

THE  
**NATIONAL  
CRAFT BUTCHERS  
AWARDS**

**PRODUCT AWARDS 2026**



ENTER BY

**ENTER BY MONDAY 17TH AUGUST 2026**

TRADITIONAL SAUSAGE
1:
2:
3:

INNOVATIVE SAUSAGE
1:
2:
3:

HOT EATING PIE
1:
2:
3:

COLD EATING PIE
1:
2:
3:

TRADITIONAL BACON
1:
2:
3:

INNOVATIVE BACON
1:
2:
3:

GAME PRODUCT
1:
2:
3:

BEST 30-MINUTE MEAL
1:
2:
3:

TRADITIONAL BLACK PUDDING
1:
2:
3:

DELICATESSEN MEATS & CHARCUTERIE
1:
2:
3:

DELICATESSEN PRODUCT
1:
2:
3:

BEST BBQ PRODUCT
1:
2:
3:

**OPEN TO FULL & BASIC NCB MEMBERS**  
ENTRY IS £45+VAT PER PRODUCT.

**EARLY BIRD DISCOUNT:**  
£35+VAT FOR ENTRIES BEFORE 29TH JULY.



**NATIONAL  
CRAFT  
BUTCHERS**

Total No of entries:  Total Fee Payable £  (A VAT invoice will be issued upon receipt of payment)

Your details: (Please complete in block capitals)

First Name  Surname

Business Name

Address

Postcode

Telephone  Email

NCB Membership No.

Details to be printed on certificates:

Individual's Name

Business Name

All entries and payment must be received by 5.00pm Monday 17th August

You can enter by posting this form to 1 Belgrove, Tunbridge Well, TN1 1YW or entering online.

Please call 01892 541 412 with any questions.

Please sign here to confirm you have read and understood the terms & conditions below:

1. Traditional Bacon and Innovative Bacon entries must consist of 2 packs, be vac packed and contain at least 6 rashers or 2 chops in each pack.
2. The judging of innovative bacon will be heavily weighted towards their innovative qualities, i.e. cut, type of meat used or flavour profile.
3. Sausage entries must consist of two packs each containing 454g (1lb) of uncooked sausages. Sausages may be any variety, and presented linked or individually, with no limitation to the number of sausages to the 454g (1lb). Please ensure both packs are consistent, in size, link and profile.
4. The judging of innovative sausages will be heavily weighted towards their innovative qualities, use your imagination, and come up with something exciting that will wow the judges i.e. use of innovative flavours, ingredient mixes, meat species, shapes or sizes of the sausage. The sausage must be encased in a sausage casing.
5. Hot eating pie entries must consist of two pre-cooked pies labelled with weight, name, and description (if not clear from name). Re-heating instructions must also be provided.
6. Cold eating pie entries must consist of two cooked pies labelled with weight, name, and description (if not clear from name).
7. Best 30 Minute Meal must be kitchen ready, ready to cook or pre-cooked to reheat, and should be a convenient solution for the consumer, i.e. meat plus accompanying veg and/ or carbohydrate like pasta, rice or potatoes. It needs to be ready to eat in under 30 minutes. Entries must consist of 2 individually packed portions, with re-heating or cooking instructions.
8. Best Game Product can be any type of product using game meat (venison, boar, game birds, game lagomorphs) being the main meat ingredient, supply enough for 2 adult portions plus any cooking instructions. Roadkill or game killed with lead-shot will not be accepted.
9. Traditional Black Pudding entries to be ready to eat and consist of either a whole pudding or at least 4 large slices or 8 small slices.
10. Delicatessen meats & charcuterie can include cured products such as salt beef, salami, pepperoni, beer sticks, prosciutto, chorizo, bresaola, Coppa, nduja, pate, and terrines; and cooked meats can include products such as cooked ham, roasted and sliced joint meat, haslet, etc. (Excludes bacon or bacon related products which are not eligible for this category). Each entry should be produced on the premises, vacuum sealed and suitable for eating cold. Products in this category will not be reheated or cooked. Minimum quantity 250gms
11. Delicatessen products sold either on a deli counter or as a deli product can include items such as Scotch Eggs, Sausage Rolls, Pasties, or Quiches. (Excludes pie products which are not eligible for this category). Each entry should be produced on the premises and be ready to eat. Ideally handheld or ready to go. Products in this category will not be reheated or cooked. Entries to consist of a portion size suitable for 2 adults (i.e. x2 small quiches, x1 large quiche, x2 scotch eggs, x4 mini sausage rolls or mini scotch eggs, x2 large sausage rolls, etc)
12. BBQ products, such as Burgers & Kebabs. Exclusions include sausages and all whole muscle meat products i.e. steaks & chops which are not eligible for this category. Products should be part of your BBQ range, made on the premises, and have cooking instructions. Products should take under 20mins to cook. Entries to consist of 2 products per entry. Please note: These products will be cooked under a grill or on a hot plate, whichever is more appropriate, so please provide suitable cooking instructions.
13. Entries will only be accepted from NCB members and only one entry form per business.
14. All products entered must be produced on the premises of the NCB member and by a member of their staff.
15. All entries must be labelled as per the instructions provided and the **BUSINESS NAME must not be left on the product**. If the product packaging is part of the business branding, please cover the name with labels or totally remove the packaging and repackage in plain wrapping.
16. If substitutes are necessary, please advise 1 week prior to the event, it will not be possible to alter products on the day.
17. All entries are to be delivered in good condition in hygienic packaging and containers or boxes suitable for posting and keeping products cold over a lengthy time.
18. NCB accepts no responsibility for any loss, delay, non-collection, or damage to entries once they have been dispatched or while in transit. Entry fees are non-refundable, including where products do not arrive for judging for any reason.
19. Upon receipt products are checked in and then refrigerated until they are judged.
20. Entry is open to Full and Basic NCB members only.
21. Product entry closing date is **Monday 17th August 2026**, or earlier if maximum entries are received.
22. Products will be required for booking in on **Thursday 3rd September 2026 by 1pm** and should be delivered to **FAO: NCB Product Awards, Regional Food Academy, Harper Adams University, Newport, Shropshire, TF10 8NB**.
23. Judging will take place **Friday 4th September 2026** by a team of industry judges, therefore please ensure shelf life of products extends to this date.
24. Awards will be given for products that reach a given criteria, in overall appearance, size, colour, texture, taste, smell, innovation and craftsmanship.
25. Entries will not be returned and will be disposed of by the organisers after judging is complete.
26. The judge's decision is final, and no correspondence will be entered into after the event.
27. Judging evaluation forms and any certificates gained will be emailed at the end of September, with winners being announced w/c 12th October.
28. Entry Fee is **£45 plus VAT per product**, payment can be accepted by card by calling 01892 541 412.
29. **Early Bird entry fee of £35 plus VAT** per product will only be applicable for entries and payments made on or before Wednesday 29th July 2026.