SAUSAGE COMPETITION RULES 2013

- The following are eligible to apply;
 Retail butcher shops making their own sausages and/or puddings on their premises.
- 2. Entrants must be members of ACBI
- Application forms must be returned with the appropriate entry fee to ACBI no later than July 21st Northern and July 28th Eastern
- You may enter only one product in each of the categories, with the exception of the Speciality Sausage where up to five may be entered. All entries must be prepared on the premises of the entrant.
- 5. The judging panel in each region will have strict operational guidelines about the conduct of competition. Each panel will operate sampling and marking procedures from National Guidelines drawn from international best practice.
- All entries must be made using basic raw materials of Irish origin, prepared on the premises of the entrant and must be generally available to customers.
- 7. Entries in the regional competition must arrive at the judging venue no later than 5.30 pm on the day of the competition. Entrants will display their own entries on the directions of the organisers and should be appropriately dressed to a high standard of hygiene.
- 8. Separate tables will be available for final preparation.
- Note: hygiene best practice is required for food transportation and handling. Raw and cooked food should be kept totally separate.
- 10. 1lb (or equivalent) each of raw and cooked samples should be provided on plates measuring no more than 8 x 8 inches. Cooked samples should be fully cooked.
 Garnishing is not permitted. There are no marks for fancy plates or garnishes
- 11. You should be appropriately dressed (coat, hat, apron, gloves etc) and observe a high standard of hygiene. Competitors will not be allowed into the competition area unless suitably attired.
- 12. ACBI reserves the right to spot-check entries in each category by purchasing product anonymously from entrants and submitting these for judging.
- 13. The organisers cannot accept responsibility for any damage or loss to entries.
- 14. The Regional Winner and two runners up in each category will qualify for the National Final.
- 15. Results will be available on the ACBI website by 5pm the following day...
- 16. You will be notified by post and all certs will be posted to you.
- 17. The judges' decision will be final.
- 18. Entries must be paid for before the regional heats. Your product may be declared ineligible if entry fee is not received by ACBI prior to the competition.
- 19. East -Counties Dublin, Wicklow, Wexford,, Louth, Meath, Monaghan, Kilkenny, Kildare, Offaly, Westmeath, Cavan, Laois, Carlow
- 20. North Counties Donegal, Sligo, Leitrim, Roscommon, Longford