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PORK, BACON AND HAM AWARDS SHOWCASE OUTSTANDING NZ PRODUCE

Winners announced at New Zealand Pork's annual pork, bacon and ham awards gala dinner

Farmers, butchers, retailers and industry leaders gathered in Christchurch last night to celebrate the best flavours, styles and cooking innovations at the tenth annual New Zealand Pork, Bacon and Ham Awards, announced last night at a gala dinner at Christchurch's Sudima Hotel.

The competition, which was judged at the end of June in Auckland, provided over 50 pork retailers from across the country with the platform to present the very best of their New Zealand born and raised pork products.

This year's awards were sponsored by Halley Labels, Pacific Flavours and Five Star Pork, and hosted a record 223 entries, showcasing outstanding products from nine categories, divided among five bacon, two ham and two pork classes.

The winners announced last night included the presentation of this year's supreme winners: Cameron Harrison Butchery (Bacon), Aussie Butcher New Lynn (Ham) and Grey Lynn Butchers (Pork).

New Zealand Pork General Manager Sonya Matthews says over the past ten years the competition has grown into a nationally recognised event.

"We are extremely pleased with the record number of entrants this year – especially because it is the competition's tenth consecutive year.

"The number of entrants has progressively grown year-after-year, and we could not be happier with the quality of produce that is submitted." she says.

In celebration of the competition's success, this year included a special presentation for the Producer of the Decade, received by Ellesmere Butchery in Canterbury.

The awards also included categories that reflect the evolving demands of local consumers. The innovative category asks for entrants to showcase something new, while the convenient category looks for a quick and easy weekday meal that can be cooked in under 20 minutes.

"The innovative category is one of my favourites, because it highlights just how versatile pork products are." Ms. Matthews says.

Those competing in bacon have the opportunity to present dishes that use up to five different types of bacon: middle, dry cured, shoulder, streaky and middle eye. While boneless ham is judged separately to in-bone leg ham.

Head judge and chef at Wellington's Brentwood Hotel, Glenn Curphey, says this year's standard was outstanding.



“There was a lot of craftsmanship and creativity displayed. The sheer number of entries tells us that there are a lot of people around the country who take a lot of pride in what they do and what they’re selling.”

The competition’s judges were made up of food writers, meat experts, traders and chefs.

“We had a really nice mix of judges, across the board. It was quite a broad spectrum of opinions and ideas, which worked really well.”

The NZQA qualified judge who has been involved in competitions both regionally and nationally, says it took a lot of thoughtful consideration to come to the final winners.

“We look at the textures, the mouth-feel, the taste, the colouring of the meat, the plating and presentation, the moisture content and the fat ratio.”

“This year’s standard was so high that we really struggled, but our supreme winners showcased some amazing food. By the final round, we had all agreed on who our winners would be.”

Each category is judged by a panel of four judges in pairs, and the top scoring dishes are then put through to a second round to determine the medal placings.

From there, each category’s winner is judged a final time to reach the three supreme winners.

Mr. Curphey says while the judging process was long, it was thoroughly enjoyable.

“It was particularly long for the streaky bacon judges who had over 40 entries to taste. So, it was really important to keep their palettes refreshed.”

“There were a couple of flavourings used this year that I found really interesting. For example, chilli bacon and pepper crusted pork – we had to really think about how they achieved the end result because it was a blind tasting.”

General Manager Sonya Matthews says NZ Pork was extremely pleased with this year’s competition, and would like to thank all the entrants for the work they put into their entries.

“The awards are a great opportunity for our retailers and butchers to present the fantastic produce they sell, and showcase their skills in preparing and cooking New Zealand pork, bacon and ham.

“Our farmers work extremely hard to provide New Zealanders with quality pork products that are born and raised in New Zealand, so it is great to see retailers promote them in such a fantastic way.” she says.

Earlier this month, New Zealand Pork introduced the new Born and Raised in New Zealand pork labels for local retailers. Products carrying this label provide the assurance for Kiwi consumers that they are sourced from pigs that were born and raised with care by New Zealand farmers.



Full list of Pork, Bacon and Ham Awards winners

Medal	Category	Business name	Product Name
Supreme	Bacon	Cameron Harrison Butchery	Double Smoked Manuka
Supreme	Ham	Aussie Butcher New Lynn	Traditional Premium Manuka Smoked
Supreme	Pork	Grey Lynn Butchers	Pulled Pork
Bronze	Bone In Ham	Cattermoles Butchery	Wood Smoked
Bronze	Bone In Ham	Sam's Butchery	Cooked on the Bone
Silver	Bone In Ham	Ellesmere Butchery	Honey Cured
Silver	Bone In Ham	The Meat Factory Ltd	Honey Cured Manuka Smoked
Gold	Bone In Ham	Aussie Butcher New Lynn	Traditional Premium Manuka Smoked
Bronze	Boneless	Cashmere Cuisine	Manuka Smoked Boneless
Silver	Boneless	Ellesmere Butchery	Honey Cured
Silver	Boneless	Euro Gourmet Meats	Old-fashioned Ham
Gold	Boneless	Cols Butchery & Deli	Boneless Ham
Gold	Convenient	Grey Lynn Butchers	Pulled Pork
Silver	Dry cured	Cashmere Cuisine	Dry Cured Manuka Smoked
Silver	Dry cured	Ellesmere Butchery	Maple Dry Cured
Gold	Dry cured	Grey Lynn Butchers	Dry Cured Manuka Smoked
Bronze	Innovative	Morepork BBQ	Pork Belly
Silver	Innovative	Sam's Butchery	Pork Fillet
Silver	Innovative	Grey Lynn Butchers	Pork drum
Gold	Innovative	Zamora "The Meat Preachers"	Smoke Porchetta
Bronze	Middle	Best Meats 2	Dufty Bacon
Bronze	Middle	Pokeno Bacon	Honey Cured Manuka Smoked
Silver	Middle	Countrymeats (Manawatu) Ltd	Countrymeats Hickory smoked Middle Bacon
Silver	Middle	Harris Meats Cheviot Ltd	Free Farmed North Canterbury Loin Bacon
Gold	Middle	Cameron Harrison Butchery	Double Smoked Manuka
Bronze	Middle Eye	Ellesmere Butchery	Sweet Spiced
Bronze	Middle Eye	Harris Meats Cheviot Ltd	Free Farmed North Canterbury Middle Eye Bacon
Bronze	Middle Eye	Pokeno Bacon	Honey Cured Manuka Smoked
Silver	Middle Eye	Cameron Harrison Butchery	Honey Cured
Bronze	Shoulder	Cameron Harrison Butchery	Double Smoked Manuka
Silver	Shoulder	Ellesmere Butchery	Honey Cured
Silver	Shoulder	The Meat Factory Ltd	Honey Cured Manuka Smoked
Gold	Shoulder	Sam's Butchery	Rib Eye
Gold	Shoulder	Thomson's Butchery	Manuka Smoked Honey Cure
Bronze	Streaky	Deep Creek Delicatessen Ltd	Triple Smoked Alpine Blue Borage Honey Cured Bacon
Silver	Streaky	Aussie Butcher New Lynn	Old School Manuka Smoked



Gold	Streaky	Pokeno Bacon	Italian
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For further information, please contact:

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New Zealand Pork is the statutory industry board that works to support New Zealand's pork producers and farmers, building a sustainable future and ensuring high standards of animal welfare.