

2020 SPECIALITY LINK SAUSAGE PRODUCT EVALUATION

Sponsored by Dalziel Ltd

A COMPETITION TO FIND

SCOTLAND'S BEST SPECIALITY LINK SAUSAGE

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 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. Speciality Link Sausages can be from any species e.g. beef, lamb, pork, venison, turkey, chicken.
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 notify SFMTA by Monday 9th March.
7. No changes can be made to entry or additional entries made after the closing date.
8. Only products which require further cooking can be entered.
9. Sufficient product must be provided to allow judging e.g. six uncooked sausages
10. All entries should have a minimum two day shelf life.
11. Nowhere should business names or identifiable brands be used on packs.
12. The organiser 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. 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.**
17. **E**ntries 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.
18. 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.
19. Recipes for Diamond Award Products will remain the exclusive property of the winners.
20. Awards must be described with the prefix 2020.

Speciality Link Sausage Judging Form Sponsored by Dalziel Ltd

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 SPECIALITY LINK SAUSAGE	

				Marks Deducted
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, other main ingredients and any allergens)	good	0 to -10	very poor	
RAW TOTAL				

COOKED SPECIALITY LINK SAUSAGE

				Marks Deducted
General appeal	good	0 to -10	very poor	
Appearance / Innovation	good	0 to -10	Very poor	
Shrinkage	normal	0 to -10	excessive	
Texture /Binding	good	0 to -10	very poor	
Palatability / Gristle / mouth feel	good	0 to -10	very poor	
Taste / Flavour / Smell	good	0 to -10	very poor	
COOKED TOTAL				

Disqualified if sour or rancid	GRAND TOTAL	
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Other comments _____

Judges signatures _____

GOLD _____ _____

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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

(Signed)

Please print name below signature

(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, other ingredients and allergens) e.g. 74% pork, onion, cheese

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	