
Great Taste 2015 Midlands results announced

P R E S S R E L E A S E

Midlands results for 2015 available

The Midlands serves up a winning combination at Great Taste 2015

Great Taste, the world's most coveted blind-tasted food awards, has reached an exciting stage for many producers in the Midlands. Following 10,000 products being judged, the results have just been released and show that among the 130 products to be awarded a Great Taste 3-star accolade in 2015 are 10 winners from the Midlands, including a perfectly matched trio featuring; **Cropwell Bishop Creamery's "beautiful blue" Beauvale cheese**, made from pasteurised cow's milk, which was applauded for its "creaminess and crumbliness without being too curdy", **Peter's Yard's Artisan Crispbread**, which was pronounced "the best biscuit for cheese out there" by judges, and **Thornbridge Brewery's "crisp, dry and clean" Jaipur IPA**.

While these producers revel in this tremendous success and begin displaying the unmistakable gold and black Great Taste logo with stars on their award-winning products, they will wait with much anticipation to see if they also scoop the top awards for their region. These awards will be announced at the Great Taste Golden Fork Awards Dinner in London on Monday 7 September.

Recognised as a stamp of excellence among consumers and retailers alike, Great Taste values taste above all else, with branding and packaging ignored. Whether it is cheese, ale, steak or chutney being judged, all products are removed from their wrapper, jar or bottle before being tasted. The judges then savour, confer and re-taste to decide which products are worthy of a 1-, 2- or 3-star award.

Judged by over 400 of the most demanding palates, belonging to food critics, chefs, restaurateurs, cooks, producers and a host of food writers and journalists, Great Taste is widely acknowledged as the most respected food accreditation scheme for artisan and speciality food producers. In the words of highly regarded restaurant and food critic Charles Campion, "Great Taste is the only food award worth having".

The panel of judges, including; Masterchef judge and restaurant critic Charles Campion, TV presenter & cook, Aggie Mackenzie, Great British Bake Off winner, Frances Quinn, Masterchef the Professionals finalist, Adam Handling, food buyers from Harrods, Selfridges, Waitrose and Marks & Spencer, and chefs including James Golding, Chef Director of The Pig hotel group, have together re-judged the 3-star winners to agree on the Top 50 Foods, the Golden Fork Trophy winners and the Great Taste Supreme Champion for 2015.