



**ROYAL
TASMANIAN
FINE FOOD
AWARDS**

2024 Overall Schedule





29th Year of Showing Annual Royal Tasmanian Fine Food Awards

The Royal Tasmanian Fine Food Awards is the
oldest and most respected competition in Australia.
Established 1995

President - Peter Spotswood
Chief Executive Officer - Scott Gadd

Mission Statement

We encourage Australian food producers to redefine excellence in food and beverages.

The Royal Tasmanian Fine Food Awards acclaims and recognises the finest Australian food producers across twenty-one (21) categories, including baked products, cider, bread, chocolate, coffee, cheese, dairy products, delicatessen, smallgoods, herbs and spices, honey, ice-cream, olive products, preserves, seafood and plant-based products.

Committee

Rod Wyker - Chairman
Henry Burbury
Ross Matthews
Ashley McCoy
Barbara Moate
Thomas Beuke

CONTENTS

WELCOME FROM THE PRESIDENT 3

CONTACT & ENTRIES 4

KEY INFORMATION & DATES 5

MAJOR TROPHIES..... 7

SECTION AWARDS..... 8

EXHIBITOR INFORMATION 9

FOOD SAFETY 11

CONDITIONS OF ENTRY AND SHOW REGULATIONS 12

JUDGING PROCESS & TROPHIES..... 15

SPONSORSHIP 16

THANK YOU TO OUR VALUED SPONSORS..... 17

CLASS SCHEDULE 18



Photo Credit: Devil's Corner, Wine Tasmania & Ilona Schneider

WELCOME FROM THE PRESIDENT



Peter Spotswood
President, Royal Agricultural Society of Tasmania

As President of the Royal Agricultural Society of Tasmania (RAST), I am tremendously excited to invite members of the food industry to take part in what will be our 29th Fine Food Show. The RAST is excited to host the oldest and most respected fine food awards that Australia has to offer.

The Royal Tasmanian Fine Food Awards aims to promote and encourage excellence in the Australian Food Industry by applying a national benchmarking system that will enable fine food producers' products to be assessed against their contemporaries and competitors. We encourage feedback and it is not unusual to see manufacturers approaching these Awards as a learning exercise, growing, and adjusting each year in an effort to improve and ultimately achieve gold. We provide Champion Trophies, Gold, Silver and Bronze medals with artwork to promote Exhibitors achievements.

We pride ourselves in obtaining the best judges that the food industry has to offer. They are highly accomplished, knowledgeable and are very professional with high ethical standards.

The value of the medals cannot be underestimated as a key point of difference and sales driver for your products. Most medal winners make the most of the Award by replicating the medal throughout their advertising and packaging. A Gold Medal in the Dairy Section qualifies for entry into the Australian Grand Dairy Awards and this provides testimony to the quality judging systems utilised by our Fine Food Awards personnel.



I would personally like to thank all our Sponsors, Committee Members, Judges, Associate Judges and Stewards, who have helped to make this show an outstanding event on the food calendar. Last but not least, I would like to also personally thank the entrants who support the Royal Tasmanian Fine Food Awards by entering their produce, without you, this event would not be the success it is today.

Come and join in one of the oldest and biggest food shows in Australia.

A handwritten signature in black ink that reads "P. Spotswood". The signature is fluid and cursive.

Peter Spotswood
President
The Royal Agricultural Society of Tasmania

CONTACT & ENTRIES

Entries Open	Tuesday 5 th March 2024
Enter Online	https://entries.hobartshowground.com.au/Account/ExhibitorLogin
Entries close	Refer to individual category below (pages 5-6) <i>Please note late entries will not be accepted</i>
Social Media	Follow us to stay up to date through the year:  @tasfinefoodawards  @tasmanianfinefoods
Contact	Fine Food & Wine Events Manager Royal Agricultural Society of Tasmania PO Box 94, Glenorchy, TAS 7010 Phone: 03 6272 6812 Email: events@hobartshowground.com.au
Accommodation Partner	The Old Woolstore Apartment Hotel
Results	The Official Results Catalogue will be published online the week after judging concludes. The Champion winners from each section will be announced via social media the day after judging concludes.

KEY INFORMATION & DATES

BAKED GOODS	
ENTRY FEE	RAST Member: \$35 Non-Member: \$45
ENTRIES CLOSE	COB 19 March 2024
DELIVERY DUE DATE	16 April 2024 (please contact RAST if delivery is required morning of judging)
JUDGING DAY	17 – 19 April 2024
PRESERVES	
ENTRY FEE	RAST Member: \$35 Non-Member: \$45
ENTRIES CLOSE	COB 19 March 2024
DELIVERY DUE DATE	15 April 2024
JUDGING DAY	17 – 19 April 2024
PANTRY ITEMS - CEREALS, CULINARY OILS, NUTS, DRIED FRUIT	
ENTRY FEE	RAST Member: \$45 Non-Member: \$50
ENTRIES CLOSE	COB 19 March 2024
DELIVERY DUE DATE	15 April 2024
JUDGING DAY	17 – 19 April 2024
SWEET & SPICY - HERBS & SPICES, HONEY, CHOCOLATE & CONFECTIONERY	
ENTRY FEE	RAST Member: \$45 Non-Member: \$50
ENTRIES CLOSE	COB 19 March 2024
DELIVERY DUE DATE	15 April 2024
JUDGING DAY	17 – 19 April 2024
CIDER AWARDS	
ENTRY FEE	RAST Member: \$45 Non-Member: \$50
ENTRIES CLOSE	COB 8 April 2024
DELIVERY DUE DATE	6 May 2024
JUDGING DAY	9 – 10 May 2024
DAIRY & ICE CREAM	
ENTRY FEE	RAST Member or DIAA Member: \$45 Non-Member: \$50
ENTRIES CLOSE	COB 29 April 2024
DELIVERY DUE DATE	24 May 2024
JUDGING DAY	28 – 31 May 2024
PLANT BASED PRODUCTS	
ENTRY FEE	RAST Member: \$35 Non-Member: \$45
ENTRIES CLOSE	COB 29 April 2024
DELIVERY DUE DATE	24 May 2024
JUDGING DAY	28 – 31 May 2024

KEY INFORMATION & DATES

COFFEE	
ENTRY FEE	RAST Member: \$60 Non-Member: \$65
ENTRIES CLOSE	22 July 2024 (tbc)
DELIVERY DUE DATE	19 August 2024 (tbc)
JUDGING DAY	22-23 August 2024 (tbc)
TEA & TISANES	
ENTRY FEE	RAST Member: \$45 Non-Member: \$50
ENTRIES CLOSE	COB 29 April 2024
DELIVERY DUE DATE	24 May 2024
JUDGING DAY	28 – 31 May 2024
SEAFOOD	
ENTRY FEE	RAST Member: \$45 Non-Member: \$50
ENTRIES CLOSE	COB 8 July 2024
DELIVERY DUE DATE	5 August 2024
JUDGING DAY	7 – 9 August 2024
SMALLGOODS & DELICATESSEN	
ENTRY FEE	RAST Member: \$45 Non-Member: \$50
ENTRIES CLOSE	COB 8 July 2024
DELIVERY DUE DATE	5 August 2024
JUDGING DAY	7 – 9 August 2024
OLIVE PRODUCTS	
ENTRY FEE	RAST Member: \$45 Non-Member: \$50
ENTRIES CLOSE	COB 29 July 2024
DELIVERY DUE DATE	26 August 2024
JUDGING DAY	29 - 30 August 2024
RICHARD LANGDON TROPHY JUDGING	
CHAMPION PRODUCT DELIVERY DUE DATE	26 August 2024
JUDGING DAY	30 August 2024

MAJOR TROPHIES

To be announced and awarded at the Fine Wine & Dine Awards Dinner later in the year.

Major Trophy Awards

The Richard Langdon Trophy – Best Exhibit in Show

Sponsored by: Banjo's Bakery Cafe

The Champion winning product from each section is reassessed by a new panel of judges to determine the winner of the Richard Langdon Trophy for Best Exhibit in Show.

2023 Winner: The Wicked Cheese Co. - Relatively Wicked Blue Cheese

Minister's Encouragement Award

Sponsored by: The Department of Natural Resources and Environment Tasmania

Awarded to a gold medal winning product produced in Tasmania which recognises the pursuit of excellence by a new or existing Exhibitor.

2023 Winner: Huon Me Crumpet Co. - Spiced Crumpet

Best Tasmanian Exhibit

Sponsored by: The Hotel Grand Chancellor Hobart

Awarded to the highest scoring Tasmanian Champion winning product during the Richard Langdon Trophy Judging for Best Exhibit in Show.

2023 Winner: The Wicked Cheese Co. - Relatively Wicked Blue Cheese

The Chair's Trophy

Sponsored by: MCC Labels

This newly appointed trophy will be awarded to an innovative gold medal winning product that has sparked the interest of the Chair.



SECTION AWARDS

Section Trophy	Sponsor
Champion Baked Product - Savoury	Tasmanian Flour Mills
Champion Baked Product - Sweet	Tasmanian Flour Mills
Champion Bread and Roll	Four Roses Flour
Champion Pantry Item	IGA Tasmania
Champion Preserve – Savoury	Tassal Group
Champion Preserve – Sweet	Tassal Group
Champion Herb and Spice	Valhalla Ice Cream
Champion Honey	Valhalla Ice Cream
Champion Chocolate and Confectionery	Valhalla Ice Cream
Champion Cider	Carlton & United Breweries
Champion Coffee	MOCCAMASTER
Champion Tea and Tisane	Pine Tea & Coffee Pty Ltd
Champion Cheese	Dairy Industry Association of Australia (Tas Division)
Champion Other Dairy Product	Dairy Industry Association of Australia (Tas Division)
Champion Ice Cream	Dairy Industry Association of Australia (Tas Division)
Champion Goat and Sheep Dairy Product	Dairy Industry Association of Australia (Tas Division)
Champion Plant Based Product	The Old Woolstore Apartment Hotel
Champion Smallgood	Hill Street Grocer
Champion Delicatessen	IGA Tasmania
Champion Seafood	Snap Printing
Champion Olive Product	St Ives Apartments



Credit: Photos by Richard Ho (Alastair Bett Photography)

EXHIBITOR INFORMATION

ROYAL TASMANIAN FINE FOOD AWARDS – SUPPORTING THE AUSTRALIAN FOOD INDUSTRY

The Royal Agricultural Society of Tasmania is a not-for-profit organisation that can trace its history back to 1821 when a group of Van Diemen's Land residents corresponded with the Official Secretary and gained approval for the establishment of a Society for the protection of animals. Since then, the Society has broadened its vision and now supports the Australian Food Industry and the Australian Wine Industry with Exhibitor competitions that support both industries. The Royal Tasmanian Fine Food Awards is committed to engaging the very best professionals as Judges and Stewards, providing a professional environment for networking and development to all participants, resulting in huge benefits for the food industry at large.

REASONS TO ENTER

The Royal Tasmanian Fine Food Awards is **one of the leading fine food awards in the Country.**

- Winning products can receive a Gold, Silver or Bronze medal artwork files **which are a brand of excellence** and provide marketing power for your product from the value of a winning medal.
- Producers of any size can benchmark their products against premium food industry standards and comparable products.
- Receive individual confidential feedback and scores from experienced judges regarding your product.
- Opportunity to be selected to showcase award winning products with commercial space at the Royal Hobart Show, which is attended by thousands of visitors each year.
- Opportunity for Exhibitors of Champion winning products to be selected by **Hill Street Grocer** to be stocked and featured at designated Hill Street Grocer stores located across Tasmania (terms and conditions apply).
- Select Champion & Reserve Champions across all sections will be given the opportunity to discuss ranging with **IGA Tasmania.**
- Recognition of award-winning Exhibitors and products on social media and in the official results catalogue published online after judging.
- Opportunity for award winning exhibitors to showcase their product at the Fine Wine & Dine Awards Dinner later in the year which is attended by industry professionals, judges and the general public.

HOW TO ENTER

Follow these simple steps to a successful entry:

- Read the schedule carefully and determine the categories and classes for your products.
- Enter online through the following link:
<https://entries.hobartshowground.com.au/Account/ExhibitorLogin>
- Payment can be made by credit card (Visa/Mastercard), EFTPOS, direct credit, or cheque.
- Advise RAST by phone if you wish to pay by direct credit (tell us your payment reference) or by cheque. Your entry will remain as "Online in Progress" until payment has been confirmed. Direct Debit: ANZ, BSB: 017-209, Account: 8367 24957
- Your online entry will be confirmed via email.

After entry:

- Your product delivery instructions and exhibit labels will be sent to you via EDM after entries have closed. Please see the key information and dates listed in the schedule for timing.

ROYAL TASMANIAN FINE FOOD AWARDS

WHAT YOU NEED TO KNOW ABOUT ENTERING

- To be eligible for the Royal Tasmanian Fine Food Awards the Exhibit must be submitted by (a) the producer of the Exhibit that is entered, or (b) a brand owner or retailer provided that the producer of the contracted product is listed.
- Trophy status will recognise the producer of the Exhibit and the brand owner/retailer.
- All entries must be produced in Australia and available commercially at the time of entry.
- An Exhibit can only be entered once into the Awards.
- Entrants are responsible for correctly labelling their entries and ensuring the prompt and safe delivery of their entries by the delivery due date before judging commences. Entries that are delivered on or after the event date will not be judged.
- All entries must have the correct entry label provided by RAST with a *Use By or Best Before date*.
- Categories will be judged in separate competition events scheduled throughout the year.

HOW WE USE YOUR PRODUCTS

In addition to samples being used for judging, samples are also used for promotional purposes including at the annual Fine Wine & Dine Awards Dinner, tastings, and in displays of trophy winning product. Exhibit stock remaining after the Royal Tasmanian Fine Food Award judging will remain the property of the Royal Agricultural Society of Tasmania (RAST).

OBLIGATIONS FOR GOLD MEDAL AND CHAMPION WINNERS

Award winning producers may be requested to donate or sell at wholesale price, reasonable quantities of their products at the Fine Wine & Dine Awards Dinner and other RAST events. If RAST or their dinner contractor wish to use your product, we may contact you to negotiate a donation or wholesale price for the product. The supply of winning products will enable the producer to gain exposure at the events which is attended by industry professionals, sponsors, judges and the general public.

MEDAL USAGE

The Royal Tasmanian Fine Food Award medals (Gold, Silver or Bronze) may only be applied to the product that won the medal. It may not be applied to any other products. Provided that the ingredients and method of production remain the same as the day a medal winning entry was entered, the artwork (without change) can be used on that product. If a product has continued to win Gold, Silver or Bronze for consecutive years then this may be reflected on the product by use of joined medals. Medal Artwork can only be obtained by request through the RAST by emailing events@hobartshowground.com.au after the official results catalogue has been published online.

ROYAL TASMANIAN FINE FOOD AWARDS MEDAL STYLE GUIDE

The Royal Tasmanian Fine Food Awards medals are awarded to recognise and promote the best products available in Australia to the general public. Medals cannot be modified or altered from the original artwork but can be proportionally scaled to meet label size requirements. Our medals are a symbol of product excellence and award winners are entitled to apply the medal artwork to further promote their achievement. Suggested applications include: product packaging, advertising, signage, websites, social media and other marketing materials.



FOOD SAFETY

All Exhibits must be labelled with *Use By* or *Best Before* dates.

All Exhibits must comply with the requirements of the Australia New Zealand Standards Code under the Legislative instruments 2003 for both product and packaging – please visit www.foodstandards.gov.au

All food products are to be delivered via appropriate food transport vehicles. Perishable goods need to be delivered at 5 degrees Celsius or less.

BIO SECURITY TASMANIA

Permits are required for the following items coming into Tasmania: (available by contacting Biosecurity in your originating State). For more information on following items into Tasmania, please contact: 03 6165 3777

- Bulbs, corms etc. that are dormant and free of soil
- Fruit, vegetables and cut flowers.
- Plants and nursery stock
- Native birds and wildlife
- Livestock/Domestic Animals
- Soil and plant samples imported for analytical purposes at biosecurity approved laboratories.
- Fish, fish products and fishing/diving equipment (marine and freshwater)

PERSONAL INFORMATION AND PRIVACY

The Royal Agricultural Society of Tasmania collects personal information from Exhibitors in competitions conducted by the Society. Verification of the accuracy of this data may be obtained through contact with the RAST Section Secretary. This information is used only for the purpose related to the conduct of the events run by the Society. However, an Exhibitor's name and contact details may be released to duly authorised parties in respect to matters of animal health and safety. The names of Exhibitors may be included in catalogues published by the Society and successful Exhibitor's names released for general publication. If you do not provide the information requested on the competition entry form, we may not be able to accept your entry.

Contact details of the gold medal winners from the Dairy Awards may be shared with the Competition Planner at the Australian Grand Dairy Awards with the purpose to invite qualified medal winners to participate in this competition.



CONDITIONS OF ENTRY AND SHOW REGULATIONS

Exhibitors should familiarise themselves with the Conditions of Entry and Show regulations outlined below:

1. Definition of Producer

A Producer means the registered premises that manufacture the product entered into the Fine Food Awards. All Exhibitors who have product/s manufactured or packaged under contract must identify the Producer on their entry application.

2. Definition of Retail

A Retail Producer means the Exhibit is labelled in accordance with the Australian Food Standards Code and manufactured in commercial quantities for retail sale.

3. Recognition

Producer and the Exhibitor Eligibility of Products

At the time of entry, each Exhibit entered by an Exhibitor must be the property of the Exhibitor and available commercially in Australia.

Exhibits must be as from a normal production run of a commercial product available to purchase within Australia.

Spot audits may be conducted comparing commercially purchased samples with entries. If a comparison highlights any significant variation, then that entry may be disqualified.

4. Definition of Exhibitor

An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of the RAST and RHFFA Committee is the following:

- (a) Manufacture or processor
- (b) Has product/s manufactured or packaged under contract.
- (c) Will be recognised in all official announcements of results of the Royal Tasmanian Fine Food Awards. The result will recognise the Exhibit, Producer and the Exhibitor.

5. Multiple entries

Exhibitors may submit multiple entries consisting of similar but non-identical products (including in one class). However, a specific product may only be submitted once in the show. This includes identical products available and sold in various size samples, this product can only be entered once.

6. Commercial Title (Commercial Brand Name)

Exhibitors are required to enter the product under the normal commercial brand name on the application form. Commercial titles will be published in the results catalogue and used for promotional material. Commercial title includes, but is not limited to, the brand name and product description as it appears on the Exhibitor's primary commercial label. **Organic Produce** – Exhibitor products must be accompanied by documentation identifying the product as a certified organic food product.

7. Third Party Manufacturing

Entry into the Royal Tasmanian Fine Food Awards is mostly from the Producers of Exhibits; however a Brand Owner or Retailer may also enter a product manufactured under contract by a third party, but ONLY if the Producer is also listed. Trophy status will recognise the Producer of the Exhibit and the Brand Owner or Retailer.

8. Delivery and Labelling

All entered Exhibits must adhere to the following criteria:

- (a) All entries received by RAST must display the RAST provided Fine Food Award Exhibit Label. The RAST identification labels will be emailed to Exhibitors after entries close and will indicate class information and exhibit number.
- (b) It is the Exhibitors responsibility to ensure the correct label is attached to each entry. Entries not carrying the RAST provided Fine Food Awards Label or incorrectly labelled entries may be excluded from judging.
- (c) It is preferred that entries do not display commercial labels and entries displaying commercial labels will be covered over or removed for judging.
- (d) All products entered must be processed in appropriately approved premises and comply with the requirements of the Australia New Zealand Standards Code 2003.
- (e) Any entry that does not conform may be disqualified.
- (f) Exhibitor list, it is the responsibility of the Exhibitor to check the information on the report which reflects the items entered. If incorrect or a mistake has been made, please contact the RAST immediately to avoid any Exhibit being disqualified.
- (g) The accuracy of entries is the sole responsibility of the Exhibitor. Incorrect entries may be reclassified at the discretion of the judges.
- (h) All food must be transported in accordance with Food Standard Australia New Zealand guidelines, which includes keeping the food protected from contamination and if the food is potentially hazardous or perishable, keeping it cold (5° C or colder) or hot (60° C or hotter).
- (i) If the product contains a Chilli component, a gradient of heat must be added to the label.
1 = Mild, 2 = Medium, 3 = Hot, 4 = Extra Hot
- (j) All entries must be labelled with a Use By or Best Before date.

9. Stock

The RAST will not accept any liability for loss or damage to any Exhibit. All Exhibits received become the property of the RAST.

10. Results

The decision of the judges will be final, and no correspondence will be entered.

- (a) Exhibitors may use the results of these awards in advertising and on packaging for their awarded products.
- (b) The Royal Agricultural Society of Tasmania reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.
- (c) Awards are made in each class at the sole discretion of the judges. More than one Exhibit may receive a Gold, Silver or Bronze in any class. An overall Champion of section may also be awarded.
- (d) Entries will be awarded points by the judges and will be set out in the list of awards. Certificates for gold, silver and bronze medals will be issued to award winners along with a sash for gold and silver medal winners only. Certificates and gold and silver medal sashes will be posted to Exhibitors in the weeks following the release of the results catalogue for that section.

ROYAL TASMANIAN FINE FOOD AWARDS

- (e) All Champion winners become finalists and are reassessed by a new panel of judges to determine the winner of the Richard Langdon Trophy – Best Exhibit in Show. All Major Trophy Award winners will be announced and presented at the annual Fine Wine & Dine Awards dinner later in the year.
- (f) Section Champion winners will be announced on The Royal Tasmanian Fine Food Awards social media pages the day after final judging. A results catalogue with all the medal and Champion trophy winners will be emailed to Exhibitors via EDM and published on the Hobart Showground website the week following final judging of that section (www.hobartshowground.com.au). Champion winners will receive a trophy and Reserve Champion winners will receive a sash in the weeks following the release of the results catalogue. Excluding the Dairy awards which are announced at the annual DIAA Tasmania Annual Awards night. Please follow us on social media to stay up to date on all announcements.



[@tasfinefoodawards](https://www.facebook.com/tasfinefoodawards)



[@tasmanianfinefoods](https://www.instagram.com/tasmanianfinefoods)

11. Power to alter / transfer

- (a) Alter the Closing Date of the Awards.
- (b) The Royal Agricultural Society of Tasmania (RAST) reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.
- (c) The RAST may at its discretion and without the prior approval of the Exhibitor disqualify or transfer an Exhibit into a different class than was stated on the application for entry if in its opinion or the judge's opinion the Exhibit has been entered into the wrong class.
- (d) Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete.
- (e) Alter the date and/or time at which the judging is scheduled to take place.
- (f) Alter a judge scheduled to Judge at the event.
- (g) Cancel the event

12. Interference by Exhibitor

An Exhibitor, their invitees or agents, must not consult, influence or interfere with a Judge or attempt to consult, influence or interfere with a Judge or do any other thing which may interfere with the Judge's freedom of choice or judgement.

JUDGING PROCESS & TROPHIES

JUDGES

Judging panels will consist of up to three judges and may also include one associate judge from a range of backgrounds including but not limited to:

- Food manufacturers
- Food technologists and educators
- Product retailers
- Chefs and hospitality professionals
- Experienced Fine Food Awards stewards
- Food writers and food critics
- Other food specialists

Judging will take place at various event times throughout the year.

- Judges are assigned and invited to judge by their qualifications and expertise of their section. Each class will be assigned a judging panel or judging panels where the entries will be blind tasted.
- Each product is scored out of 100 points. The products are not compared to one another but judged on their own merit.
- The highest scoring gold medal winning product from each class are put aside for the Champion judging of that section.
- All Champion winners from each section become finalists and are reassessed by a new panel of judges to determine the winner of the Major Trophy Awards which, including the **Richard Langdon Trophy for Best Exhibit in Show**.

Medals will be awarded as follows:

Gold	90 – 100 points
Silver	82 – 89 points
Bronze	74 – 81 points

The Head Judge and Chief Steward together have the power to disqualify, dismiss or transfer (out of class) as being ineligible for judging, any product/Exhibit which in their opinion does not comply with the Royal Tasmanian Fine Food Awards Regulations. Such decision will be final.

SPONSORSHIP

Have you considered Sponsorship?

Sponsorship is an excellent way to highlight and advertise your company throughout Australia and have your company name associated with one of the longest running and highly acclaimed Fine Food Awards in Australia.

Sponsorship benefits for the Royal Tasmanian Fine Food Awards can include:

- Company recognition in schedule
- Company recognition in online results catalogue
- Company naming rights of category
- Option to have website recognition with link to your company website
- Company recognition in award events and presentations
- Your signage/banner displayed at award presentation
- Option to attend award presentation and events
- Company name on trophy

“Sponsoring a trophy at the Royal Tasmanian Fine Food Awards is a great way to contribute back to a Society that brings so much joy to so many people every year and it helps continue the traditions started a long time ago!”

For further information on sponsorship please contact:

Zak Douglas
General Manager, Business Development and Strategy
The Royal Agricultural Society of Tasmania
Hobart Showground,
2 Howard Road Glenorchy, TAS 7010|PO Box 94, Glenorchy, TAS 7010

M : 0458 450 226
E: sales@hobartshowground.com.au
W: www.hobartshowground.com.au

ROYAL TASMANIAN FINE FOOD AWARDS

THANK YOU TO OUR VALUED SPONSORS



MOCCAMASTER



Note: not all sponsors confirmed at time of publishing

TASMANIAN FLOUR MILLS BAKERY AWARDS

BAKED PRODUCTS - SAVOURY

Entry Fees:

RAST Member - \$35 per entry

Non-Member - \$45 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

- Entries to be baked ready to eat with all ingredients stated on entry form.

Crackers/Crispbreads and Savoury Biscuits

2 samples of normal commercial size packaging and product to be submitted (unless otherwise stated)

Class 1 Flatbread/Crisp Bread/Crackers/Savoury Biscuits. Type and Flavour to be identified.

Class 2 Seed or Grain Crackers/Biscuits. Type and Flavour to be identified.

Gluten Free Baked Savoury Products

Class 3 Gluten Free Savoury Biscuits/Crackers/Crispbreads. (eg. rice, seed, grain, nut etc.) Type and flavour to be identified.

Class 4 Gluten Free Pie or Pastie. Type and flavour to be identified. 2 large or 4 individual samples to be submitted.

Class 5 Any other savoury baked gluten free product not listed in the classes above. 2 large or 4 individual samples to be submitted.

Savoury Pastry & Pies

Class 6 Traditional or Gourmet Pie. Type and Flavour to be identified, baked and ready to eat. 2 large or 4 individual samples to be submitted.

Class 7 Traditional or Gourmet Pasties. Type and Flavour to be identified, baked and ready to eat. 4 individual samples must be submitted.

Class 8 Savoury Quiche made with shortcrust or puff pastry. Baked and ready to eat, type and flavour to be identified. 2 large or 4 individual samples to be submitted.

Class 9 Savoury Filo Pastry. Type and flavour to be identified, baked and ready to eat (eg. spanakopita, filled filo rolls etc.). 2 large or 4 individual samples to be submitted.

AWARDS

CHAMPION BAKED PRODUCTS - SAVOURY

Trophy

RESERVE CHAMPION BAKED PRODUCTS - SAVOURY

Sash

TASMANIAN FLOUR MILLS BAKERY AWARDS

BAKED PRODUCTS - SWEET

Entry Fees:

RAST Member - \$35 per entry
Non-Member - \$45 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

- Entries to be baked ready to eat with all ingredients stated on entry form.

Sweet Biscuits and Slices

- Class 10 Slices.** Any flavour, filled or unfilled. Flavour to be identified. 4 individual samples or 2 packets required.
- Class 11 Brownies,** flavour to be identified. 4 individual samples or 2 packets required.
- Class 12 Biscuits and Cookies.** Filled or unfilled (e.g. chocolate chip, melting moments, shortbread, oatmeal etc.) Type and flavour to be identified. 6 individual samples or 2 packets required.
- Class 13 Macarons.** Flavour to be identified. 6 individual samples or 2 packets required.
- Class 14 Gluten Free Sweet Biscuit, Cookie or Slice.** Flavour to be identified. 6 individual samples or 2 packets required.

Cakes

All cakes minimum 175mm unless otherwise stated.

- Class 15 Small Cakes** (eg. muffins, cupcakes, lamingtons etc.) 4 samples required.
- Class 16 Cakes, Tortes & Gateaux.** Any size or shape. 2 samples required.
- Class 17 Cakes - Gâteau, Torte, Mousse Cakes** (need to be edible), creative, decorated/iced, layered or not layered, flavour to be identified - larger (200+mm) 1 required, smaller (up to 200mm) 2 required.

- Class 18 Cheese Cake,** flavour to be nominated. 2 samples required.
- Class 19 Sweet Breads and Loaves,** flavour to be nominated (eg. banana bread, date loaf etc.) 2 loaves required.
- Class 20 Doughnut,** traditional or filled. Type and flavour to be nominated. 4 samples required.
- Class 21 Gluten Free Sweet Cake.** Any size and flavour to be nominated. 2 large or 4 individual samples required.

Sweet Pastry & Pie

2 large or 4 individual samples to be submitted.

- Class 22 Shortcrust Pastry** (sweet filled pies, tarts, flans etc.) Type and flavour to be nominated. 4 individual or 2 large samples required.
- Class 23 Sweet Filo Pastry** (eg. baklava, filo rolls etc.) 4 samples required.
- Class 24 Butter Based Pastry or Viennoiserie** (eg. croissants, pain au chocolat, danish, brioche etc.) Type and Flavour to be nominated. 4 samples required.
- Class 25 Mille-feuille/Vanilla Slice.** 4 samples required.
- Class 26 Choux Pastry** (eg. eclairs, profiteroles etc.) Type and flavour to be nominated. 4 samples required.

Christmas Cakes & Puddings

Heating instructions for puddings to be supplied on entry form. 4 individual or 2 large commercial size samples required.

- Class 27 Christmas / Fruit Cake.**
- Class 28 Christmas / Fruit Pudding.**
- Class 29 Christmas Pudding,** any other flavour (eg. chocolate, caramel, sticky date etc.)

TASMANIAN FLOUR MILLS BAKERY AWARDS

Other Sweet Baked Products

4 individual or 2 large commercial size samples required.

Class 30 Meringue, any type of flavour including pavlova.

Class 31 Any other sweet pastry or bakery item not listed in the class schedule above.

AWARDS

CHAMPION BAKED PRODUCTS - SWEET
Trophy

RESERVE CHAMPION BAKED PRODUCTS - SWEET
Sash

BREADS and ROLLS

Entry Fees:

RAST Member - \$35 per entry

Non-Member - \$45 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

- Entries to be baked ready to eat with all ingredients stated on entry form.
- Minimum 2 normal commercial size loaves or 4 individual rolls to be submitted (unless otherwise stated).

White Bread

Class 32 White Loaf, Min 600g condensed square

Class 33 White Loaf, Min 600g High Top.

Class 34 White Vienna Baked on Tray, Min 450g

Class 35 French Stick. Min 350g

Class 36 White Rolls (eg. round, knott, horse shoe etc.)

Wholemeal Bread

Class 37 Wholemeal Loaf, condensed square. Min 600g.

Class 38 Wholemeal Loaf, Min 600g High Top.

Class 39 Wholemeal Rolls (eg. round, knott, horse shoe etc.).

Grain Bread

Class 40 Grain loaf, condensed square. Min 600g.

Class 41 Grain Cob, baked on tray. Min 600g.

Class 42 Grain Rolls (eg. round, knott, horse shoe etc.).

Artisan Bread

Class 43 Ciabatta Loaf, Min 200g.

Class 44 Turkish Bread or Pide.

Class 45 Focaccia, any flavour.

Class 46 Gluten Free Loaf or Roll. Any type.

Class 47 Any other gourmet/artisan bread type that is not listed in the above classes.

Sourdough & Rye

Class 48 Sourdough, White. Baked on tray, min 600g. Natural Culture Base Mandatory.

Class 49 Sourdough, Wholemeal or Grain. Baked on tray, min 600g. Natural Culture Base Mandatory.

Class 50 Sourdough Rolls, any type. Natural Culture Base Mandatory.

Class 51 Rye Bread, % of rye flour to be provided (Eg. light, dark, pumpernickel etc.) Sourdough rye also accepted in this class.

TASMANIAN FLOUR MILLS BAKERY AWARDS

Fruit Bread & Buns

Fruit classes - minimum 25% fruit

Class 52 Fruit Loaf, Min 450g.

Class 53 Fruit Buns. 4 samples required.

Class 54 Traditional Hot Cross Buns, Fruit Only. 2 packs of 6 to be submitted.

Class 55 Any other flavour of Hot Cross Bun, flavour to be identified (eg. chocolate, nutella etc.) 2 packs of 6 to be submitted.

Flavoured Breads and Rolls

Class 56 Flavoured Roll or Loaf, any type or flavour (eg. cheese, bacon, garlic, olive etc.)

Class 57 Gourmet Pull Apart Loaf, any flavour.

Muffins, Crumpets and Scrolls

Class 58 English muffin, any type or flavour. 2 packs required.

Class 59 Scrolls, any flavour (eg, vegemite, apple, cheese etc.). 4 individual samples required.

Class 60 Crumpets, any type or flavour. 2 packs required.

AWARDS

CHAMPION BREADS and ROLLS

Trophy

RESERVE CHAMPION BREADS and ROLLS

Sash

TASSAL GROUP PRESERVE AWARDS

PRESERVES - SAVOURY

Entry Fees:

RAST Member - \$35 per entry
Non-Member - \$45 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Minimum 2 commercial size samples, 500g total to be submitted.

Please note: If a product contains a Chili component, a gradient of heat must be added to the label 1 = Mild, 2 = Medium 3 = Hot, 4 = Extra Hot

- Class 61 Chutney and Relish, fruit or vegetable base. Type and flavour to be nominated.
- Class 62 Mustard, type and flavour to be nominated.
- Class 63 Pickles. Vegetable or Fruit. Ingredients to be identified.
- Class 64 Savoury Jellies, any flavour (eg. mint, capsicum, pepper etc.)
- Class 65 Savoury Jam or Paste, any savoury flavour (eg. black garlic paste, caramelised onion, bacon jam etc.)
- Class 66 Sauces - Savoury (eg. soy, xo, tomato, chilli etc.)
- Class 67 Salad Dressing, any type or flavour.
- Class 68 Mayonnaise and Aioli, type and flavour to be nominated.
- Class 69 Vinegar, type and flavour to be nominated.
- Class 70 Marinades, any type of flavour. *Judged as is, no preparation/cooking will be undertaken.*
- Class 71 Pesto, type and flavour to be nominated.
- Class 72 Tapenade Style Products. Base ingredients must include olives and capers, ingredients to be listed.
- Class 73 Salsa, type and flavour to be nominated.
- Class 74 Fermented Preserve. Any type of naturally fermented product (eg. sauerkraut, kimchi, miso paste etc.)
- Class 75 Any other type of Savoury Preserve not listed in the above classes.

AWARDS

CHAMPION PRESERVES - SAVOURY

Trophy

RESERVE CHAMPION PRESERVES - SAVOURY

Sash

PRESERVES - SWEET

Entry Fees:

RAST Member - \$35 per entry
Non-Member - \$45 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Minimum 2 commercial size samples, 500g total to be submitted.

- Class 76 Jam, type and flavour to be nominated (eg. raspberry, blueberry-rhubarb, apricot etc.)
- Class 77 Jellies, any flavour (eg. crab apple, grape, sour cherry etc.)
- Class 78 Marmalade, must use citrus fruit in preparation. Combination of citrus and other flavours accepted (eg. orange, lemon-lime, grapefruit and brandy etc.)
- Class 79 Sweet Pastes, any flavour (eg. fig, quince, plum etc.)
- Class 80 Sweet Syrups, any flavour (eg. maple, agave, cherry etc.)
- Class 81 Sweet Sauces, Dessert Style. Any Flavour (eg. salted caramel, chocolate, mixed berry etc.)
- Class 82 Any other type of sweet preserve not listed in the above classes. Type and flavour to be nominated.

AWARDS

CHAMPION PRESERVES - SWEET

Trophy

RESERVE CHAMPION PRESERVES - SWEET

Sash

IGA TASMANIA PANTRY ITEMS AWARDS

PANTRY ITEMS

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Cereals, Grains, Seeds & Legumes

Two commercial samples to be submitted. Minimum 250g per sample (500g in total).

Class 83 Muesli

Class 84 Granola

Class 85 Other Cereal, flavour/type to be nominated

Class 86 Any other legume, seed or grain product not already listed in the schedule

Eg. pulses, chickpeas, lentils, chia seeds

Class 87 Cereal or Museli Bar, any type or flavour. Min 4 bars required.

Class 88 Gluten Free Cereal - All varieties

Dried Fruit

Class 89 Dried fruit, type and flavour to be nominated. 2 commercial size samples required.

Culinary Oils

(Excluding Olive Oil)

Any other flavour or oil type, including nut, seed, fruit or vegetable oils that are not olive oil. 2 commercial samples required, min 500ml total.

Class 90 Nut and Seed Oils
(eg. macadamia, walnut, hazelnut etc.)

Class 91 Any other culinary oil, type and flavour to be nominated
(eg. hemp, avocado etc.)

Nuts

Note: Any confectionery containing nuts or coated nuts should be entered in the Chocolate & Confectionery section.

Class 92 Nuts, Raw. Any type or flavour. 2 packets of commercial size samples required.

Class 93 Nuts, Roasted. Any type or flavour. 2 packets of commercial size samples required.

Class 94 Nut Butters and/or Spreads. Any type or flavour. 2 commercial size samples required.

Any other pantry product not listed in the schedule.

(Non-perishable food items only)

Class 95 Any other pantry style product not listed in classes above. Two samples of normal commercial product to be submitted.

Note: Sauces, spices, preserves and baked goods not accepted in this class. Please see the Baked Goods, Preserves and/or Herbs & Spices schedule for the correct entry class.

AWARDS

CHAMPION PANTRY ITEM and OTHER PRODUCT
Trophy

RESERVE CHAMPION PANTRY ITEM and OTHER PRODUCT

Sash

VALHALLA ICE CREAM SWEET & SPICY AWARDS

CHOCOLATE and CONFECTIONERY

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Confectionery

Minimum 2 samples of product to be supplied,
minimum weight 250g each

Class 96 Aerated Confectionery, any type or flavour
(eg. honeycomb, marshmallow, nougat etc.)

Class 97 High Boil Confectionery (eg. caramels, hard
boiled sweets, sugar drops etc.)

Class 98 Jelly Confectionery (eg. Gums, Pastilles,
Jellies etc.)

Class 99 Liquorice, any type or flavour.

Class 100 Sugar Free Confectionery, any type or
flavour.

Class 101 Any other confectionery product not listed in
the above classes

Chocolate and Fudge

Minimum 2 x 200g block / box / bar to be supplied
Individual Chocolates - 6 samples of each type/flavour
Individual Chocolates - Mixed boxed individual
Chocolates - 2 samples required

Normal Commercial Product should be supplied

Class 102 Chocolates - Boxed - assortment/mixed

Class 103 Chocolate coated fruit, any type.

Class 104 Chocolates, moulded shells. Any type or
flavour.

Class 105 Chocolate truffles, boxed. Any type or
flavour.

Class 106 Dark Chocolate - plain dark bar or block 70-
250 grams

Class 107 Dark Chocolate with inclusions - bar or block
70-250 grams

Class 108 Milk Chocolate - plain milk bar or block 70-
250 grams

Class 109 Milk Chocolate with inclusions - bar or block
70-250 grams

Class 110 White Chocolate - plain white - bar or block
70-250 grams

Class 111 White Chocolate with inclusions Bars or
Block 70-250 grams

Class 112 Fudge, flavour to be nominated.

Class 113 Any other chocolate product not listed in the
above classes

Coated Nuts, Bars and Other Products

Minimum 2 x 200g bags to be supplied

Class 114 Chocolate coated nuts, any or flavour.

Class 115 Chocolate coated coffee beans.

Class 116 Fruit Bar or Nut Bar. Type and flavour to be
nominated.

AWARDS

CHAMPION CHOCOLATE and CONFECTIONERY

Trophy

**RESERVE CHAMPION CHOCOLATE and
CONFECTIONERY**

Sash

VALHALLA ICE CREAM SWEET & SPICY AWARDS

HERBS and SPICES

Entry Fees:

RAST Member - \$45 per entry
Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Spice and Herb Blends

2 samples - minimum 30g each to be supplied

Class 117 Herb blends

Class 118 Spice Blends

Class 119 Dukkah - any - 2 samples

Seasonings

2 samples - minimum 30g each to be supplied

Class 120 Salt mixes and seasonings

Class 121 International Seasonings

Class 122 Meat Rubs

Other Herb Products

2 samples - minimum 30g each to be supplied

Class 123 Sugar Blends and Aromatic Sugars

Class 124 Boutique fresh herbs

Class 125 Other seasoning / herb products not listed in the above classes

AWARDS

CHAMPION HERBS and SPICES

Trophy

RESERVE CHAMPION HERBS and SPICES

Sash

HONEY

Entry Fees:

RAST Member - \$45 per entry
Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

*Minimum 2 samples, total quantity 500g to be submitted. Must be contained in glass jars with lids and with no commercial labels.
(eg. 2 x 250g jars or 4 x 125g jars)*

Extracted Honey

Class 128 Extracted Liquid Honey - light amber

Class 129 Extracted Liquid Honey - medium amber

Class 130 Extracted Honey - dark amber

Creamed and Whipped

Class 131 Creamed Honey

Class 132 Whipped Honey

Manuka and Raw Honey

Class 133 Manuka Honey

Class 134 Raw Honey

Honey - other

Class 135 Honey in the Comb

2 x 125g samples to be provided

Class 136 Value added Honey products, ingredients to be nominated

AWARDS

CHAMPION HONEY

Trophy

RESERVE CHAMPION HONEY

Sash

DIAA TASMANIA - DAIRY & ICE CREAM AWARDS

DAIRY - CHEESE

Entry Fees:

RAST / DIAA Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section

NO COMMERCIAL LABELLING

Cheese

Minimum Qty **2 commercial samples** Minimum Weight **250g each.**

Cheddar Classes - Minimum Qty **2 commercial samples** Minimum Weight **1kg total.**

Class 137 Cheese, Mould Ripened. Blue Mould or cheese containing Blue Mould. Includes Brie & Camembert

Class 138 Cheese Smear Ripened or Washed Rind

Class 139 Cheese - Surfaced Ripened White Mould Brie

Class 140 Cheese - Mozzarella and stretched curd, Scamorza, Pizza Cheese, Provolone, Cacia, Cavalto

Class 141 Cream Cheese / Fresh Unripened Flavoured (flavour to be stated on entry)

Class 142 Labneh - flavoured or non-flavoured

Class 143 Cheese - Mascarpone

Class 144 Club Cheese, flavour to be nominated.

Class 145 Shredded or grated, cheese type to be specified on entry

Class 146 Haloumi, flavoured or plain

Class 147 Fetta. Plain, flavoured or marinated.

Class 148 Cheddar Cheese, any age. Age to be stated at entry.

Class 149 Cheddar - Any other Cheddar-style cheese, any other style, includes Cheshire, Red Leicester, Colby etc.

Class 150 Cheese, very hard. (eg. Ramano, Parmesan, Pecorini, Pepato)

Class 151 Cheese - Semi Hard, eg Edam, Gouda, Raclette, etc. Type of cheese to be stated

Class 152 Any other type of cheese not listed in the above classes

AWARDS

CHAMPION CHEESE

Trophy

RESERVE CHAMPION CHEESE

Sash

DAIRY - OTHER DAIRY PRODUCT

Entry Fees:

RAST / DIAA Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section

NO COMMERCIAL LABELLING

Butter

Butter: To be made from pasteurised cream and no preservatives other than salt to be added.

Cream: Fat content (%) to be specified on entry form.

Minimum Qty **2 commercial samples** Minimum Weight **250g each.**

Class 153 Butter - salted

Class 154 Butter - Unsalted

Class 155 Butter - flavour enhanced

Class 156 Dairy Blend

Class 157 Ghee - a class of clarified butter with both moisture and milk solids removed.

DIAA TASMANIA - DAIRY & ICE CREAM AWARDS

Cream

Minimum Qty 2 commercial units Minimum Volume 1 litre

Class 158 Pure Cream, no additives

Class 159 Rich Cream

Class 160 Thickened Cream

Class 161 Sour or Cultured Cream, full cream or light.

Dairy Desserts

Minimum Qty 2 commercial size samples, 500g total weight.

Class 162 Dairy Dessert. Any flavour, fresh or frozen. Dairy desserts can include Fromage Frais, Cheesecake (baked or unbaked), Mousse any flavour. Must contain 55% dairy product.

Dips - Dairy

Minimum Qty 2 commercial size samples, 500g total weight.

Class 163 Dip - Dairy Based. Any type or flavour. Must be at least 50% dairy content.

Milk - Flavoured

2 commercial samples – Minimum 1 litre each

Class 164 Flavoured Milk - Full Fat. Flavour to be nominated.

Class 165 Flavoured Milk, low or reduced fat (max fat 2%). Flavour to be nominated.

Milk

2 commercial samples – Minimum 1 litre each

Class 166 Homogenised - White Milk Full Fat or Light (skim)

Class 167 Non homogenised - White Milk

Class 168 Modified Milk - reduced or low fat, maximum fat 2% or (with non dairy additives eg. Omega 3 etc).

Class 169 UHT Milk, including extended shelf life, whole, modified and skim.

Class 170 Other Milk types not listed in the classes above e.g. Camel, Buffalo etc.

Yoghurt

Minimum Qty 2 commercial units – Minimum 1kg in total.

Class 171 Yoghurt, Full Fat. Any flavour, set or stirred.

Class 172 Yoghurt, Reduced or Non Fat. Any flavour, set or stirred.

Class 173 Cultured Milk beverage, any flavour

Goat Milk Products

Cheese/Yoghurt: Minimum Qty 2 commercial samples – Minimum 500g in total.

Milk: Minimum Qty 2 commercial samples – 1 litre each

Class 174 Goat Cheese, fresh, unripened

Class 175 Goat Cheese, mould ripened. Exhibitor to specify age on the entry form

Class 176 Goat Cheese, Matured. Age to be specified on entry form.

Class 177 Goat Cheese, Fetta

Class 178 Goat Yoghurt, natural or flavoured. Exhibitor to specify if stirred, set or Greek style yoghurt on entry form.

Class 179 Any other type of Goat milk product not listed in the above classes

DIAA TASMANIA - DAIRY & ICE CREAM AWARDS

Sheep Milk Products

Cheese/Yog: **Minimum Qty 2 commercial samples – Minimum 500g in total.**

Milk: **Minimum Qty 2 commercial samples – 1 litre each**

Class 180 Sheep Cheese, any

Class 181 Sheep Milk - packaged in retail pack. Any flavour

Class 182 Sheep Yoghurt, flavour and/or type to be specified

Class 183 Any other type of Sheep milk not listed in the above classes

AWARDS

CHAMPION GOAT OR SHEEP DAIRY PRODUCT

Trophy

RESERVE CHAMPION GOAT OR SHEEP DAIRY PRODUCT

Sash

CHAMPION DAIRY - DAIRY OTHER PRODUCTS

Trophy

RESERVE CHAMPION DAIRY - DAIRY OTHER PRODUCTS

Sash

ICE CREAM

Entry Fees:

RAST / DIAA Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

Ice Cream

Minimum Qty 2 samples – Minimum volume 1 litre

NOTE: Sorbet and Plant Based Ice Cream classes can be found in the Plant Based Products Section.

Class 184 Vanilla

Class 185 Vanilla - low fat

Class 186 Chocolate

Class 187 Chocolate, low fat

Class 188 Flavoured - flavour to be specified

Class 189 Flavoured, low fat - flavour to be specified

Class 190 Premium Ice Cream - Vanilla - with a minimum of 12% fat content

Class 191 Premium Ice Cream - Flavoured - with a minimum of 12% fat content

Class 192 Specialty Ice Cream with whole fruit pieces, fruit variegates nuts and/or confectionery items

Class 193 Any other type of Ice Cream not listed in the above classes

Class 194 Individual Ice Creams - e.g Drumsticks, Magnum etc. 6 to be submitted.

Class 195 Novel Ice Cream - eg. bambino cones, piccoto cones, etc - 8 samples to be submitted.

Gelato

Minimum Qty 2 samples – Minimum volume 1 litre

NOTE: Sorbet and Plant Based Ice Cream classes can be found in the Plant Based Products Section.

Class 196 GELATO - Vanilla or Chocolate

Class 197 GELATO - fruit flavoured

Class 198 GELATO - any other flavour or combination of flavours.

Class 199 Any other type of Gelato not listed in the above classes

AWARDS

CHAMPION ICE CREAM

Trophy

RESERVE CHAMPION ICE CREAM

Plaque

THE OLD WOOLSTORE APARTMENT HOTEL PLANT BASED PRODUCTS AWARDS

PLANT BASED PRODUCTS

Entry Fees:

RAST Member - \$35 per entry
Non-Member - \$45 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Plant Based-Dairy Style Products

Minimum 2 commercial samples of 500g each to be submitted (unless otherwise stated)

Class 200 Plant Based Butter (all types)

Class 201 Plant Based Milk (all types)

Class 202 Plant Based Yoghurt (all types)

Class 203 Plant Based Cheese (all types)

Class 204 Plant Based Dairy Style Dessert (eg. pannacotta, cheesecake, mousse etc.)

Non-Dairy Ice Cream

Ice Cream made from "other" milk types, e.g. coconut milk, almond milk, hemp milk etc

Minimum 2 Samples, Minimum volume 2 litres

Class 205 Non-Dairy Ice Cream - Vanilla

Class 206 Non-Dairy Ice Cream - Salted Caramel

Class 207 Non-Dairy Ice Cream - Chocolate

Class 208 Non-Dairy Ice Cream - Any other flavour (flavour to be nominated)

Sorbet

Minimum 2 Samples, Minimum volume 2 litres

Class 209 SORBET - Tropical fruit flavour

Class 210 SORBET - citrus fruit flavour

Class 211 SORBET - any other fruit flavour

Class 212 Any other type of Sorbet not listed in the above classes

Plant Based - Baked Products Savoury

Minimum 2 commercial samples of 500g each to be submitted (unless otherwise stated)

Class 213 Plant based slices, filled or unfilled, type and flavour to be identified

Class 214 Plant based pie, large or individual. Style and Flavour to be nominated. 4 individual or 2 large samples required.

Class 215 Any other savoury plant based baked product not listed in the classes above. Any shape, size and savoury filling accepted. Breadcrumbs permitted.
Eg. vegan pasties, quiche, vegan sausage rolls, spinach/cheese filo etc. 4 commercial samples required.

Plant Based - Baked Products Sweet

Minimum of exhibit not less than 1kg (2 samples required, e.g. 2 x 500gm or 4 x 250gm)

Class 216 Plant Based Slices, filled or unfilled. Flavour and type to be nominated.

Class 217 Plant Based Biscuits filled or unfilled. Flavour to be identified. 6 required

THE OLD WOOLSTORE APARTMENT HOTEL PLANT BASED PRODUCTS AWARDS

Plant Based - Cakes

Minimum 2 commercial samples of 500g each to be submitted (unless otherwise stated)

Class 218 Plant Based Small Cakes (eg. muffins, cupcakes, lamingtons etc.) 4 samples required.

Class 219 Plant Based Cakes, Tortes & Gateaux. Any size or shape. 2 samples required.

Plant Based - Delicatessen Style Product

Minimum 2 commercial samples of 500g each to be submitted (unless otherwise stated)

Class 220 Plant Based Sausage, any flavours 2 packets of 6

Class 221 Plant Based Burger, any flavour 2 packets of 6

Class 222 Plant Based Schnitzel, any flavours 2 packets of 6

Class 223 Plant Based Bacon, 2 packets 6 rashers

Class 224 Falafels, any flavours 2 packets of 6

Class 225 Tofu, regular 125g minimum

Class 226 Tofu, silken 125g minimum

Class 227 Any other plant based delicatessen style or convenience product not listed in the classes above.

AWARDS

CHAMPION PLANT BASED PRODUCT

Trophy

RESERVE CHAMPION PLANT BASED PRODUCT

Sash

CARLTON & UNITED BREWERIES

COFFEE and TEA & TISANES AWARDS

COFFEE

Entry Fees:

RAST Member - \$60 per entry

Non-Member - \$65 per entry

Discounted fees:

First 10 (ten) entries at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

- 3 packets of coffee (not less than 150 gram each) to be submitted for each entry
- All beans to be provided whole
- Beans can be of single origin or blended
- Bean must be roasted by the Exhibitor in Australia and roasting premises must be stated on the entry form
- Entrants to indicate on entry whether beans are imported or Australian grown

Cappuccino / Milk Based

Class 228 Cappuccino / Milk Based - Traditional Blend

Class 229 Cappuccino / Milk Based - Specialty Blend

Class 230 Cappuccino / Milk Based - Specialty Single Origin

Class 231 Cappuccino / Milk Based - Decaf

Class 232 Cappuccino / Milk Based - Australian Grown

Espresso

Class 233 Espresso - Traditional Blend

Class 234 Espresso - Specialty Blend

Class 235 Espresso - Specialty Single Origin

Class 236 Espresso - Decaf

Class 237 Espresso - Australian Grown

Filter Coffee

Class 238 Filter Coffee - Traditional Blend

Class 239 Filter Coffee - Specialty Blend

Class 240 Filter Coffee - Specialty Single Origin

Class 241 Filter Coffee - Australian Grown

Drinking Chocolate

Class 242 Drinking Chocolate. Any type or flavour (eg. dark chocolate, milk chocolate etc.)

AWARDS

CHAMPION COFFEE

Trophy

RESERVE CHAMPION COFFEE

Sash

TEA and TISANES

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Minimum Quantity Required is 100g (2 samples of 50g each)

Pure Tea

Class 243 Tea – Black (*Camellia sinensis* only, including tea from more than one origin)

Class 244 Tea – Oolong (*Camellia sinensis* only, including tea from more than one origin)

Class 245 Tea – Green (*Camellia sinensis* only, including tea from more than one origin)

Class 246 Tea – Other Varieties *Camellia Sinensis*, including White, Yellow, Dark (including Pu'er)

Class 247 Australian Pure Tea (*Camellia sinensis* only, including tea from more than one origin)
Must contain 50% Australian grown ingredients

CARLTON & UNITED BREWERIES COFFEE and TEA & TISANES AWARDS

Blended Tea

- Class 248 Tea – Black Flavoured (Camellia sinensis with other ingredients)**
- Class 249 Tea – Chai (Camellia sinensis with other ingredients). Please submit ideal preparation method upon entry.**
- Class 250 Tea – Green Flavoured (Camellia sinensis with other ingredients)**
- Class 251 Tea – Other Flavoured (Camellia sinensis with other ingredients)**
- Class 252 Australian Blended Tea (Camellia sinensis with other ingredients)**
Must contain 50% Australian grown ingredients

Herbal and Fruit

- Class 253 Herbs & Herbal Blends, including Rooibos**
- Class 254 Fruit Blends**
- Class 255 Australian Herbs & Herbal Blends**
Must contain 50% Australian grown ingredients
- Class 256 Australian Fruit Blends**
Must contain 50% Australian grown ingredients

Powdered Tea

Entrants required/strongly encouraged to provide instructions on the ideal preparation method for their product.

- Class 257 Powdered Tea and Tisanes (All powdered tea including Camellia sinensis and non-Camellia sinensis, including matcha and chai)**

Iced Tea

- Class 258 Iced Tea – Bottled or Canned. 4 commercial samples to be provided.**
Fermented Kombucha not permitted in this class.

AWARDS

CHAMPION TEA and TISANES

Trophy

RESERVE CHAMPION TEA and TISANES

Sash

SNAP PRINTING SEAFOOD AWARDS

SEAFOOD

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Edible Seaweeds

All fresh or dried edible seaweeds to be supplied in the same manner as they are to the consumer/restaurant. Approx harvest date to be supplied.

Class 259 Edible Seaweed, fresh or dried. Cultivated or wild harvest, species to be named.

Three samples required, minimum 200g per entry.

Fish

Fresh Fish: Exhibitors must prove the species /type of fish in accordance with the current Australian Fish Names Standard. Approximate harvest date, location of farm or catch area.

Class 260 Fresh Fish, large or small (eg. trout, salmon, barramundi, trevalla etc.). 4 samples required for small plate size fish. 1 sample required for large fish between 2-4kg.

Oysters & Mussels

Class 261 Mussels

Exhibitors must specify the size, approximate harvest date, lease number, growing area. Min 1dz live/chilled to be supplied, unopened with cleaned external shell.

Class 262 Pacific Oysters. To be supplied unopened, with cleaned external shell.

Minimum 1dz to be supplied. Oysters will be shucked and turned for judging by Stewards.

Class 263 Rock Oysters. To be supplied unopened, with cleaned external shell.

Minimum 1dz to be supplied. Oysters will be shucked and turned for judging by Stewards.

Class 264 Angasi Oysters. To be supplied unopened, with cleaned external shell.

Minimum 1dz to be supplied.

Oysters will be shucked and turned for judging by Stewards.

Other Seafood Products

Salmon or Trout Caviar, Pate, Terrine & Mousse

Two (2) exhibits of not less than 100g each must be supplied for each entry.

Caviar to be chilled and bottled.

Other Seafood Products

Two (2) exhibits of not less than 500g each must be supplied for each entry.

Class 265 Pates, Mousse and Terrines. Must be 50% or more aquaculture content.

Class 266 Pickled, Cured and Marinated Seafood

Class 267 Salmon or Trout Caviar, chilled and bottled

Class 268 Value added - ready to eat Australian Shellfish. Packaged (exhibitors to supply no less than 1kg of shellfish)

Class 269 Other Seafood Product - Salmon or Trout (excluding hot and cold smoked)

Class 270 Other Seafood product not listed in the above classes, e.g. Squid, Calamari, Scallops, Abalone etc

Gravlax

Must provide chilled and vacuum-packed fillet. Commercial size 2 packs or more if small, min 500g in total to be supplied.

Class 271 Gravlax - Salmon

Class 272 Gravlax - Ocean or River Trout

SNAP PRINTING SEAFOOD AWARDS

Smoked Trout

Must provide chilled and vacuum-packed fillet. Commercial size 2 packs or more if small, min 500g in total to be supplied.

Class 273 Trout - Cold Smoked. Ocean or River.

Class 274 Trout - Hot Smoked. Ocean or River.

Class 275 Trout - Flavoured, hot smoked. Ocean or River.

Cold Smoked Salmon

Must provide chilled and vacuum-packed fillet. Commercial size 2 packs or more if small, min 500g in total to be supplied.

Class 276 Salmon - Cold smoked.

Class 277 Salmon - Flavoured, cold smoked.

Hot Smoked Salmon

Must provide chilled and vacuum-packed fillet. Commercial size 2 packs or more if small, min 500g in total to be supplied.

Class 278 Salmon - Hot Smoked.

Class 279 Salmon - Flavoured, hot smoked.

AWARDS

CHAMPION SEAFOOD

Trophy

RESERVE CHAMPION SEAFOOD

Plaque

HILL STREET GROCER SMALLGOODS AWARDS

SMALLGOODS

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Ham

Class 280 Ham - Bone In - Whole Piece (e.g. leg, Shoulder) cured, smoked and cooked

Class 281 Ham - Boneless, Whole Piece (e.g. shoulder, leg), rind on or rindless, smoked, cooked, formed or netted etc.

Class 282 Ham, manufactured (minced, cut or comminuted) and formed or pressed, in casing, elasticised netting or similar, fully cooked, may be smoked. Minimum 1kg

Bacon

Class 283 Bacon - Full Rasher, shortloin or streaky, smoked or cooked, rind on or rindless - 2 packets of 6 rashers.

Class 284 Bacon - Dry Cured –full rasher, shortloin or streaky, smoked or unsmoked, rind on or rindless. 2 packet of 6 rashers.

General Smallgoods, Cooked Products and Poultry Products

Minimum Exhibit 1kg or 2 pieces (eg 2 legs, wings etc)

Class 285 Australian Style Devon

Class 286 Poultry (eg Chicken, Duck or Turkey) – Bone In or deboned, fully cooked or smoked, whole piece, portion or reformed

Class 287 Poultry Loaf, manufactured (minced or comminuted), fully cooked. Any shape or size, 2 pieces

Class 288 Corned Beef, cured, fully cooked, one piece, any shape or size

Class 289 Continental / Australian Frankfurts - Continental style products are to be named as a product style and will be judged on that style

Class 290 Continental (comminuted) product - ready to eat, in large casing for slicing, eg, Bologna, Berliner, Lyoner etc

Class 291 Continental, Minced or Chopped product - showing distinct pieces of meat and/or fat, in casing, for consumption as is, eg. Cabanossi, Kransky etc. Ready to eat or be reheated (heating instructions to be provided).

Class 292 Pastrami (beef) cured, fully cooked, rolled in spices, one piece, any shape or size

Class 293 Roast Beef,(fully cooked or rare), primal cut, one piece, any shape or size

Class 294 Roast Pork, rolled, tied or elastic netted, fully cooked, rind on or off, seasoned stuffing optional

Gourmet Smallgoods Products

Two pieces to be submitted, must be two separate units, NOT one piece cut in half and re-packaged. Provide heating instructions if necessary.

Class 295 Pate, Terrine or Liverwurst, may be fine emulsion or coarse texture style. flavour & meat type to be nominated, eg, Chicken Liver Pate, Duck Liver Pate, Grand Marnier Pate

Class 296 Gourmet Smallgoods - eg, lamb, beef or pork, - fully cooked or smoked, bone in or boneless, meat type to be indicated

Class 297 Game Products (eg Venison, Wallaby, Kangaroo, Emu etc) - any shape or size, fully cooked or smoked, bone in or boneless, meat type to be indicated

Class 298 Any other general or gourmet smallgoods product not listed in classes, type to be indicated

Raw Fermented Products

Class 299 Raw Fermented Salami/Sausage – traditional, air-dried and or smoked, whole piece e.g. Casalinga, Felino, Cacchiatori, Colbaz etc., flavour to be nominated

Class 300 Sucuk, minced or chopped product. Maximum casing diameter of 38mm. Two pieces. Heating or cooking instructions to be provided

Specialty Dried Cured Meat Products

Minimum 2 x 250g samples to be supplied

Class 301 Prosciutto, dry cured, boneless or bone-in, leg ham, uncooked. Two pieces (not sliced)

Class 302 Jerky - any shape or size. Minimum quantity 250g

Class 303 Pancetta, dry cured, boneless middle, rolled or flat. Any shape or size, 2 pieces

Class 304 Capocollo (Coppa) – dry cured, 2 pieces

Class 305 Any other air-dried product not eligible in the classes listed (eg Bresola, Bastourma, Lachsschinken), any shape or size. 2 pieces.

Other Smallgoods Products

Class 306 New and Other Innovative Products - any cooked meat considered to be unique or modified from normal, 2 samples required

Sausages - Fresh-Raw

Minimum 2 packets of 6 sausages to be supplied

Class 307 Fresh Sausages - Beef, Pork, Chicken, Lamb, Continental - meat and style to be nominated.

Class 308 Fresh Sausages - Open Class - includes Game Meats and blanched sausages - meat and style to be identified.

Class 309 Any other fresh or raw sausage product not listed in the above classes.

AWARDS

CHAMPION SMALLGOODS

Trophy

RESERVE CHAMPION SMALLGOODS

Sash

IGA TASMANIA DELICATESSEN AWARDS

DELICATESSEN

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Delicatessen - Convenience Products

Cooking Preparation:

Where heating is required, convenience meals, side dishes and soups will be heated in a microwave oven for several minutes.

No bread, additional sauces, cheeses or flavourings or other accompaniment may be used. Convenience foods may have separate components ready to combine but packaged as a single unit.

Storage and heating instructions MUST be supplied.

Class 310 Schnitzel, filled or unfilled. Type and flavour to be nominated (eg. Chicken, beef, pork etc.) 6 to be submitted.

Class 311 Pastry wrapped meat product (e.g. lamb, beef, pork etc.) Type to be identified. 2 commercial size samples to be submitted.

Class 312 Cryovac Meals - Lamb Beef, Pork, Chicken etc., meat type to be indicated, 4 packets to be submitted.

Class 313 Frozen pre-cooked meals. Type and ingredients to be indicated. 2 packets to be submitted.

Class 314 Pasta Meals, pre-prepared and ready to eat. Any type, flavour or size (Eg. Lasagna, Cannelloni etc.) 2 samples to be submitted.

Class 315 Fresh Pasta. Any type or flavour, filled or unfilled (eg. Linguini, Tagliatelle, Ravioli etc.) 2 commercial size packets required.

Class 316 Soups, any type or flavour. Ready to eat. 2 tubs or packets to be submitted.

Class 317 Potato Gnocchi, any type or flavour. 2 commercial size packets required.

Class 318 Pre-made Salads, any type or flavour (eg. coleslaw, potato salad, pasta salad etc.) 3 commercial size samples required.

Class 319 Any other delicatessen convenience product not listed in the classes above.

Delicatessen - Dips

2 samples - minimum quantity 250g

Must be less than 50% dairy content (eg. cheese or yoghurt content must be under 50%). See dairy dip classes in the Dairy - Other Products category for more information.

Class 320 Dip, any type or flavour (eg. hummus, baba ghanoush, french onion, capsicum etc.). 2 x commercial size samples required.

AWARDS

CHAMPION DELICATESSEN

Trophy

RESERVE CHAMPION DELICATESSEN

Sash

ST IVES APARTMENTS OLIVE PRODUCTS AWARDS

OLIVE PRODUCTS

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Note: A laboratory report is required for each EVOO entry on the Free Fatty Acid content (must be <0.8%), the Polyphenol content and the Peroxide value (must be <20 Milliequivalent of O²/kg).

Minimum quantity 2 x commercial size samples required, 500ml total.

Mild

Class 321 Australian EVOO -Boutique Class - any varietal or blend, mild. 15 to 199 litres

Class 322 Australian EVOO - Small Commercial Class - any varietal or blend, mild. Volume between 200 - 999 litres

Class 323 Australian EVOO - Commercial Class - any varietal or blend, mild. Minimum Volume 1000 litres

Class 324 Australian EVOO - Single Estate Grown - mild. Minimum volume of exhibit produced 200 - 1000 litres

Class 325 Australian EVOO, Italian Varietal - Single varietal or Blend of Italian Varietal - Frantoio, Correggioli, Leccino, Mediterranean etc. Mild. Minimum volume 500 litres

Class 326 Australian EVOO - any other - Spanish, Greek single or blend or other varietal single or blend, mild. Minimum volume 500 litres

Robust

Class 327 Australian EVOO - Boutique Class - Any varietal or blend, robust 15 to 199 Litres

Class 328 Australian EVOO - Small Commercial Class - any Varietal or blend, robust. Volume between 200 - 999 Litres.

Class 329 Australian EVOO - commercial class - any varietal or blend, robust. Minimum volume 1000 litres.

Class 330 Australian EVOO - Single Estate Grown - robust. Minimum volume of exhibit produced 200 - 1000 litres.

Class 331 Australian EVOO - Italian varietal - single varietal or blend or Italian varietal - Frantoio, Correggioli, Leccino, Mediteranean etc., robust. Minimum volume 500 litres.

Class 332 Australian EVOO - any other - Spanish, Greek single blend or other varietal single or blend, robust. Minimum volume 500 litres

Flavoured / Infused Olive Oil

Class 333 Flavoured or Infused Olive Oil - Citrus flavoured, flavours to be sourced from the fruit of the citrus genera.

Class 334 Flavoured or Infused Olive Oil - Herbal, flavours to be sourced from the leaves or seeds of plants.

Class 335 Flavoured or Infused Olive Oil - Other, includes fruit, garlic, chilli, fungi, lemon myrtle etc. Including oils that are a combination of the above classes.

Table Olives

Class 336 Olives. Black or Green, pitted or unpitted

Class 337 Olives. Black or Green. Stuffed or flavoured.

AWARDS

CHAMPION OLIVE PRODUCT

Trophy

RESERVE CHAMPION OLIVE PRODUCT

Sash