

## BPEX Regional Roadshows 2008/2009

### EAST OF ENGLAND

**Date:** Wednesday, 24th September 2008  
**Venue:** East of England Showground, (Cambridge Suite), Peterborough PE2 6XE  
Tel. 01733 234451  
Website: [www.eastofengland.org.uk](http://www.eastofengland.org.uk)

### SOUTH WEST

**Date:** Thursday, 16th October 2008  
**Venue:** Sandy Park Stadium, Sandy Park Conference Centre, (Exeter Suite), Sandy Park Way, Exeter, Devon EX2 7NN  
Tel. 01392 427427  
Website: [www.sandypark.co.uk](http://www.sandypark.co.uk)

### NORTH EAST

**Date:** Wednesday, 12th November 2008  
**Venue:** Pavilions of Harrogate, Great Yorkshire Showground, (Wharfe Room), Harrogate HG2 8PW  
Tel. 01423 544544  
Website: [www.pavilionsofharrogate.com](http://www.pavilionsofharrogate.com)

### EAST MIDLANDS

**Date:** Wednesday, 28th January 2009  
**Venue:** The Cedric Ford Pavilion, The Showground, Winthorpe, Newark, Notts NG24 2NY  
Tel. 0870 224 1038  
Website: [www.newarkshowground.com](http://www.newarkshowground.com)

### WEST MIDLANDS

**Date:** Wednesday, 18th February 2009  
**Venue:** The Three Counties Showground, (Severn Hall), Malvern, Worcs WR13 6NW  
Tel. 01684 584900  
Website: [www.threecounties.co.uk](http://www.threecounties.co.uk)

### NORTH WEST

**Date:** Wednesday, 11th March 2009  
**Venue:** Reebok Stadium, DeVere at Whites Hotel, (Lion of Vienna), De Havilland Way, Horwich, Bolton BL6 6SF  
Tel. 01204 667788  
Website: [www.DeVere.co.uk/hotels/Whites](http://www.DeVere.co.uk/hotels/Whites)

### SOUTH OF ENGLAND

**Date:** Wednesday, 1st April 2009  
**Venue:** South of England Showground, (Queens Jubilee Hall), Ardingly, Haywards Heath, West Sussex RH17 6TL  
Tel. 01444 892410  
Website: [www.seas.org.uk](http://www.seas.org.uk)

**Product  
Entries  
between  
2pm - 4pm**

**Trade  
Exhibition  
Stands  
between  
2pm - 7pm**

**Presentation  
of  
Product  
Awards  
from 7pm**



**2008 - 2009**

**Awards for Excellence  
in  
Meat Products**

**will be taking place at the following locations**

**EAST OF ENGLAND – 24 Sept – Peterborough**

**SOUTH WEST – 16 Oct – Exeter**

**NORTH EAST – 12 Nov – Harrogate**

**EAST MIDLANDS – 28 Jan 09 – Newark**

**WEST MIDLANDS – 18 Feb 09 – Malvern**

**NORTH WEST – 11 Mar 09 – Bolton**

**SOUTH OF ENGLAND – 1 Apr 09 – Haywards Heath**

## Conditions of Entry

1. Entries will only be accepted from Independent Retail Butchers with or without multiple outlets within England, and only one entry per retail outlet.
2. There are seven BPEX Regional Roadshows with product evaluations. If you wish to enter into more than one event the products entered need to be different at each event.
3. Meat products must be made on the premises of the retailer, by the retailer or his staff.
4. All meat products must be identified by their product name only on a sticky label placed on the overwrapping, and must not contain the BUSINESS NAME.
5. Meat products must contain red meat from animals produced in Britain i.e. beef, pork or lamb or a combination e.g. pork, ham and bacon.
6. Sausage entries must consist of 454gms (1lb) of uncooked sausages and cooked sausages that weighed 454gms (1lb) prior to cooking. If the cooked sausages weigh the same or more than the uncooked, points will be deducted. Sausages may be linked or presented individually, with no limitation to the number of sausages to the 454gms (1lb), but the entry must contain an equal number of uncooked and cooked sausages.

**TO NOTE:** Beware of under cooking and over cooking, as well as appearance and shrinkage.

7. All classes of sausages to be presented on (M3 or similar sized) white polystyrene trays, overwrapped and without garnish.
8. Cold eating pie entries must consist of two cooked pies per entry, labelled with weight and name.
9. Hot eating pie entries must consist of two cooked pies per entry, labelled with weight and name. Reheating instructions must also be clearly labelled.
10. All pies to be presented on white polystyrene trays, overwrapped and without garnish. There is no size restriction.
11. Home cured bacon entries must consist of 2 x 227gms (8oz approx) of rashers per entry, vacuum packed (if possible).
12. Gammon steaks must consist of 2 x 227gms (8oz approx) steaks per entry, vacuum packed (if possible).
13. Ready meals must consist of 2 cooked products per entry, labelled with the name of the product, ingredient list, re-heating instructions and recommended retail price, in a suitable container for re-heating. Each product must contain either beef, lamb or pork as the main ingredient or a combination.
14. The Young Sausage Maker category is open to all young butchers/apprentices or students who are working in an independent outlet and are under the age of 25. They can enter up to 3 varieties of sausages, which they must have made themselves, using their own recipe(s). For sausage criteria please refer to points 7 & 8.
15. Meatball and Faggot products must consist of 2 packs of 4 meatballs/faggots (precooked) and be in a suitable container for reheating in a microwave.
16. Black pudding entries must consist of 2 samples and be suitable for cold eating.
17. All the entries must arrive chilled and be in suitable and hygienic packaging.
18. Entries will not be returned and will be disposed of by the organisers at the end of the event.
19. The decision of the judges will be final and no correspondence will be entered into after the event.
20. A copy of your evaluation forms will be available after the product award presentations and some of the judges will be available to talk through the results with you.
21. Awards will be given for products that reach given criteria, in overall appearance, size, colour, texture, taste and smell. A fuller explanation of the NASCO rules is available on the [www.porkforbutchers.co.uk](http://www.porkforbutchers.co.uk) website. For reference a sample judging form is printed on the back of the entry form.
22. Any infringement of the rules will be penalised by 5 points.
23. Product evaluation criteria: **Gold 95-100 points Silver 90-94 points Bronze 85-89 points**
24. Entry fee is £12.50 (incl VAT) per product. Cheques must be made payable to BPEX Ltd. For your own VAT records it is advisable that you keep a copy of the completed entry form.
25. BPEX Ltd can accept no responsibility whatsoever for any loss or damage to entries.

## NEW FOR 2008/2009

The two new categories introduced last year, 'Meatballs and Faggots' and 'Black Pudding' were such a success that one of the entrants went on to win the overall title of National Champion. So we have kept the two categories on the entry list this year for you to take up the challenge!

### A Rare Opportunity for Butchers!

A growing number of butchers and farm shops are using pedigree pig breeds to produce their pork products. This is in response to increasing consumer interest in regional food and the origin of meat they buy. In recognition of this trend a new feature is being added whereby entrants can identify on the entry form if their products are sourced from a pedigree pig breed. Those products using pig meat from a pedigree pig breed, that achieve a gold award at any of the seven regional roadshows, will be put forward for the chance to win an award at the 2009 final in London.

For more information about traditional breeds, take a look at the following websites.

- List of traditional breeds: [www.britishtpigs.org.uk/breedlist.htm](http://www.britishtpigs.org.uk/breedlist.htm)
- Opportunities for butchers: <http://www.britishtpigs.org.uk/butcher.htm>

Another main aspect of the roadshow is for you to browse the trade exhibition stands, pick up new ideas and talk to experts, in order to help you add **REAL** value to your business and maybe even pick up a special roadshow offer.

This year we have even more exhibitors attending some or all of the venues:

Seasoning and Ingredient Suppliers  
Sundry Goods  
Manufacturing Equipment  
Food Machinery  
Lighting Suppliers  
Packaging Supplies  
Wholesale Meat  
Refrigeration  
Scales and Weighing Machines

BPEX Ltd will also have available their latest promotional campaign literature and a representative will be available throughout the event if you have any queries or want to know more about BPEX or the Quality Standard Mark Schemes for pork, bacon and ham.



**Points System** - You need to achieve the following points to get an award:

**Gold 95 - 100 points**

**Silver 90 - 94 points**

**Bronze 85 - 89 points**

### WE INVITE YOU AND YOUR STAFF TO ENJOY A FREE 'PORK SUPPER & A DRINK' ON US!

Giving you the opportunity to sit down between 6-7pm and chat to some of the other entrants and exhibitors while judges make their final decisions.

When delivering your products a maximum of 4 free food and drink vouchers per business will be given out for use between 6 - 7pm only.

If anyone else you know is interested in entering products, details and an entry form can be found at [www.porkforbutchers.co.uk](http://www.porkforbutchers.co.uk)



# NASCO

## 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 no. \_\_\_\_\_ Name (if speciality) .....

SAUSAGE				
Raw			Marks Deducted	
Appearance	appealing	0 →→	dry, faded, pale	<input type="text"/>
Consistent size	even	0 →	very uneven	<input type="text"/>
Filling	well filled	0 →→ -10	poorly filled	<input type="text"/>
Internal faults	none	0 →→ -10	excessive	<input type="text"/>
Texture	good	0 →→ -10	very poor	<input type="text"/>
			Raw total	<input type="text"/>
Cooked				
Appearance	good	0 →→ -10	very poor	<input type="text"/>
Shrinkage	little	0 →→ -10	excessive	<input type="text"/>
Splitting	none	0 →→ -10	excessive	<input type="text"/>
Texture	good	0 →→ -10	very poor	<input type="text"/>
Taste & Smell	excellent	0 →→ -10	very poor	<input type="text"/>
			Cooked total	<input type="text"/>

Other comments

.....  
 .....  
 .....

Judges signature:

.....

Assessment

Total penalty points.....

Overall score.....

Sample Judging Form to give you an idea about what the Judges are looking for.

## Declaration of using pedigree pork

I declare that the pork products entered and labelled as using pedigree pork were sourced from one of the listed pedigree pig breeds below.

Signed.....

Name in capitals: .....

Please circle the pedigree breed used:

British Saddleback  
 Hampshire  
 Large White  
 Oxford Sandy & Black  
 Welsh

Duroc  
 British Landrace  
 Mangalitza  
 Pietrain  
 Berkshire

Gloucester Old Spot  
 Large Black  
 Middle White  
 Tamworth  
 Other .....