



SCOTTISH CRAFT BUTCHERS AWARDS



2016 GLUTEN FREE MEAT PRODUCT EVALUATION

Sponsored by Scobie & Junor

A COMPETITION TO FIND SCOTLAND'S BEST GLUTEN FREE MEAT PRODUCTS

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 Friday 18th March 2016
Townhead Campus, City of Glasgow College,
Cathedral St, Glasgow, G1 2TA

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. Members must ensure they have a demonstrable system to ensure the products entered are Gluten Free. SFMTA may visit the premises to inspect the procedure or ask for written procedures before awards are presented.
4. Each entry must be a typical example of the product as sold in the member's retail premises.
5. Full cooking instructions are required for each product with a counter ticket.
6. Only products which require further cooking can be entered.
7. Sufficient product must be provided to allow judging. e.g. four burgers, 1lb sausages, 2 samples of the meal.
8. Nowhere should business names or identifiable brands be used on packs.
9. The organiser cannot accept responsibility for loss, late arrival or damage in transit.
10. Entries cannot be returned and will be disposed of after the event.
11. The entries will be judged by a panel of judges.
12. The judges' decision is final and no correspondence can be entered into after the event.
13. Entries, successful or otherwise, will not be returned.
14. Entry is £15 per product and completed entry forms should be submitted to the Scottish Federation of Meat Traders' Associations **by Friday 4th March 2016.**
15. Entries must be delivered to Townhead Campus City of Glasgow College, Cathedral Street, Glasgow, G1 2TA, Tel: 0141 556 6222 on **Thursday 17th March** between 9.30am and 4.00pm.
16. Results will be announced at SFMTA Regional meetings in April 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.
17. Recipes for Diamond Award Products will remain the exclusive property of the winners.
18. Awards **must** be described with the prefix 2016.



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Sponsored by Scobie & Junor Gluten Free Product Evaluation/Judging Form

All entries will start with full marks (100) but those deemed not to fit the theme will be disqualified.

Marks are then deducted for faults under the appropriate headings.

All marking is your opinion, there are no norms.

Entry number :	Product Name :
RAW	

Marks Deducted				
Colour and Appearance	appealing	0 to -10	very unpleasant	
Shape & size	good	0 to -10	very poor	
Texture, Structure and Filling	good	0 to -10	very poor	
Labeling / Cooking Instructions / Allergen Advice	good	0 to -10	very poor	
RAW TOTAL				

COOKED

Marks Deducted				
Appearance / Innovation / Appeal	good	0 to -10	very poor	
Shrinkage	little	0 to -10	excessive	
Texture / Binding	good	0 to -10	very poor	
Palatability / Gristle / mouth feel	good	0 to -10	very poor	
Taste & Flavour	excellent	0 to -20	very poor	
COOKED TOTAL				

Disqualified if sour or rancid	GRAND TOTAL DEDUCTED	
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Other comments:- _____

Judges signatures _____

Type of award:-



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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 4th March

Name:	
Address	
Postcode	

I agree to the rules of the awards

(Signed)

Please print name below signature

(Print)

I enclose cheque for £_____ for _____ entries.

Entries close 4th March 2016 and are **ONLY** accepted when accompanied by payment.

Cost	Name of Product	Description
£15		
£15		
£15		
£15		

If you wish to take advantage of a collection point, deliver there by 11.00am on
Thursday 17th 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	



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Scobie & Junor are delighted to sponsor the Scottish Craft Butchers 2016 Best Gluten Free Meat Product Evaluation.

In addition, we would be pleased to provide all entrants with samples of our best selling gluten free pinhead rusk and any 1kg sample from our range of gluten free seasonings.

Currently eight different flavours – BBQ, Chorizo, Cumberland, Lincolnshire, Mediterranean, Piri Piri, Pork, Sweet Chilli.

Recipe suggestions are available on scobiesdirect.com

Or come up with a flavour profile you think will be a winner and our Technical team will help you create a gluten free seasoning.

Please send your request to info@scobiesdirect.com or call us on 0800 783 7331