





2018 Traditional Sliced Beef Sausage Awards PRODUCT EVALUATION

Sponsored by McAusland Crawford

A COMPETITION TO FIND SCOTLAND'S BEST TRADITIONAL SLICED BEEF SAUSAGE

One Diamond Award will be presented and five regional champions. Gold and Silver Awards to all those worthy of such recognition

To be held on Thursday 16th August 2018

Forth Valley College, Stirling Campus, Drip Road, Stirling, FK8 1SE Tel: 01786 406000

CONDITIONS OF ENTRY

- 1. Entries will only be accepted from members of SFMTA.
- 2. Each entry must be made by the member or his staff.
- 3. Each entry must be a typical example of the product as sold in the member's premises.
- 4. Only one Traditional Sliced Beef Sausage can be entered per shop.
- 5. Only the product detailed on the application form will be judged at the evaluation, care must therefore be taken to submit only that product which has been entered.
- 6. Product Entry stickers will be sent to the entrant in advance to attach to their products. If you do not receive your stickers notify SFMTA by 13th August.
- 7. No changes can be made to entry or additional entries made after the closing date.
- 8. Only products which require further cooking can be entered.
- 9. Sufficient product must be provided to allow judging e.g. Four slices uncooked slice sausage.
- 10. All entries should have a minimum two days shelf life.
- 11. Nowhere should business names or identifiable brands be used on packs.
- 12. The organiser cannot accept responsibility for loss, late arrival or damage in transit.
- 13. Entries cannot be returned and will be disposed of after the event.
- 14. The entries will be judged by a panel of judges.
- 15. The judges' decision is final and no correspondence can be entered into after the event.
- 16. Entry is £15 per product and completed entry forms should be submitted to the Scottish Federation of Meat Traders' Associations by Friday 27th July 2018.
- 17. Entries must be delivered to Service Entrance, Forth Valley College, Stirling Campus, Drip Road, Stirling, FK8 1SE Tel: 01786 406000 on Thursday 16th August between 9.30am and 4.00pm.
- 18. Results will be announced at SFMTA Regional meetings in September on Facebook and on <u>www.craftbutchers.co.uk</u> You will be notified, however, if you have an award of any description to collect so that arrangements can be made for you to attend the awards ceremony and photocall.
- 19. Recipes for Diamond Award Products will remain the exclusive property of the winners.
- 20. Awards <u>must</u> be described with the prefix 2018.



Traditional Sliced Beef Sausage Judging Form Sponsored by McAusland Crawford

All entries will start with full marks (100). Marks are then deducted for faults under the appropriate headings.

All marking is your opinion, there are no norms.

Entry number:	Name:	
RA	Traditional Sliced Beef Sausage	

Marks Deducte					educted	
Appearance	appealing	0	to	-10	dry, faded, pale	
Shape & size	good	0	to	-10	very poor	
Texture, Structure, Mix & Fill	good	0	to	-10	very poor	
Labeling (declaration of beef content, additives and any allergens)	good	0	to	-10	very poor	
					RAW TOTAL	

COOKED Traditional Sliced Beef Sausage

					Marks D	educted
General appeal	good	0	to	-10	very poor	
Appearance	good	0	to	-10	very poor	
Shrinkage	normal	0	to	-10	excessive	
Texture /Binding	good	0	to	-10	very poor	
Palatability / Gristle/ Mouth	good	0	to	-10	very poor	
Taste / Flavour / Smell	good	0	to	-10	very poor	
					COOKED TOTAL	
Disqualified if sour or rand	cid			GRA	ND TOTAL	

Other comments

Judges signatures

GOLD	
SILVER	
NO AWARD	
(Tick above award given.)	







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ENTRY FORM

Please complete this form in BLOCK CAPITALS and forward to SFMTA, 8 Needless Road, Perth, PH2 OJW

Entries cannot be accepted after 27th July

Name:	
Address	
Postcode	

I agree to the rules of the awards

Please print name below signature

(Signed)

(Print)

I enclose cheque for £15 or BACS payments can be made to SFMTA Sort Code: 83-47-00 Account No. 10023331 Entries close 27th July 2018 and are ONLY accepted when accompanied by payment.

Name of Product (e.g. Beef Slice Sausage, Lorne Sausage, Square Sausage)	Description (approx. 12 words) (include % of beef)				
	e.g. 65% beef, rusk, antioxidant, flavor enhancer				

If you wish to take advantage of a collection point, deliver there by 11.00am on Thursday 16th August and indicate below which point you will drop off at.

Shaws Fine Meats, 12 Market Place, Lauder. Tel: 01578 722306	
H&S Milne & Sons, 1 Inverurie Road, Bucksburn. Tel: 01224 712621	
James Chapman (Butchers) Ltd. Glasgow Road, Wishaw. Tel: 01698 372028	
Duncan Fraser, Queensgate, Inverness. Tel: 01463 233066	
SFMTA, 8 Needless Road, Perth, PH2 OJW. Tel: 01738 637472	