

Entry Form for Salumi Artisan Cured Meats Cured Meat Contest

Salumi 2nd Annual Salami Making Contest
Festa Italiana Seattle- September 27 and 28, 2008

Note: **1 Entry Form per product required. Limit 1 product per Contestant per Category.**
This form to be submitted/attached to each product

Name of Contestant _____

Address /Ph. Number/Email Address: _____

Profession _____

Flight Entering Amateur _____ Chefs and/or Other Food Professional _____
(Check one)

Category 1. Salami Dry Cured Ground Products _____

2. Muscle Products Dry Cured --Prosciutto, Lonza, Coppa _____

(Check one and remember to submit another entry form for the second category if you are entering two categories). Limit, one submission per category

Briefly tell us how you made the product?

What Sanitation Methods and Sanitation products did you use for Sanitizing grinding equipment, stuffing equipment, mixing equipment and cleaning coolers or curing facilities?

What frequency of Sanitizing? _____

Temperature of Meat when stuffed---(-Salamis) _____

How was the Product Cured?

% Salt _____

Time to Cure (Days) _____

Temperature during Cure _____

Humidity during Cure _____

Curing Salt Used---what product did you use? _____

Did you use a Starter Culture? _____

What spices did you use in producing this product-- _____

Thank you for submitting your Treasures!