



Specific Entrant Information / Rules & Schedules

There are specific entry requirements for different classes. For a list of the entry classes and details please refer below and on **FORM 2E**. All entries must be in compliance with local regulations. Evidence of this should be supplied to the Organisers, where labelling is NOT sufficient.

The declaration on each entry form (that the entry conforms to the requirements of the schedule for the chosen class) must be signed by each entrant.

The competition may not be able to accept ciders, which require special dispense equipment. Please contact the organisers to confirm dispense arrangements. Any keg cider will be dispensed through standard methods.

SPECIFIC REQUIREMENTS FOR SMALLPACK ENTRIES (read in conjunction with Rules)

24 glass bottles, cans or PET bottles should be submitted for each entry where container volume is less than 500mls. For containers over 500 mls then 12 containers are required. If bottles are of more than a litre in volume, please contact the Organisers for guidance. Entrants have a choice of pouring temperature (4°C or 8°C – please specify on entry form).

Labels showing the class number must be attached to 12 bottles, cans or PET bottles and the case address label completed with the cider mill name and postal address. Labels for sediment ciders are provided and should be attached where appropriate and on the same side of the container as the judging number label. **No packaging material, cases or bottles will be returned.**

SPECIFIC REQUIREMENTS FOR KEG ENTRIES (read in conjunction with Rules)

Keg cider must be entered in a container of minimum 20 litres or 6 US gallons and maximum of 50 litres or 15 US gallons. Keg cider must be entered in the commercial keg that is sold in the market.

Entrants must specify the type of keg coupler required. If a type not on the Organiser's list is required, it must be provided and securely attached to the container. Entrants have a choice of dispense gas mixture (CO₂ only or 30:70 (CO₂:N₂) and pouring temperature (4°C or 8°C).

If the CO₂ content of the cider is above 1.35 vols (2.7g/l), the Organiser will only be able to dispense using 100% CO₂, due to the necessity to store kegs at ambient temperature and considerations of safe working pressures at that temperature.

*** All ciders, including those electing for mixed gas dispense, will be served through an IMI Cornelius Dalex 200 Flow Control Tap. It is possible to fit a restrictor plate (orifice plate) into the spout nozzle (Catalogue 84 4205 021) which does not have any further sparkler device fitted. **The plate dimensions are critical – only a stainless steel disc of o.d. 12.87 to 13.33mm, 0.92 to 1.08mm thickness will fit.** The intention to supply an orifice plate must be marked on the entry form and the plate securely attached to the head of the keg in a strong envelope marked appropriately. If you do not supply an orifice plate, a standard nozzle (Catalogue 84 4207 001) with sparkler will be used.

There is **NO** opportunity for entrants to supply any of their own equipment beyond the orifice restrictor plate and any unlisted keg coupler (see reference above).

A label showing class number must be attached to the top and bottom of each keg and the container address label completed with the cider mill name and postal address. Mixed gas and coupler/orifice plate labels will also be provided and must be affixed to the keg head. **Recovery of empty largepack containers** - See General Competition Rules to ensure the safe return of your containers.

SPECIFIC REQUIREMENTS FOR CASK ENTRIES (read in conjunction with Rules)

Cask cider and equivalent non pressured container tap dispense cider must be entered in a container of less than 9 gallons /40 litres . A minimum individual container size of 1 gallon /4.5 litres is required . For entries with a container under 10 litres volume , two containers must be supplied for one entry .

Wooden casks should have wooden shives or white plastic shives and keystones . The appropriate tap fitting should be supplied to ensure appropriate dispense .

A label showing the class number must be attached to the top and bottom of each cask or container and the container address label completed with the cider maker's name and postal address.

Recovery of empty largepack containers - See General Competition Rules to ensure the safe return of your containers.

Style Notes

Cider is a fermented beverage and cider with added distilled ethanol cannot be accepted for entry

Class 1: Higher Tannin Cider

These are ciders from, or inspired by, traditional ciders from the West of England and Northern France. These ciders are predominantly identified by the presence of tannin, achieved from specific varieties of apple grown for centuries for the sole purpose of making cider, rather than for eating or cooking.

Expected characteristics:

- Aroma: fruity and phenolic (smoky/spicy)
- Flavour: a balance of acidity, astringency, sweetness and fruitiness
- Mouthfeel: broad and complex with a lingering aftertaste

Class 2: Lower Tannin Cider

Ciders in this category are characterised more by acidity and less by their tannin content. Traditional examples of these styles of cider can be found in Northern Spain, Western Germany and the USA. Ciders in this category are also made from eating and cooking apple varieties.

- Aroma: fresh, green apple or apple strudel
- Flavour: crisp acidity dominates, but with appropriate levels of sweetness to balance
- Mouthfeel: light on the palette and short-lived

Class 3: Perry/Pear Cider

This product is made in the same way as cider, but with pears rather than apples. Entrants into this category can be made from traditional perry pear varieties from England and France, which can contain varying levels of tannin, and from low-tannin dessert pears.

- Aroma: estery (confectionery), floral and perfumed
- Flavour: ranging from dry & crisp to rich and fruity
- Mouthfeel: generally light/mid weight, but depends upon the levels of sweetness and tannin

Class 4: Fruit Flavoured Cider

Products in this category are ciders with addition of fruit juice or fruit flavouring.

- Aroma: some cider notes, combined with the attributes of the relevant fruit
- Flavour: cider characteristics dominate and are enhanced/complemented by the addition of fruit
- Mouthfeel: can range from light to full bodied, depending on apple variety and fruit type

Class 5: Other Flavours Cider Class

Products in this category are ciders with the addition of an adjunct other than fruit. This could include, but is not limited to: herbs, spices, flowers, plants and honey.

- Aroma: some cider notes, combined with the attributes of the relevant adjunct
- Flavour: cider characteristics dominate and are enhanced/complemented by the addition of adjunct
- Mouthfeel: can range from light to full bodied, depending on apple variety and adjunct characteristics

Class 6: Low Alcohol Cider Class

Products in this category are ciders with an abv between 1.2 and 3.5%. There is no classic profile for this type of cider, and the end product will vary widely dependent upon the apple variety used and the methods through which this range of alcohol has been achieved.

Credit will be given to ciders which demonstrate good body, complexity and balance.

Class 7: Speciality Class – using processes

This class covers cider and perry/pear cider that does not easily fit into any other category, because some form of innovative, unique, atypical or specific process has been utilised in the creation of this product. Examples could include, but are not limited to: ice cider, barrel-aged cider or apple wine.

Competition Rules & Schedules

STRUCTURE IN BRIEF

There are 11 classes within one Championship. It is intended that each class will have Gold, Silver & Bronze winners. The Gold Awards winners in each class are re-judged to find the Champion.

In all classes where the number of entries exceeds 7.5% of the total competitions, a further 'highly commended' certificate will be awarded. If entries are low medals may be restricted.

To assist entrants, each judging team will provide a short commentary on the ciders, which will be communicated at the end of the competition.

DEFINITION OF AN ENTRY & STRUCTURE OF FEES

An entry is defined as a branded product, in commercial production, from a commercial cider house and offered for sale to the public at local or national retail establishments licensed for this purpose at the time of entry and not later than 31st January 2017. **Trial ciders cannot be accepted.**

The standard entry fee is £165 (plus UK VAT) for each entry. UK VAT is payable on all entries unless outside of EU or EU VAT number given.

Entrants are responsible to pay any bank charges and must ensure the full GBP amount is received.

No sample will be presented for judging unless the entry fee has been received in full. Full payment is required by no later 31st January 2017.

We recommend the following deadlines for registration to ensure you receive timely entry information .

Rest of the World – Friday 6th January 2017

Europe – Friday 13th January 2017

UK – Friday 20th January 2017

The latest date for receipt of **completed entry forms** is 31st January 2017.

Cider entries must arrive at the warehouse in Burton upon Trent on or before Friday 24th February 2017.

Late withdrawal will be accepted up to 31st January 2017. Any withdrawal after this date, or non arrival of samples, the entry fee will not be refunded.

ORIGIN

Multiple entry registrations of the same cider in the same pack category from a single production site are not permitted.

More than one entry of the same brand from a single production site may be entered only if the sample is presented in different pack categories.

E.g. one entry quantity of smallpack, one keg and one cask of the same brand would be permissible. (Bottle and can variants of the same cider from a site are both considered as smallpack and only one would be permitted). The same brand in the same pack from different production sites may be entered. e.g. a licensed brand, multisite brewed brand.

For the purpose of judging the Awards, three pack categories are deemed acceptable.

- 1.Smallpack of any type (bottle, can, PET etc)
- 2.Keg
- 3.Cask

Production site means the site producing the cider liquid.

If an agent/distributor etc is entering cider on behalf of a producer, the agent must ensure that registration and entry details are approved by the brand owner, whose products are being submitted.

ENTRY DETAILS

Full delivery details and despatch labels will be forwarded to the competitor on receipt of completed entry forms and clearance of entry funds. Entrants from the UK will receive confirmation via post and Europe will receive confirmation via post up until entries received by Friday 13th January 2017, thereafter confirmations will be sent via email. The Rest of the World will receive confirmations via email.

All entries must be sent at the competitor's risk with carriage paid.

Full delivery details will be sent to entrants.

Molson Coors has kindly agreed to assemble all entries in Burton upon Trent. Freight must arrive on or before **Friday 24th February 2017**. Full address details will be forwarded to confirmed entrants.

Ciders entered in the competition will be showcased and sold at the judging venue in the ensuing International Beer & Cider Festival, organised by the National Brewery Centre.

FOR ENTRIES FROM OUTSIDE THE UK

Competitors must inform their forwarding agent of the total volume of their consignment and its %ABV strength. The Organisers cannot be held responsible for clearance by UK Revenue and Customs authorities.

Shipping authorisations must make it clear that the entrant is responsible for the payment of any UK duty and VAT. The receiving agent in the UK will not be able to pay monies etc. owing on the entrant's behalf. Failure to complete the instructions correctly will delay receipt of entry samples.

COMPLIANCE

Organisers reserve the right to challenge any entry which is deemed not to meet the type/style qualification of the class being entered. They may either advise a move to an appropriate category and/or class or may arrange a refund of the entry fee.

Any entries which fail to comply with the Competition conditions will be disqualified.

Companies with a judge on the Competitions' panel are not barred from entering as the judge will not be involved in tasting ciders direct from the container from their own company/affiliation, nor in the elimination rounds of judging.

The Organisers reserve the right to analyse any entry for % ABV as appropriate. All entries must fall within the specified ranges. Notwithstanding legal tolerance of different geographies, in the awards, an ABV tolerance of 0.5 % will be used.

The Chairman of Judges has the authority to alter, modify or add to conditions. **In all cases during judging, the decision of the Chairman of Judges is final. The Competition is run in good faith and, by entering, the entrant agrees that no legal recourse is available.**

RECOVERY OF EMPTY LARGE PACK CONTAINERS

UK competitors must collect casks and kegs from Kegwatch in Burton upon Trent.

Overseas competitors will be required to collect their containers from Burton warehouse within the time frame given.

If the competitor does not wish to collect the container please inform the Organisers on the entry forms.

The Competition Organisers cannot return any casks or kegs and accept no responsibility for loss or damage.

IF YOU WIN AN AWARD

Award winners in each class (Gold, Silver and Bronze) will be announced at the National Brewery Centre on the afternoon of 10th March 2017.

Subsequently, the Championship winner will be announced alongside the BFBi National Luncheon, 26th April 2017. Medal winners will receive one free ticket per medal win to attend the Luncheon and may purchase further tickets direct from BFBi.

Medals, certificates and Championship trophies will be presented at the BFBi National Luncheon, Guildhall, City of London, UK, 26th April 2017.

Medal winners may be asked to supply fully badged samples of their winning entries for tasting by guests at the event.

All entrants are advised that it is the Organiser's policy not to publish a complete list of entries. Statistical information will be issued, but only the Award-winning brands/company will be publicised.

USE OF THE AWARDS LOGO

There is an approved form of wording to describe the class and status of each Award. Companies whose entries receive an Award will be advised how that Award may be described in that brand's publicity, promotional and packaging material.

Should you win the Championship trophy, this will be presented at Guildhall. Championship winners will receive a commemorative trophy to retain.

Submission of a cider for entry implies full acceptance by the entrant company and their advertising agents of the rules governing the fair and correct description of any Award.

ANY QUERIES ?

If entrants have any queries relating to the above rules, they may contact the Organisers.

Email organisation@brewingawards.org

Tel + 44 (0)1902 422303

Specific rules for entries in smallpack, kegs and cask are displayed on the specific entrant information and cider entry forms are available on the website www.brewingawards.org

**Form 2E** Entry Form for **CIDER CATEGORIES**

Please copy this form for multiple entries.

Please complete the details of each entry on a separate form.

Submit all Entry Forms for Cider with a completed Entrant's Form (Form 1).

Please copy all submitted forms for your records.

Remember you can enter on line and pay by credit card at www.brewingawards.org**For office use only**

- CS Checked
 Paid
 Confirmed

Company

% Alcohol by Volume of Cider	Preferred Pouring Temperature Please tick 4°C 8°C
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Cask and large, draught PET Container (above 3l) and Bag in box entries will be poured at 12°C +/-2°C

Entrant Type Please tick
Bottle Can PET or Plastic Bottles
Cask Bag in box Keg
PET / Plastic Container
Please state size of container (ltr) /smallpack (ml)

Is the cider intended to be cloudy? Please tick
Yes No

KEG ENTRIES ONLY

Dispense Gas Please tick
CO ₂ 30:70 (CO ₂ :N ₂)

Cider CO ₂ Content
vols
g/l.
Only CO ₂ dispense if CO ₂ > 1.35 vols or 2.7g/litre

Do you wish to provide an orifice plate? Please tick
No Yes
I will attach it to the keg

Make sure its dimensions fit our Dalex taps. (** Refer to specific entrant information)

Extractor Type Please tick
A Type = Circular round or 12 sided
G Type = Three cornered (tri-lobe)
S Type = European Sankey well type
D Type = USA Sankey – Similar to European but different operation stroke
M Type = Circular round flange with double valve system
U Type = Well type (UEC)
Key Keg = bespoke one trip
None of the above, I shall send my own.

Describe your entry as it is to appear, should an award be made:

Brand:

Name of Cider:

Name of (Head) Cider Maker:

Location of Cider Producer:

INTERNATIONAL CIDER COMPETITION

For full details please refer to competition class document, all products to be produced in compliance with local regulations

Clearly tick one box per form

Cider Apple Class (tannic fruit), 3.5-7.5% ABV

- Class 1.1 Dry, < 1005 gravity
 Class 1.2 Medium, 1005 – 1015 gravity
 Class 1.3 Sweet, >1015 gravity

Open Apple Class (non tannic fruit), 3.5 – 7.5% ABV

- Class 2.1 Dry, <1005 gravity
 Class 2.2 Medium, 1005 – 1015 gravity
 Class 2.3 Sweet, >1015 gravity

Perry / Pear Cider, Open Class, 3.5 – 7.5% ABV

- Class 3 Open, open gravity

Fruit Flavoured Cider/ Pear Cider Class, 3.5 – 7.5% ABV

- Class 4 Open, open gravity

Other Flavours Cider/ Pear Cider Class, 3.5 – 7.5% ABV

- Class 5 Open, open gravity

Low-Alcohol Cider/ Pear Cider Class, 1.2 – 3.5% ABV

- Class 6 Open, open gravity

Speciality Class, Cider or Pear Cider Class, 1.2 – 8.5% ABV

- Class 7 Speciality Cider – using other processes – open gravity

For specific requirements for the entries in cask, keg and smallpack please refer to Specific Information and Rules.