



BPA Pedigree Pork Taste Awards 2026

JUDGING SUNDAY 10th May 2026

Entries to arrive by Friday 8th May 2026.

Entry Fee – £15.00 per item, payable upon return of entry form.

The address for posting products will be sent out with packaging materials and instructions following receipt of completed entry form and entry fee and after the closing date for entries.

Closing date for entries is 21st April 2026.

ENTRY FORM

Class	Product	Entry 1	Entry 2	Entry 3	Total
1	Raw Product eg sausage, bacon, black pudding				
2	Cooked Product eg sausage roll, pork pie, scotch egg				
3	Charcuterie Product eg salami, coppa				
4	Junior Entry (raw/cooked/charcuterie)				
	Total Entries				

PRIZES

Each entry will be judged against a set of criteria and depending on points awarded may receive either a Bronze, Silver or Gold Award. There is a trophy for the product judged as best overall.

NB Entries for the Pedigree Pork Taste Awards MUST be accompanied by a BPA Meat Certificate.

Total number of Entries: _____ **Total Fee Payable:** _____

Payment to be made by BACS to:

British Pig Association
Sort Code: 60-00-08
Account Number: 48949930

Or by requesting an invoice which will be sent with a payment link to make payment.

Please use your Surname, HDL and include the letters TA with your payment.

Closing Date for Entries is 21st April 2026. Packaging materials and instructions will be posted to entrants after the closing date.

Your Details (please use block capitals):

First Name: _____ Surname: _____

Company Name: _____

HDL: _____ Prefix: _____

Address: _____

Postcode: _____ Tel No: _____

Email Address: _____

Please forward entry forms to: pork@britishpigs.org and patchworkpig@yahoo.co.uk

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

BPA Pedigree Pork Taste Awards Terms & Conditions 2026

1. Meat products must be made from pedigree pork and accompanied by a BPA meat certificate.
2. Products must be made on the premises of the competitor, by the competitor, who should be a BPA member.
3. All entries must be identified by their product name only on a sticky label placed on the overwrapping and must not contain the business/competitor name. Details of ingredients/allergens must accompany products.
4. Sausage entries must consist of 4 sausages. 2 sausages will be cooked by a chef on site prior to judging.
Black pudding and other raw product entries must consist of enough product to enable cooking of part of the product for judging eg 1 black pudding bury, 1 chop etc.
5. All classes of raw product to be presented on polystyrene trays, overwrapped if possible and without garnish. Bacon should be vacuum packed.
6. All pork pies and cooked products to be presented on white polystyrene trays, overwrapped and without garnish. There is no size restriction on pies or cooked entries.
7. Home cured bacon entries must consist of 4 rashers, 2 of which will be cooked by a chef on site prior to judging. Bacon should be vacuum packed if possible.
8. Charcuterie products should be vacuum packed if possible.
9. All entries must arrive chilled in the packaging provided by the BPA.
10. Entries will not be returned and will be disposed of by the organisers at the end of the competition.
11. The decision of the judges will be final and no correspondence will be entered into after the event.
12. Each product will be allocated a number which will be provided to entrants. A copy of your evaluation forms will be available after the competition has been completed. Judging of products may be filmed.
13. Neither the judges nor the BPA accept any responsibility whatsoever for any loss or damage.
14. Products to be received by Friday 8th May 2026.
15. Details of courier services will be provided with packaging materials following receipt of entries. Competitors are expected to arrange for postage of products to arrive by 8th May. The BPA is not responsible for products not received, or arriving after the deadline.