



STRICTLY EMBARGOED UNTIL SUNDAY 30 NOVEMBER 2014

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

MILPERRA'S HAM THE NATION'S BEST

The verdict is in and the best Australian ham is made in Milperra.

Sunshine Meats took out the Boneless Ham and overall title in the prestigious Australian Ham Awards. The awards are held as part of Australian Ham Week, which runs from 30 November to 6 December, celebrating and promoting our nation's finest home-grown ham.

Hams made from 100 per cent Australian pork are judged by a team of specialist judges who independently assess the entries across appearance, texture, aroma and taste criteria. This year's judges were Fleischmeister Horst Schurger, who has a Master's degree in Butchering and Smallgoods from the Master College in Monchengladbach, Germany, and chefs with international experience, Paul McDonald and Simon Bestley.

The judges described Sunshine Meats boneless ham as perfect in appearance and texture, with a sweet and smoky aroma and great balance. In the NSW competition, Stapleton Family Meats, Gynea, came second, with Brown's Butchery, Raymond Terrace, third.

Pastoral Smallgoods, Waterloo, took out the NSW title for best Traditional Bone-in Leg Ham, and also placed second nationally. In the state competition, Sunshine Meats continued its success with second place and Campbell's Superior Meats, West Pymble, took third.

Australian Pork Limited's Mitch Edwards said Australian Ham Week was developed in 2009 to raise awareness not all ham sold in Australia is made from our pork.

"Australian ham is a quality product, tastes great and supports our Aussie farmers," Mr Edwards said. "Unfortunately, many people are unaware that more than two thirds of ham sold in Australia is made from imported pork. Australian Ham Week raises awareness of that fact, but also helps consumers find home-grown ham in store.

"To ensure your ham is made from 100 per cent Australian pork, buy a bone-in ham or look for the pink PorkMark logo."

The Nationally Available title was awarded to Victorian processor, Bertocchi Brothers, for their Triple Smoked Leg Ham, available from Coles. The judges commended the ham's shape, colour, aroma and texture.

Australian Ham Week also has butchers and restaurants on board, with activities including tastings and ham dishes featured on menus.

AND THE WINNERS ARE...

Traditional Bone-in Leg Ham

1st	Pastoral Smallgoods	Waterloo	(02) 9319 7443
2nd	Sunshine Meats	Milperra	(02) 9974 5543
3rd	Campbell's Superior Meats	West Pymble	(02) 9498 5238

Boneless Ham

1st	Sunshine Meats	Milperra	(02) 9974 5543
2nd	Stapleton Family Meats	Gymea	(02) 9525 1019
3rd	Brown's Butchery	Raymond Terrace	(02) 4987 7728

Participating Restaurants

4 Fourteen	Carla Jones
LP's Quality Meats	Luke Powell
The Woodland Kitchen and Bar	Damian Heads

Participating Butchers

Bush's Fresh Meats	In-store demonstrations	David Barnes	(02) 9746 0351
--------------------	-------------------------	--------------	----------------

For more information, visit www.pork.com.au.

ENDS

For media enquiries contact:
Katana Smith
Australian Pork Limited
Ph: 0409 122 556
E: katana.smith@australianpork.com.au
W: www.pork.com.au