

26 November 2018

SEASON'S BEST AUSSIE HAMS PERFECT FOR FESTIVE FEASTS

Australian Pork Limited
ABN: 83 092 783 278

PO Box 4746
KINGSTON ACT 2604

P 02 6285 2200

F 02 6285 2288

www.australianpork.com.au

Santa's writing a list and checking it twice, but we've revealed the winning hams to complete your festive feast.

The winners of the annual Australian PorkMark Ham Awards were announced today, revealing the very best true-blue hams, including traditional bone-in and boneless options.

"A beautiful Australian bone-in ham is the perfect centrepiece for any celebration and they're now in season," said Australian Pork Limited's Marketing and Communications Manager, Mitch Edwards.

"This time of year we love to get together with our nearest and dearest, with food at the heart of those gatherings. A traditional bone-in ham can be transformed with a glorious glaze, or enjoyed carved straight from the bone, while a boneless ham can be perfect for canapes."

As people prepare for their Christmas celebrations, Mr Edwards said choosing the right ham could be a stress point, but the awards helped take the guess work out of the purchase.

Fleischmeister Horst Schurger teamed up with chefs Simon Bestley and Darren Smith to assess the appearance, taste and aroma of 155 Australian hams from across the country and were pleased with the quality.

Top honours this year were awarded to Pattemore's Meats, Alexandra Hills, which took out Best Traditional Bone-in ham in Queensland and nationally, as well as the coveted Best Artisan Ham award. Judges described the ham as being very neat, with a good shape, perfect internal appearance, excellent flavour and balance.

The Best Boneless Ham was awarded to German Butchery, Bexley, which took out both the NSW and national categories. This was a fantastic product that impressed the judges with a great shape and trim, perfect colouring, very good moisture and excellently balanced sweetness.

"This Christmas, impress your guests by serving a beautiful bone-in ham as your centrepiece," Mr Edwards said.

"All bone-in hams are guaranteed to be made from 100% Australian pork, so you'll also be supporting our farmers.

"However, more than 75% of ham sold in Australia is made from imported pork, so if you're buying a boneless ham or sliced ham, look for the pink Australian Pork PorkMark logo. Otherwise, check the bar chart on the label says it's made from at least 90% Australian ingredients."

To see all this year's Australian PorkMark Ham Award winners, plus recipes, tips and tricks for your Christmas ham, visit www.pork.com.au.

And the winners are...

NATIONAL

Overall Artisan winner

Pattemore's Meats, Alexandra Hills, Queensland for their Traditional Bone-In ham.

Traditional Bone-in

1. Pattemore's Meats, Alexandra Hills, Queensland
2. Noosa Meat Centre, Noosaville, Queensland
3. Sunshine Meats, Milperra, New South Wales

Boneless

1. German Butchery Pty Limited, Bexley, New South Wales
2. Barkly Smokehouse Pty Limited, Thornbury, Victoria
3. Meatways Butchery, Kambah, Australian Capital Territory

END

For media enquiries contact:

Katana Smith

Marketing Communications Manager

Ph: 0409 122 556

E: katana.smith@australianpork.com.au