



## 2018 APC Commercial Division National Pie Championships

Thursday and Friday, April 5 & 6, 2018  
Rosen Centre Hotel, Orlando, FL

Thursday, April 5	5:00PM	Rich's Welcome Reception
Friday, April 6	7:00AM	Pie Registration
	9:00AM	Pie Learning Center
	9:00AM	3:30PM Judging
	6:00PM	Pie Reception & Awards Ceremony Colborne Foodbotics & D&W Fine Pack

**Registration:** Registering as early as possible will help us assure we have adequate baking/ storage capacity. **A representative must attend the National Pie Championships to enter pies.**

**Entry Fees:**  
**Members - \$125/pie entry**  
**Non Members - \$250/pie entry**  
**After 3/5/2018 add'l \$100 fee**

### Evaluation of Pies

**First Impression:** Pre slice score – Includes appearance and consistency of crust or topping. After slice score – Based on degree of appropriate runniness, juiciness or firmness. Overall appearance, aroma, etc, first taste.

**A Closer Look:** Flavor – Strength and balance of flavor appropriate for type of pie; balance of sweet and/or tartness. Peripheral flavors should be balanced with main ingredient of pie. Mouthfeel - Appropriate consistency, i.e. thick, thin, smooth, creamy, versus chalky, mushy, runny, dry, sticky, etc. should be considered when appropriate. Crust – Flaky or mealy. Aftertaste – Pleasant or unpleasant

**Overall Appeal:** After scoring for appearance and taste, how impressive was it, how appealing and memorable.

**Creativity:** (Only for Best New Product) – How creative is this pie?

### Hotel Reservations:

**Reservations:** Rooms are available for \$149/night at the Rosen Centre Hotel. Call 800-204-7234 or register on line at [APC 2018 Online Reservation Link](#) before March 5, 2018.

## 2018 Pie Learning Center

Friday, April 6, 2018  
Rosen Centre Hotel, Orlando, FL

### Tentative Agenda

7:00-8:45AM – Pie Registration  
9:00AM – 1<sup>st</sup> Session  
9:45AM – Break  
10:15AM – 2<sup>nd</sup> Session  
11:00AM – Break  
11:15AM – 3<sup>rd</sup> Session  
12:15PM – Baker Lunch – sponsored by Holton Food Products  
1:30PM – 4<sup>th</sup> Session - Tentative  
6:00PM – Pie Reception and Award Ceremony

### Commercial National Pie Championships Abbreviated Rules

- Only dessert pies where the crust contains the filling may be entered, with the exception of the pot pies.
- **All pies entered in the competition should be submitted baked as they are sold to the consumer.** Pies must be in production with the exception of Best New Product. **With the exception of the Super Gourmet Category, no hand decorating or finishing will be allowed with the exception of egg wash, toppings, that come with the pie in a standard package or are sold topped or fresh fruit hand finished bases.**
- There will be no limit to the number of pies any one contestant may enter in a flavor per category, however, the same formula can be entered only once in a category.
- Ribbons may not be awarded in flavor categories with only one contestant. Evaluations, however, will be provided.
- Best New Product – A new pie not yet in production.
- Baked Dairy includes custard, chess, sugar cream, etc.
- Use the predominant fruit/flavor in the entry to determine correct flavor category.

*Pies may be disqualified if entered into the incorrect flavor and/or category. Please bring two of the same pie for every entry for display purposes. Rules are subject to change. The decision of the judges is final.*



**2018 APC Commercial Division  
National Pie Championships  
Friday, April 6, 2018  
Commercial Entry Form**

Name: \_\_\_\_\_ Title: \_\_\_\_\_

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ E-Mail: \_\_\_\_\_

**Use separate form for each Category entered.**

(Multiple flavors for each division/category may be on same form)

**Check the category for the pie(s) you are entering:**

- \_\_\_\_\_ Family wholesale cost under \$3.00 (indicate flavors)
- \_\_\_\_\_ Premium wholesale cost under \$5.00 (indicate flavors)
- \_\_\_\_\_ Gourmet wholesale cost under \$7.00 (indicate flavors)
- \_\_\_\_\_ S-Gourmet wholesale cost over \$7.00 (indicate flavors)
- \_\_\_\_\_ Hand Finished Pies (any hand finished fresh fruit pie that is not Super-Gourmet) Wholesale cost is determined by the total ingredients, labor, packaging, fob plant. **(Be sure to check category above)**
- \_\_\_\_\_ No sugar added **(be sure to check category above)**
- \_\_\_\_\_ **NSA flavors only apple,blueberry,cherry,chocolate cream,citrus,coconut cream,fruit/berry,nut,open,open cream, peach,pumpkin**
- \_\_\_\_\_ Portion Control Pies **(apple,cherry,citrus,fruit/berry,open Pumpkin, open cream, sweet potato)**
- \_\_\_\_\_ Single serving slice
- \_\_\_\_\_ Hand-held
- \_\_\_\_\_ 4"-6" pie

Total number of entries \_\_\_\_\_ x \$125 (members) or \$250 (non-members)

**\$100 addt'l fee after March 5, 2018**

**Total Fee Paid:** \_\_\_\_\_

\_\_\_\_\_ **Check here if you need baking facilities** \_\_\_\_\_ **Approx # hours**

Copy this entry form and mail, email and send payment by **March 5, 2018** to: **APC, Commercial Entries, P.O. Box 523, Bonita Springs, FL 34133** or email to [piecouncil@aol.com](mailto:piecouncil@aol.com).

**Indicate name of each pie in proper category**

Traditional Apple (Family only) \_\_\_\_\_

Apple \_\_\_\_\_

Apple Crumb \_\_\_\_\_

Banana Cream \_\_\_\_\_

Berry \_\_\_\_\_

Blueberry \_\_\_\_\_

Candy/Cookie Cream \_\_\_\_\_

Traditional Cherry (Family only) \_\_\_\_\_

Cherry \_\_\_\_\_

Chocolate Cream \_\_\_\_\_

Citrus \_\_\_\_\_

Coconut Cream \_\_\_\_\_

Baked Dairy \_\_\_\_\_

Galettes (any flavor) \_\_\_\_\_

Key Lime \_\_\_\_\_

Nut \_\_\_\_\_

Open \_\_\_\_\_

Open Cream \_\_\_\_\_

Open Fruit/Berry \_\_\_\_\_

Open Fruit/Berry/Cheese Combo \_\_\_\_\_

Peach \_\_\_\_\_

Peanut Butter \_\_\_\_\_

Pumpkin \_\_\_\_\_

Shelf Stable Pumpkin \_\_\_\_\_

Best New Product \_\_\_\_\_

Silk Cream \_\_\_\_\_

Strawberry \_\_\_\_\_

Tropical Fruits \_\_\_\_\_

Pot Pie \_\_\_\_\_

Sweet Potato \_\_\_\_\_

Pie Shell (any size) \_\_\_\_\_