



**STRICTLY EMBARGOED UNTIL SUNDAY 30 NOVEMBER 2014**

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## **CELEBRATING QUEENSLAND'S BEST HAM**

Master Meats and Gray's Modern Meats have taken out top honours for Queensland in this year's 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.

Warana's Master Meats took out first place in the Traditional Bone-in Leg Ham category, with the ham named Australia's best Bone-in ham by judges. Another Warana local, Aussie Smokehouse, took out Queensland's second place, with Gilly's Smallgoods, Clontarf, third.

In the Boneless category, Gray's Modern Meats, Toowoomba, took top honours for Queensland and third nationally. Boonah's Elite Meats placed second for the Sunshine state with Schulte's Meat Tavern, Plainland, in 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."

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. It has a sweet and smoky aroma with great balance and an overall great ham.

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	Master Meats	Warana	(07) 5309 5797
2nd	Aussie Smokehouse	Warana	(07) 5309 5797
3rd	Gilly's Smallgoods	Clontarf	(07) 3283 5433

### **Boneless Ham**

1st	Gray's Modern Meats	Toowoomba	(07) 4635 1568
2nd	Elite Meats	Boonah	(07) 5463 1058
3rd	Schulte's Meat Tavern	Plainland	(07) 5465 6911

### **Participating Restaurants**

Gerrards Bar	Ben Williams
Stokehouse	Richard Ousby
Chur Burger	Warren Turnbull

For more information, visit [www.pork.com.au](http://www.pork.com.au).

ENDS

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