



SCOTTISH CRAFT BUTCHERS AWARDS



“MAKE IT WITH PORK” PRODUCT EVALUATION 2024

Sponsored by Dalziel

A COMPETITION AND OPPORTUNITY TO AWARD WINNING PORK PRODUCTS TO PROMOTE DURING PORKTOBER & BEYOND

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 8th August 2024

Forth Valley College, Alloa Campus, Devon Road, Alloa, FK10 1PX

Tel: 01259 215121

CONDITIONS OF ENTRY

1. Entries will only be accepted from members of Scottish Craft Butchers.
2. Each entry must be made by the retailer or their staff.
3. Products entered must have pork as the predominant part of the overall product.
4. **Maximum 4 entries per shop and exclude burgers and sausages.**
5. Entries are for pork products. Think, Pork Olives, Pork Tower, Pork Truffles, Pork Stir Fry.
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 along with the cooking instructions.
7. Product Entry stickers will be sent to the entrant in advance to attach to their products. If you do not receive your stickers by Friday 29th July notify Scottish Craft Butchers.
8. No changes can be made to entry or additional entries made after the closing date.
9. The product must be presented in a state that requires further cooking.
10. Sufficient product must be provided to allow judging e.g 4 samples of each product or more if the product is small.
11. All entries to have a **minimum two-day shelf life and must be stored at 5oC or below.** Therefore please pack any products to ensure these conditions are met.
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. The entries will be judged by a panel of judges. (chefs, foodies and consumers)
15. The judges' decision is final, and no correspondence can be entered into after the event.
16. Entry is £24 per product and completed entry forms should be submitted to the Scottish Craft Butchers **by Thursday 11th July 2024.**
17. Entries must be delivered to Service Entrance, Forth Valley College, Alloa Campus, Devon Road, Stirling, FK10 1PX Tel: 01259 215121 on Thursday **8th August 2024** between 9.30am and 4.00pm.
18. Results will be announced at the Regional Meetings on 16th 17th 18th 19th September 2024 and on www.craftbutchers.co.uk. Please book your place to attend the meetings.
19. Recipes for Diamond Award Products will remain the exclusive property of the winners.
20. For future promotion, awards must be described with the prefix 2024.

PRODUCT EVALUATION JUDGING FORM

ENTRY NUMBER:

PRODUCT NAME:

Uncooked Appearance	Product Composition	Cooked Appearance		Smell	Texture	Taste	Overall Appeal	
Unacceptable 1	Unacceptable 1	Extremely raw, burnt 1		Extremely Unpleasant 1	Extremely tough dry 1	None /extremely unpleasant 1	Unacceptable 1	T O
Very poor 2	Extremely poor 2	Very raw, burnt 2		Very unpleasant 2	Very tough dry 2	Very unpleasant /bland 2	Extremely poor 2	T
Poor 3	Very Poor 3	Raw, burnt 3		Unpleasant 3	Tough, dry 3	Slightly unpleasant or overpowering 3	Very Poor 3	A
Messy 4	Poor 4	Slightly raw, burnt 4		Poor 4	Chewy 4	Palatable 4	Poor 4	L
Acceptable 5	Acceptable 5	Acceptable 5		Appropriate 5	Acceptable 5	Acceptable 5	Acceptable 5	
Good 6	Good 6	Good 6		Good 6	Tender, moist 6	Good 6	Good 6	S
Very good 7	Very good 7	Very good 7		Very pleasant 7	Very tender / moist 7	Very Flavoursome 7	Very good 7	C
Extremely good 8	Extremely good 8	Extremely good 8		Extremely pleasant 8	Extremely tender /moist 8	Extremely Flavoursome 8	Extremely good 8	O
Excellent 9	Excellent 9	Excellent 9		Exceptionally pleasant 9	Excellent 9	Excellent 9	Excellent 9	R
Superb 10	Superb 10	Superb 10		Superb 10	Superb 10	Superb 10	Superb 10	E
Add scores	+	+		+	+	+	+	
Judge's Comments								
<i>(circle number which best represents products attributes)</i>		SCORING: 70-60 = Gold			59-50= Silver			



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ENTRY FORM

Please complete this form in BLOCK CAPITALS and forward to
Product Evaluation, Scottish Craft Butchers, 8 Needless Road, Perth, PH2 OJW
Or email: bruce@craftbutchers.co.uk

Entries cannot be accepted after 11th July 2024

Name:	
Address	
Postcode	

I agree to the rules of the awards

(Signed)
(Print)

Please print name below signature

I enclose cheque for £_____ for _____ entries @£24 each.
or BACS payments can be made to Scottish Craft Butchers
Sort Code: 83-47-00 Account No. 10023331

Entries close 11th July 2024 and are ONLY accepted when accompanied by payment.

Name of Product	Description & Cooking Instructions (Please list the main ingredients to inform the judges plus, the cooking instructions) e.g.

If you wish to take advantage of a collection point, deliver there by 11.00am on

Thursday 8th August and indicate below which point you will drop off at.

(The transportation from the collection point leaves at 11 am and cannot be delayed.)

Shaws Fine Meats, 12 Market Place, Lauder. Tel: 01578 722306	
Gordon McWilliam (Aberdeen) Ltd, 37 St Clement St, Aberdeen, AB11 5FU Tel: 01224 211174	
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 OJW. Tel: 01738 637472	