

2025 Sausage King and Best Butchers Burger Competition Conditions and Terms of Entry

1. Entry is open to financial members of the Australian Meat Industry Council.
2. Entrants may enter multiple entries in each category providing there is significant difference between entries. Category limits apply
3. The entry fee applies to each entry.
4. Price per entry is \$40 (exclusive of GST)
5. One (1) free entry will be provided (to any category of choice) if a minimum of two (2) paid entries are submitted.
6. 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.
7. Entries must be commercially available by the person/company entering the competition.
8. 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.
9. All products become the property of AMIC upon receipt and will not be returned.
10. 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).
11. Only fresh sausages/burgers are eligible for the competition. Pre or part cooked sausages/burgers are not eligible.
12. Entrants will be responsible for ensuring their product(s) comply with legal requirements specified in the Australian Food Standards Code
13. 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.
14. NO garnish. NO store identification of any sort should be displayed on the entry either in name or description of the product.
15. Each entrant is responsible for the costs of sausages/burgers supplied to the competition.
16. Judging will be based on the judging criteria. The judges' decision will be final.
17. 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.
18. All entrants must be willing to participate in publicity surrounding the competition.
19. Promotions/advertising and any other publicity must clearly identify the winner and the competition year e.g., "2025 Sausage King State Winner – Traditional Australian Beef Sausage Category" or 2025 Best Butchers Traditional Beef Burger State Winner
20. Entries will only be accepted online via amic.awardsplatform.com
21. 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)
22. Your entries must be received on the day prior of the competition, or on the morning of day one of judging at the latest, (as agreed with the State Manager).
23. Entries will be securely stored in a cool room at the venue for the duration of the competition.



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. 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 must 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 Traditional Beef Burger

Burgers entered in this category must be made of beef, spices and water (optional). They must not contain any additional ingredients, such as cheese or bacon. Max 1 Entry

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



Best Butchers Lamb Burger

Burgers entered in this category must be made of lamb. 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. Max 2 Entries