

# 2015 TASMANIAN SAUSAGE KING COMPETITION

ABN: 065 990 653 488

## ENTRY FORM

TAX INVOICE WHEN PAID



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

Business Name: \_\_\_\_\_ ID No: \_\_\_\_\_

Business Address: \_\_\_\_\_

\_\_\_\_\_ P/Code: \_\_\_\_\_

Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_ Mobile: \_\_\_\_\_

### REGIONS

REGIONS	LOCATION	COMPETITION DATE	ENTRIES CLOSE
North and South	Josef Chromy Winery	Saturday, 17 October	Friday, 2 October

### CONDITIONS OF ENTRY

- Entry is open to current financial members of the Australian Meat industry Council (Tasmanian Division).
- Entrants may enter **1 ENTRY ONLY** in Traditional Australian & Traditional Australian Pork, categories and **UP TO 3 ENTRIES** in Australian Lamb/Open, Poultry, Continental and Gourmet/Open categories. **Multiple entries in each of the categories must be of different mixes. The entry fee applies to each entry.**
- The owner or his/her staff must make the sausages on the premises of the nominating store or at premises owned by the nominating store.
- Sausages in all categories must be commercially available. Entries must be commercially available by the person/company entering the competition.
- Sausages can be made with natural or synthetic casings and may be "thick" or "thin" in size.
- Only **fresh sausages** are eligible for the competition. **Pre or part cooked sausages are not eligible.**
- Entrants will be responsible for ensuring their product(s) comply with legal requirements specified in the Australian Food Standards Code 1990, (C1, Part 10).
- Entries must be provided on 1 X 500g pre packed tray of at least 6 sausages. Tray size is to be a uniform 18cmx13cm (7x5). All products remain the property of the Australian Meat Industry Council.

- Each entrant is responsible for the costs of sausages supplied.
- Judging will be based on the judging criteria. In the event of a tied score the scores allocated to Texture and Flavour will be used to separate the contestants. The judges' decision will be final.
- AMIC and the organising committee accepts no responsibility for any loss or damage to entries or to entrant's chances of winning the competition for whatever reason.
- All entrants must be willing to participate in publicity surrounding the competition.
- Promotions/advertising and any other publicity must clearly identify the winner and the competition year e.g. "2015 AMIC (Regional/State/National) Sausage King Winner – Traditional Australian Sausage Category".

***I have read and understood the rules and conditions of entry of the 2015 Tasmanian Sausage King Competition and agree to abide by the same. I understand it is my responsibility to ensure that the products I put forward for judging meet the Australian Foods Standards Code.***

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

**Please return your Entry Form together with your Cheque/Credit Card Authorisation to  
AMIC, PO Box 1208, CROWS NEST NSW 1585**

**By the closing date as per table above**

Your entry will be confirmed and further details regarding judging and delivery will be advised.

Visa       Bankcard       MasterCard

Card Holders Name: \_\_\_\_\_

Card Holders Signature: \_\_\_\_\_

Expiry Date: \_\_\_\_\_      Amount: \$ \_\_\_\_\_

Charge Card Number: \_\_\_\_\_

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**ENTRY FEE: \$33.00 (incl. of GST) per entry (see over for details)**

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### NUMBER OF ENTRIES

Category	No of entries	TOTAL
Traditional Australian	1 @\$33.00	
Traditional Australian Pork	1 @\$33.00	
Poultry	@\$33.00	
Australian Lamb/Open Class	@\$33.00	
Continental	@\$33.00	
Gourmet/Open Class	@\$33.00	
<b>TOTAL</b>		

### DESCRIPTION OF YOUR ENTRIES

*Please read the Category Descriptions carefully to ensure correct selection for your entries. For verification of category you must provide a brief description of each entry i.e. Lamb and rosemary, Bratwurst, Chicken & Chive. Descriptions should be simple, nominating only the ingredients you expect the judges to notice in flavour or appearance. We will advise if any corrections to the categories selected are required.*

#### Traditional Australian

1. \_\_\_\_\_

#### Traditional Australian Pork

1. \_\_\_\_\_

#### Poultry

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

#### Australian Lamb/Open Class

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

#### Continental

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

#### Gourmet/Open Class

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

### CATEGORY DESCRIPTIONS

#### 1. TRADITIONAL AUSTRALIAN

Sausages entered in this category must be made of **beef (and may have lamb and/or pork)**, plus meal (optional) spices and/or flavourings and water. **They must not contain any additional ingredients such as tomato, etc.**

#### 2. TRADITIONAL AUSTRALIAN PORK

Sausages entered in this category must be made of pork and meal. The only additives allowable are spices and/or flavourings. **Additives such as corn, nuts, apple etc are not permitted. Entries must not include bratwurst, Italian traditional and other continental type sausages.**

#### 3. POULTRY

Sausages entered in this category can be made of poultry products and can be highly flavoured and may contain additives e.g. Turkey with onion and fresh sage. Additives such as corn, tomato, apple, cheese are permitted.

#### 4. AUSTRALIAN LAMB/OPEN CLASS

Sausages entered in this category must be made of lamb and can be highly flavoured and may contain additives e.g. Lamb with rosemary and sundried tomato. Additives such as corn, tomato, apple, cheese are permitted.

#### 5. CONTINENTAL

Sausages entered in this category include bratwurst, Italian traditional, chorizos and other continental type sausages. They can be made of beef and/or lamb and/or pork and can be highly flavoured and spiced e.g. Italian pork with spices and garlic.

#### 6. GOURMET/OPEN CLASS

Sausages entered in this category can be made of, beef and/or lamb and/or pork and/or game meats and can be highly flavoured, e.g., Pork with apple or Beef with red wine and mushrooms. Additives such as corn, tomato, apple, cheese are permitted.