

Foodservice
Pork Sausage of the Year
Competition 2011



BPEX is a division of the Agriculture and Horticulture Development Board

Sausage of the Year



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

1. Traditional Pork Sausage
2. Speciality Pork Sausage
3. Best Pub Pork Sausage (In association with The Publican's Morning Advertiser) **Morning Advertiser**
4. Best Innovative Pork Sausage (In Association with Food Manufacture) **FOOD manufacture**
5. Legendary British Banger (In Association with Meat Trades Journal) **meat trades journal**



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 sausages must contain at least 42% of pork. No more than 30% of the pork may be fat. The fat content of a reduced-fat sausage must contain at least 25% less fat than its standard sausage equivalent.
- 4 The pork used in the products entered must be pork that has been produced to a recognised quality assurance standard such as The Red Tractor.
- 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 Storage instructions must be clearly given on the outer packaging, eg keep frozen or store at 5°C.
- 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 from each category will be announced at the final in the Butchers Hall, London on Friday 21 October 2011.
- 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 Naomi Page on **02476 478 809**, email: naomi.page@bpex.ahdb.org.uk. Also consult the website: www.porkforcaterers.com
- 19 Closing date for entry forms: **Thursday 8 September 2011**.
- 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 12 September 2011**.

Category 1 TRADITIONAL PORK SAUSAGE

A sausage containing pork and traditional seasonings. This could also include sausages containing rare or traditional breeds of pork.

Category 2 SPECIALITY PORK SAUSAGE

A sausage containing pork and one or more other ingredients such as leeks, sun-dried tomatoes, alcohol etc.

Category 3 BEST PUB PORK SAUSAGE *(In association with The Publican's Morning Advertiser)*

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.

Category 4 BEST INNOVATIVE PORK SAUSAGE *(In association with Food Manufacture)*

A sausage which may include different flavour profiles and shapes as well as low fat/low salt versions.

Category 5 LEGENDARY BRITISH BANGER *(In association with Meat Trades Journal)*

A sausage that means the most to your business. This could be historic, sales volume or through consumer feedback.

Note: Entry money received for this competition is used to fund an exchange programme between catering and agricultural students.

