



2019 American Royal Steak Competition

Welcome to the Seventh Annual American Royal Steak Competition. Beef producers from across the country are invited to submit 3 rib-eye steaks to compete in 2 categories, grass-finished and grain-finished, from which champions will be named.

All steaks are submitted to K-State Olathe for judging. Steaks are judged by a panel of invited experts in the fields of production, journalism, and culinary arts in a blind judging.

The purpose of the American Royal Steak Competition is to find the best tasting steaks in the country. Through this competition, cattle producers may be able to learn what breeds, feeding methods, and other factors consistently produce the best steak.

Entry Rules

- a. Each entrant must submit THREE (3) ribeyes for the competition (unseasoned, not brined or blade tenderized).
- b. The bone must be out.
- c. The thickness is to be one and one-half inches.
- d. Steak will be placed in one of two categories: Grass-Finished or Grain-Finished.
 - i. Grass Finished -- beef from cattle that are raised and finished on pasture. These cattle have never been fed any grain at any point from birth to slaughter.
 - ii. Grain Finished -- beef from cattle that have been fed grain at any point in their life.

All steaks being submitted for the competition must arrive at the K-State Olathe Campus between Monday, July 15 and Friday, July 19. Steaks arriving after noon on Friday, July 20 will not be included in the competition.

Mailing address:

K-State Olathe
Attention: Marianne Swaney-Stueve
22201 West Innovation Drive
Olathe, KS 66061

Shipping Rules

Steaks must be LABELED with the CONFIRMATION NUMBER that was assigned after registration.

Packaging must be labeled with the address that corresponds to the address listed on the application.

Steaks must be shipped FROZEN using DRY ICE.

Steaks can also be delivered in-person, but must arrive FROZEN.

Steaks will be recorded upon delivery and then immediately transferred to a freezer where they will be stored until one day prior to the judging.

Steak deliveries will be accepted between the hours of 8 am and 5 pm. For any questions or directions to the location, please contact: Tegan Jepsen at K-State Olathe, tmjepsen@ksu.edu (913) 307-7368.

Judging Guidelines

All samples will be stored, prepared, and served using an assigned code number. The code number will be provided to the applicant upon completion of their application to the American Royal. All steaks must be sent to Kansas State University in Olathe with the assigned number on the package.

All samples will be prepared using George Foreman grills. Judges will be served squares of meat from different locations on the steak. Judges will not evaluate the raw meat for appearance.

Judges will refer to the Judging Terms & Definitions sheet and use the American Royal Steak Competition Ballot for evaluating each sample. To familiarize the judges with the ballot and scoring procedure, judges will evaluate a warm-up steak sample that is not part of the competition. Scores will be discussed among the judges to ensure consistency across the panel and overall understanding.

Judges are not required to swallow the steak samples. All samples can be expectorated at the time that they would normally swallow the sample.

Water and crackers will be used to cleanse judges' palates between samples. Samples will be separated into "grass finished" and "grain finished". Judges will evaluate these groups of feed type separately.

Judges responses will be collected electronically. Overall scores will be tallied and computed as follows:

60% Flavor (Overall 30%, Sustained 15%, Finish 15%)

Note: If no flavor finish is detected, sample will automatically receive a finish rating '4'.

40% Texture (Juiciness 20% - 10% initial, 10% sustained, Tenderness 20%)

Scores for each individual response along with calculated overall score will be posted online by assigned code number. Highest and lowest scores for each sample will be removed prior to calculating the overall scores.

Grand Champion Award will be determined based on overall score. Separate Grand Champion Awards will be given for Grain Finished and Grass Finished.

Grass-finished cattle have never been fed grain, including distiller's by-products. Grain-finished cattle are all other cattle not defined as grass-finished.

For further questions over registration, please contact: Eric Pew, SteakContest@americanroyal.com (816) 221-9800

For further questions over shipping, please contact: Tegan Jepsen, tmjepsen@ksu.edu (913) 307-7368