



BPA Pedigree Pork Product Competition 2023

SUNDAY 19TH NOVEMBER 2023

Entries accepted up to 11am

Entry Fee – To be paid by cash **£5 per**
entry for all forms received before Sunday
and those entered at the show **£7 per**
entry

c/o Pedigree Pork
Bingley Hall
Stafford County Showground
Stafford
ST18 0BD

ENTRY FORM

Class	Product	Entry 1	Entry 2	Entry 3	Total
1	Traditional Sausage (1 entry max)				
2	Pork Speciality Sausage				
3	Home cured bacon				
4	Home-made black pudding				
5	Sausage roll				
6	Speciality sausage roll				
7	Traditional pork pie				
8	Scotch egg				
	Total Entries				

PRIZES

£10 cash first prize

£50 cash supreme champion product

NB Entries for the Pedigree Pork Product Competition MUST be accompanied by a BPA Meat Certificate.

Total number of Entries: _____ **Total Fee Payable:** _____

Your Details (please use block capitals):

First Name: _____ Surname: _____

Company Name: _____

HDL: _____ Prefix: _____

Address: _____

Postcode: _____ Tel No: _____

Email Address: _____

Please forward entry forms and fees to: c/o Pedigree Pork, Bingley Hall, Staffordshire County Showground, Stafford, ST18 0BD or by email to: pork@britishpigs.org

Please sign here to confirm that you have read and understood the terms and conditions below: _____

BPA Pedigree Pork Product Competition Terms & Conditions 2023

1. Meat products must be made from pedigree pork and accompanied by a BPA meat certificate.
2. Products must be made on the premises of the competitor, by the competitor, who should be a BPA member.
3. All entries must be identified by their product name only on a sticky label placed on the overwrapping and must not contain the business/competitor name.
4. Sausage entries must consist of 454g (1lb) of uncooked sausages and cooked sausages that weighed 454g (1lb) prior to cooking. If the cooked sausages weigh the same or more than the uncooked sausages, points will be deducted. Sausages may be linked or presented individually, with no limitation on the number of sausages to the 454g (1lb), but the entry must contain an equal number of uncooked and cooked sausages. Beware of undercooking and over cooking, as well as appearance and shrinkage.
5. All classes of sausages to be presented on (M3 or similar size) white polystyrene trays, overwrapped if possible and without garnish.
6. All pork pies to be presented on white polystyrene trays, overwrapped and without garnish. There is no size restriction on pies.
7. Home cured bacon entries must consist of 2 x 227g (8oz aprox) of rashers per entry, vacuum packed if possible.
8. All entries must arrive chilled and be in suitable and hygienic packaging.
9. Entries will not be returned and will be disposed of by the organisers at the end of the competition.
10. The decision of the judges will be final and no correspondence will be entered into after the event.
11. A copy of your evaluation forms will be available after the competition has been completed.
12. Neither Staffordshire & Birmingham Agricultural Society nor the BPA accept any responsibility whatsoever for any loss or damage.
13. Products to be received between 9am and 11am on Sunday 19th November or by prior arrangement with Jane Mathews.