



# HOW YOUR PRODUCT WILL BE TASTED

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**This document is intended to help you understand how your product will be prepared and served to the Great Taste judges.** Remember: all products are judged blind.

**CATEGORY**

**Standard Preparation / Cooking Guidelines**

BEERS, CIDERS, PERRIES & MEADS

Tasted on specialist judging days with beer and cider experts. Products are chilled to 12°C unless otherwise specified and taken out of fridge prior to tasting.

SPIRITS & LIQUERS

Tasted on specialist judging days with spirit experts. Ice, still and sparkling water, and a selection of mixers are available for judges.

SOFT & FERMENTED DRINKS

Refrigerated and served chilled at point of judging.

INFUSIONS (HOT/COLD) & HOT DRINKS

Pack instructions are followed. Filtered water is used for all preparations.

Temperature-controlled kettles are used to allow for a reduced “boiling” temperature if required and timers are used to follow specified brewing times.

ESPRESSO

Coffee is judged at a specialist judging facility where a consistent grind / weight / extraction is used unless otherwise specified. Beans are ground in a commercial grinder. Espresso is made on a Wega hx espresso machine using E61 heads. Boiler pressure is set at 1.1bar. Pump pressure is 9bar. If a recipe is provided, it is followed. If no recipe is provided, a default recipe of 16g, 40ml, 25 seconds is used.

FILTER COFFEE

All made using clever drippers with a consistent weight to water ratio and grind unless directed. Default ratio is 60g per 1000ml. Coffee is ground fresh where beans are supplied using a Mahlkonig grinder (EK43).

BISCUITS, COOKIES & SNACKS (SWEET)

Opened shortly before judging and placed in a lidded container to keep as fresh as possible for judges.

BREAD

Delivered fresh on the morning of judging, these will always be judged first in the afternoon session. Bread will be served at ambient temperature, not warmed through. Bread which is entered frozen and defrosted in the oven will be cooled and served at an ambient temperature. A toasting loaf, pita, bagels or something similar (which would be eaten warm or toasted by a consumer) will be toasted or heated through. Judges will be served both ambient and warm/toasted versions of the entry to judge.

SCONES, MUFFINS, CRUMPETS ETC. & READY BAKED PASTRIES

We will make a decision on these products using the logic of how the consumer would prepare it at home. For example, we will serve crumpets toasted, mince pies will be served hot & cold, baked pastries will be served ambient.

BAKING MIXES

Prepared to instructions on pack. If none are available, we will follow instructions provided at point of entry and chefs may use their own judgement where required.

CHOCOLATE

Stored at 18°C and only taken out shortly before judging.

CONFECTIONERY

Stored at 18°C and only taken out shortly before judging.

SWEET SAUCES

Stored chilled and taken out shortly before judging.

FROZEN DESSERTS, ICE CREAM & SORBET

Stored frozen and taken out prior to judging to allow to reach serving temperature.

JAMS, CONSERVES & PRESERVES

Served from a small jar and stored ambiently unless advised otherwise.



MUSTARDS, CONDIMENTS & JELLIES	Served directly to the judges and stored ambiently unless advised otherwise.
OLIVES, ANTIPASTI, SALSA & DIPS	Served directly to the judges and stored chilled unless advised otherwise.
SAUCES & STORE CUPBOARD INGREDIENTS	Served directly to the judges and stored ambiently unless advised otherwise.
PASTA, RICE & COUSCOUS etc.	Prepared to instructions on pack. If no instructions are present on pack, chefs will follow kitchen instructions given in MyGuild with the entry.
VINEGARS & DRESSINGS	Served directly to the judges and stored ambiently unless advised otherwise.
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FRESH MEAT, SAUSAGES, SEAFOOD & FISH	All fresh meat and fish is cooked to a table of temperatures, which is followed in all judging locations. Chefs will cook to the correct temperature, using pack instructions or producer's instructions given at point of entry as a guide if required.
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TERRINES & PÂTÉS	Stored chilled unless advised and taken out of the fridge shortly before judging to ensure judges are not tasting samples fridge-cold.
CURED MEAT & CHARCUTERIE	Stored chilled unless advised and taken out of the fridge shortly before judging to ensure judges are not tasting samples fridge-cold.
CHEESE	Stored chilled unless advised and taken out of the fridge shortly before judging to ensure judges are not tasting samples fridge-cold. Harder cheeses will be given more time in judging room to come to room temperature.
CREAM, FROMAGE FRAIS, YOGHURTS, MASCARPONE etc.	Stored chilled and taken out of the fridge shortly before judging to ensure judges are not tasting samples fridge-cold
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READY MEALS & PREPARED FOODS	Prepared to instructions on pack. If no instructions are present on pack, then chefs will follow kitchen instructions given in MyGuild with the entry.
FREE-FROM & VEGAN	Prepared to instructions on pack. If no instructions are present on pack, then chefs will follow kitchen instructions given in MyGuild with the entry
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SPICE BLENDS	<p>If a spice blend is intended for use with rice, chefs will heat the spice mix in grapeseed oil and then add this mixture to boiling water in which they will then cook the rice.</p> <p>If a spice blend is intended for use with coconut milk, chefs will use tinned light coconut milk.</p> <p>If a spice blend is intended for use with an approved singular added ingredient, the chicken / beef / lamb etc. will be of standard quality across all judging locations from a local supermarket.</p> <p>Grapeseed oil is to be used for any spices that need to be cooked off with oil.</p>
GROUND SINGLE SPICES (sweet & savoury) e.g. cinnamon, turmeric	These will be served and judged raw.
WHOLE SINGLE SPICES (sweet & savoury) e.g. fennel seeds, cloves	These will be served raw and judged both ground and whole. Kefir leaves will be cooked in light coconut milk and served alongside the raw kefir leaf for inspection.
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Please note that due to the variety of products that exist and the range of different food and drink that is entered into Great Taste, these are intended as general guidelines only. Our chefs may use their own judgement when required to ensure consistency and fairness across all judging venues and to enable products to be shown in their best light to judges.

