



THIS YEAR'S REVERED FOOD AWARD RESULTS ANNOUNCED!

This year's benchmark food awards are back stronger than ever. Now in their sixteenth year, with even more entries, more judges and a continually refined judging system, the Great Taste Awards ensure the most thorough and accurate results.

The 2010 GTAs has seen even more products entered than ever before. 6021 in total have been blind-tasted, tested and discussed over an intense, two-month judging period by 350 judges, comprising food writers, chefs, deli and farm shop owners, food producers and buyers.

Food producers across the UK and Southern Ireland are celebrating their star ratings. One, two and three Gold Stars have been handed out to 1,576 deserving products, from the 1,350 small producers who entered this year. The 95 three Gold Star award-winners are in the running for the major, regional and national awards. The 2010 Supreme Champion Trophy winner will be announced at the final at Fortnum & Mason in London on September 6th, where the ultimate three star products will be scrutinised by some of the country's most revered and feared chefs, food critics and as always, a smattering of celebrity!

The award-winning entries from an eclectic list of producers cover all areas of the British Isles and include Root Cake from The Cake Shop in Suffolk, Farm Fresh Duck from Lincolnshire, Chase Farm Shop's Pork Pie from Sutton Coldfield and Razor Clams from Brindisa in London. Former winner Patrick Moore from Cumbria is back with his legendary Chocolate Brownie, alongside a much-lauded Manuka Honey Fudge from Ireland. Flying the flag for Scotland, both the Cookroom's Pecan, Maple and Whisky Tart and Moorhouse Farm's thick coarse pork sausage with pork shoulder and belly gained high praise from the judging panel. In the South, products as diverse as Abingdon's Brynmoor Conserves, Mirabella Wild Plum Conserve and Laverstoke Park Farm's, Buffalo Fillet from Hampshire drew tribute in equal measure. Further West, the quality of both The Lyme Bay Winery's Sparkling Cider and Bristol's Bramley and Gage's, Quince Liqueur commanded star ratings. Finally from London, Demarquette Fine Chocolate is among one of the first ever chocolatiers to gain a three star rating.

To view the full list from each region, go to www.greatasteawards.co.uk

The Guild of Fine Food's Bob Farrand commented on this year's entries, "It's so exciting to see the standards of food and drink from the British Isles go from strength to strength, year after year, proving that for those who enjoy great food - it's there to be discovered". Farrand continued, "We have worked hard to ensure our judging process is as robust as possible. Judging teams are balanced in terms of experience, background and even gender and every entry has been independently proven to be of the highest standard".

Notes to editors-

- The Gold Star winners can be viewed at- www.greatasteawards.co.uk
- The Great Taste Awards are organised by the Guild of Fine Food
- The awards were established in 1994
- The one, two and three star ratings are established on the premise that a one star is a perfect food or drink, a two star is absolutely sublime and three star is that moment you turn to the person next to you and exclaim `Wow! You must try this, it's amazing!"

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