



SCOTTISH
CRAFT BUTCHERS
— AWARDS —



2016 SPECIALITY SAUSAGE PRODUCT EVALUATION

sponsored by Lucas Ingredients

Scottish Craft Butchers Awards 2016: Speciality Sausage

Awards are a great way to raise awareness of both your business and your products. For this reason we organise and promote regular product evaluations.

The next Scottish Craft Butchers product evaluation event will be held on Thursday 18th August 2016 at BioCity Scotland, Bo'ness Road, Newhouse ML1 5UH.

A full list of rules, judging criteria and entry form are enclosed.
There is a Diamond prize for the best product in category.

This is an ideal opportunity for your sausages and innovation to be evaluated and to gain recognition. Prestigious certificates will be awarded for you to display proudly in your shop if your product reaches the award mark. There will be gold awards presented for products achieving over 89 points out of 100 and silver awards for products achieving from 80 to 89 points out of 100. Awards will be presented at the SFMTA Regional Meetings in the first week of October. At these meetings we will take photographs of the award winners and attach this to a press release which will be sent to your local paper.

Please return the entry form as soon as you can and entries must be returned no later than Friday 5th August 2016. [Please allow post time to arrive on time]
Speciality Sausage Awards 2016, SFMTA, 8 Needless Road, Perth, PH2 0JW.

Products should be delivered to Speciality Sausage Awards, c/o BioCity, Bo'ness Road, Newhouse, Lanarkshire, ML1 5UH, on 17th August between 11.00am and 4.00pm.
Alternatively collection points and times have been arranged for those requiring the delivery service to BioCity Scotland.

If you wish you can take advantage of the following collection points by 11.00am on Wednesday 17th August.

Shaws Fine Meats, 12 Market Place, Lauder. Tel: 01578 722306

Duncan Fraser, Queensgate, Inverness. Tel: 01463 233066

David Faulds, John Finnie Street, Kilmarnock. Tel: 01563 522704

H&S Milne, Inverurie Road, Bucksburn. Tel: 01224 712621

SFMTA Office, 8 Needless Road, Perth. Tel: 01738 637472

Members wishing to use this service should advise on the entry form their collection point.



A range of 20 complete sausage mixes

NEW



Piri Piri



Garlic & Herb



Mustard



Red Onion & Sage



Lemon & Country Herb



Sweet Chilli



Beef



Cajun



Lincolnshire

- * Simple to use:
just add water and meat
- * Premium range of mixes
- * Excellent visual appearance
- * Fabulous flavour profiles
- * MSG free
- * Best Lucas quality
- * Consistent, reliable performance



Leek



Chive



Tomato



Smokey BBQ



Pork & Apple



Cumberland



Pork



Cracked Black Pepper



Chilli & Coriander



Lamb & Mint



Cranberry & Rosemary

To check out all 20 Butchers Classic varieties, visit
www.lucas-ingredients.co.uk or call 0800 138 5837



PLEASE NOTE: VENUE IS BIO CITY SCOTLAND, NEWHOUSE

MY COMPETITION CHECKLIST

- ☐ Read competition rules.
- ☐ Phone SFMTA to clarify any questions I may have.
- ☐ Decide the products I would like to enter, possibly discuss this with staff and/or seasoning manufacturers to develop products.
- ☐ Visual and Taste test with staff, customers or own family.
- ☐ Complete entry form and send payment to SFMTA.
- ☐ Mark in diary the date products to be delivered to collection point or BioCity, Newhouse.
- ☐ Further develop my products if required and taste test with staff, customers or family.
- ☐ Re-check rules to make sure I comply or clarify with SFMTA Tel 01738 637472.
- ☐ Prepare my products for competition, 500g Sausages (raw).
- ☐ Prepare product labels to be stuck on product packaging.
- ☐ Stick labels to each individual entry. These must include Product Name, declaration of meat content, additives and any allergens. Place each individual entry in packaging for transport and pack in temperature controlled box e.g. cardboard box with ice, insulated polystyrene or other.
- ☐ On Wednesday 17th August
Transport to Collection point that you have told SFMTA you are going to use by 11.00am or send to
Speciality Sausage Awards, c/o BioCity, Boness Road, Newhouse, Lanarkshire, ML1 5UH
between 9.30am and 4.00pm

Well done relax, it's now in the hands of the judges, they will be evaluating a large number of products on Thursday 18th August and will complete judging form including comments. They do not know the products are yours, only entry number and product name are known to them. The judgment is only their opinion and their comments you can either agree or otherwise.

EXAMPLE COUNTER TICKET:

CRAFT BUTCHER AWARDS

**Tandoori Lamb
Sausage**

ideal for barbecuing

£7.05 per Kilo

Contains 80% lamb, **gluten (wheatflour)** colour and preservative (**sulphites**)

Use no company names
Remember

CONDITIONS OF ENTRY

1. Only members of the Scottish Federation of Meat Traders Associations are allowed to enter. There is no limit to the number of entries allowed.
2. In the first instance product name and brief description must be outlined on the registration form attached and details forwarded to the Federation office in Perth no later than Friday 5th August 2016 and Entry Fee Paid £15 per entry. No unpaid entries will be judged.
3. All entries must be submitted raw.
4. Quantities per entry minimum of 500g raw, either link or slice sausage.
5. The products must be made and available at the entrant's retail premises.
6. Business names or identifiable brands or places being used in names, on packs, labels or tickets are not allowed.
7. The box or container transported to BioCity Scotland should have the business name clearly labeled.
8. Legally accurate labeling, on the pack, must be supplied with product including name. Cooking information and serving suggestions are optional.
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 judges' decision is final, and no correspondence will be entered into. Judging forms will be returned to the entrant after the event.
12. Results will not be announced until the SFMTA regional meetings in October 2016 where presentations will be made.
13. After the regional meetings results will be posted on www.sfmta.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.
14. The best product in the category will receive a Diamond award.
15. Titles used in promotion must include the period of the award which will be 2016-2017.

If you require any further information please contact:
Bruce McCall or Douglas Scott on 01738 637472

Promoter: The Scottish Federation of Meat Traders Associations Inc

Evaluation/Judging Form

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 :	Product Name :
SPECIALITY SAUSAGE: RAW	

Marks Deducted				
Appearance & Colour	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 declaration of meat content, additives and any allergens	Good	0 to -10	very poor	
			RAW TOTAL	

SPECIALITY SAUSAGE: COOKED
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Marks Deducted				
General appeal	good	0 to -10	very poor	
Appearance / Innovation	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 -10	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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SCOTTISH CRAFT BUTCHERS AWARDS



COMPETITION ENTRY FORM

2016 SPECIALITY SAUSAGE PRODUCT EVALUATION

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Please complete and return form on next page.
You could win a top award!





SCOTTISH CRAFT BUTCHERS AWARDS



COMPETITION ENTRY FORM

2016 SPECIALITY SAUSAGE PRODUCT EVALUATION

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Entries cannot be accepted after 5th August 2016

Please complete this form in BLOCK CAPITALS and forward to
SFMTA, Speciality Sausage Awards 2016, 8 Needless Road, Perth, PH2 0JW

NAME							
BUSINESS							
ADDRESS							
POSTCODE							
BUSINESS TELEPHONE							
I agree to the rules of the awards	(signed)						

I enclose cheque for £_____ for _____ entries @ £15 each
Entries close 5th August 2016 accompanied by payment.

Product Name	Entry Fee
	£
	£
	£
	£
	£
TOTAL	£

If you wish to take advantage of the collection point by 11.00am
on Wednesday 17th August, please tick your choice.

- ☐ Shaws Fine Meats, 12 Market Place, Lauder Tel: 01578 722306
- ☐ H & S Milne & Sons, 1 Inverurie Road, Bucksburn, Tel: 01224 712621
- ☐ David Faulds & Son, John Finnie Street, Kilmarnock Tel: 01563 522704
- ☐ Duncan Fraser, Queensgate, Inverness, Tel: 01463 233066
- ☐ SFMTA Office, 8 Needless Road, Perth, Tel: 01463 23306