

2020 BEEFBURGER & SPECIALITY BURGER PRODUCT EVALUATION

Sponsored by Dalziel Ltd

A COMPETITION TO FIND

SCOTLAND'S BEST BEEFBURGER & SPECIALITY BURGER

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

To be held on Thursday 12th March 2020

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 retailer or his staff.
3. Each entry must be a typical example of the product as sold in the member's retail premises.
4. Only one traditional Beefburger can be entered per shop.
5. Speciality Burgers can be from any species e.g. beef, lamb, pork, venison, turkey, chicken.
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 Monday 9th March.
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. three uncooked burgers.
11. All entries should have a minimum two day 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 £18 per product and completed entry forms should be submitted to the Scottish Federation of Meat Traders' Associations **by Friday 28th February 2020.**
18. **Entries must be delivered to Service Entrance, Forth Valley College, Stirling Campus, Drip Road, Stirling, FK8 1SE Tel: 01786 406000 on Thursday 12th March between 9.30am and 4.00pm.**
19. Results will be announced at SFMTA Regional meetings in May 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 2020.

Burger 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:
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RAW BURGER

Marks Deducted			
Appearance	appealing	0 to -10	dry, faded, pale
Shape & size	good	0 to -10	very poor
Lean to fat	good	0 to -10	very poor
Texture, Structure & mix	good	0 to -10	very poor
Labeling (declaration of species content, other main ingredients and any allergens)	good	0 to -10	very poor
			RAW TOTAL

COOKED BURGER

Marks Deducted			
General appeal	good	0 to -10	very poor
Shrinkage	normal	0 to -10	excessive
Texture /Binding	good	0 to -10	very poor
Lean to fat / Succulence	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
SFMTA, 8 Needless Road, Perth, PH2 0JW

Entries cannot be accepted after 28th February

Name:	
Address	
Postcode	

I agree to the rules of the awards
Please print name below signature

(Signed)

(Print)

I enclose cheque for £ _____ for _____ entries @ £18 each
or BACS payments can be made to SFMTA

Sort Code: 83-47-00 Account No. 10023331

Entries close 28th February 2020 and are ONLY accepted when accompanied by payment.

Name of Product	Description (approx. 12 words) (include % and type of meat) e.g. 85% beef, onion, cheese	Traditional	Speciality
		Beefburger	Burger
		(tick appropriate column)	

If you wish to take advantage of a collection point, deliver there by 11.00am on
Thursday 12th 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. Tel: 01738 637472	