



Judging Guidelines

Product appearance before cooking/serving:

- Does the product look attractive and is it well made? Is it characteristic of the type of sausage in the category entered?
- Would you buy it?

Served product appearance prior to eating:

- Do you want to eat the product?
- Does it have an attractive appearance?
- Is there unacceptable shrinkage?

Taste/Flavour:

- Does the product have a good acceptable flavour?
- Is the taste/flavour characteristic of the product? For example – Lincolnshire Sausage

Texture:

- Any toughness or tenderness, shape, casing or linking problems?

Smell:

- Does the product have an appealing aroma/
- Is the smell characteristic of the product? For example – traditional pork sausage

Packaging and Presentation:

- How well has the product been presented to the customer?
- Is the packaging good, could it be improved in anyway?

Originality or innovation:

- What makes the product original/unusual (if appropriate)?
For example – chocolate & pork sausage?

Price/Value:

- Is the price shown/supplied? Can the product be regarded as good value or priced – according to its target market (i.e. premium market, value market etc.)?