

### 2019 BBQ PRODUCT EVALUATION

Sponsored by Scotweigh

## A COMPETITION TO FIND SCOTLAND'S BEST BBO PRODUCTS

One Diamond Award will be presented for the best product. Gold and Silver Awards to all those worthy of such recognition

To be held on Wednesday 3rd April 2019 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. This is not an evaluation for Sausages or Burgers.
- 4. Each entry must be a typical example of the product as sold by the member.
- 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.
- 7. If you do not receive your stickers notify SFMTA by 29th March.
- 8. Only products which require further cooking can be entered.
- 9. All entries should have a minimum of two days shelf life.
- 10. Sufficient product must be provided to allow judging. e.g. 4 grill sticks, 4 kebabs.
- 11. Nowhere should business names or identifiable brands be used on packs.
- 12. The organizer 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. Entries, successful or otherwise, will not be returned.
- 17. Entry is £18 per product and completed entry forms should be submitted to the Scottish Federation of Meat Traders' Associations by Monday 18th March 2019.
- 18. Entries must be delivered to Service Entrance, Forth Valley College, Stirling Campus, Drip Road, Stirling FK8 1SE, Tel: 01786 406000 on Wednesday 3<sup>rd</sup> April between 9.30am and 4.00pm.
- 19. Results will be announced at the Scottish Meat Trades Fair on Sunday 12<sup>th</sup> May at the Dewars Centre Perth and on <a href="www.craftbutchers.co.uk">www.craftbutchers.co.uk</a> You will be notified, however, if you have an award of any description to collect so that you can make arrangements 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 2019.







#### Sponsored by Scotweigh **BBQ Product Evaluation/Judging Form**

All entries will start with full marks (100) but those deemed not to fit the theme will be disqualified.

Marks are then deducted for faults under the appropriate headings. All marking is your opinion, there are no norms.

Entry number :	Product Name :					
RAW						
					Marks Deducted	
Colour and	appealing				very	
Appearance			0 1	to -10	unpleasant	
Shape & size	good		0 1	to -10	very poor	
Texture, Structure	good		0 1	to -10	very poor	
Labelling / Cooking	good		0 1	to -10	very poor	
Instructions /						
Allergen Advice						
	RAW TOTAL					
COOKED						
COOKED						
					Marks Deducted	
Appearance /	good	0	to	-10	very poor	
Innovation / Appeal						
Shrinkage	little	0	to	-10	Excessive	
Texture / Binding	good	0	to	-10	very poor	
Palatability / Gristle	good	0	to	-10	very poor	
/ mouth feel						
Taste & Flavour	excellent	0	to	-20	very poor	
					COOKED TOTAL	
Disqualified if sour or rancid GRAND TOTAL DEDUCTED						
Other comments:-						
Judges signatures				Type (	of award:-	



Name:





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# **PRODUCT** TRY FORM

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

### Entries cannot be accepted after 18th March

Addre	SS					
D1	de					
Postco	ode					
I agree to the rules of the awards						
		(Signed)				
Please print name below signature						
		(Print)				
I enclose cheque for £ for entries.  Entries close 18th March 2019 and are <u>ONLY</u> accepted when accompanied by payment.						
Cost	Name of Product	Please list product Ingredient list with meat				
		content and allergens				
£18						
£18						
£18						
£18						
If you wish to take advantage of a collection point, deliver there by 11.00am on						
Wednesday 3rd April 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

Duncan Fraser, Queensgate, Inverness. Tel: 01463 233066 SFMTA, 8 Needless Road, Perth, PH2 OJW. Tel: 01738 637472

James Chapman (Butchers) Ltd. Glasgow Road, Wishaw. Tel: 01698 372028