

2025
SPECIALITY SAUSAGE
PRODUCT EVALUATION
Sponsored by The Dalesman Group

**A COMPETITION TO FIND
SCOTLAND'S BEST SPECIALITY 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 10th April 2025

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 retailer or their staff.
3. Speciality Sausage can be from any species e.g. beef, lamb, pork, venison, turkey, chicken **and must include additional ingredients. E.g. Pork & Plum Chutney, Beef & Tomato, Lamb & Mint, Venison & Cranberry, Chicken Curry Sausage.**
4. 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.
5. Product Entry stickers will be sent to the entrant in advance to attach to their products. If you do not receive your stickers by Wednesday 2nd April notify Scottish Craft Butchers.
6. No changes can be made to entry or additional entries made after the closing date.
7. The product must be presented in a state that requires further cooking.
8. Sufficient product must be provided to allow judging e.g Minimum 8 uncooked sausages.
9. All entries must have a **minimum two day shelf life**. And must be stored **at 5°C or below on delivery**.
10. Nowhere should business names or identifiable brands be used on packs.
11. The organiser cannot accept responsibility for loss, late arrival or damage in transit.
12. The entries will be judged by a panel of judges.
13. The judges' decision is final and no correspondence can be entered into after the event.
14. Entry is £24 per product and completed entry forms should be submitted to the Scottish Craft Butchers **by Thursday 20th March 2025**.
15. Entries must be delivered to Service Entrance, Forth Valley College, Stirling Campus, Drip Road, Stirling, FK8 1SE Tel: 01786 406000 on Thursday **10th April** between 9.30am and 4.00pm.
16. Results will be announced at Scottish Meat Trades Fair on Sunday 11th May 2025 and on www.craftbutchers.co.uk You will be notified, however, if you have an award of any description to collect.
17. Recipes for Diamond Award Products will remain the exclusive property of the winners.
18. For future promotion awards must be described with the prefix 2025.

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 | | | |

ENTRY FORM

Please complete this form in BLOCK CAPITALS and forward to
Product Evaluation, Scottish Craft Butchers, 8 Needless Road, Perth, PH2 0JW

Entries cannot be accepted after 20th March 2025

| | |
|----------|--|
| 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 Scottish Craft Butchers

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

Entries close 20th March 2025 and are ONLY accepted when accompanied by payment.

| Name of Product | Description (keep this brief, a full list of ingredients is not required) e.g. Beef , onion and cheese, tomato, . |
|-----------------|---|
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If you wish to take advantage of a collection point, deliver there by 11.00am

On **Thursday 10th April** and indicate below which point you will drop off at.

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

| | |
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| 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 0JW. Tel: 01738 637472 | |