

2026 BioBridge Global BBQ Contest Judging Results

The total score of all 3 judges votes for each category scores combined to then equal your teams final total score

indicates category champion

BLOODY MARY RESULTS						
Judge	Company/Sample #	Appearance (0-3)	Flavor (0-5)	Creativity/Texture/Tenderness (0-2)	TOTAL Score	Judges Comments/Feedback
Judge #1	12	3	5	2	10	WOW! Most creative I've seen in two years of judging. Excellent flavor. Bravo!
Judge #2	12	3	5	2	10	Best one so far!, Taste is great!
Judge #3	12	3	3	2	8	Wow! Your was an absolute flex! Well done!
	Zachry Corp				28	
Judge #1	1	3	4	2	9	Very creative presentation. Love the fact you put different proteins on each one. Delicious flavor. Spicy, good kick on the back end.
Judge #2	1	3	4	2	9	My favorite so far....i know its hard to be super cold out here with the ice ,but i take that into consideration A good spicey kick,
Judge #3	1	3	4	2	9	Presentation was super cool. Nice slice on the finish!
	TSAOG				27	
Judge #1	2	3	4	2	9	Great presentation! Loved the garnish - yay, okra! - and little glass. A little bit too salty.
Judge #2	2	3	5	2	10	AHMAZING mix &love the garnish!
Judge #3	2	2	3	1	6	Cute presentation. Tangy and good. But too tangy to finish a whole one.
	Generations FCU				25	
Judge #1	3	3	3	1	7	Lots of horseradish! Liked the rim.
Judge #2	3	3	3	1	7	Too much horseradish. Needs more twang
Judge #3	3	3	2	2	7	Too much horse radish but like the creativity
	Bartlett Cocke				21	
Judge #1	18	2	4	2	8	Probably my 2nd favorite could be more spicy love the salt
Judge #2	18	2	4	1	7	The rib is good. Flavor is good, pretty mild for most part. Heavy lime flavor. Could be colder.
Judge #3	18	1	4	1	6	Flavor bomb!
	Marksmen				21	
Judge #1	4	3	3	2	8	Very creative presentation, love all of the garnishes. Candied bacon is awesome. Nice glass. Unfortunately it was served room temperature which hurt the flavor. Even if it were served cold it was a little sweet.
Judge #2	4	3	1	1	5	I wish it was colder and thicker , don't really taste the tomato juice
Judge #3	4	3	3	1	7	Creative presentation! Wish it were cold.
	Ben E. Keith				20	
Judge #1	5	3	3	1	7	Wish it was more spicey presentation was good, little bland
Judge #2	5	3	2	2	7	Very creative presentation. Love the bbq biscuit and taco, although the taco fell off the stick and into the bloody. Flavor was just so-so
Judge #3	5	3	2	1	6	Interesting presentation! Thank you for the hard work!
	Accenture Federal				20	
Judge #1	23	2	1	1	4	Would like it to be thicker , lack of taste
Judge #2	23	3	3	2	8	I rated flavor as a 3 only because of the flavors of the garnish - all was excellent. You need to work on your bloody mary recipe though!
Judge #3	23	2	3	2	7	Presentation was ambitious but may have been close to the line of too much.
	Security Service FCU				19	
Judge #1	16	2	3	1	6	To me it could be tastier..i think more Worcestershire sauce
Judge #2	16	1	2	1	4	Solid bloody but tastes like it came out of a pre-mix bottle. No depth to the flavors. Could be more creative with the garnish. the plainness of the red solo cup kinda says it all.
Judge #3	16	3	4	1	8	Subtle presentation good flavor,
	Jana Inc.				18	
Judge #1	17	3	4	2	9	Great jalapeño popper! Needs ice. Great flavor.
Judge #2	17	1	1	1	3	Plain flavor
Judge #3	17	1	4	1	6	Very good bloody. Needed more ice and improve garnish. But delicious
	Gonzaba				18	
Judge #1	9	3	4	2	9	Very unique. Clam juice? Needs more spice.
Judge #2	9	1	3	1	5	Nice sauce
Judge #3	9	1	1	1	3	Unique flavor. Needs more spice and twang.
	Citi				17	
Judge #1	24	3	2	2	7	Great presentation! Loved the snacks and the glass. The flavor was missing. Too tomatoey - needs a little more acid and salt
Judge #2	24	2	1	2	5	Looked great but too sweet
Judge #3	24	2	2	1	5	Nice presentation. Solid rim flavor. Mix was flat. Needed some twang.
	Accenture Operations				17	
Judge #1	8	3	2	2	7	Seems almost effervescent? Needs more flavor. Great garnish.
Judge #2	8	0	1	0	1	Too plain
Judge #3	8	1	3	2	6	Great flavor. Needs a touch more spice
	SAWS				14	
Judge #1	6	2	3	2	7	Like the ice bag to cool it off without diluting the flavor- smart. Too much going on with the flavors. Garlic is overpowering.

Judge #2	6	1	2	0	3	Very different,bit too much garlic and too sweet
Judge #3	6	1	1	1	3	Wow! Getting a lot of garlic. And smoke.
	CH Guenther				13	
Judge #1	20	2	3	2	7	I liked the bottle decoration but wanted a little more garnish, The flavor was good but too salty. The sweetness on the rim contrasted nicely with the spice
Judge #2	20	0	1	1	2	Too bitter
Judge #3	20	1	2	1	4	Rim too sweet. Flat on spices
	PenFed				13	
Judge #1	10	2	2	2	6	I liked the mini-corn garnish. A little sweet. Kind of tastes like. BBQ sauce
Judge #2	10	0	1	0	1	Aye
Judge #3	10	1	3	1	5	Classic bloody. Needed more spice and was super vodka forward
	Kinetic Kids				12	
Judge #1	14	0	3	0	3	Not much going on here. Presentation boring. Flavor is solid but didn't knock my socks off.
Judge #2	14	0	3	1	4	Taste was good, a good kick to it,presentation was a bit weak compared to others
Judge #3	14	0	3	0	3	Presenation could have been better but flavor was nice.
	SWRi				10	
Judge #1	13	2	1	1	4	Meat Mary! Very red color. Sweet.
Judge #2	13	0	0	0	0	Sorry but...
Judge #3	13	1	2	1	4	Classic bloody. Tasty. Good spice. Needs for twang and improve garnishes
	EOG Resources				8	
Judge #1	7	1	2	1	4	Very savory - needed some acidity. Was it intended to be a make your garnish? I liked the pearl onions!
Judge #2	7	0	0	0	0	Only tasted Tomato juice
Judge #3	7	1	1	1	3	Flat.
	Marathon Petroleum				7	

indicates category champion

CHICKEN WINGS RESULTS

Judge	Company/Sample #	Appearance (0-3)	Flavor (0-5)	Creativity/Texture/Tenderness (0-2)	TOTAL Score	Judges Comments/Feedback
Judge #1	23	3	4	2	9	Very tender, well cooked, nice heat. Good salt
Judge #2	23	3	5	2	10	Give me 10 more!
Judge #3	23	3	5	2	10	If it wasnt so spicy i would eata dozen!
	Security Service				29	
Judge #1	2	3	4	2	9	Good crispness, tasty sauce
Judge #2	2	3	5	2	10	Yum
Judge #3	2	3	4	2	9	Love the breaded
	Generations FCU				28	
Judge #1	12	3	5	2	10	Great balance ofsweet and spicy. Nice texture of both sauce and protein
Judge #2	12	3	3	2	8	Great flavor not too complex.classic.
Judge #3	12	3	4	1	8	Perfect amount of spice
	Zachry Corp				26	
Judge #1	10	3	3	2	8	Great flavor, nicely sauced... would love more crispy!
Judge #2	10	3	3	2	8	Flavor is mysterious & delicious
Judge #3	10	3	4	1	8	Classic flavor and taste
	Kinetic Kids				24	
Judge #1	18	3	5	2	10	Great flavor and no spice :)
Judge #2	18	2	3	2	7	Good sauce, well cooked
Judge #3	18	2	4	1	7	Simple flavor wish there was another kick
	Marksmen				24	
Judge #1	14	2	2	1	5	A little heavy on the seasoning
Judge #2	14	3	2	2	7	Flavorful but what is the flavor?
Judge #3	14	3	3	2	8	Love the saltiness
	SWRi				20	
Judge #1	5	2	2	1	5	Chewy, kind of okay
Judge #2	5	2	3	1	6	Spicy needs balance
Judge #3	5	3	3	2	8	Great flavor could be crispier
	Accenture Federal				19	
Judge #1	8	1	3	1	5	Just okay
Judge #2	8	3	3	2	8	Classic taste
Judge #3	8	3	1	1	5	Little dry and prettysimple
	SAWS				18	
Judge #1	6	2	1	0	3	Under rendered, chewy skin
Judge #2	6	3	3	1	7	Creative

Judge #3	6	3	3	1	7	Skin a little chewy
	CH Guenther				17	
Judge #1	24	1	2	1	4	Very basic, but overall solid. Deducting points for the lettuce
Judge #2	24	2	3	1	6	Dry wing was tastier more flavor in meat.
Judge #3	24	2	4	1	7	Im a salty wing fan and love options!
	Accenture Operations				17	
Judge #1	19	1	1	0	2	Not much flavor
Judge #2	19	3	2	2	7	Personal pref on flavor
Judge #3	19	3	3	1	7	Loved the spice kick
	ESC-20				16	
Judge #1	9	2	1	1	4	Weird flavor, needs more crispy. Kind of chewy
Judge #2	9	3	3	2	8	Great but could be crispier
Judge #3	9	1	1	1	3	Not very flavorful
	Citi				15	
Judge #1	20	2	1	1	4	Just ok and a lil dry
Judge #2	20	1	1	1	3	Dry
Judge #3	20	0	3	1	4	Not my fav
	PenFed				11	
Judge #1	4	1	1	1	3	Just ok and little under cooked
Judge #2	4	1	1	1	3	Just okay
Judge #3	4	1	2	1	4	Needed to be crispier
	Ben E. Keith				10	
Judge #1	1	0	1	0	1	Unnecessarysize
Judge #2	1	1	1	1	3	Just basic wings
Judge #3	1	1	2	2	5	Chewy
	TSAOG				9	
Judge #1	11	1	0	0	1	Tender but overcooked. Parmesan cheese did not taste great
Judge #2	11	3	0	0	3	Dry and confusing flavors
Judge #3	11	3	2	0	5	Not much flavor
	RVK Architecture				9	
Judge #1	13	2	3	1	6	Could have been a little crispier
Judge #2	13	1	1	0	2	Rubbery, no crispiness. Spicy, but not in a good way
Judge #3	13	1	0	0	1	Too spicy and a little too soft
	EOG Resources				9	
Judge #1	22	1	1	1	3	Sauce was not very good
Judge #2	22	1	2	1	4	Not cooked properly
Judge #3	22	1	0	1	2	Cook longer next time
	Whataburger				9	
Judge #1	7	1	1	1	3	Tender but not much seasoning or sauce
Judge #2	7	1	0	0	1	Temp was against yall and flavor felt incomplete
Judge #3	7	1	2	1	4	Not a lot of flavor
	Marathon Petroleum				8	
Judge #1	3	0	0	0	0	What in the pb flavor is this :(im sorry
Judge #2	3	1	3	1	5	Went too safe on flavor
Judge #3	3	0	0	0	0	No.
	Bartlett Cocke				5	
Judge #1	16	2	0	0	2	This was a unique take but didnt quite make it to the finish line.
Judge #2	16	0	0	0	0	Inedible. Couldnt finish a bite.
Judge #3	16	1	2	0	3	Not cooked enough
	Jana				5	
Judge #1	17	0	0	0	0	No warm pickles. Very salty, dried out.
Judge #2	17	0	3	1	4	Salty but flavorful
Judge #3	17	0	0	0	0	Too dry yikes :(
	Gonzaba				4	

indicates category champion

BRISKET RESULTS						
Judge	Company/Sample #	Appearance (0-3)	Flavor (0-5)	Creativity/Texture/Tenderness (0-2)	TOTAL Score	Judges Comments/Feedback
Judge #1	4	2	4	2	8	Great smoke, tenderness is well balanced and the sweet finish is a nice touch.
Judge #2	4	2	5	2	9	Great brisket! Nice texture, and nice sweetness on the backend of the bite.
Judge #3	4	3	4	2	9	Nice
Ben E. Keith					26	
Judge #1	12	3	4	1	8	Great appearance. Incredible pepper flavor. True Texas brisket! Good job.
Judge #2	12	3	4	2	9	Fold test is perfect, seasoning is solid slightly too salty, bark could be more developed but overall a wonder Texas brisket.
Judge #3	12	1	3	2	6	Flavorful, decent presentation, tender and minimal smoke ring
Zachry Corp					23	
Judge #1	24	1	3	1	5	Good seasoning balance, nice trim, needs more time to smoke slower to maintain inter muscular fat without it completely rendering out. Appearance can be enhanced with a slight smoke ring.
Judge #2	24	3	4	2	9	Nice presentation, tender and flavorful.
Judge #3	24	2	4	1	7	Good flavor. A little tough.
Accenture Operations					21	
Judge #1	1	3	3	2	8	Great texture and appearance!
Judge #2	1	2	3	1	6	Decent presentation. Tender. With decent taste
Judge #3	1	1	2	1	4	Build the bark earlier and let it set - don't wrap too soon. Spritz the meat more periodically and increase your moisture levels in the pit. Smoke slower and longer to increase tenderness.
TSAOG					18	
Judge #1	2	2	4	2	8	Nice texture. Very flavorful.
Judge #2	2	2	2	1	5	Tough with some flavor
Judge #3	2	2	2	1	5	Build the bark earlier and let it set - don't wrap too soon. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios.
Generations FCU					18	
Judge #1	5	2	3	2	7	Great tender bite and even smoke flavor. Over seasoned but overall solid.
Judge #2	5	2	3	1	6	Nice smoke ring and great pepper flavor. A little tough -- could have used a little more time on the smoker.
Judge #3	5	1	1	1	3	Tough and not much flavor
Accenture Federal					16	
Judge #1	7	2	3	1	6	Nice smoke ring. Needs a little more flavor.
Judge #2	7	2	3	2	7	Decent tenderness ok flavor
Judge #3	7	1	1	1	3	Build the bark earlier and let it set - don't wrap too soon. Spritz the meat more periodically and increase your moisture levels in the pit. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios. Cut against the grain.
Marathon Petroleum					16	
Judge #1	15	2	1	1	4	Build the bark earlier and let it set - don't wrap too soon. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios.
Judge #2	15	2	3	1	6	Good brisket. Not a lot of flavor, but great pepper!
Judge #3	15	2	2	1	5	Nice presentation, tough and minimal flavor
Zachry Group					15	
Judge #1	18	1	2	1	4	Nice pepper balance. A little flavor on the backend of the bite.
Judge #2	18	1	1	1	3	Build the bark earlier and let it set - don't wrap too soon. Spritz the meat more periodically and increase your moisture levels in the pit. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios. Cut against the grain.
Judge #3	18	2	4	2	8	Nice
Marksman					15	
Judge #1	20	1	3	1	5	Flavor was good. Great Texas pepper flavor. Texture was tough because it was cut with the grain instead of against it.
Judge #2	20	0	3	1	4	Overall good - cut against the grain next time + Build the bark earlier and let it set - don't wrap too soon. Spritz the meat more periodically and increase your moisture levels in the pit. Smoke slower and longer to increase tenderness.
Judge #3	20	1	4	1	6	Cut wrong. Making it tough
PenFed					15	
Judge #1	8	1	3	1	5	Reevaluate your seasoning ratios. Slice thinner.
Judge #2	8	2	3	1	6	Nice appearance. Needed a little more on the smoker -- a little tough.
Judge #3	8	0	3	0	3	Nope. Tough and no smoke ring
SAWS					14	
Judge #1	17	1	2	1	4	Let the bark build early and don't wrap too soon. Smoke slower to increase tenderness and reevaluate your seasoning ratio.
Judge #2	17	3	4	1	8	Great appearance in the box. Great pepper flavor.
Judge #3	17	1	1	0	2	Tough with minimal flavor
Gonzaba					14	
Judge #1	19	1	1	1	3	Right idea but cook time, seasoning and trimming need to be reevaluated. Spritz the meat more often and make sure you keep the moisture level higher. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios.
Judge #2	19	2	3	1	6	Fat side tasty. Top side tough an minimal flavor
Judge #3	19	1	3	1	5	Great smoke ring. A little tough -- could have used a little more time on the smoker.
ESC 20					14	

Judge #1	22	2	2	1	5	Heavy smoke flavor, needs more seasoning and longer smoke time to render slower + keep a bit more fat on top to add the moist fat flavor to the flat.
Judge #2	22	2	3	1	6	Nice brisket. A little dry and little too much smoke.
Judge #3	22	1	1	1	3	Not very flavorful. Tender but minimal presentation.
	Whataburger				14	
Judge #1	25	2	3	2	7	Good looking brisket.
Judge #2	25	2	1	1	4	Tough with little flavor
Judge #3	25	1	1	1	3	Build the bark earlier and let it set - don't wrap too soon. Spritz the meat more periodically and increase your moisture levels in the pit. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios.
	Haven for Hope				14	
Judge #1	9	2	1	1	4	Build the bark earlier and let it set - don't wrap too soon. Spritz the meat more periodically and increase your moisture levels in the pit. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios.
Judge #2	9	2	3	1	6	A little touch. Good flavor.
Judge #3	9	2	1	0	3	Decent presentation, not tender minimal flavor
	Citi				13	
Judge #1	14	1	2	1	4	Build the bark earlier and let it set - don't wrap too soon. Spritz the meat more periodically and increase your moisture levels in the pit. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios. Cut against the grain.
Judge #2	14	2	3	1	6	Great smoke ring!
Judge #3	14	1	1	1	3	Missing tenderness and flavor
	SWRI				13	
Judge #1	16	1	4	2	7	Nice brisket. A little dry, and the texture was good.
Judge #2	16	1	2	1	4	Fairly tough. Not a good presentation but has a little flavor
Judge #3	16	0	1	1	2	Build the bark earlier and let it set - don't wrap too soon. Spritz the meat and keep the moisture levels high in the pit. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios.
	Jana				13	
Judge #1	10	1	0	1	2	Build the bark early and let it set - don't wrap too soon. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios.
Judge #2	10	1	2	1	4	Tough and minimal taste
Judge #3	10	2	3	1	6	Great smoke ring!
	Kinetic Kids				12	
Judge #1	13	2	3	1	6	Nice smoke ring. A little tough.
Judge #2	13	1	1	1	3	Build the bark earlier and let it set - don't wrap too soon. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios and your seasoning selections.
Judge #3	13	0	2	1	3	Not pretty and tough
	EOG Resources				12	
Judge #1	21	1	1	1	3	Build the bark earlier and let it set - don't wrap too soon. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios.
Judge #2	21	2	4	1	7	Nice brisket!
Judge #3	21	1	1	0	2	Not tender, minimal flavor
	Knight Office Supplies				12	
Judge #1	23	2	3	1	6	The flavor was good. Texture was tough.
Judge #2	23	0	1	1	2	Build the bark earlier and let it set - don't wrap too soon. Spritz the meat more periodically and increase your moisture levels in the pit. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios. Easy on the sauce.
Judge #3	23	1	1	1	3	Tough, tough and tough
	Security Service				11	
Judge #1	6	1	1	1	3	Build the bark earlier and let it set - don't wrap too soon. Spritz the meat more periodically and increase your moisture levels in the pit. Smoke slower and longer to increase tenderness. Reevaluate your seasoning ratios. Less sauce and watch the introduction of new wood or pellets throughout the smoking process to prevent harsh smoke flavors.
Judge #2	6	1	0	0	1	Not good. Sauce tries to hides the taste. But the taste was poor
Judge #3	6	2	2	1	5	Too much sauce, but the texture was good.
	CH Guenther				9	
Judge #1	3	2	2	1	5	Great smoke ring! Needed more time on the smoker -- a little tough.
Judge #2	3	0	0	0	0	Thank you for trying - reevaluate your process and try again.
Judge #3	3	0	0	0	0	Not good
	Bartlett Cocke				5	