



Foodservice Pork Product of the Year Competition 2007



Entry Form



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British Pig Executive
PO Box 44
Winterhill House
Snowdon Drive
Milton Keynes
MK6 1AX



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Entry Form

CATEGORIES

- 1 Fresh Pork Cut** This category is for a product that is supplied to the caterer as a fresh uncooked product. Can contain flavourings, farcies (stuffings) or coatings.
- 2 Pork Ready Meal (fresh/frozen)** This category is for a ready meal where the main component is pork. The product must be fully cooked and ready to eat after heating if necessary. Bacon and ham are not included in this category.
- 3 Best cold eating product (cooked chilled / frozen)** This category is for pork products that are ready to eat for the foodservice market such as sandwich fillers, terrines and paté.
- 4 Pork and Pastry (fresh or frozen)** This category includes pies, sausage rolls, Chinese-style dumplings or samosas, hot or cold eating.
- 5 Best Cured Product** This is for the best cured or smoked product and includes ham and bacon.
- 6 Best Innovative Pork Product (fresh or frozen)** For any other product that is not included in categories 1 to 5. Including snack products that can be eaten hot or cold.



Competition Rules:

- 1 The Foodservice Pork Competition is open to manufacturers or butchers who manufacture product available for sale into the Foodservice Sector. No retail products will be allowed and any that are entered will be disqualified.
- 2 If a product is sold in both foodservice and retail sectors then permission must be sought from BPEX to enter. Please see contact details below.
- 3 All products must contain pork as a main ingredient. The source and origin of the pork must be stated.
- 4 The pork used in the products entered must be pork that has been produced to a quality assurance standard.
- 5 Sausages are not eligible to be entered into this competition. There is a Foodservice Sausage competition which is held every autumn and details can be found on the MLC Foodservice website. www.porkforcaterers.com
- 6 Entries must be for products made by the manufacturer only. No wholesalers or other suppliers of product may enter.
- 7 Entries must consist of four samples per product regardless of category.
- 8 All entries must arrive chilled/frozen in appropriate hygienic packaging. All products must be accompanied by a label.
- 9 Please make storage instructions very clear on the packaging.
- 10 Entries will not be returned and will be disposed of after judging is completed.
- 11 The decision of the Judges is final and no correspondence will be entered into after the event.
- 12 A copy of the product's performance marks will be available.
- 13 Ready meal entries must make the reheating information available and be accompanied by an ingredient list.
- 14 All other entries must be supplied with appropriate cooking/serving information.

- 15 All entries must be identified by their product name and code alone; no other marketing/company information should be visible.
- 16 Pork offal products are allowed to be entered and are encouraged.
- 17 Information on the product price and the intended foodservice market must be given e.g. Cost sector: Hospital or School meals and Profit sector: Hotel Restaurant or Pub etc.
- 18 Marks will be given for innovation and criteria will include overall appearance, size, colour, texture, taste and smell.
- 19 Products will be given awards at Gold, Silver and Bronze levels: Gold: 95-100 points, Silver 90-94 points, Bronze 85-89 points.
- 20 An overall winner of each category will be announced at the final in the Butchers Hall, London on Tuesday 27 February 2007.
- 21 BPEX can accept no responsibility whatsoever for the loss or damage to any entries.
- 22 The entry fee for each product is £15 (inclusive of VAT) and cheques should be made payable to MLC. For your own VAT records it is advisable that you retain a copy of the completed entry form.
- 23 For any other information please call Karen Eaton, Richard Fagan or Keith Fisher on 01908 844114 or email info@foodservice.mlc.org.uk Also consult the website: www.Porkforcaterers.com
- 24 Upon receipt of your entry form **you will be informed of the date when products are required for judging**. You will also be given information on where and when to send your product, together with coded labels.
- 25 Closing date for entry: **Friday 26 January 2007**.

PLEASE DO NOT SEND PRODUCTS WITH THE ENTRY FORM

Products must be addressed to:

Richard Fagan, Foodservice Development Manager
Meat and Livestock Commission, Winterhill House, Snowdon Drive,
Milton Keynes, MK6 1AX
Telephone: **01908 844114** • Fax: **01908 671722**

Application Form

Name of entrant:

Name of person to contact:

Name of business:

Address of business:

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Postcode:

Category entered:

Product name:

Contact telephone number:

Email:

Website:

Description:

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Is this an existing product?

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How would you best cook this product?

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For multiple category entries please photocopy this sheet and fill in separately.

For more entry forms contact Karen Eaton on **01908 844114**.