



## *Freestyle Pork Rules*

Pork meat products have been barbecued since time began. It is one of the most popular barbecue products in existence. The rules for a BCA ancillary freestyle pork category are given below.

1. Freestyle pork is NOT the pulled pork that is defined in the current BCA rules.
2. Freestyle pork will be defined as any two types/styles of pork shoulder or butt from the following list: A) pulled, B) chopped, C) chunked (about thumb size), D) sliced, or E) otherwise parsed in pieces to be tasted by judges.
3. Each turn-in box must contain only two clearly defined types/styles of pork from the list above.
4. A single piece of foil will be placed on the bottom of the box.
5. All meat will be placed on top of this foil.
6. No garnish is allowed in the box.
7. The box must be close to being full since we need to have sufficient product for judging.
8. Sauce can be applied to the pork in the box but cannot be pooled or puddled in the box. No sauces in additional containers are allowed.