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## CHRISTMAS HAMS IN SEASON AND SET TO SATISFY

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](http://www.australianpork.com.au)

Decorations have been up for months, but the appearance of Christmas hams is the sure sign the festive season has arrived.

Australian Pork Limited Marketing Manager, Mitch Edwards, said a bone-in Aussie ham was the most popular festive meat and intrinsically linked to Christmas.

“Now is the time to start your celebrations because quality Australian hams are now in season,” he said.

“Select the best for your festive feast, but also consider a second ham to impress your guests during the party season. A boneless ham is perfect to use for canapes, or a traditional bone-in ham can get you in the spirit.

“For Christmas Day, Aussie ham is a stunning centrepiece, and after that, freshly sliced ham satisfies during lazy summer days.”

Christmas can be a busy time of year, but the Australian PorkMark Ham Awards have done the hard work and found the best 100% Australian hams across three separate categories.

Chefs Paul McDonald and Simon Bestley teamed up with Fleischmeister Horst Schurger, who has a Master’s Degree in Butchering and Smallgoods, to assess more than 140 entries to find the best traditional bone-in, boneless and nationally available hams.

The Best Artisan Ham and Best Boneless Ham was awarded to Pingelly Quality Meats, Pingelly, Western Australia, for a ham the judges described as perfectly smoky and sweet, with a brilliant initial taste, true to style and with even colouring.

The Best Traditional Bone-In Ham was awarded to Barossa Fine Foods, South Australia, with judges noting its well balanced and very mild flavours, mild smoke and excellent texture.

The judges awarded the Best Nationally Available Ham to Woolworths for the Woolworths Half Leg Ham – Bone In, which had a great cure, great creamy fat, good salt and great colour. While bone-in hams, like those that feature at Christmas are guaranteed to be Australian, the same can’t be said for all ham.

“Many people are still surprised to find that more than two thirds of ham sold in Australia is made from imported pork,” Mr Edwards said.

“So if you’re picking up a boneless ham, look for the pink PorkMark or the words Product of Australia.”

For more winners of this year’s Australian PorkMark Ham Awards, plus recipes, tips and tricks for your Christmas ham, visit [www.pork.com.au](http://www.pork.com.au)

**And the winners are...**

