

TERMS & CONDITIONS

2026 Sausage King & Best Butcher's Burger Competition

Terms & Conditions of Entry

- Entry is open to financial members of the Australian Meat Industry Council.
- Entrants may enter multiple entries in each category providing there is significant difference between entries. Category limits apply
- The entry fee applies to each entry.
- Price per entry is \$46.50 (inclusive of GST)
- One (1) free entry will be provided (to any category of choice) if a minimum of two (2) paid entries are submitted.
- 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.
- Each entry must be unique and produced on-site at the individual retail location. For businesses with multiple retail outlets that use a centralized production facility, only one entry per product category (as per the competition limitations) is permitted across all retail locations. The entry must clearly indicate that it represents multiple stores and specify the central production location. Entries found to be duplicates or produced at a single centralized location for multiple store submissions will be disqualified.
- Sausages of the same type and description cannot be entered across multiple categories.
- Entries must be commercially available by the person/company entering the competition.
- 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.
- All products become the property of AMIC upon receipt and will not be returned.
- 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).
- Only fresh sausages/burgers are eligible for the competition. Pre or part cooked sausages/burgers are not eligible.
- Entrants will be responsible for ensuring their product(s) comply with legal requirements specified in the Australian Food Standards Code
- Sausages must be provided on 1 x 500g pre-packed tray of at least 5 sausages. Burgers are to be a maximum of 150g in size on a pre-packed tray of at least 4 burgers Tray size is to be a uniform 7x8 (18cmx20cm). 1 pack required per entry.

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Terms & Conditions of Entry *(Cont.)*

- NO garnish. NO store identification of any sort should be displayed on the entry either in name or description of the product.
- Each entrant is responsible for the costs of sausages/burgers supplied to the competition.
- Judging will be based on the judging criteria. 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 category and the competition year
- Entries will only be accepted online
- 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)
- 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).
- Entries will be securely stored in a cool room at the venue for the duration of the competition.

Judging

- For 2026 Medals will be awarded across a points range
 - Gold Medal Awarded 91-100 points
 - Silver Medal Awarded 87.5 – 81.25 points
 - Bronze Medal Awarded 80-70 points
- Entries will be judged against four criteria and scored either a 1, 2, 3 or 4. Each criteria are further weighted differently to determine the overall score out of 100. (Refer to the website and scoring matrix for more detail)
- In the event of multiple 100's or multiple tied highest scores, the entries will be rejudged to determine the best in class /category state champion award using a Borda count method (one only in each class will be awarded)
- AMIC will engage experienced and respected Judges in the industry and will look to balance with consumers
- Judges must have substantial experience and knowledge of the industry and be ethical, and act with integrity and be confident in making independent judgements.
- Judges must maintain a high level of ethical and professional conduct towards the Competition and fellow judges at all times.
- Judges should at all times endeavour to keep their actions and reactions to an exhibit as neutral as possible so as not to influence other officials

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Judging (Cont.)

- All scoring is undertaken independently and without collaboration and judges should keep their results confidential during the scoring process, however general discussion during the judging and with the head judge is allowed.
- The Head Judge will be sourced in each State to provide assistance to ensure adequacy and alignment of judging for each category. The Head judges role is to oversee each category to make sure the cooking and judging process runs smoothly and is conducted in a timely manner. In consultation with AMIC staff ensure the running of the competition well managed and holds professional integrity
- Judging and scoring is conducted using digital tablets and must be adept at working with technology (AMIC staff and Head Judge will assist in provide a briefing prior to the start of the competition)
- Judges are encouraged to provide constructive comments and feedback on individual entries where possible entering the information into the tablet
- The scoring metrics takes 3 judges providing a score achieved across the above judging criteria and the totals of each taken and averaged to provided the final score awarded.
- All entries are assessed and judged "blind" and on their own merits against the set criterion.
- Judges shall not at any time prior to the announcement of Awards have access to or have any knowledge of the identity of the entrants.
- Judges will be required to score according to the entry meeting the category description requirements rather than compare one product with another