



2019
HOT SAUCE
COMPETITION



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COMPETITION INFORMATION

Entry Closing Date: Monday, September 16, 2019

Entry Fee: \$10.00 per entry

Exhibit Arrival: Tuesday, October 15 - Sunday, October 20, 2019

JUDGING INFORMATION

Date: Wednesday, October 23, 2019

Time: 9:00 am

Location: Royal Ballroom

Champions of the Hot Sauce Competition will be invited to sample in the Champion's Showcase on Saturday, November 2nd, 2019.

RULES AND REGULATIONS

1. Entries must be made via Assist Expo, RAWF's online entry system, or a paper RAWF entry must be completed. After the entry closing date, the RAWF will send the exhibitor a confirmation letter outlining their entries as well as labels for their products. These labels will contain the Section #, class #, and ID # for each entry. Please match your entries with the labels and place these labels on the **BOTTOM** of the appropriate jars.
2. All entries must be labeled with the list of FRUITS, NUTS, SPICES or VEGETABLES printed clearly on the label. (Labels are not considered in the judging process). Due to the potential for allergic reactions, **ALL** products, which include NUTS, **MUST BE LABELED** with the nut(s) used.
3. Exhibits must be delivered to:
**Agriculture Show Office
Royal Agricultural Winter Fair
Door #33, Manitoba Drive,
Exhibition Place
Toronto, ON M6K 3C3
Telephone (416) 263-3418**
4. ALL exhibits, whether shipped (prepaid) or delivered in person must arrive at the RAWF between **TUESDAY OCTOBER 15, 2019** and **SUNDAY OCTOBER 20, 2019**, (weekday office hours are 8:30am - 4:30pm, weekend hours: 10:00am-3:00pm (October 19/20 only). To avoid breakage, exhibitors are requested to pack exhibits with padding. If you are hand delivering your entries, please call ahead to ensure staff is present. Please ensure your name, exhibitor number and address are on the outside of your shipping box.
5. All entries will be the property of the RAWF. No entries will be returned.
6. Winning hot sauces will be placed in the Bernardin showcase during the Fair.
7. The decisions of the judges are final.
8. All entries must be correctly bottled and sealed according to standard food and health safety procedures. Judges reserve the right to discard and disqualify any entries that are not properly bottled or sealed, according to food and health safety procedures.
9. Entries must be submitted in the correct category:
Mild = Up to 9,999 SHU*
Medium = 10,000 to 49,999 SHU*
Hot = 50,000 to 249,999 SHU*
Extra Hot = Above 250,000 SHU*
10. Recipes must be the property of the exhibitor and included with the entries.
11. No Capsicum Extract may be used in any product entered.
12. Entries must consist of **two (2) bottles, minimum 50mL each.**
13. All entries must be ready-to-eat, condiment-style sauces. They will be sampled and judged **AS IS.**
14. Entries must not require refrigeration prior to opening.
15. Product must be packaged in a manner to maintain the safety and integrity of the product during distribution and handling (i.e. sealed, leak proof bags or liners).
16. Hot Sauces will be judged on the following criteria:
Visual Appearance
Flavour
Texture
Aroma
Salinity
Originality

**Scoville Heat Units*

CLASSES

- | | |
|----------------------------------|----------------------------------|
| 1 Mild - Up to 9,999 SHU* | 3 Hot - 50,000 to 249,999 SHU* |
| 2 Medium - 10,000 to 49,999 SHU* | 4 Extra Hot - Above 250,000 SHU* |

Ribbons will be awarded to 3rd place

SPECIALS

Grand Champion Hot Sauce

A Grand Champion will be awarded from the first prize winners of Classes 1-4. First prize entries will be re-evaluated to determine the winner.

Winner to receive a Grand Champion Rosette.