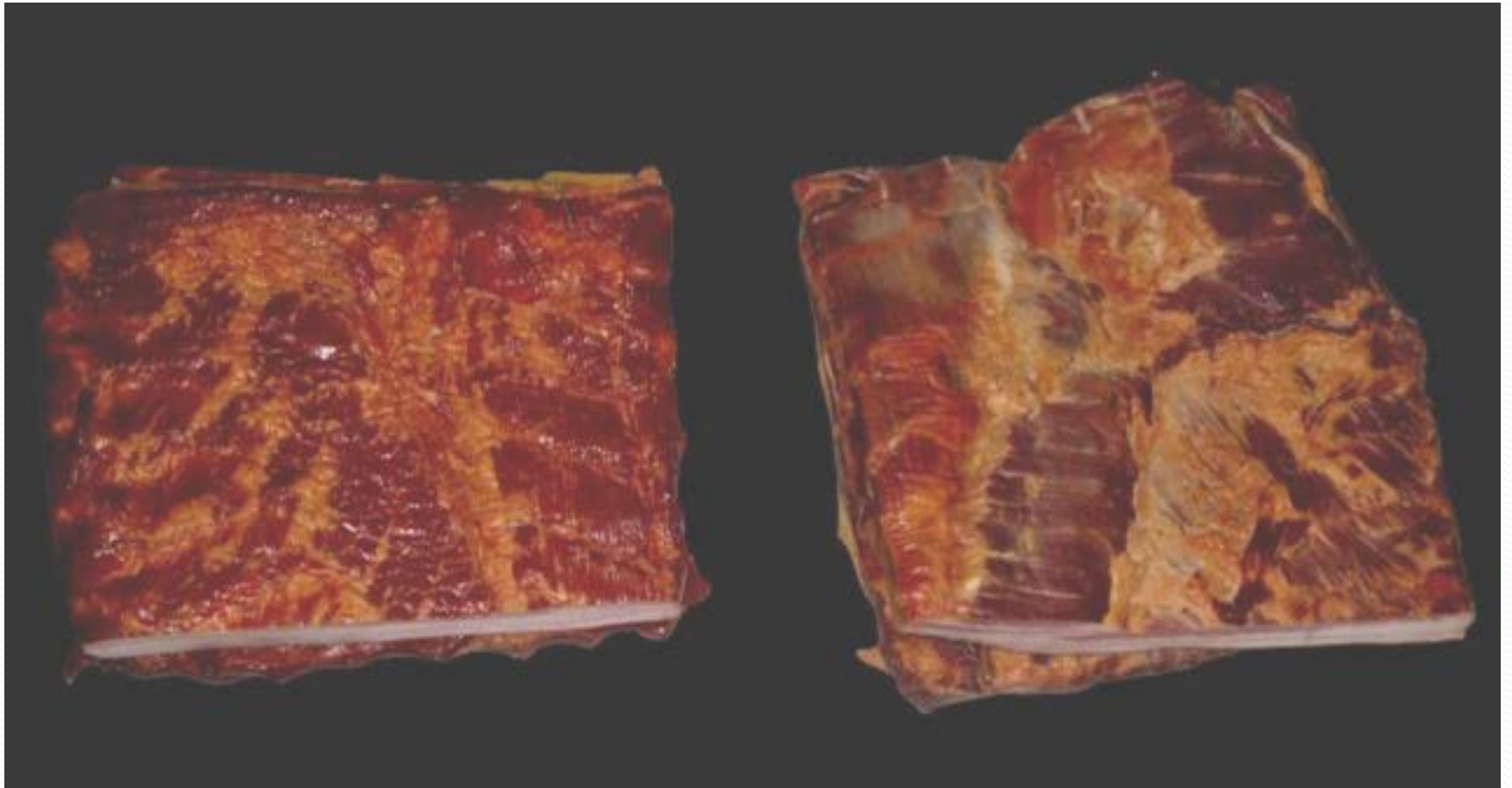
- External Appearance
 - Color
 - Workmanship
 - Uniformity of Shape
- Internal Appearance
 - Particle Definition
 - Color
 - Free of Defect
- Edibility
 - Aroma
 - Taste

External Appearance

- Color
 - Should be a “bright” mahogany color
- Defects
 - Non-uniform color
 - Too pale
 - Too dark
 - Muddy color



External Color



External Color



External Color

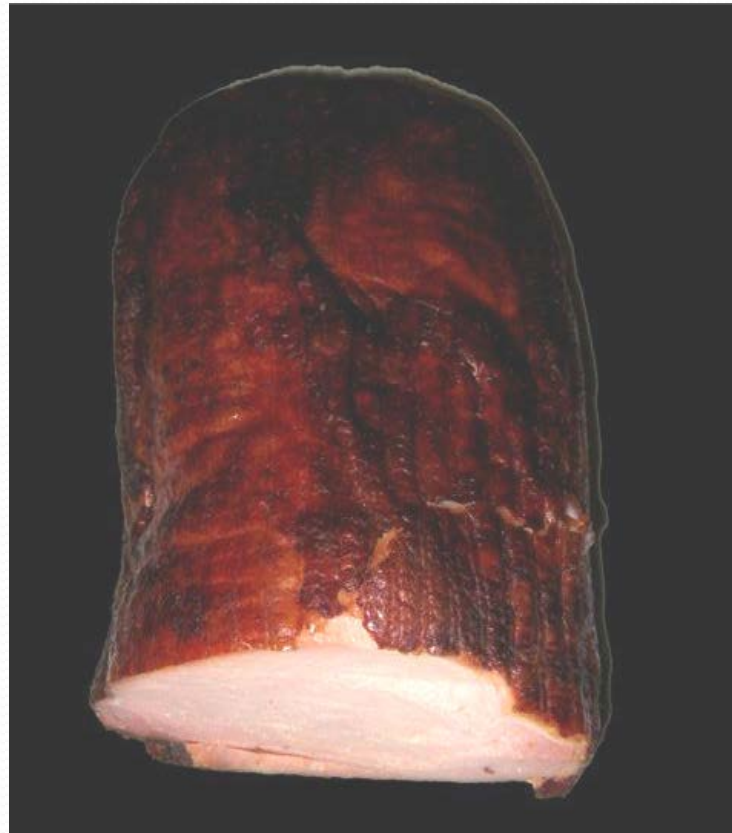


External Appearance

- Workmanship / Lack of Defects
 - Defects
 - Smoke streaks or water spots
 - Dirty smoke stick marks
 - Un-cut ends on casings
 - Air pockets / fat caps
 - Scoring (Bacon)
 - Brine pockets
 - Ash-black spots

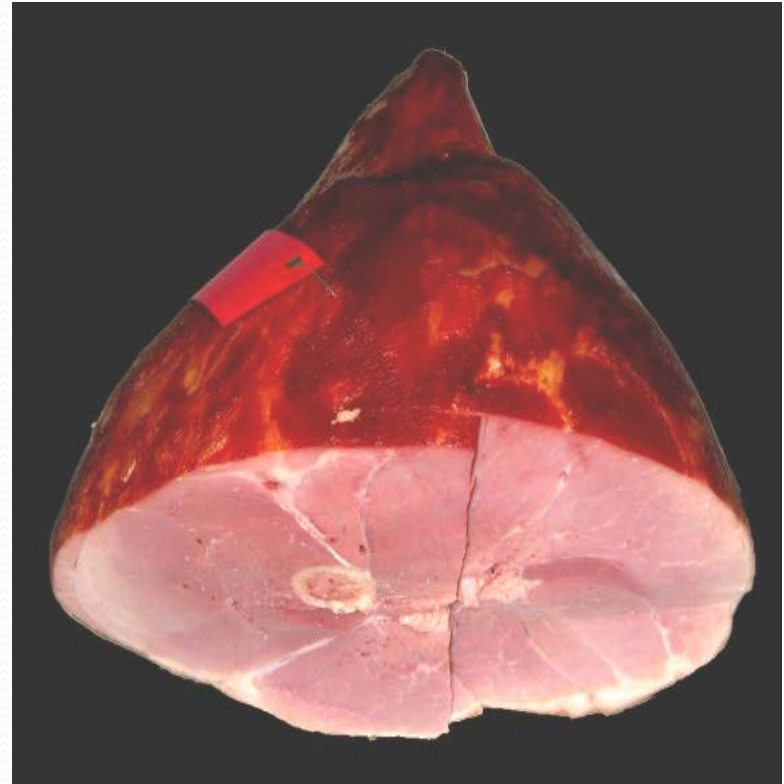
Workmanship

- Removal of netting



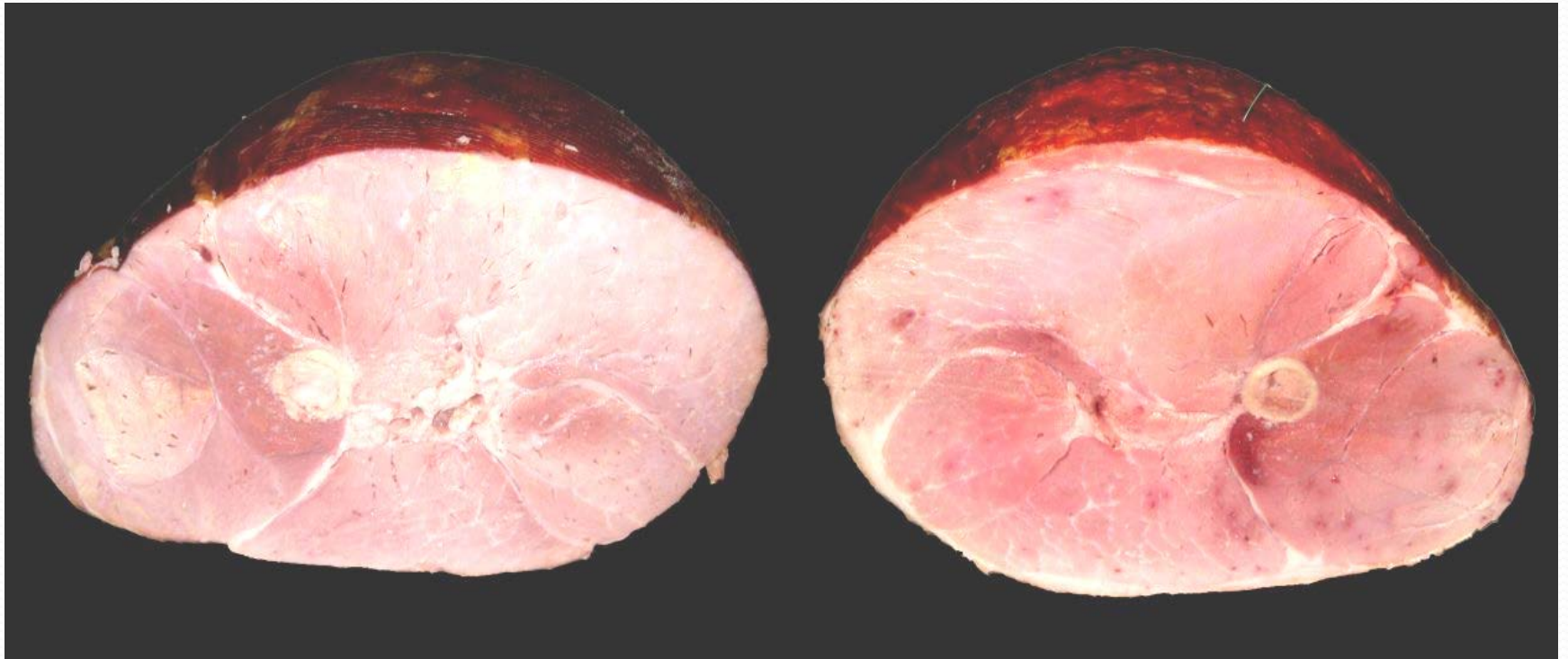
Uniformity of Shape

- Trimming
- Shank removal



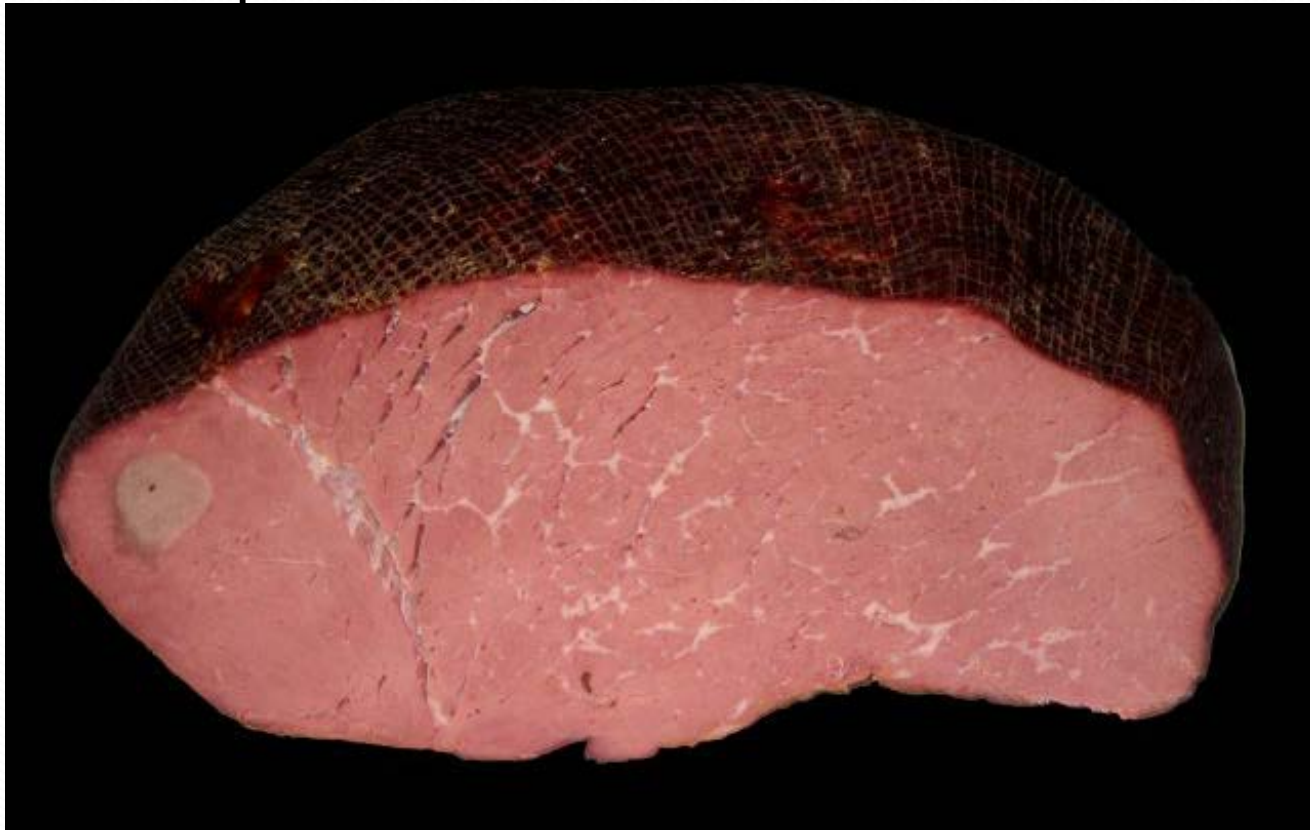
Internal Appearance

- Lack of Defects
 - Air/brine pockets
 - Blood splash
 - Color uniformity “two toning”



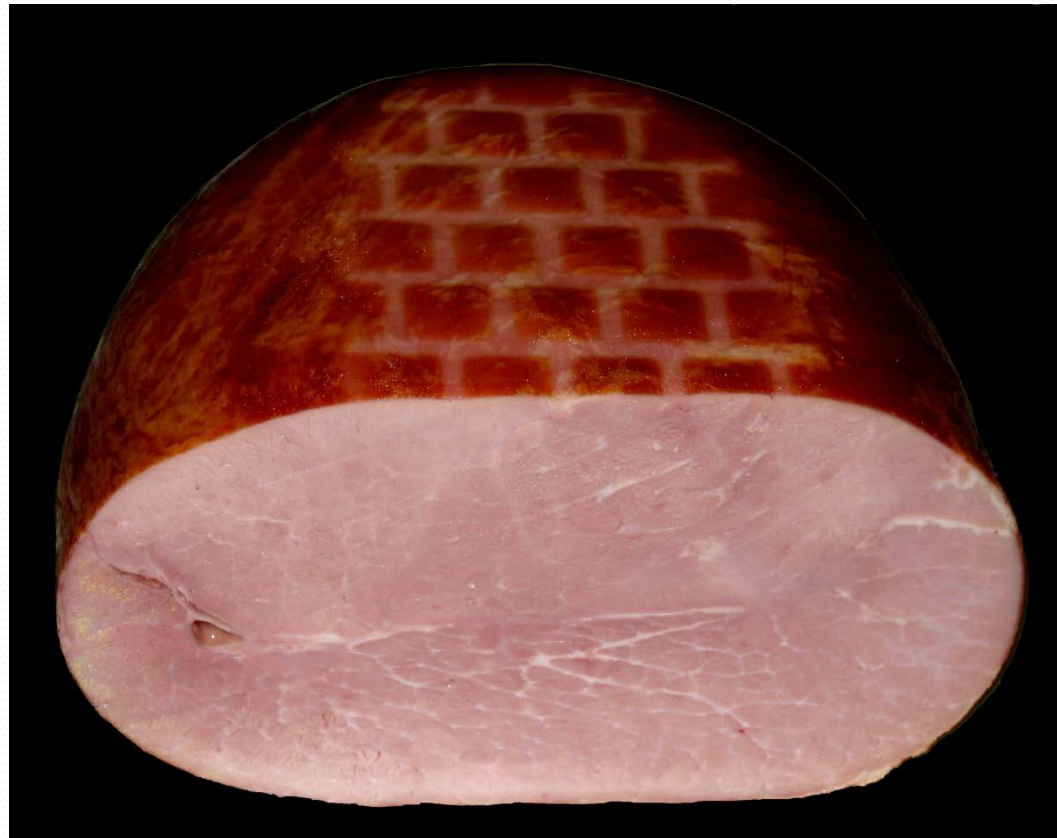
Internal Appearance

- Lack of Defects
 - Uncured spots



Internal Appearance

- Lack of Defects



Center Cut Ham Slice Class



Center Cut Ham Slices

- AMSA Meat Evaluation Handbook
- National FFA Meats Contest Guidelines
- American Cured Meat Championships Guidelines (AAMP)
- Cutability
 - Large area of exposed lean
 - Minimal external and star fat
 - Minimal bone
- Color
 - Reddish pink cured color
 - Uniformity of color between and within muscles
- Lack of defects
 - Blood splash, uncured spots, two toned color, air pockets, gelatin pockets, etc.....

Center Cut Ham Slice Class



Sliced Bacon



Sliced Bacon

- National FFA Meats Contest Guidelines
- American Cured Meat Championships Guidelines (AAMP)
- USDA IMPS: 538A Bacon, Sliced, Center Cut
- Cutability
 - 50-55% Lean and 45-50% Fat
 - Slice width: 2.25-0.75 in.
- Cured Color
- Lack of defects
 - Slice uniformity
 - Tiger striping, fish hooks, shattered slices

Sliced Bacon



Slab Bacon Class



Slab Bacon

- Same criteria as sliced bacon
 - Lean to fat ratio
 - Cured color
 - Lack of defects
- Slicing Yield!!!!!!!!!!
 - Maximum yield of center cut slices
- External smoke color
 - Bright mahogany
- Lack of defects
 - Smoke spots, hanger marks, mammary line removal, and scoring

Slab Bacon Class



Thank you!

- Rachel Adams, AMSA
- Hormel Foods Research and Development Staff
- Dr. Jerry Cannon, Hormel Foods
- Dr. Randy Harp, Tarelton State University
- Dr. Jeff Sindelar, University of Wisconsin
- Dr. Jay Wenther, Handtmann, Inc.
- Dr. Joe Cordray, Iowa State University
- Dr. Gregg Rentfrow, University of Kentucky