



Pork Loin Rules

- Pork Loins can be cooked on any fire or heat source
- Must turn in 2 pieces approximately 1 1/4" thick for judging on top of the provided foil disk (silver side up and not folded) with no garnish in the box. No other items in the box..
- No other pork loins are to be present at the cook site other than the ones given to the teams. .
- Any sauce on the pork must be baked on.
- Pork steaks will be judged with regard to Appearance, Tenderness, Taste and Overall Impression.
- The order of tie breakers for pork loin is: Taste, Tenderness, Appearance and Overall Impression.
- Please be mindful of cross contamination.

Judging Process

- 5 judges per table.
- Judged when they are turned in.
- Pork will be judged as they are presented in the box.
- 1 piece will be for presentation only and the other for tasting
- Judges will cut their own bite off of the pork to judge taste.