



2020 Anniversary APC Commercial Division National Pie Championships

Thursday and Friday, April 23 & 24, 2020
Renaissance Orlando at Sea World

Thursday, April 23	5:00PM	Welcome Reception
Friday, April 24	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 3/20/2020 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 2020 Online Reservation Link](#) to receive your reduced rate of \$159. Hotel reservations must be made before **March 23, 2020**. Free parking will be available for APC at the hotel.

2020 Pie Learning Center

Friday, April 24, 2020
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.
- **Dobla Category. – Contact Linda@piecouncil@aol.com for product. Only decoration will be judged – no entry fee. For this 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.



**2020 APC Commercial Division
National Pie Championships
Friday, April 24, 2020
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, citrus, coconut cream, fruit/berry, nut, open, open cream, peach, pumpkin, sweet potato
 _____ Portion Control Pies **(Flavors same as NSA plus other meat, veggie and poultry savory pies)**
 _____ Single serving slice
 _____ Hand-held
 _____ 4"-6" pie

Total number of entries _____ x \$125 (members) or \$250 (non-members)
\$100 add'l fee after March 20, 2020
 Total Fee Paid: _____
 _____ Check here if you need baking facilities _____ Approx # hours
 Copy this entry form and mail, email and send payment by **March 20, 2020** to: **APC, Commercial Entries, P.O. Box 846, Cypress, TX 77410** or email to piecouncil@aol.com.

Traditional Apple (Family only) _____
 Apple _____
 Apple Crumb _____
 Banana Cream _____
 Berry _____
 Blueberry _____
 Candy/Cookie Cream _____
 Traditional Cherry (Family only) _____
 Cherry _____
 Chocolate Cream _____
 **Guillard* 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 _____
 Poultry Savory Pie _____
 Beef/Pork/Other Meat Savory Pie _____
 Veggie Savory Pie _____
 Sweet Potato _____
 **Dobla _____
 Shell _____