

## 2017 READY MEALS PRODUCT EVALUATION

Sponsored by Lucas Ingredients

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### A COMPETITION TO FIND SCOTLAND'S BEST READY MEALS

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 Friday 10th March 2017  
Dunfermline Athletic Football Club  
East End Park, Halbeath Road, Dunfermline KY12 7RB

### 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 pies, there are separate evaluations for these later in 2017.
4. Each entry must be a typical example of the product as sold by the member.
5. Full cooking instructions are required for each product with a counter ticket example attached.
6. Only products which require further cooking can be entered.
7. Sufficient product must be provided to allow judging. e.g. 2 ready meals.
8. Nowhere should business names or identifiable brands be used on packs.
9. The organiser cannot accept responsibility for loss, late arrival or damage in transit.
10. Entries cannot be returned and will be disposed of after the event.
11. The entries will be judged by a panel of judges.
12. The judges' decision is final and no correspondence can be entered into after the event.
13. Entries, successful or otherwise, will not be returned.
14. Entry is £15 per product and completed entry forms should be submitted to the Scottish Federation of Meat Traders' Associations **by Thursday 2<sup>nd</sup> March 2017**.  
Entries must be delivered to Dunfermline Football Club, East End Park, Halbeath Road, Dunfermline KY12 7RB, Tel: 01383 724295 on **Thursday 9<sup>th</sup> March** between 9.30am and 4.00pm.
15. Results will be announced at the Scottish Meat Trades Fair on Sunday 14<sup>th</sup> May at the Dewars Centre Perth and on [www.craftbutchers.co.uk](http://www.craftbutchers.co.uk) 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.
16. Recipes for Diamond Award Products will remain the exclusive property of the winners.
17. Awards must be described with the prefix 2017.

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### Ready Meals 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 :
<b>RAW</b>	

				Marks Deducted	
Colour and Appearance	appealing	0 to -10	very unpleasant		
Shape & size	good	0 to -10	very poor		
Texture, Structure and Filling	good	0 to -10	very poor		
Labelling / Cooking Instructions / Allergen Advice	good	0 to -10	very poor		
				<b>RAW TOTAL</b>	

<b>COOKED</b>					
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				Marks Deducted	
Appearance / Innovation / Appeal	good	0 to -10	very poor		
Shrinkage	little	0 to -10	excessive		
Texture / Binding	good	0 to -10	very poor		
Palatability / Gristle / mouth feel	good	0 to -10	very poor		
Taste & Flavour	excellent	0 to -20	very poor		
				<b>COOKED TOTAL</b>	

Disqualified if sour or rancid	<b>GRAND TOTAL DEDUCTED</b>	
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Other comments:- \_\_\_\_\_

Judges initials \_\_\_\_\_

Type of award:-

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### TICKET EXAMPLE

Follow the style below and you should satisfy the judges' needs and have much more chance of striking gold!

Allergens do not need to be on a counter ticket but judges need to be informed of the allergens present.

**NAME OF PRODUCT:**  
**BEEF LASAGNE**

**COUNTER TICKET: \_**

**Beef Lasagne**  
**299p per lb.**  
**659p per kilo**

Contains: 65% beef, **wheatflour**, **sulphites**, **milk**, antioxidant, flavouring

### **COOKING INSTRUCTIONS: -**

Place in an oven pre heated oven at 190oC and cook for twenty five minutes.

### **SERVING SUGGESTIONS: -**

Serve with a side salad and garlic bread.

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# READY MEALS ENTRY FORM

Please complete this form in BLOCK CAPITALS and forward to  
SFMTA, 8 Needless Road, Perth, PH2 0JW

**Entries cannot be accepted after 2nd March**

Name:	
Address	
Postcode	

I agree to the rules of the awards

(Signed)

Please print name below signature

(Print)

I enclose cheque for £\_\_\_\_\_ for \_\_\_\_\_ entries.

Entries close 2nd March 2017 and are ONLY accepted when accompanied by payment.

Cost	Name of Product	Please list allergens present
£15		
£15		
£15		
£15		

If you wish to take advantage of a collection point, deliver there by 11.00am on  
Thursday 9<sup>th</sup> March 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 0JW	