





2018 SPECIALITY LINK SAUSAGE PRODUCT EVALUATION

Sponsored by The Dalesman Group

A COMPETITION TO FIND SCOTLAND'S BEST SPECIALITY LINK SAUSAGE

One Diamond Award will be presented for the best product in category. 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 five Speciality Link Sausages can be entered per shop.
- 5. Speciality sausages can be from any species e.g. beef, lamb, pork, venison, turkey, chicken, etc.
- 6. 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.
- 7. 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.
- 8. No changes can be made to entry or additional entries made after the closing date.
- 9. Only products which require further cooking can be entered.
- 10. Sufficient product must be provided to allow judging e.g. six sausages.
- 11. All entries should have a minimum two days shelf life.
- 12. Nowhere should business names or identifiable brands be used on packs.
- 13. The organiser cannot accept responsibility for loss, late arrival or damage in transit.
- 14. Entries cannot be returned and will be disposed of after the event.
- 15. The entries will be judged by a panel of judges.
- 16. The judges' decision is final and no correspondence can be entered into after the event.
- 17. 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.
- 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.
- 19. Results will be announced at SFMTA Regional meetings in September on Facebook and on www.craftbutchers.co.uk 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.
- 20. Recipes for Diamond Award Products will remain the exclusive property of the winners.
- 21. Awards must be described with the prefix 2018.







Speciality Link Sausage Judging Form
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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:						
R	AW SPECIAL	IT)	/ LI	Nŀ	(SAU	ISAGE	
						Marks D	educted
Appearance & Colour	appealing	0	to	-	10	dry, faded, pale	
Shape & size	good	0	to	-	10	very poor	
Texture, Structure &							
Filling	good	0	to	-	10	very poor	
Labeling (declaration of species content, additives and any allergens)	good	0	to	-	10	very poor	
-						RAW TOTAL	
COC	OKED SPECIA	ALI	TY I	LII	NK SA		educted
General appeal	good	() t	0	-10	very poor	
Appearance / Innovation	good	(0	-10	Very poor	
Shrinkage	normal	() t	0	-10	excessive	
Texture /Binding	good	() t	0	-10	very poor	
Palatability / Gristle / mouth feel	good	() t	0	-10	very poor	
Taste / Flavour / Smell	good	() t	0	-10	very poor	
						COOKED TOTAL	
Disqualified if sour or ra	ncid				GRA	ND TOTAL	
Other comments							
Judges signatures							







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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

	T						
Name:							
Address							
Postcode							
Followe							
I agree to the rules	of the awards						
		(Signad)					
Dlagga print nama balau signatura		(Signed)					
Please print name below signature		(D: 1)					
		(Print)					
I anclosa chaque	e for £ for	antrios					
• • • • • • • • • • • • • • • • • • •	ents can be made						
• •							
	7-00 Account N						
Entries close 27 Ju	ıly 2018 and are <u>ONI</u>	<u>LY</u> accepted when accompanied by payment	•				
Name of Produ	ct	Description (approx. 12 words)	ENTRY				
		(include % and type of meat)	FEE				
		e.g. 85% pork, onion, contains mustard					
			£				
			£				
			£				
			£				
			£				
			£				
			£				
		e.g. 85% pork, onion, contains mustard	£ £ £				
		e.g. 85% pork, onion, contains mustard ection point, deliver there by 11.00am on	£ £ £				
		e.g. 85% pork, onion, contains mustard	£ £ £				
Wednesday 16 th Au	ugust and indicate b	e.g. 85% pork, onion, contains mustard ection point, deliver there by 11.00am on elow which point you will drop off at.	£ £ £				
Wednesday 16 th Au Shaws Fine Meats,	ugust and indicate b 12 Market Place, La	e.g. 85% pork, onion, contains mustard ection point, deliver there by 11.00am on elow which point you will drop off at. ruder. Tel: 01578 722306	£ £ £				
Shaws Fine Meats, H&S Milne & Sons,	ugust and indicate b 12 Market Place, La 1 Inverurie Road, Bu	e.g. 85% pork, onion, contains mustard ection point, deliver there by 11.00am on elow which point you will drop off at. suder. Tel: 01578 722306 sucksburn. Tel: 01224 712621	£ £ £				
Shaws Fine Meats, H&S Milne & Sons, James Chapman (ugust and indicate b 12 Market Place, La 1 Inverurie Road, Bu Butchers) Ltd. Glasgo	e.g. 85% pork, onion, contains mustard ection point, deliver there by 11.00am on elow which point you will drop off at. uder. Tel: 01578 722306 ucksburn. Tel: 01224 712621 ow Road, Wishaw. Tel: 01698 372028	£ £ £				
Shaws Fine Meats, H&S Milne & Sons, James Chapman (I Duncan Fraser, Qu	ugust and indicate b 12 Market Place, La 1 Inverurie Road, Bu Butchers) Ltd. Glasga ueensgate, Inverness.	e.g. 85% pork, onion, contains mustard ection point, deliver there by 11.00am on elow which point you will drop off at. uder. Tel: 01578 722306 ucksburn. Tel: 01224 712621 ow Road, Wishaw. Tel: 01698 372028	£ £ £				