



THE GREAT NZ

# HOT CROSS BUN COMPETITION 2020



## HOT CROSS BUN COMPETITION CRITERIA

### REQUIRED ENTRY:

- 6 (six) Hot Cross Buns
- Entries can be either batch or individually baked
- Glazing is optional
- Product description card to be included

Combined baked weight:

**Maximum:** 150g each (total weight 900g)

- If batch baking: Buns should be batched to form a close cluster that display the clear lines and molding of each bun.
- If baking individually: Buns should be clearly individual with no discernable interference from other buns during proofing or baking.
- The crust should be thin, rich in colour graduating down from the top.
- Crust should be smooth without mounding, marks or tearing.
- The internal texture should be consistent, light and airy with slightly open rounded cell structure.
- The buns should show signs that they were able to achieve full volume.
- The fruit content should be evenly distributed and show clean undamaged fruit pieces.
- Spice and fruit must be blended evenly through the dough.
- The cross must be piped onto the buns in a neat, tidy and even manner; piping width should be suitable for the bun's size.

### ENTRY DETAILS:

#### Where

C/O Nada Bakery,  
4/72 Main Road, Tawa, Wellington 5028

#### Entries close

Tuesday February 25th 2020, 5pm

#### Entries delivery

Friday 28th February 2020,  
no later than 5pm.

#### Judging

Saturday 29th February 2020.

#### Announcement

Wednesday 4th March 2020  
(media dependant).

## TO ENTER:

Visit the BIANZ website and fill  
out the entry form.

**[www.bianz.co.nz](http://www.bianz.co.nz)**

# THE GREAT NZ HOT CROSS BUN COMPETITION 2020

Brought to you by: BIANZ - BAKING INDUSTRY Association of New Zealand



## HOT CROSS BUNS

- **Volume & General Appearance:** All buns should be of comparable size, display symmetry in their volume, presentation and cleanliness, character of spring, soundness, bloom, general character and uniformity. Correct proofing levels used with no signs either of over or under proofing.
- **Crust Colour:** Should be appropriate for the product without burning or showing under-baking characteristics.
- **Texture:** Evenness of internal texture, cell size, holes, softness, and crumb stability.
- **Aroma:** The internal smell of product should be slightly yeasty with a rich spicy and fruit overtone.
- **Crumb Colour:** Should be appropriate to the product. Most bread products should have a creamy white internal colour, display brightness and have no streaks. The crumb should be slightly coloured through the use of the spice.
- **Technical Difficulty:** Level of skill required to produce entry.
- **Flavour:** Should be appropriate for the product. Will be judged on how it tastes and if the flavor is that of a high quality Hot Cross bun. The use of spice and fruit should display a rich and flavoursome note; the spice should not be overpowering or bitter.
- **Originality / Uniqueness:** Incorporation of own and unique ideas, techniques.

## THE PRIZES:

- 1ST PLACE**  
BIANZ executive Trophy  
for Hot Cross Buns  
Presentation ceremony from BIANZ President  
Gold Medal  
Certificate for Display  
5000 Award stickers for your products
- 2ND PLACE**  
Silver medal  
Certificate for display  
1000 Award stickers for your product
- 3RD PLACE**  
Bronze Medal  
Certificate for display  
1000 Award stickers for your product

## JUDGING CRITERIA:

PRESENTATION	TECHNICAL SKILLS	EATING QUALITIES	INNOVATION + SKILL
Weighting 30%	Weighting 20%	Weighting 40%	Weighting 10%
Visual appeal Uniformity of size Decoration applied Clean product Application of filling/topping if appropriate No damage	Crust colour Thickness of crust Degree of baking Even shaping No signs of over/under proving Crumb colour appropriate Decoration applied (cuts, dusting etc.) Recipe formulation	Flavour/taste Composition of flavours Crumb Textures appropriate Aroma Mouth feel Ingredients used	Workmanship displayed Interpretation of a classic Innovation element shown

Entering baking competitions is a simple process; with each competition an entry schedule is distributed detailing the competition categories, venue, dates, and an outline of how to register your entry. Registration to compete must be completed by the entry cut-off specified in the entry schedule. After your registration you will be allocated an entrant number. This number serves to identify the products to the organisers without disclosing any of the business names and details to the judges. The judges must therefore judge each item on its merits without any knowledge of where the item comes from or who has entered. It is vital that each item you enter into a competition has your entrant identification number attached to it. Entrant numbers should be securely associated with the product (or stuck to the display board). Entries without an entrant identification number will be disqualified.

For further information contact BIANZ on 0800 NZBAKE (0800 692 253) or see Terms and Conditions on the website.  
To enter go to [www.bianz.co.nz](http://www.bianz.co.nz)