



Dairy Industry
Association
of Australia



CASCADE
- BREWERY CO -
ESTD 1824

Dairy, Ice Cream, Plant Based + Beverages Schedule

28th - 31st May 2024



**ROYAL
TASMANIAN
FINE FOOD
AWARDS**



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

CONTACT & ENTRIES

DIAA Tasmania Dairy & Ice Cream Awards The Old Woolstore Apartment Hotel Plant Based Products Awards	
Entry Fee	RAST / DIAA Member: \$45 per entry Non-Member: \$50 per entry <u>Discounted fees:</u> First 4 (four) entries are at normal entry fee rate. 25% reduction for subsequent entries that are entered into the same section.
Entries Open	Friday 8 March 2024
Enter Online	https://entries.hobartshowground.com.au/Account/ExhibitorLogin
Entries close	COB Monday 29 April
Delivery Due Date	24 th May 2024
Judging	30 th – 31 st May 2024
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.

SECTION AWARDS

Trophy	Sponsor
Champion Cheese	 Dairy Industry Association of Australia
Champion Other Dairy Product	 Dairy Industry Association of Australia
Champion Goat or Sheep Product	 Dairy Industry Association of Australia
Champion Ice Cream	 Dairy Industry Association of Australia
Champion Plant Based Product	

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.



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.

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.

ROYAL TASMANIAN FINE FOOD AWARDS

- 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 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 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.

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 processes
- (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:

ROYAL TASMANIAN FINE FOOD AWARDS

- (a) All entries received by RAST must display the RAST provided Fine Food Award. 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 labels is attached to each entry. Entries not carrying the RAST provided Fine Food Awards Label 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 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.
- (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

ROYAL TASMANIAN FINE FOOD AWARDS

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 consist of three judges and one associate 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.

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