



STRICTLY EMBARGOED UNTIL SUNDAY 30 NOVEMBER 2014

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HIGHLIGHTING THE BEST AUSSIE HAM

From a favourite lunchbox ingredient to the feature of festive meals, ham is much-loved and this week it's the centre of celebrations.

Australian Ham Week, which this year runs from 30 November to 6 December, celebrates and promotes our nation's finest home-grown ham.

Australian Pork Limited's Mitch Edwards said the 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 Australian Ham Awards are key to the celebrations, with hams made from 100 per cent Australian pork put to the test by a team of specialist judges. 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 independently assessed the 123 entries, with criteria including appearance, texture, aroma and taste, with awards for Best Traditional Bone-In Leg Ham, Best Boneless Ham and Best Nationally Available Ham.

This year's overall winner and Best Australian Ham title was taken by Sunshine Meats in Milperra, NSW, for its boneless ham. The judges described the ham as perfect in appearance and texture, with a sweet and smoky aroma and great balance.

The Best Nationally Available Ham was Bertocchi Brothers Triple Smoked Leg Ham, which is available from Coles stores. 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...

