



**2021  
HOT SAUCE  
COMPETITION**



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



Presented by **metro**

Chair: William Roberts

## 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:** Wednesday, September 8, 2021  
**Entry Fee:** \$10.00 per entry  
**Exhibit Arrival:** Friday, September 24 to Wednesday, September 29,  
2021 9:00am - 4:00pm, except Saturday and Sunday  
10:00am - 3:00pm

## JUDGING INFORMATION

**Date:** Wednesday, October 6, 2021

## AGAIN IN 2021!

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 at [entry@royalfair.org](mailto:entry@royalfair.org)

## DELIVERY LOCATION

Please refer to Rule #3 for the 2021 delivery location/address

### GET READY TO GROW!

Metro is sponsoring the Royal Agricultural Winter Fair food competitions for a third 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. 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 **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:  
**Royal Agricultural Winter Fair, Show Office**  
**c/o Brampton Fairgrounds**  
**12942 Heart Lake Rd**  
**Caledon, ON, L7C 2J3**  
**Telephone (416) 263-3418**
4. ALL exhibits, whether shipped (prepaid) or delivered in person must arrive at the above address between **FRIDAY SEPTEMBER 24, 2021** and **WEDNESDAY, SEPTEMBER 29, 2021**, (weekday office hours are 9:00am - 4:00pm, weekend hours: 10:00am- 3:00pm (September 25/26 only)). **Please ensure you provide your courier with the**  
  
**office hours 9:00am - 4:00pm when scheduling your shipment.** 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. The decisions of the judges are final.
7. 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.
8. 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\*  
\* *Scoville Heat Units*
9. Recipes must be the property of the exhibitor and included with the entries.
10. No Capsicum Extract may be used in any product entered.
11. Entries must consist of **two (2) bottles, minimum 50mL each.** One (1) bottle 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 bottle may be branded.
12. All entries must be ready-to-eat, condiment-style sauces. They will be sampled and judged **AS IS.**
13. Entries must not require refrigeration prior to opening.
14. 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).
15. Hot Sauces will be judged 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

## SECTIONS

### 814A Amateur Hot Sauce Producer

Exhibitors who engage in hot sauce production as a pastime with no intention of making their product available for sale.

### 814P Professional Hot Sauce Producer

Exhibitors who engage in hot sauce production with the intention of selling their product, or as part of a paid occupation rather than a pastime.

## CLASSES

1 Mild - Up to 9,999 SHU\*

2 Medium - 10,000 to 49,999 SHU\*

3 Hot - 50,000 to 249,999 SHU\*

4 Extra Hot - Above 250,000 SHU\*

Ribbons will be awarded to 3rd place

## SPECIALS

### GRAND CHAMPION HOT SAUCE - AMATEUR

A Grand Champion will be awarded from the first prize winners of Section 814A, Classes 1-4.

*Winner to receive a Grand Champion Rosette.*

### GRAND CHAMPION HOT SAUCE - PROFESSIONAL

A Grand Champion will be awarded from the first prize winners of Section 814P, Classes 1-4.

*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