

Sausage King and Best Butchers Burger Competition 2023

Category Listing;

Traditional Australian Beef Sausage

Sausages entered in this category must be made of beef, plus meal (optional) spices and water. They must not contain any additional ingredients such as tomato, etc.

Max 1 Entry

Traditional Australian Pork Sausage

Sausages entered in this category must be made of pork plus meal (optional) spices and/or flavourings and water. They must not contain any additional ingredients such as tomato, etc. Entries must not include bratwurst, Italian traditional and other continental type sausages. Max 1 Entry

Poultry Sausage

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, apple, tomato, cheese are permitted. Max 2 Entries

Australian Lamb/Open Class Sausage

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. Max 2 Entries

Continental Sausage

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. They can also be skinless. Max 2 Entries

Gourmet/Open Class Sausage

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. Max 2 Entries

Best Butchers Beef Burger

Burgers entered in this category must be made of beef. There is no restriction on the additives that can be added to the burger. Any additives must be evenly distributed with the mix. Entries may have crumbed coatings but cannot have external wrappings such as bacon, pastry, fruit, or vegetables.

Best Butchers Gourmet/Open Class Burger

This is an open species category; you may enter any typical gourmet burger that you produce and sell. There is no restriction on the additives that can be added to the burger. Any additives must be evenly distributed with the mix. Entries may have crumbed coatings but cannot have external wrappings such as bacon, pastry, fruit or vegetables. Max 2 Entries

Ready to Eat Pastry Products (SA and WA only)

Pies, Pasties, Sausage Rolls. Products MUST BE COOKED READY TO RE-HEAT. Uncooked products will not be eligible. Meat Species can include, Beef, Lamb, Pork and/or Chicken There is no restriction on the additives that can be added to the product. Any additives must be evenly distributed with the mix. Pastry Products must be able to be reheated to a minimum temperature of 65 Degrees in accordance with food safety guidelines and to ensure safe judging.

In entering you must agree that you have read and understood the rules and conditions of entry to the 2023 Competition and agree to abide by the same.

Conditions of Entry

1. Entry is open to financial members of the Australian Meat Industry Council.
2. Entrants may enter 1 entry only in Traditional Australian Beef, 1 entry only in Traditional Australian Pork and up to 2 entries in each Poultry, Australian Lamb/Open, Continental and Gourmet/Open and Best Butchers Burger. Entrants may enter multiple entries in each category providing there is significant difference between entries. The entry fee applies to each entry.
3. The owner or his/her staff must make the sausages / burgers on the premises of the nominating store or at premises owned by the nominating store.
4. Entries must be commercially available by the person/company entering the competition.
5. All products must be packed appropriately to preserve and transport the product; and will be provided at the entrant's cost to the nominated judging or collection venue.
6. All products become the property of AMIC upon receipt and will not be returned.
7. Sausages can be made with natural or synthetic casings and may be "thick" or "thin" in size. Entries into the Continental category may be skinless.
8. Only fresh sausages/burgers are eligible for the competition. Pre or part cooked sausages/burgers are not eligible.
9. Entrants will be responsible for ensuring their product(s) comply with legal requirements specified in the Australian Food Standards Code
10. Sausages must be provided on 1 X 500g prepacked tray of at least 5 sausages. Burgers are to be a maximum of 150g in size on a prepacked tray of at least 4 burgers Tray size is to be a uniform 7x8 (18cmx20cm). 1 pack required per entry.

NO garnish. **NO store identification of any sort should be displayed on the entry either in name or description of the product**

11. Each entrant is responsible for the costs of sausages/burgers supplied.
12. 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.
13. 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.
14. All entrants must be willing to participate in publicity surrounding the competition.
15. Promotions/advertising and any other publicity must clearly identify the winner and the competition year e.g., "2023 AMIC (Regional/State/National) Sausage King Winner – Traditional Australian Beef Sausage Category" or Best Butchers Beef Burger Winner
16. Entries will only be accepted online via **amic.awardsplatform.com**
17. Packing slips labels must be printed and affixed to the product clearly identifying description and category (with no shop / owner / store identifiers to be visible)
18. Your entries must be received on the day prior of the competition.
19. Entries will be securely stored in a Cool Room at the venue until the start of the Competition.

