



**STRICTLY EMBARGOED UNTIL SUNDAY 30 NOVEMBER 2014**

**Australian Pork Limited**  
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## **CELEBRATING TASMANIA'S BEST HAM**

The verdict is in and the best Tasmanian ham is from Sharmans Butchery.

The Wivenhoe butcher took out the state's top honours in both the Traditional Bone-in and Boneless categories of 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.

Sharmans impressed judges and took Tasmania's top place, but hams from The Sausage Shop, Perth and Nigel's Gourmet on Tamar, Exeter, also received praise.

The Sausage Shop, Perth, took out second place for its bone-in ham, while Nigel's Gourmet on Tamar took second in the boneless title and third in bone-in.

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	Sharmans Butchery	Wivenhoe	(03) 6431 2213
2nd	The Sausage Shop	Perth	(03) 6398 2212
3rd	Nigel's Gourmet on Tamar	Exeter	(03) 6394 4215

### **Boneless Ham**

1st	Sharmans Butchery	Wivenhoe	(03) 6431 2213
2nd	Nigel's Gourmet on Tamar	Exeter	(03) 6394 4215

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

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