

THE INNOVATION AWARD

This competition is kindly sponsored by



This competition is open to all ABST student and trainee members

The winner will receive £100, the Innovation Award Trophy, an A.B.S.T. Medal and Diploma
Second place will receive £50, an A.B.S.T. Medal and Diploma, Third place will receive £25, an A.B.S.T. Medal and Diploma

Produce: Innovative Burger Bun Products & Innovative Sweet Morning Good :

Provide 2 samples of one innovative burger bun suitable for the fast food industry for the serving of a **beef burger** style product.

- Shape must be a standard round burger bun. Can be stamped or have a cut design on crown.
- Bun size should be approx. 4 inches in diameter for the burger and approx. No restrictions on height.
- Bake out weight must be between 55g – 75g for the 4 inch on the day of judging.
- Toppings must be added pre-bake and be shelf stable e.g. Sesame, rice cones, paprika, seasoning blends.
- The following allergens must not be part of your recipe: **Nuts** (including Pesto), **Soya**.
- The following must also not be part of your innovation: additions with low ambient shelf life e.g. fresh fruit/vegetables.

Inclusions can be added to the dough e.g. Cajun flavouring/BBQ flavouring.

and 2 samples of one innovative sweet morning good suitable for the fast food industry "Morning/café range".

- Weight must be between 55g-75g on the day of judging.
- Toppings must be added pre-bake and be shelf stable.
- The following allergens must not be part of your recipe: **Nuts, Soya**.
- The following must also not be part of your innovation: additions with low ambient shelf life e.g. fresh fruit/vegetables.

1 x A4 sheet Recipe & Concept Idea for each product

Provide a printed A4 paper sheet containing the recipe (please highlight all Allergens in bold) and method of production. In this you can also provide a build suggestion (including meat patty/chicken, sauces, salads etc.) for your concept.

- Please provide reasoning behind your idea for instance, if a Mexican bun is made, is this because Mexican flavours are trending in the UK or are Mexican restaurants being opened at an increasing rate compared to American smokehouses...

Please display the 4 products uncut and unfilled on a square silver cake board 25cm x 25cm or smaller.

You will be marked on the following

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| <input type="checkbox"/> Visual appeal | <input type="checkbox"/> Marketing potential | <input type="checkbox"/> Flavour |
| <input type="checkbox"/> Innovation | <input type="checkbox"/> Texture | |

Please note all entries submitted may be photographed and used for press release purposes for no additional remuneration. In acceptance of entry all entrants' names and names of colleges may be photographed and used for publicity purposes by the sponsor. By entering the products you agree that any recipes submitted will become the property of Guenther Bakeries UK and no remuneration will be given.