

2022 Traditional Beef Sliced Sausage Awards

PRODUCT EVALUATION

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A COMPETITION TO FIND

SCOTLAND'S BEST TRADITIONAL BEEF SLICED 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 4th November 2021

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 Scottish Craft Butchers.
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 Beef Sliced 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 by 28th October notify Scottish Craft Butchers.
7. Only products which require further cooking can be entered.
8. Sufficient product must be provided to allow judging e.g. **Four slices uncooked beef sliced sausage.**
9. All entries should have a minimum two days shelf life.
10. Nowhere should business names or identifiable brands be used on packs.
11. The organizer cannot accept responsibility for loss, late arrival or damage in transit.
12. Entries cannot be returned and will be disposed of after the event.
13. The entries will be judged by a panel of judges.
14. The judges' decision is final and no correspondence can be entered into after the event.
15. Entry is £18 per product and completed entry forms should be submitted to the Scottish Craft Butchers **by Friday 22nd October 2021.**
16. Entries must be delivered to Service Entrance, Forth Valley College, Stirling Campus, Drip Road, Stirling, FK8 1SE Tel: 01786 406000 on Thursday **4th November** between 9.30am and 4.00pm.
17. Results will be announced the week commencing 10th January 2022 on Facebook and on www.craftbutchers.co.uk.
18. Recipes for Diamond Award Products will remain the exclusive property of the winners.
19. Awards must be described with the prefix 2022/23.



Traditional Beef Sliced 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:
RAW Traditional Beef Sliced Sausage	

				Marks Deducted
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	
				RAW TOTAL

COOKED Traditional Beef Sliced Sausage				
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				Marks Deducted
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	
Smell	good	0 to -10	very poor	
Palatability / Gristle/ Mouth	good	0 to -10	Very poor	
Taste / Flavour	good	0 to -10	very poor	
				COOKED TOTAL

Disqualified if sour or rancid	GRAND TOTAL
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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
Scottish Craft Butchers, 8 Needless Road, Perth, PH2 0JW

Entries cannot be accepted after 22nd October

Name:	
Address	
Postcode	

I agree to the rules of the awards

(Signed)

Please print name below signature

(Print)

I enclose cheque for £18 or BACS payments can be made to Scottish Craft Butchers
Sort Code: 83-47-00 Account No. 10023331
Entries close 22nd October 2021 and are ONLY accepted when accompanied by payment.

Name of Product (e.g. Beef Sliced 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 4th November 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	
John M Munro, Queensgate, Inverness. Tel: 01463 233066	
Scottish Craft Butchers, 8 Needless Road, Perth, PH2 0JW. Tel: 01738 637472	