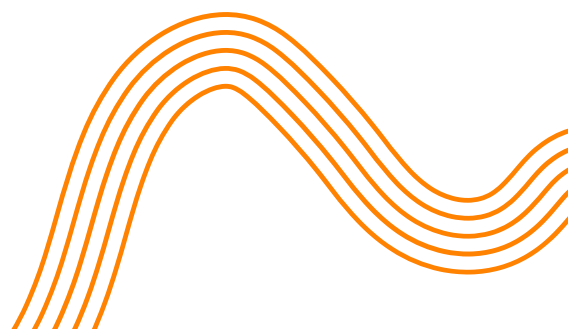
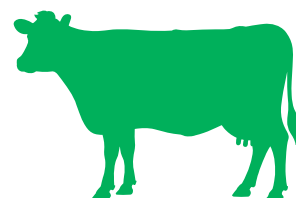
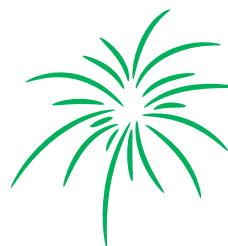
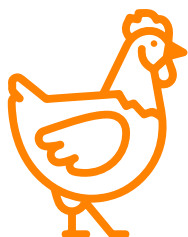




Jerky & Biltong

RULES AND REGULATIONS

Friday 3rd & Saturday 4th July 2026
Blatherskite Park



General Rules & Regulations

Conditions of entering the Jerky and Biltong are that the Contestant must read, review and abide by all of the following rules, safety rules, regulations and sign the waiver:

INGREDIENTS:

1. Only Beef is allowed for both Jerky and Biltong.
2. Definition: For Jerky a lean trimmed meat cut into strips and dehydrated to prevent spoilage. The Biltong is a South African snack food made from cured and dried slices of meat. All seasonings, marinades, and cut types are allowable at the contestant's discretion.

PREPARATION:

1. Jerky must be prepared in advance and refrigerated, but no longer than 28 days prior to the judging of competition (not before 5th June 2026). Once preparation and curing of Biltong is complete, it should be stored in the refrigerator for no more than 14 days prior to judging of competition (not before the 19th June 2026). Both Jerky and Biltong refrigerator storage should be at 3 to 4 degrees Celsius or lower after being prepared. (Even though Jerky/Biltong meat is intended as a meat-preservation that shouldn't require refrigeration, we must protect our Judges from entries that were not dehydrated properly. Refrigeration won't hurt the jerky, but it will protect our tasters.)
2. Contestants must agree to maintain a clean and sanitary preparation and cooking space when preparing all foods used in this Jerky/Biltong competition. Contestants may be held liable if their known negligence causes sickness for the Judges.
3. Lethality Treatment: is defined as the process step or steps used to destroy pathogenic microorganisms on the Jerky meat to make it safe for human consumption. The lethality treatment is considered to include the time when the thermal processing begins until the point at which the product reaches the desired lethality time-temperature combination (also referred to as the "cooking time."

In other words, jerky must be cooked to a certain internal temperature and maintained at that temperature long enough to destroy bacteria, according to Australian Standards for making jerky safety require heating the meat to an internal temperature of at least to 70 to 75 degrees Celsius to eliminate bacteria, with a recommended drying temperature between 55 and 65 for 4 to 8 hours. The final product must have a water activity of less than 0.85 to prevent microbial growth.

The temperature and time combination applied to the drying step can vary from one to another. Salmonella spp. are usually eliminated in dried meat production process, and the combination of low moisture and high salt content restricts Salmonella spp.

Biltong starts with thicker cuts that can be either lean or fatty, it is preserved by curing and air-drying. Using vinegar kills bacteria and salt is essential as it draws out moisture to inhibit bacteria, and air-drying further reduces moisture which creates an environment hostile to spoilage. Biltong requires good air circulation, temperature range of 15 - 30 degrees Celsius and relative humidity control of around 30 - 40% is ideal. Keep out of direct sunlight and when drying naturally typically takes 3 to 7 days.

Salting and drying are critical steps in the manufacture of dried meat.

CONTESTANT ENTRY: Jerky and Biltong

1. Contestants may deliver their entry to Centre Ag during business hours from the 22nd of June until the 30th of June 2026. Otherwise delivered on the 1st of July 2026, between 10am and 2pm at the Show grounds, cattle section.
2. Each Contestant must bring at least 100g of their jerky for the sample serving.
3. Each Contestant must register, print and sign waivers prior to submitting samples to the judges.
4. Only one entry per person, per jerky class allowed in the adults section. Only one entry per person in the under 12 years Jerky class. Only one entry per person in the Biltong class.
5. Exhibits must be solely the work of the individual.
6. All Jerky entries are to be clearly labelled with the exhibitors name, the Title, printed waiver and delivered in sandwich size Ziplock bag. Biltong entries are to be delivered in size appropriate bag. Under Stewards discretion entries maybe re-bagged should it be necessary.
7. Judging will begin held on the 1st of July 2026.

Entries will be judged independently and judge/s will not be eligible to enter. Judge/s will not know who submitted each jerky/biltong sample and Contestants will not see the Judges notes and scores.

Only final scores will be revealed. Judge/s will consider the following categories:

- a. Appearance (0-5 pts)
- b. Flavour (0-5 pts)
- c. Texture / Mouthfeel (0-5 pts)
- d. "I Want to Eat More" Factor (0-5 pts)
- e. Discretionary Bonus Point, if a judge believes that an entry has a distinguishing higher quality than the rest, then he/she is allowed to give one bonus point to one entry.

8. Contestants under the age of 18 years are to authorized by a parent/guardian.

9. Once judging is complete Jerky/Biltong will be displayed without refrigeration. Unfortunately entries cannot be returned to exhibitors due to health risks.

Information on safe manufacturing of smallgoods can be found on Page 34 4.4 Dried Meats and Page 65 & 66.13 Drying and maturing

https://www.mla.com.au/globalassets/mla-corporate/extensions-training-and-tools/creative-commons/guidelines-for-the-safe-manufacture-of-smallgoods_2nd-edition-cc.pdf

More information at Commercial Dehydrators Jerky

[https://www.commercialdehydrators.com.au/post/jerky-food-safety?](https://www.commercialdehydrators.com.au/post/jerky-food-safety?srsltid=AfmBOopZmOaXa_FQ1_fBezWv63lE8Z8bN478xl3AuZFFTPVrTLRXqiZ)

[srsltid=AfmBOopZmOaXa_FQ1_fBezWv63lE8Z8bN478xl3AuZFFTPVrTLRXqiZ](https://www.commercialdehydrators.com.au/post/jerky-food-safety?srsltid=AfmBOopZmOaXa_FQ1_fBezWv63lE8Z8bN478xl3AuZFFTPVrTLRXqiZ)

More information at Commercial Dehydrators Biltong

https://www.commercialdehydrators.com.au/dehydrating-recipes/south-african-biltong?srsltid=AfmBOoo9P_6ORXZYSzA_-7JnLfrDoPDHdNZK0XtCPToWlhtdJjg7YQU

JERKY AND BILTONG

REGISTRATION & LIABILITY WAIVER FORM

Entry Title :.....

Class:

- EC1 Beef Jerky - Mild
- EC2 Beef Jerky - Spicy
- EC3 Beef Jerky - Biltong

Name _____

Age _____

Address _____

Email _____

Phone _____

PLEASE CIRCLE ALL THAT APPLY REGARDING YOUR JERKY ENTRY:

Taste: SweetSpicy SmokyOther:

Contains Allergens: (circle any that apply)

Dairy Eggs Tree Nuts Peanuts Shellfish

Wheat Soy Fish Other:

Waiver: In consideration of your accepting this entry, I, the undersigned, intending to be legally bound, hereby for myself or as parent/ guardian, WAIVE, RELEASE AND INDEMNIFY the CENTRALIAN BEEF BREEDERS, CENTRAL AUSTRALIAN SHOW SOCIETY the CONTEST JUDGES, and their representatives from any responsibility or liability for any loss, or damage to my property, and all claims, demands or otherwise in connection with the CBBA Jerky/Biltong Competition.

I further grant permission to Centralian Beef Breeders Association or agents authorized by them to use any photographs, videotapes or any other record of this event that may include my image and/or testimonial, in whole or in part, for any purpose, and I understand, acknowledge and agree that I will not be compensated for such use.

I agree to abide by the rules and regulations set forth for the Jerky/ Biltong Contest.

Signature _____

If contestant is under age 18

Parent Signature _____

Parent name _____