



**2020  
READY TO EAT  
MEAT SNACK  
COMPETITION**



[www.royalfair.org](http://www.royalfair.org)





Presented by **metro**

Chair: William Roberts  
Vice Chair: Tania Ganassini

## COMMITTEE

Heather Fraser	Jean Beauchemin
Steven Backs	Karen Fisher
Emerie Brine	Paula Deane
Judy Kingry	Kathleen Fisher
Samantha George	Elizabeth Peeters
Landon Logie	Agatha Podgorski

## COMPETITION INFORMATION

**Entry Closing Date:** Thursday, September 10, 2020  
**Entry Fee:** \$10.00 per entry  
**Exhibit Arrival:** Friday, September 25 - Wednesday, September 30,  
2020 9:00am - 4:00 pm except Saturday and Sunday  
10:00am - 3:00pm

## JUDGING INFORMATION

**Date:** Friday, October 2, 2020

## NEW IN 2020!

In order to celebrate our winners this year, we are requesting a submission of 2-3 photos of your product, work space or farm to be featured on our virtual platform.

In addition, please provide any applicable Instagram or Facebook handles.

Submissions can be made via AssistExpo, our online entry system, when entering.

Questions? Please email us directly at [rtheriault@royalfair.org](mailto:rtheriault@royalfair.org)

## NEW DELIVERY LOCATION

Please refer to Rule #11 for the new 2020 delivery location/address

### GET READY TO GROW!

Metro is sponsoring the Royal Agricultural Winter Fair food competitions for a second straight year. Along with their pledge to back locally sourced food, Metro is committed to finding and supporting local suppliers and manufacturers to feed Ontarians in new and exciting ways. Metro is looking for entrepreneurs who are ready or on the cusp of being ready for retail. Local food or beverage companies will have the opportunity to be assessed for Metro's Locally Sourced program and invited to a Metro Buyer's meeting, with the potential to receive business coaching and finalize their product for distribution in Metro stores in Ontario!

We look forward to crowning this year's Royal Champions!

For more information or to get involved in the Metro's Locally Sourced Program, please email  
[entry@royalfair.org](mailto:entry@royalfair.org)



## RULES AND REGULATIONS

1. All meat must be 100% Canadian in Origin.
2. Meat can be from any species. Ingredient list must be included.
3. All entries must be produced in a facility regulated by the applicable federal, provincial or municipal inspection programs in Ontario using recognized Good Manufacturing Practices (GMP) and process controls.
4. Recipes must be the property of the exhibitor. If processed in a contracted facility, the process facility must be named.
5. Entries must consist of **two (2)** separately packaged portions, minimum 100g **each**. One (1) package must be in plain, non-branded packaging for judging with only the supplied RAWF label, product name, ingredient list and heat rating listed on the package. The second package may be branded. Sausages must be submitted whole and will be sliced for judging.
6. Entries must be ready-to-eat. Entries will not be cooked or heated for judging.
7. 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).
8. Judges may disqualify entries if there is reason to suspect the entry is not safe to consume.
9. The decisions of the judges are final.
10. Entries must be made via AssistExpo, RAWF's online entry system, or a paper RAWF entry form 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 **OUTSIDE** of the appropriate package.
11. Exhibits in the Ready To Eat Meat Snack Competition must be shipped (prepaid) or delivered to:  
**Royal Agricultural Winter Fair, Show Office  
c/o Brampton Fairgrounds  
12942 Heart Lake Rd  
Caledon, ON L7C 2J3**
12. Exhibitors must label their packages with their name and exhibitor number. ALL exhibits, whether shipped (prepaid) or delivered in person must arrive at the above address during office hours - weekday hours: 9:00am - 4:00pm, weekend hours: 10:00am- 3:00pm (September 26/27 only). **Please ensure you provide your courier with the office hours 9:00am - 4:00pm when scheduling your shipment.** 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.
13. All entries will be the property of the RAWF. No entries will be returned.
14. RTE Meat Snacks will be judged in accordance with the scale of points indicated in each section and on the following criteria:  
**Visual Appearance** - 5 points  
**Flavour** - 5 points  
**Texture** - 5 points  
**Aroma** - 5 points  
**Salinity** - 5 points  
**Originality** - 5 points  
**TOTAL** - 30 points

## CLASSES

- |                              |                      |
|------------------------------|----------------------|
| 1 Sausage Format - Dry Cured | 3 Jerky (Dehydrated) |
| 2 Sausage Format - Smoked    |                      |

Ribbons will be awarded to 3rd place

## SPECIALS

### Grand Champion Sausage Meat Snack

A Grand Champion will be awarded from the first prize winners of Classes 1 & 2.

First prize entries will be re-evaluated to determine the winner.

*Winner to receive a Grand Champion Rosette.*

### Judges Choice RTE Meat Snack Award

One winner will be selected from among all the Meat Snack entries by the competition judges. Selection is based on quality, taste, appearance, and uniqueness- those elements that represent a “Best Of Show” winner.

*Winner to receive a Grand Champion Rosette.*

### RAWF COVID-19 STATEMENT

The Royal Agricultural Winter Fair continues to closely monitor the COVID-19 (Coronavirus) pandemic. The health and safety of our staff, exhibitors, partners and the community at large are our top priorities, and we will adhere to all recommendations put forward by the government and health officials.

Staff work to ensure that all of our competitions meet the current regulations of the City of Toronto and the Government of Ontario.

### HOW WE ARE KEEPING YOU SAFE

- No-contact drop off location for entries
- Masks for all RAWF Show Office staff and competition facilitators
- Physically distanced judging stations
- Sanitization of entries between each handler
- Plexiglass separation between judging stations
- Hand sanitizers for each judging station
- Continuous disinfecting of high-touch areas throughout exhibition grounds and RAWF Offices
- Increased hand sanitizer on-site
- Disinfecting of all surface and high-touch areas between competitions
- Temperature checks for staff, facilitators and judges upon arrival