



**STRICTLY EMBARGOED UNTIL SUNDAY 30 NOVEMBER 2014**

**Australian Pork Limited**

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## **HIGHLIGHTING VICTORIA'S BEST HAM**

Cutfresh and Andrew's Choice have taken out top honours for Victoria 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.

Cutfresh, Dandenong South, took out the state's top honours in the Traditional Bone-in category, with second to Peter Bouchier and third to Wattle City Meats.

In the Boneless Ham category, Andrew's Choice claimed first place, with Peter Bouchier second and Wattle City Meats third.

Victorian processor, Bertocchi Brothers, also performed well in the competition, taking out the Nationally Available title with its Triple Smoked Leg Ham, available from Coles. The judges commended the ham's shape, colour, aroma and texture.

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.

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	Cutfresh Pty Ltd	Dandenong South	(03) 9706 4006
2nd	Peter Bouchier	Moorabin/Toorak	(03) 9553 7129
3rd	Wattle City Meats	Maryborough	(03) 5460 4637

### **Boneless Ham**

1st	Andrew's Choice Smokehouse	Laverton North	(03) 8360 8688
2nd	Peter Bouchier	Moorabbin/Toorak	(03) 9553 7129
3rd	Wattle City Meats	Maryborough	(03) 5460 4637

### **Best Nationally Available Ham**

Bertocchi Brothers Triple Smoked Leg Ham, available from Coles

### **Participating Restaurants**

The European	Ian Curley
The Commoner	Jake Kelly
Huxtable	Dan Wilson
Merricote	Rob & Bronwyn Kabboord

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

ENDS

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