



DEUTSCHER FLEISCHER-VERBAND



International Quality Competition of
the German Butchers' Association

Sign up
now!



Quality always succeeds

Take part in our International Quality Competitions

IFFA INTERNATIONALE
FLEISCHWIRTSCHAFTLICHE
FACHMESSE

May 04 - 09, 2019 in Frankfurt am Main, Germany



Display your achievements

Dear colleagues,

We, the producers of artisanal butcher products, can be proud of our excellent creations. Whether sausage, ham or pre-packaged meals, we stand for excellent quality, which is the result of our traditional craftsmanship, modern technology and sophisticated training.

We believe that above average quality is the key to the economic success of our business. Your trophies, medals and certificates, awarded at our International Quality Competitions held during the IFFA will convey to the public and to your customers the high level of skills that you possess.

We, the German Butchers' Association, cordially invite you to participate in our competitions during the world's leading trade fair for the meat processing sector. Go ahead! Compete against your colleagues and secure one of the coveted awards.

Herbert Dohrmann
Präsident



Tested quality – award-winning products

At the Cutting Edge

The IFFA is the leading trade fair in the meat sector. The latest technical and technological innovations will be presented here for the very first time.

The Highest Award

The IFFA competitions are also known as the "World Cup" of high quality butchery.

Something for you to be proud of

For your customers these international awards are proof of your high level of product quality.

Test your skills

At the IFFA competitions you compete against the best in the meat sector, worldwide.

Present your high level of quality

Your awards will not only make you more appealing among your current customers, but will draw in future customers, trainees and increase your press coverage.

Our International Competitions

Monday, May 6th 2019

International Quality Competition for Sausages

Handmade production and tradition are the focus of the International Sausage Quality Competition, which offers a broad professional audience the opportunity to see for themselves what the international competitors have to offer in the field of boiled, cooked and raw sausage. The product entries are evaluated on the basis of their external preparation, appearance, color, composition, consistency, aroma and taste. Presentation of the trophy: 5:00 pm at the competition site of the DFV in Hall 12.0



Tuesday, May 7th 2019

International Quality Competition for Cans and Jars

This competition is a response to the ever-growing number of products with a high convenience factor that are now sold in butchers' shops and the desire of many customers for hand-crafted, high-quality ready meals. The competition also showcases the complete range of traditional and artisan butchery products. The checking of hot and cold conserved products, both canned, jarred as well as in tubular bags and other packaging will be performed. Presentation of the trophy: 5:00 pm at the competition site of the DFV in Hall 12.0



Tuesday, May 7th 2019

“Grand Prize for the Best Sausage”: International Quality Competition for Grilled, Boiled, Raw and Cooked Sausage

Boiled, Raw and Grilled Sausages are becoming ever more popular with consumers, and they certainly continue to be a favorite in Germany. Over the past 20 years, for example, grilled sausages have doubled their share of total sausage consumption. The international quality competition offers a venue for this renowned handmade production tradition. All butchers' shops in Germany and abroad are eligible to participate. The winners will be those products which offer the best external preparation, appearance, color, composition, consistency, aroma and taste. Presentation of the trophy: 5:00 pm at the competition site of the DFV in Hall 12.0



Thursday, May 9th 2019

International Quality Competition for Raw and Cooked Hams

This competition showcases the great variety of handmade hams, providing an overview of what butchers' shops from all around the world are able to offer. The competition is open to raw ham and cooked cured products. The products will be evaluated on the basis of their external preparation, appearance, color, composition, consistency, aroma and taste. Presentation of the trophy: 3:00 pm at the competition site of the DFV in Hall 12.0



Visit us during the IFFA 2019, Hall 12.0

We cordially invite you to a meet and greet with your fellow colleagues at the stand of the German Butchers' Association located in hall 12.0.

Marketplace and Competitions

The competition area and the 'Marketplace of Butchers' are conveniently located right next to our booth. Here you will experience international competitions that check for quality as well as performance standards followed by the presentation of its trophies. Join one of your colleagues from all across Germany for a conversation over refreshments at the market place. We look forward to your visit.

Special show: "Trend butchery"

This is a joint initiative by the German Butchers' Association, the Zentrag, the Frankfurt Butcher School J.A. Heyne and the Messe Frankfurt. Take a closer look at how innovative products are manufactured and how perfect packaging and presenting are performed. You will also learn new ways on how to profitably highlight the convenience of your products.

The latest skills from the USA

Our partner from the USA, the American Association of Meat Processors (AAMP), show how professional colleagues in the USA prepare and market their products. Current cuts for barbecue will be as much a topic as the production of Beef Jerky.



For more information about the
International Quality Competitions
please contact

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