

CELEBRATE THE SIZZLE WITH AUSTRALIAN BACON WEEK

Tastebuds will be tempted as the aroma of sizzling bacon fills the air when households and restaurants across the nation get behind Australian Bacon Week.

The week, which runs from 22–28 June, is an initiative to celebrate the much-loved meat, but also draw attention to the competition that local bacon faces from imported product.

While bacon remains a key ingredient for lazy Sunday breakfasts and menu favourites like carbonara and BLTs, more than two thirds of the bacon sold in Australia is made from imported, subsidised pork.

A range of innovative products have been created for Bacon Week as top chefs, craft brewers, favoured dessert bars and local restaurants get behind the initiative. Products like a bacon creation from Adriano Zumbo Patisserie and Gelato Messina's Bacon Gelato, the Rocks Brewing Company's Bacon Beer and Eau De Vie's Bacon Bourbon will be served up throughout the week, alongside favourites like bacon and egg rolls.

Bacon, ham and other smallgoods made with Australian pork can be identified by looking for the pink PorkMark or the words "Product of Australia."

Australia's bacon has also been put to the test, with this year's Australian Bacon Awards attracting 125 entries. The entries were independently judged over two days by fleischmeister Horst Schurger, who has a Masters degree in butchering and smallgoods, and top chefs, Paul McDonald and Simon Bestly, who have broad international experience.

Pialligo Farm Smokehouse ACT took out top honours, with its Full Rasher Smoked and Dry Cured Bacon named Australia's Best Artisan Bacon. The judges said it had a very nice appearance, a subtle sea salt flavour with a hint of brown sugar and a delicious, slightly smoky aftertaste.

In addition to the Full Rasher and Shortcut competitions, a new Nationally Available category was introduced to recognise the top Australian bacon available right across Australia. The new category attracted positive interest from bacon producers with Bertocchi Smallgoods taking the inaugural title for its Australian Hickory Smoked Pan Size Bacon, only currently available in the deli of Coles stores. Judges said it was a well-presented bacon with an excellent texture and a balanced taste.

And the winners are...

Australia's Best Artisan Bacon

Pialligo Farm Smokehouse Full Rasher Smoked and Dry Cured Bacon, Pialligo Farm Smokehouse, ACT
Contact: Charlie Costelloe, 0406 690 369

Nationally Available

Bertocchi Hickory Smoked Pan Size Bacon, Bertocchi Smallgoods
Contact: Tony Rappone, 0408 241 989

National winners continued over...

NATIONAL WINNERS

Full Rasher

<i>Place</i>	<i>Name</i>	<i>Location</i>	<i>Contact</i>
1	Charlie Costelloe Pialligo Farm Smokehouse	Pialligo ACT	0406 690 369
2	Barnie Nolan Circle T Meats	Raceview QLD	07 3288 6788
3	Peter Schulte Schulte's Meat Tavern	Plainland QLD	07 5465 6592

Short Cut

<i>Place</i>	<i>Name</i>	<i>Location</i>	<i>Contact</i>
1	Rob McInnes Kanmantoo Bacon	Kanmantoo SA	08 8538 5097
2	Marc Edwards Edwards Family Butchery	Woy Woy NSW	02 4342 2372
3	Steve Chapman Slade Point Meat Specialists	Mackay QLD	07 4955 1009

ENDS

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