



ID No: _____

Contact Name: _____

Business Name: _____

Postal Address: _____

P/Code: _____

Business Address: _____

Telephone: _____ **Fax:** _____

Mobile: _____ **Email:** _____

REGIONS

REGIONS	LOCATION	COMPETITION DATE	ENTRIES CLOSE
West Coast / Yorke Peninsula/ Mid North	Pt Pirie	Fri, 20 th April 2018	6 April 2018
South East / Riverland	Mt Gambier TAFE	Fri, 25 th May 2018	11 May 2018
Smallgoods Competition	Regency TAFE	Thurs, 7 th June 2018	17 May 2018
Metro Sausage King	Regency TAFE	Fri, 8 th June 2018	18 May 2018
Sausage King Grand Final	Adel Central Market	Fri, 29 th June 2018	

CONDITIONS OF ENTRY

1. Entry is open to current financial members of the Australian Meat industry Council (SA Division).
2. Entrants may enter 2 entries only in Traditional Australian Beef and 1 entry only in Traditional Australian Pork and up to 5 entries in each Poultry, Australian Lamb/Open, Continental and Gourmet/Open and Best Butchers Burger. **Multiple entries in each of the categories must be of different mixes. 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. Sausages/burgers in all categories must be commercially available. Entries must be commercially available by the person/company entering the competition.
5. **Sausages** can be made with natural or synthetic casings and may be "thick" or "thin" in size.
6. Only **fresh sausages/burgers** are eligible for the competition. **Pre or part cooked sausages/burgers are not eligible.**
7. Entrants will be responsible for ensuring their product(s) comply with legal requirements specified in the Australian Food Standards Code 1990, (C1, Part 10).
8. **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 prepacked tray of at least **5 burgers**. Tray size is to be a uniform 7x8 (18cmx20cm). All products remain the property of the Australian Meat Industry Council.
9. Each entrant is responsible for the costs of sausages/burgers supplied.
10. 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.
11. 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.

12. All entrants must be willing to participate in publicity surrounding the competition.
13. Promotions/advertising and any other publicity must clearly identify the winner and the competition year e.g. "2018 AMIC SA (Regional/State/National) Sausage King Winner – Traditional Australian Beef Sausage Category" or Best Butchers Beef Burger Winner.

I have read and understood the rules and conditions of entry of the 2018 SA Sausage King and Best Butchers Burger Competitions 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:** _____

Category	No of entries	TOTAL
Traditional Australian Beef	@\$33.00	
Traditional Australian Pork	@\$33.00	
Poultry	@\$33.00	
Australian Lamb/Open Class	@\$33.00	
Continental	@\$33.00	
Gourmet/Open Class	@\$33.00	
Best Butchers Beef Burger	@\$33.00	
Best Butchers Gourmet/Open Class Burger	@\$33.00	
TOTALS		

Please return your Entry Form together with your Cheque/Credit Card Authorisation
AMIC Suite 301, Level 3,88 Albert Road, South Melbourne, VIC 3205
Tel: 03 9699 2760 Fax: 03 9699 2708
EMAIL: VICAdmin@amic.org.au
Include Remittance Advice if paying by EFT or BPay (contact AMIC 03 9699 2760)

By the closing date as per table
 Your entry will be confirmed and further details regarding judging and delivery will be advised.

Visa **MasterCard**

Card Holders Name: _____

Card Holders Signature: _____

Expiry Date: _____ **Amount: \$** _____

Charge Card Number: _____

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



NUMBER OF ENTRIES

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. We will advise if any corrections to the categories selected are required.

Traditional Australian Beef

1. _____
2. _____

Traditional Australian Pork

1. _____

Poultry

1. _____
2. _____
3. _____
4. _____
5. _____

Australian Lamb/Open Class

1. _____
2. _____
3. _____
4. _____
5. _____

Continental

1. _____
2. _____
3. _____
4. _____
5. _____

Gourmet/Open Class

1. _____
2. _____
3. _____
4. _____
5. _____

Best Butchers Beef Burger

1. _____
2. _____
3. _____
4. _____
5. _____

Best Butchers Gourmet Burger

1. _____
2. _____
3. _____
4. _____
5. _____

CATEGORY DESCRIPTIONS

1. **TRADITIONAL AUSTRALIAN BEEF**
Sausages entered in this category **must be made of beef**, 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** 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.**
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.
7. **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.
8. **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.