



Please note this is a sample form to give guidance to entrants on what will be required in the online Great Taste entry form. It is not possible to enter offline using this form. Both options for companies registered in the UK and overseas are shown on this form, as are all allergen and kitchen instruction questions. If your product does not need to be heated, you will not need to complete the kitchen instructions questions. Please note there are some additional category-specific questions asked, e.g. ABV for all alcoholic products. These will appear when the category is selected. Ensure you refer to the full Terms & Conditions on [www.gff.co.uk/gta](http://www.gff.co.uk/gta) before entering.

## Add an entry into Great Taste 2020 for Sample company

### Product details

\*required field

Product name:\*

Please note this is how your product will appear on your certificate if it achieves an award. Remember to include the flavour of your product if it is part of a range (one flavour per entry).

What is it?:\*

e.g. Cake / Steak / Chocolate bar / Gelato. Please do NOT include brand names, flavour or full description. 30 character limit (including spaces).

Alternate names:

If the exact same product named above is sold under any other brand names, please list them as a comma separated list (e.g. brand1, brand2, brand3). If there are no other brand names, please ensure you leave this field blank. 150 character limit (including spaces).

Category\*:

"Spicy" or "hot"?:

Please tick this box if you consider your product to be "spicy" or "hot".

Description\*:

Along with "What is it?" and the "Category" title, this is the only information the judges will see about your product. Only include brief, factual information about the product. Be concise and tell the judges as much as you can about flavour, additions, ingredients or any uniqueness in production. Please make sure no brand or company names are included. 150 character limit (including spaces).

Two examples:

What is it? "Mixed fruit and vegetable chutney" Description: "Organic vegetables cooked in stout abv 4.5%, cider vinegar, and aromatic spices. Cooked slowly in small batches."

What is it? "Cookies free from gluten, eggs and dairy" Description: "Almond cookies with pumpkin, chia and flaxseeds. Free from gluten, eggs and dairy. No additives, 100% natural soft baked."

Product storage\*:

This information will appear on the outer box label you use to send your products when requested, to help the Great Taste team arrange appropriate storage as soon as the products arrive.

Producer/ manufacturer\*:

This is a required field, for internal use only.

Product RRP (in GBP):

If you don't have your Recommended Retail Price in GBP, please provide your local retail price and ensure you include the relevant ISO currency code, e.g. EUR 3.59, USD 4.99.

Where is your product stocked?:

List the names of store(s)/website(s) where the product is most widely available.

### Kitchen Instructions

Is cooking or reheating required:

If cooking or reheating is required, you will be asked to give further details, including cooking method, temperature and time. Where possible, please give this information now as part of your entry. If you need to edit or add any further information, this section of your entry form (kitchen instructions only) will be open for editing up until the day before your scheduled delivery day. Please tick this checkbox at time of entry to ensure you have access to edit your kitchen instructions after you have paid for your entry. If you are entering a tea or coffee, please include brewing instructions in this section, using the "preparation before cooking" field.

PLEASE NOTE: In order to ensure parity and impartiality across the judging process, the Guild of Fine Food will have final decision on how products are prepared for judging. Please submit cooking instructions to indicate how consumers should prepare the product and please ensure these match any written instructions on the sold product.

Preparation before cooking:

e.g. rub with oil, soaking time, cover with foil, defrost before cooking

Preferred cooking method:

e.g. Please state cooking style and appliance (as applicable), e.g. slow roasted in a fan oven, fry in small amount of oil or simply: steam, boil, grill, use deep fryer, microwave etc. Please note we use domestic cooking appliances so it must be possible to prepare products without the use of commercial ovens/steam ovens/roasteries/chargrill plates etc.

Cooking temperature (°C):

Please provide this in degrees Celsius (°C).

Cooking time (mins):

Please provide this in minutes.

Resting time (mins):

Please provide this in minutes.

Desired end result:

e.g. Please provide core temperature or other indicator of readiness (e.g. desired texture/softness, rare/medium/well done etc.) or advise on how product should be presented (e.g. thinly sliced).

Products are cooked with no additional ingredients other than oil or water. In certain cases, one additional ingredient is permitted if it does not alter the flavour of the product (e.g. pasta sauces can be served with plain pasta, meat rubs cooked on plain chicken). If this is applicable to your category, you will have been given a list to choose from in the Product details section.

## Ingredients

Please include details of the main ingredients and all allergens.

Ingredients\*:

If your product ingredient list is too long for the number of characters available, please just include the main ingredients and allergens. 200 character limit (including spaces).

Ingredients country of origin\*:

Which country are the majority of ingredients from? If your product contains ingredients from several different countries, select the country of origin for the majority of the ingredients.

Product country of origin\*:

If your product was imported from outside the UK, please select the country of origin

## Allergens declaration

We need to know about any allergens your entry may contain.

Contains allergens?

Does your product contain any of the ingredients mentioned in the [allergy advice guide](#)

Celery

Fish

Tree nuts

Sulphur dioxide and sulphites

Cereals containing gluten

Lupin

Peanuts

Milk

Crustaceans

Molluscs

Sesame seeds

Eggs

Mustard

Soybeans

## Food Safety

Are the premises that produce your product based in the UK or outside the UK\*?

UK

Outside UK

Registered food business?

Are you registered as a Food Business with the Food Standards Agency (or, for FSA-approved exceptions, do you have local authority approval)?

More information on registration can be found on the [Food Standards Agency website](#). Your business must be registered with the relevant authority in order to be able to enter.

Are you registered for [SALSA](#)?

Are you registered for [BRCGS](#)?

Does your business have a documented HACCP plan (or equivalent) that could be provided on request?

More information on registration can be found on the [Food Standards Agency website](#).

Other accreditation?

Please detail any other food safety accreditation here (e.g. ISO22000)

## Supermarkets

We need to know if your product is available to purchase in a supermarket, or if it's a supermarket own brand. Please select the options below that apply.

Is your product a supermarket own brand product?

Is your product available in supermarkets?

### Complete your entry

Sample User will be the user who receives correspondence about this entry, including delivery instructions.

If you wish to change the user who receives award correspondence, please adjust the Main contact via the [Edit company menu option](#)

**Please note that a product may only be entered once per year and cannot be entered in multiple categories. Please refer to the Terms & Conditions for products that we are unable to accept for entry. Products can only be tasted on their own or with one additional ingredient (category dependent).**

**Please do not send any products until you are contacted by the Guild of Fine Food with your delivery instructions.**

Please tick to confirm you have read and agreed to the [Terms & Conditions of entry\\*](#).