



Dairy Industry  
Association  
of Australia

**PINE TEA & COFFEE**  
Award Winning Retail & Wholesale Supplier



# DAIRY, ICE CREAM, PLANT BASED + TEA & TISANES

## Awards Schedule

4th - 6th June 2025



**ROYAL  
TASMANIAN  
FINE FOOD  
AWARDS**



## 30<sup>th</sup> Year of Showing Annual Royal Tasmanian Fine Food Awards

The Royal Agricultural Society of Tasmania (RAST) organises and hosts the annual Royal Tasmanian Fine Food Awards which is one of the oldest and most respected competitions in Australia.  
Established 1995

RAST President – Peter Spotswood  
RAST Chief Executive Officer – Scott Gadd

### **Mission Statement**

To encourage and support 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, chocolate, coffee, cheese, dairy products, delicatessen, smallgoods, herbs and spices, honey, ice-cream, olive products, preserves, seafood and plant-based products.

### **Committee**

Ross Matthews – Chairman  
Henry Burbury  
Ashley McCoy  
Thomas Beuke  
Mark Robertson

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**ROYAL  
TASMANIAN  
FINE FOOD  
AWARDS**

**CELEBRATING THE PURSUIT OF  
EXCELLENCE IN AUSTRALIAN  
FOOD & BEVERAGES**

## WELCOME FROM THE PRESIDENT



On behalf of the Royal Agricultural Society of Tasmania (RAST), I'm delighted to invite members of the food industry to join us in the 2025 Royal Tasmanian Fine Food Awards. The Awards have been running for 30 years and offer commercial producers—no matter their size— a chance to highlight their finest products and gain recognition for their dedication to excellence.

The Royal Tasmanian Fine Food Awards aims to promote and encourage excellence in the Australian Food Industry by applying a benchmarking system that will enable entries to be assessed alongside other comparable products. Through the rigorous judging process, feedback is given on each exhibit, and it is not unusual to see manufacturers and producers approaching these Awards as a continuous improvement exercise to scale and adjust each year in an effort to win an award.

Judges are vital to the integrity of our competition, and we partner with esteemed experts in the food industry. Carefully selected for their experience and expertise, they include producers, growers, chefs, and industry specialists and leaders. Their rigorous evaluation ensures fairness, excellence, and valuable feedback for Exhibitors, helping to elevate industry standards and celebrate quality in food production.

Champion Trophies are awarded to the highest scoring gold medal winner in each section along with gold, silver and bronze medal artwork to help promote the winners and their incredible achievements.

Many Award alumni use the medal artwork to create a unique point of difference in the market by applying the award crest to product packaging and marketing materials. This can help unlock valuable opportunities, increase exposure, enhance consumer trust, and open access to new markets, setting your brand apart as a leader in the food industry.

At the completion of the Awards, we celebrate the collective successes at the Annual Fine Wine and Dine Awards Dinner, where a selection of Major Trophy Awards are announced and presented. The Awards Dinner provides not only an incredible opportunity for building industry networks, but a fun social event with like-minded Food and Wine lovers.



I would like to personally acknowledge and thank all our valued Sponsors, Committee Members, Judges and Volunteers who have helped to make this show an outstanding event on the food calendar. Last but not least, I would like to extend my thanks to all the Exhibitors who support the Royal Tasmanian Fine Food Awards by entering their exceptional products. Without your passion and determination, this event would not be the success it is today.

Thank you once again and we wish you all the best in this year's competition

Peter Spotswood  
President, The Royal Agricultural Society of Tasmania



## CONTACT & ENTRIES

<b>Judging</b>	4 <sup>th</sup> – 6 <sup>th</sup> June 2025
<b>Entry Fee Discount</b>	First 5 (five) entries at the normal entry fee rate. 20% reduction for subsequent entries that are entered into the same section.
<b>Entry Fees</b>	<p><b>Tea &amp; Tisanes</b> RAST Member: \$45 Non-Member: \$50</p> <p><b>Dairy &amp; Ice Cream</b> RAST and DIAA Member: \$45 Non-Member: \$50</p> <p><b>Plant Based Products</b> RAST Member: \$35 Non-Member: \$45</p>
<b>Enter Online</b>	<a href="https://entries.hobartshowground.com.au/Account/ExhibitorLogin">https://entries.hobartshowground.com.au/Account/ExhibitorLogin</a>
<b>Entries Close</b>	COB Mon 28 <sup>th</sup> April 2025
<b>Delivery Due Date</b>	By Mon 2 <sup>nd</sup> June 2025
<b>Social Media</b>	<p>Follow us to stay up to date through the year:</p> <p> <a href="#">@tasfinefoodawards</a></p> <p> <a href="#">@tasmanianfinefoods</a></p>
<b>Contact</b>	<p>Fine Food &amp; Wine Events Manager Royal Agricultural Society of Tasmania PO Box 94, Glenorchy, TAS 7010 Phone: 03 6272 6812 Email: <a href="mailto:events@hobartshowground.com.au">events@hobartshowground.com.au</a></p>
<b>Results</b>	<p>The Results Catalogue will be published online and available on the Hobart Showground website the week after judging concludes. Champion and Reserve Champion winners will be announced on the Royal Tasmanian Fine Food Awards social media accounts the day after judging concludes.</p> <p><a href="http://www.hobartshowground.com.au/royal-tasmanian-fine-food-awards">www.hobartshowground.com.au/royal-tasmanian-fine-food-awards</a></p>

## MAJOR TROPHIES

Announced and awarded at the Fine Wine & Dine Awards Dinner on Friday 28<sup>th</sup> November 2025

### 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.

**2024 Winner: Woolworths Food Company (D'Orsogna) – Gold Free Range Triple Smoked Leg Ham**

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#### 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.

**2024 Winner: Lakker Chocolatiers**

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#### Best Tasmanian Exhibit

*Sponsored by: Snap Printing*

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

**2024 Winner: Nice Guy Eddie Gelato – Passionfruit Sorbet**

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#### The Chair's Trophy

*Sponsored by: MCC Labels*







Awarded to an innovative gold medal winning product that has sparked the interest of the Chair from any Category.

**2024 Winner: Freycinet Marine Farm - Instant Spicy Mussel Soup**



*Credit: Photos by Alastair Bett Photography*

## SECTION AWARDS & SPONSORS

Section Trophy	Sponsor
Champion Tea & Tisane	 <p><b>PINE TEA &amp; COFFEE</b> Award Winning Retail &amp; Wholesale Supplier</p>
Champion Cheese	 <p><b>DIAA</b> TASMANIA Dairy Industry Association of Australia</p>
Champion Other Dairy Product	 <p><b>DIAA</b> TASMANIA Dairy Industry Association of Australia</p>
Champion Sheep or Goat Milk Product	 <p><b>DIAA</b> TASMANIA Dairy Industry Association of Australia</p>
Champion Ice Cream	 <p><b>DIAA</b> TASMANIA Dairy Industry Association of Australia</p>
Champion Plant Based Product	 <p><b>WOOLSTORE</b> THE OLD APARTMENT HOTEL</p>

## 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 and wine industry with Exhibitor competitions that highlight the all the incredible produce Australia has to offer. 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 for Champion 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.
- 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.
- Select Champion & Reserve Champions across all sections will be given the opportunity to discuss ranging with **Hill Street Grocers.**
- 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.

### HOW TO ENTER

Follow these simple steps to a successful entry:

- Read the schedule carefully and determine the entry class 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) online or call our office to pay by EFTPOS over the phone.
- Advise RAST by phone if you wish to pay by direct credit (tell us your payment reference) or by cheque. Your entry will not be submitted 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 BEFORE 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 Exhibits must be produced in Australia and commercially available at the time of entry.
- All Exhibits must comply with the requirements of the Australian Food Standards Code for both product and packaging. Exhibits not complying with the Australian Standard will be disqualified.
- No single Exhibit may be entered in more than one Class. The same product can only be entered once into the Awards, this includes identical products that come in different packaging sizes.
- Entrants are responsible for correctly labelling their Exhibits and ensuring prompt, food safe delivery of products by the delivery due date and before judging commences. All Exhibits become the property of the RAST.
- All Exhibits must have the full ingredients list and the correct Exhibit Label provided by the RAST which shows the Use by Date, Class Number and unique Exhibit Number.

## 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, 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 provide reasonable quantities of their award winning product(s) to be featured at the Fine Wine & Dine Awards Dinner in November and other RAST events. Terms of supply will be decided between the Exhibitor and RAST. 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 for a maximum of 3 years from the time the results catalogue is published online. 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](mailto: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, stickers, advertising, signage, websites, social media and any 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](http://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. 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 food safety. The names of Exhibitors and Product images may be included in our website, social media and catalogues published by the Society. Successful Exhibitor's names may be released for general publication and Press Releases to the Media. 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 before entering:*

## 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

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

## 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:

# ROYAL TASMANIAN FINE FOOD AWARDS

- (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) A Minimum of TWO (2), 500g samples to be submitted unless otherwise stated. One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.
- (d) All products entered must be processed in appropriately approved premises and comply with the requirements of the Australia Food Standards Code. Any entry that does not conform may be disqualified.
- (e) It is the responsibility of the Exhibitor to check the entry information on the Exhibit List report is correct. This report reflects the information the Exhibitor provided on the entry form. If incorrect or a mistake has been made, please contact the RAST immediately to avoid any Exhibit being disqualified.
- (f) The accuracy of Exhibits entered is the sole responsibility of the Exhibitor. Please read the schedule carefully. Exhibits entered incorrectly or entered in the wrong class may be disqualified or marked down accordingly by the judging panel.
- (g) 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).
- (h) 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

## 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. The gold medal winning Exhibit with the highest points will win overall Champion Trophy award of that section. A Champion Trophy may not be awarded if no gold medals are achieved in that section.
- (d) Entries will be awarded points as outlined in the Judging Criteria for each Class. Exhibitors who win a medal will be sent a certificate for Gold, Silver and Bronze. Sashes will only be provided to Silver, Gold and Reserve Champion winners. Certificates and Sashes will be sent to Exhibitors by post 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 for Best Exhibit in Show. All Major Trophy Award winners will be announced and presented at the annual Fine Wine & Dine Awards Dinner on Friday 28<sup>th</sup> November 2025.
- (f) Section Champion winners will be announced on The Royal Tasmanian Fine Food Awards social media pages the day after judging concludes. 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](http://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, 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.

# PINE TEA & COFFEE TEA & TISANE AWARDS

## **Entry Fees:**

RAST Member - \$45 per entry

Non-Member - \$50 per entry

## **Discounted fees:**

First 5 (five) entries at the normal entry fee rate.

20% reduction for subsequent entries that are entered into the same section.

**Exhibits:** Minimum of TWO (2), 50g samples to be submitted unless otherwise stated.

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

**Labelling:** One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.

## **Pure Tea and Blended Tea Classes:**

Judging Criteria	Points
Liquor Body	10
True to Description	20
Freshness	10
Dry Leaf	10
Flavour	20
Aroma	20
Liquor Colour	10
<b>TOTAL</b>	<b>100</b>

## **Herbal and Fruit Classes:**

Judging Criteria	Points
True to Description	20
Dry Blend	10
Flavour	30
Aroma	30
Colour	10
<b>TOTAL</b>	<b>100</b>

## **Powdered Tea and Iced Tea Classes:**

Judging Criteria	Points
True to Description	20
Freshness	10
Flavour	30
Aroma	30
<b>TOTAL</b>	<b>100</b>

## **Pure Tea**

**Class 139 Tea – Black (Camellia sinensis only, including tea from more than one origin)**

**Class 140 Tea – Oolong (Camellia sinensis only, including tea from more than one origin)**

**Class 141 Tea – Green (Camellia sinensis only, including tea from more than one origin)**

**Class 142 Tea – Other Varieties Camellia Sinensis, including White, Yellow, Dark (including Pu'er)**

**Class 143 Australian Pure Tea (Camellia sinensis only, including tea from more than one origin)**  
Must contain 50% Australian grown ingredients

## **Blended Tea**

**Class 144 Tea – Black Flavoured (Camellia sinensis with other ingredients)**

**Class 145 Tea – Chai (Camellia sinensis with other ingredients). Please submit ideal preparation method upon entry.**

**Class 146 Tea – Green Flavoured (Camellia sinensis with other ingredients)**

**Class 147 Tea – Other Flavoured (Camellia sinensis with other ingredients)**

**Class 148 Australian Blended Tea (Camellia sinensis with other ingredients)**  
Must contain 50% Australian grown ingredients

## **Herbal and Fruit**

**Class 149 Herbs & Herbal Blends, including Rooibos**

**Class 150 Fruit Blends**

**Class 151 Australian Herbs & Herbal Blends**  
Must contain 50% Australian grown ingredients

**Class 152 Australian Fruit Blends**  
Must contain 50% Australian grown ingredients

## **Powdered Tea**

**Class 153 Powdered Tea and Tisanes (All powdered tea including Camellia sinensis and non-Camellia sinensis, including matcha and chai)**

## **Iced Tea**

**Class 154 Iced Tea – Bottled or Canned. 4 commercial samples to be provided.**

## **AWARDS**

**CHAMPION TEA and TISANES**

Trophy

**RESERVE CHAMPION TEA and TISANES**

Sash

# DIAA (TAS DIVISION) DAIRY & ICE CREAM AWARDS

## DAIRY - CHEESE

### Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

### Discounted fees:

First 5 (five) entries at the normal entry fee rate.

20% reduction for subsequent entries that are entered into the same section.

**Exhibits:** Minimum of TWO (2), 500g samples to be submitted unless otherwise stated. All dairy used must be 100% Australian.

**Labelling:** One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

Judging Criteria	Points
Taste/Eating Quality	20
Flavour	30
Aroma	20
Freshness	20
True to Description	10
<b>TOTAL</b>	<b>100</b>

## Cheese

**Class 157 Cheese, Mould Ripened. Blue Mould or cheese containing Blue Mould.**

**Class 158 Cheese Smear Ripened or Washed Rind**

**Class 159 Cheese - Surfaced Ripened White Mould Brie**

**Class 160 Cheese - Mozzarella and stretched curd, Scamorza, Pizza Cheese, Provolone, Cacia, Cavalto**

**Class 161 Cream Cheese / Fresh Unripened Flavoured (flavour to be stated on entry)**

**Class 162 Labneh - flavoured or non-flavoured**

**Class 163 Cheese - Mascarpone**

**Class 164 Club Cheese, flavour to be nominated.**

**Class 165 Shredded or grated, cheese type to be specified on entry**

**Class 166 Haloumi, flavoured or plain**

**Class 167 Fetta. Plain, flavoured or marinated.**

**Class 168 Cheddar Cheese, any age. Age to be stated at entry.**

**Class 169 Cheddar - Any other Cheddar-style cheese.**  
(e.g. Cheshire, Red Leicester, Colby etc.)

**Class 170 Cheese - Very Hard. Type of cheese to be stated.**  
(e.g. Ramano, Parmesan, Pecorini, Pepato etc.)

**Class 171 Cheese - Semi Hard. Type of cheese to be stated.**  
(e.g. Edam, Gouda, Raclette, etc.)

**Class 172 Any other type of cheese not listed in the above classes**

### AWARDS:

#### **CHAMPION CHEESE**

Trophy

#### **RESERVE CHAMPION CHEESE**

Sash





# DIAA (TAS DIVISION) DAIRY & ICE CREAM AWARDS

## DAIRY - OTHER DAIRY PRODUCT

### Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

### Discounted fees:

First 5 (five) entries at the normal entry fee rate.

20% reduction for subsequent entries that are entered into the same section.

**Exhibits:** Minimum of TWO (2), 500g OR 500mL samples to be submitted unless otherwise stated. All dairy used must be 100% Australian.

**Labelling:** One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

Judging Criteria	Points
Taste/Eating Quality	20
Flavour	30
Aroma	20
Freshness	20
True to Description	10
<b>TOTAL</b>	<b>100</b>

## 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.

**Class 173 Butter - salted**

**Class 174 Butter - Unsalted**

**Class 175 Butter - flavour enhanced**

**Class 176 Dairy Blend**

**Class 177 Ghee - clarified butter with both moisture and milk solids removed.**

## Cream

Minimum of TWO (2) samples required, 1 litre in total.

**Class 178 Pure Cream, no additives**

**Class 179 Rich Cream**

**Class 180 Thickened Cream**

**Class 181 Sour or Cultured Cream, full cream or light.**

## Dairy Desserts

**Class 182 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

**Class 183 Dip - Dairy Based. Any type or flavour. Must be at least 50% dairy content.**

## Milk - Flavoured

Minimum of TWO (2), 1 litre samples to be submitted.

**Class 184 Flavoured Milk - Full Fat. Flavour to be nominated.**

**Class 185 Flavoured Milk, low or reduced fat (max fat 2%). Flavour to be nominated.**

## Milk

Minimum of TWO (2), 1 litre samples to be submitted.

**Class 186 Homogenised - White Milk Full Fat or Light (skim)**

**Class 187 Non homogenised - White Milk**

**Class 188 Modified Milk - reduced or low fat, maximum fat 2% or (with non dairy additives eg. Omega 3 etc).**

**Class 189 UHT Milk, including extended shelf life, whole, modified and skim.**

**Class 190 Other Milk types not listed in the classes above e.g. Camel, Buffalo etc.**

## Yoghurt

**Class 191 Yoghurt, Full Fat. Any flavour, set or stirred.**

**Class 192 Yoghurt, Reduced or Non Fat. Any flavour, set or stirred.**

**Class 193 Cultured Milk beverage, any flavour**

# DIAA (TAS DIVISION) DAIRY & ICE CREAM AWARDS

## Goat Milk Products

Class 194 Goat Cheese, fresh, unripened

Class 195 Goat Cheese, mould ripened. Exhibitor to specify age on the entry form

Class 196 Goat Cheese, Matured. Age to be specified on entry form.

Class 197 Goat Cheese, Fetta

Class 198 Goat Yoghurt, natural or flavoured. Exhibitor to specify if stirred, set or Greek style yoghurt on entry form.

Class 199 Any other type of Goat milk product not listed in the above classes

## Sheep Milk Products

Class 200 Sheep Cheese, any

Class 201 Sheep Milk - packaged in retail pack. Any flavour

Class 202 Sheep Yoghurt, flavour and/or type to be specified

Class 203 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 Member - \$45 per entry

Non-Member - \$50 per entry

### Discounted fees:

First 5 (five) entries at the normal entry fee rate.

20% reduction for subsequent entries that are entered into the same section.

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

**Exhibits:** Minimum of TWO (2), 500mL samples to be submitted unless otherwise stated. Must be dairy based, all dairy used must be 100% Australian.

**Labelling:** One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

Judging Criteria	Points
Flavour & Aroma	40
Texture & Body	30
Appearance	20
True to Description	10
<b>TOTAL</b>	<b>100</b>

## Ice Cream

Class 204 Vanilla Ice Cream

Class 205 Vanilla Ice Cream - low fat

Class 206 Chocolate Ice Cream

Class 207 Chocolate Ice Cream, low fat

Class 208 Flavoured Ice Cream- flavour to be specified

Class 209 Flavoured Ice Cream, low fat - flavour to be specified

Class 210 Premium Ice Cream - Vanilla - with a minimum of 12% fat content

Class 211 Premium Ice Cream - Flavoured - with a minimum of 12% fat content

Class 212 Specialty Ice Cream with whole fruit pieces, fruit variegates nuts and/or confectionery items

Class 213 Any other type of Ice Cream not listed in the above classes

# DIAA (TAS DIVISION) DAIRY & ICE CREAM AWARDS

## Class 214 Individual Ice Creams

(e.g Drumsticks, Magnum etc. 6 samples to be submitted)

## Class 215 Novel Ice Cream

(e.g. bambino cones, piccolo cones, etc. 8 samples of sticklines)

## Gelato

### Class 216 GELATO - Vanilla or Chocolate

### Class 217 GELATO - fruit flavoured

### Class 218 GELATO - any other flavour or combination of flavours.

### Class 219 Any other type of Gelato not listed in the above classes

## AWARDS:

### CHAMPION ICE CREAM

Trophy

### RESERVE CHAMPION ICE CREAM

Sash



# THE OLD WOOLSTORE APARMTENT HOTEL PLANT BASED PRODUCTS AWARDS

## Entry Fees:

RAST Member - \$35 per entry

Non-Member - \$45 per entry

## Discounted fees:

First 5 (five) entries at the normal entry fee rate.

20% reduction for subsequent entries that are entered into the same section..

**Exhibits:** Minimum of TWO (2), 500g samples to be submitted unless otherwise stated.

**Labelling:** One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

Judging Criteria	Points
Flavour & Aroma	45
Texture	25
Taste / Eating Quality	15
Colour & Condition	15
<b>TOTAL</b>	<b>100</b>

## Plant Based-Dairy Style Products

**Class 220 Plant Based Butter (all types)**

**Class 221 Plant Based Milk (all types)**

**Class 222 Plant Based Yoghurt (all types)**

**Class 223 Plant Based Cheese (all types)**

**Class 224 Plant Based Dairy Style Dessert**  
(e.g. 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 225 Non-Dairy Ice Cream - Vanilla**

**Class 226 Non-Dairy Ice Cream - Salted Caramel**

**Class 227 Non-Dairy Ice Cream - Chocolate**

**Class 228 Non-Dairy Ice Cream - Any other flavour**  
(flavour to be nominated)

## Sorbet

Minimum 2 Samples, Minimum volume 2 litres

**Class 229 SORBET - Tropical fruit flavour**

**Class 230 SORBET - Citrus fruit flavour**

**Class 231 SORBET - Any other fruit flavour**

**Class 232 Any other type of Sorbet not listed in the above classes**

## Plant Based - Baked Products Savoury

**Class 233 Plant based savoury slices, filled or unfilled, type and flavour to be identified**

**Class 234 Plant based savoury pie, large or individual. Style and Flavour to be nominated.**  
4 individual or 2 large samples required.

**Class 235 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 individual samples required.

## Plant Based - Baked Products Sweet

**Class 236 Plant Based Sweet Pie or Slice. Filled or unfilled. Flavour and type to be nominated.**

**Class 237 Plant Based Sweet Biscuits filled or unfilled. Flavour to be nominated.**  
6 individual samples required.

## Plant Based - Cakes

**Class 238 Plant Based Small Cakes (eg. muffins, cupcakes, lamingtons etc.)**  
4 individual samples required.

**Class 239 Plant Based Cakes, Tortes & Gateaux. Any size or shape.**

# THE OLD WOOLSTORE APARTMENT HOTEL PLANT BASED PRODUCTS AWARDS

## Plant Based - Delicatessen Style Product

Class 240 Plant Based Sausage, any flavours.

Class 241 Plant Based Burger, any flavour.

Class 242 Plant Based Schnitzel, any flavours.

Class 243 Plant Based Bacon

Class 244 Falafels, any flavours.

Class 245 Tofu, Regular

Class 246 Tofu, Silken

Class 247 Any other plant based delicatessen style or  
convenience product not listed in the classes  
above.

## AWARDS

### CHAMPION PLANT BASED

Trophy

### RESERVE CHAMPION PLANT BASED

Sash