

**Foodservice  
Pork Sausage of the Year  
Competition 2010**



**Sausage of the Year**



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**Open to all sausage makers  
who supply caterers**

**Sausages can be entered in one  
of five categories which are:**

- 1. Traditional Pork Sausage**
- 2. Speciality Pork Sausage**
- 3. Best Pub Pork Sausage**
- 4. Best Innovative Pork Sausage**
- 5. Best Pork Sausage**



# Competition Rules

- 1 The Foodservice Pork Sausage Competition is open to manufacturers or butchers who manufacture sausages available for the Foodservice Sector. No retail products will be allowed and any that are entered will be disqualified.
- 2 All products must be pork based. No other type of meat may be used as an ingredient other than variants of pork.
- 3 All products must contain 42% pork content (meat with no more than 30% fat (unless entering reduced-fat category).
- 4 The pork used in the products entered must be pork that has been produced to a quality assurance standard and from pigs reared in England.
- 5 Entries must be for products made by the manufacturer only. No wholesalers or other suppliers of product may enter.
- 6 Entries must consist of 12 sausages per category.
- 7 All entries must arrive chilled/frozen in appropriate hygienic packaging.
- 8 Please make storage instructions very clear on the packaging, eg chill or freeze.
- 9 Entries will not be returned and will be disposed of after judging is completed.
- 10 The decision of the Judges is final and no correspondence will be entered into after the event.
- 11 All entries must be supplied with appropriate cooking instructions.
- 12 All entries must be identified by their product name and code alone; no other marketing/company information should be visible.
- 13 Marks will be given for innovation and criteria will include overall appearance, size, colour, texture, taste and smell.
- 14 Products will be given awards at Gold, Silver and Bronze levels: Gold: 95-100 points, Silver 90-94 points, Bronze 85-89 points.
- 15 An overall winner of each category will be announced at the final in the Butchers Hall, London on Friday 22 October 2010.
- 16 BPEX can accept no responsibility whatsoever for the loss or damage to any entries.

- 17 The entry fee for each product is £20 (inclusive of VAT) and cheques should be made payable to BPEX. For your own VAT records it is advisable that you retain a copy of the completed entry form.
- 18 For any other information please call Toni Connolly on **07503 871179**, email **info@bpexfoodservice.com**. Also consult the website: **www.porkforcaterers.com**.
- 19 Closing date for entry forms: **Thursday 2 September 2010**.
- 20 Upon receipt of your entry form you will be sent information on where and when to send your products. Judging will take place week commencing Monday 13 September 2010.

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| <b>Category 1</b> | <b>TRADITIONAL PORK SAUSAGE</b><br>A sausage containing pork and traditional seasonings. This could also include sausages containing rare or traditional breeds of pork.   |
| <b>Category 2</b> | <b>SPECIALITY PORK SAUSAGE</b><br>A sausage containing pork and one or more other ingredients such as leeks, sun-dried tomatoes, alcohol etc.  |
| <b>Category 3</b> | <b>BEST PUB PORK SAUSAGE (In association with The Publican)</b><br>A sausage currently being served in either a chain or one-off independent public house. A copy of the menu must be submitted with the entry. This category will be judged by The Publican magazine. |
| <b>Category 4</b> | <b>BEST INNOVATIVE PORK SAUSAGE</b><br>A sausage which may include different flavour profiles and shapes as well as low fat/low salt versions.   |
| <b>Category 5</b> | <b>BEST PORK SAUSAGE (LARGE VOLUME PRODUCED)</b><br>Open to manufacturers of sausages that are produced on an automatic production system and intended for large-scale supply.   |

