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DECK THE HALLS AND GRAB YOUR AUSSIE CHRISTMAS HAM

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Decorations are being rolled out and holiday plans being made, but don't forget the perfect centrepiece for your festive feast: a bone-in Aussie ham.

It's Australian Ham Week, celebrating the best 100% Australian ham and launching the Christmas ham season.

Australian Pork Limited Marketing Manager, Mitch Edwards, said the appearance of bone-in hams was a sure sign Christmas was just around the corner.

"Some people wait for the Christmas lights, but many are hanging out for that first slice of ham carved straight from the bone," Mr Edwards said.

"Australian Ham Week celebrates beautiful home-grown hams and this year we're expecting to see high demand as they taste great, look spectacular and support our local farmers.

"A beautiful glazed ham is a perfect centrepiece for a Christmas feast or festive party, or, if you're like me, you'll be happy eating ham sliced straight from the bone."

While most people want to support Australian farmers, more than 56% of people are unaware that ham can be made using imported pork.

"It really comes as a surprise to people that not all ham is Australian," Mr Edwards said.

"However, the good news is, all bone-in hams are proudly 100% Australian. In addition, the pink square Australian Pork logo also ensures that."

In the lead up to Ham Week and the Christmas ham season, the Australian Ham Awards were held to find the best traditional bone-in, boneless and nationally available hams.

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, Paul McDonald and Nick Whitehouse. More than 150 entries were assessed against a range of criteria, including appearance, texture, aroma and taste.

The Best Australian Ham and Best Boneless Ham were awarded to Westridge Meats, Toowoomba, Queensland. The judges commended its perfect presentation and great smoky taste.

The Best Traditional Bone-In Ham was awarded to the Noosa Meat Centre in Noosaville, Queensland, for its great colour, perfect texture and excellent taste.

The judges named the Bertocchi Brothers Triple Smoked Leg Ham the Best Nationally Available Ham. The judges said the ham was nicely presented, with a great smoky taste and aroma.

Australian Ham Week runs until Saturday.

AND THE WINNERS ARE...

