

NC State Students Win National Product Development Competition

Currey Nobles and Travis Tennent recently placed first and second in the University Division of the 2016 American Association of Meat Processors, American Cured Meat Championship, held July 21-13 in Omaha, NE.

The American Cured Meat Championships are held at the annual convention of the American Association of Meat Processors (AAMP). This contest is the largest of its kind in the United States, drawing some 750 cured meat products from AAMP members. The University Division attracted student teams from 7 different university meat science programs, consisting of 24 unique products.

Double Smoked Round-Form Pepper Bacon was awarded first prize, scoring a 973 out of 1000 possible points. Tennent's entry of Schweinfleisch Oliven Aspik (Ham & Green Olives in Gelatin) took second place with 965 points.

This is yet another successful endeavor for these two individuals. In May, they were awarded a gold medal of quality by the German Butcher's Association, for a dry-cured capicola entered at a cured meat competition held in Frankfort, Germany. Currey and Travis have been extensively involved with the development of various hand-crafted artisan meats and help managing the successful series of Charcuterie Schools offered within the Department of Food, Bioprocessing and Nutrition Sciences. These talented students are advised by NC State Meat Specialist, Dr. Dana J. Hanson.



Double Smoked Round-Form Pepper Bacon



Schweinefleisch Oliven Aspik



Right to left: Currey Nobles, 1st place winner NC State, Erica Hering, 2015 AAMP President, Kacie Salove, 3rd place winner University of Idaho. Not pictured: Travis Tennant, 2nd place winner NC State