

29 November 2015

CELEBRATING THE BEST HOME-GROWN HAM

Australian Pork Limited
ABN: 83 092 783 278

PO Box 4746
KINGSTON ACT 2604

P 02 6285 2200

F 02 6285 2288

www.australianpork.com.au

A feature of lunchboxes to the stunning centrepiece of a festive feast, Australian ham is the great all-rounder and this week it's centre of celebrations.

Australian Ham Week, which runs from 29 November until 5 December, celebrates and promotes the best 100% Australian ham.

Australian Pork Limited Marketing Manager, Mitch Edwards, said not all hams available are made from local pork.

"More than 56% of people are unaware that ham can be made using imported pork," Mr Edwards said.

"Australian ham tastes great, is safe, quality assured and supports our local farmers. Australian Ham Week raises awareness that not all hams are equal and helps people find home-grown ham in store.

"To ensure your ham is Australian, buy a bone-in ham or look for the pink PorkMark logo."

While ham is a year-round favourite, this time of year a glazed ham takes pride of place in festive meals.

"It just isn't Christmas without Australian ham and the best ham is made using Australian pork," Mr Edwards said.

"While I enjoy the ham sliced straight from the bone, you're bound to impress your friends and family if the Christmas centrepiece is a stunning glazed ham."

As part of Ham Week, a number of restaurants are offering specially created dishes and butchers and retailers are offering taste testings.

The Australian Ham Awards are a central part of Ham Week celebrations, with judges assessing hams 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, Simon Bestley and Paul McDonald. They assessed more than 140 entries for a range of criteria, including appearance, texture, aroma and taste.

The Best Australian Ham and Best Traditional Bone-In Ham titles were awarded to Sunshine Meats, Milperra, NSW. The judges described it as a "ham-some ham" with an excellent appearance, perfect texture, excellent flavour balance and perfect aftertaste.

Andrew's Choice from Laverton North, Victoria, took out the Best Boneless Ham title.

The judges named the IGA Bone In Leg Ham the Best Nationally Available Ham. The judges said the ham had a nice shape, tender meat texture and a gentle aroma.

AND THE WINNERS ARE...

Overall Winner and Best Australian Ham

Sunshine Meats Milperra, NSW (02) 9974 5543

Traditional Bone-in Leg Ham

1st Sunshine Meats Milperra, NSW (02) 9974 5543

2nd Noosa Meat Centre Noosaville, Qld (07) 5474 1666

3rd Lago Smallgoods Broadmeadows, Vic (03) 9357 4333

Boneless Ham

1st Andrew's Choice Laverton North, Vic (03) 8360 8688

2nd Loveday's Quality Meats Burleigh Waters, Qld (07) 5593 5023

3rd Pastoral Ham & Beef Waterloo, NSW (02) 9319 7443

Best Nationally Available Ham

IGA Bone In Leg Ham, available from IGA stores.

For more information, visit www.pork.com.au

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For media enquiries contact:

Katana Smith

Australian Pork Limited

Ph: 0409 122 556

E: katana.smith@australianpork.com.au

W: www.pork.com.au