



2019 25th Anniversary APC Commercial Division National Pie Championships

Thursday and Friday, April 11 & 12, 2019
Renaissance Orlando at Sea World

Thursday, April 11	5:00PM	Rich's Welcome Reception
Friday, April 12	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 3/8/2018 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:

Please call the Renaissance Orlando at Sea World at 1-800-266-9432 or reserve online at [APC 2019 Online Reservation Link](#) to receive your reduced rate of \$154. Hotel reservations must be made before **March 11, 2019**. Free parking will be available for APC at the hotel.

2019 Pie Learning Center

Friday, April 11, 2019
Renaissance Orlando at Sea World

Tentative Agenda

7:00-8:45AM – Pie Registration
9:00AM – 1st Session
9:45AM – Break
10:15AM – 2nd Session
11:00AM – Break
11:15AM – 3rd Session
12:15PM – Baker Lunch – sponsored by Holton Food Products
1:30PM – 4th 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.
- Guittard Chocolate – Must use Guittard Chocolate. Contact Linda at piecouncil@aol.com for chocolate and specifics.
- 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.



**2019 APC Commercial Division
National Pie Championships
Friday, April 11, 2019
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, blueberry, cherry, chocolate, citrus,fruit/berry,open,nut,pumpkin, open cream, sweet potato, pot pies)**
- _____ 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 8, 2019

Total Fee Paid: _____

_____ **Check here if you need baking facilities** _____ **Approx # hours**

Copy this entry form and mail, email and send payment by **March 8, 2019** to: **APC, Commercial Entries, P.O. Box 523, Bonita Springs, FL 34133** or email to 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 _____
- * *Guittard* Chocolate _____
- 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) _____

- Guittard Chocolate category must use Guittard Chocolate provided by contacting Linda at piecouncil@aol.com. This is an R&D category and does not need to be in production.