

SAUSAGE & PUDDING COMPETITION 2017 RULES & ARRANGEMENTS

1. The following are eligible to apply; Retail butcher shops making their own sausages and/or puddings on their premises. ACBI's technical team reserve the right to inspect the premises to ensure these facilities are in place.
2. Entrants must be members of ACBI.
3. **Application forms** must be returned with the appropriate entry fee to ACBI no later than **FRIDAY AUGUST 11th**.
4. You may enter only one product in each of the categories, with the exception of up to 2 in the Lifestyle Sausages & up to 2 in the Speciality Sausage.
5. **It is important you link the Traditional Sausages**, there are marks for this.
6. **Sausage and pudding casings are also taken into account on both raw appearance and cooked appearance and texture.**
7. It is important when providing us with the name of your product you give the main ingredients, as you would give your customers i.e. Chilli, paprika and lime sausage.
8. The judging panel will have strict operational guidelines about the conduct of the competition. Each judge will operate sampling and marking procedures from National Guidelines drawn from international best practice.
9. 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.
10. **Product entries must arrive at the ACBI's office no later than MONDAY AUGUST 14th at 4pm.**
11. **Delivery of product entries:** You can drop your entries to ACBI's office in Ashtown or arrange for it to be delivered by courier.
12. Please include any specific cooking instructions.
13. **Packaging instructions:** Please ensure all entries are packaged well, labelled with your name and contact number, **marked for the attention of Julie Cahill, Craft Butchers.** Delivery address: Associated Craft Butchers of Ireland, Research Office 1, Teagasc, Ashtown Food Research Centre, Ashtown Dublin 15.
14. **Note:** hygiene best practice is required for food transportation and handling (product temperature will be taken upon arrival).

- 15. Quantity needed:** Product will be freshly cooked on the day of judging hence **1.5lb (or equivalent) of raw samples for each entry** needs to be provided.
16. Garnishing is not permitted. There are no marks for fancy plates or garnishes.
17. ACBI reserves the right to spot-check entries in each category by purchasing product anonymously from entrants and submitting these for judging.
18. The organisers cannot accept responsibility for any damage or loss to entries.
19. Regional Results will be available on our website August 18th no later than 5pm.
20. You will also be notified by post with all certs posted to you.
21. The judges' decision will be final and thorough feedback will be made available via email.
22. The Regional Winner and two runners up in each category will qualify for the National Final, which will be judged Wednesday September 27th with National Results released at the Craft Butchers Ball and Awards Ceremony on Sunday October 29th (location and details tbc).
23. Entries must be paid for in advance of the judging. Your product will be declared ineligible if entry fee is not received by ACBI prior to the competition.
24. **East** – Counties Dublin, Wicklow, Wexford,, Louth, Meath, Monaghan, Kilkenny, Kildare, Offaly, Westmeath, Cavan, Laois, Carlow
West - Galway, Mayo,
North – Counties Donegal, Sligo, Leitrim, Roscommon, Longford
South – Counties Cork, Kerry, Tipperary, Clare, Waterford, Limerick