



# The British Pie Awards 2016

Organised by the Melton Mowbray Pork Pie Association (VAT Number 115479117)

Melton Mowbray, Wednesday 9th March 2016

Please complete this form and return with entry fee (or proof of payment) to:

The British Pie Awards, c/o PO Box 5540, Melton Mowbray, Leicestershire, LE13 1YU

Note: This address is for administration only. No produce is to be delivered to this address

Closing Date for Entries : **22nd February 2016**

Please note: due to constraints of capacity the Organisers reserve the right to bring forward the closing date for Entries

**PAYMENT MUST ACCOMPANY THIS ENTRY FORM.** Entries will not be accepted without payment.

**Cheques made payable to "Melton Mowbray Pork Pie Association"**

Company Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Tel: \_\_\_\_\_ Mobile: \_\_\_\_\_


Email: \_\_\_\_\_ Website: \_\_\_\_\_

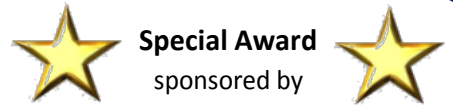
Cost per entry £25 + £5 VAT = **£30.00**

Small Producer Cost per Entry £15 +£3 VAT = **£18.00**

(Small Producers qualify for a discount on the standard entry fee of £25)

I enclose a cheque for £ \_\_\_\_\_ for a total of \_\_\_\_\_ Entries.

  I wish to be entered for the Special Award sponsored by Heygates and confirm that I employ no more than 10 Pie makers



**Special Award**

sponsored by

**Heygates**

recognises Small Producers. To qualify for this Award, please confirm by ticking the box, that you employ no more than 10 Pie makers, who are directly involved just in the making of Pies.

The following statements and questions must be answered:

I have read the Rules of Entry and agree to be bound by the Rules of the Competition

If I reach the final top 3 of my Class/es I would be available to attend the Awards lunch held on Friday 11th March 2016 at St Mary's Church, Melton Mowbray at 1pm.

In the EU there are 14 recognised Allergens as listed below. If your Pie Entry contains any of these Allergens then, for each pie entered, the Allergens must be declared on the Entry Form:

1. Cereals containing gluten such as wheat, rye, barley, oats, spelt or Khorasan
2. Crustaceans for example prawns, crabs, lobster, crayfish
3. Eggs    4. Fish    5. Peanuts    6. Soybeans    7. Milk
8. Nuts such as almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
9. Celery (including celeriac)    10. Mustard    11. Sesame seeds
12. Sulphur dioxide (>10mg/kg or 10mg/L)    13. Lupin
14. Mollusc for example clams, mussels, whelks, oysters, snails and squid

As a condition of entry your details may be used in publicity relating to the British Pie Awards

Signed: \_\_\_\_\_

Name (please print) \_\_\_\_\_

Date: \_\_\_\_\_

## Rules of Entry

1. The British Pie Awards is open to all producers of pies sold commercially in the UK – pie makers, butchers, bakers and those who exhibit at shows.

2. Pies entered must either be currently available for sale or available for sale during the Awarding year namely 9th March 2016 until British Pie Awards 2017 at the same standard. (**Entries into Class 20 – are exempt of this rule**)

I confirm that all Entries are currently commercially available

3. All Pies in all Classes of the British Pie Awards must comply with being '**a filling totally and wholly encased in pastry**'. Entries which do not comply e.g. lattice topped, fruit topped, potato topped etc will not be submitted for judging.

4. It is a condition of entry that the following questions have been answered (as shown on the entry form)

Please tick the box to confirm your business is a registered food business

With which Authority is your food business registered: \_\_\_\_\_

Please tick the box to confirm that your business have a HACCP plan in place that covers the manufacture of the pies that you have entered?

5. An allergen declaration must be supplied with each pie entered in the Awards.

6. Entries must comply with the rules for the Class in which they are applying.

7. The Entrant must ensure the safe packaging, transport and delivery of pies to the venue on time. A number of Entrants have asked for clarification & advice re packaging & temperature control of their Entries. It is therefore recommended:

- ✓ All Pies should be thoroughly chilled before packing and actually packed whilst still in chilled (but not frozen) condition (<8°C).
- ✓ Pack the Pies in an insulated box/container, ideally with frozen ice packs, so the Pies remain chilled. NB: disposable ice pack and polystyrene boxes are recommended.
- ✓ Pack the Pies so they are secure, don't move about or rattle, as movement leads to possible damage.
- ✓ Seal container, label and dispatch.
- ✓ When packed as above Pies can be sent with a non-chilled Courier on overnight delivery. We advise putting the consignment on a timed delivery to ensure it arrives on time.
- ✓ Alternatively deliver your Entries in person, but the Pies still need to arrive chilled.

8. The Pies must be baked ready for eating and supplied cold on arrival. All Pies will be probed for temperature upon arrival. Pies delivered over 8 °C, frozen or damaged or technically unsafe will be rejected and therefore **NOT** judged.

9. The Pies **MUST** be delivered to the venue on the date and time specified on the entry form.

10. Hot eating Pies will be reheated and judged hot.

11. The Pies must not contain any identifying marks which would directly link your pie to your business. All pies are judged blind

12. All pies will be judged on plain white polystyrene plates or trays without garnish or decoration.

13. All Pies will be disposed of by the Organiser after the Event.

14. The Judges' assessment notes will be passed on to the Entrants upon request, but are for the guidance of Entrants only and must not be made public or revealed to third parties.

15. Those Entrants winning awards may use the British Pie Awards logo on products and in their own publicity. The logo may only be used for winning products and must mention the year of the award and the pie which won must be mentioned underneath the logo.

16. Judges may not submit entries for the competition.

17. No correspondence may be entered into after the competition.

18. The verdict of the Chairman of the Judges is final.

