

Cider Schedule

9th - 10th May 2024





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

CARLTON & UNITED BREWERIES CIDER AWARDS	
Entry Fee	<p>RAST 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.</p>
Entries Open	18 March 2024
Enter Online	https://entries.hobartshowground.com.au/Account/ExhibitorLogin
Entries close	COB Monday 8 April 2024
Delivery Due Date	Monday 6 May 2024
Judging	9 -10 May 2024
Social Media	<p>Follow us to stay up to date through the year:</p> <p> @tasfinefoodawards</p> <p> @tasmanianfinefoods</p>
Contact	<p>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</p>
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 AWARD

Section Trophy	Sponsor
Champion Cider	

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.

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 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.

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.

CARLTON & UNITED BREWERIES CIDER AWARDS

CIDER CLASS SCHEDULE

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

First 4 (four) entries are at normal entry fee rate.

25% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

- **4 x 375mL bottle samples to be submitted OR 3 x 500mL bottle samples to be submitted.**

Residual Sugar:

- Dry: <9g/L
- Medium: ~ 9 – 25g/L
- Sweet: >25g/L

Carbonation:

- Still: Still means little or no carbonation, if any bubble should be barely perceptible.
- Low: Some prickle contributed by the carbon dioxide, definitely contributing to mouthfeel but not necessarily 'fizzy'.
- Moderate: Moderate carbonation, petillant, approaching that of typical beer, less than would be expected in a sparkling wine (1.5g/L (~0.75 vol) – 4g/L (~2 vol)).
- High: Highly carbonated, significant presence of carbon dioxide – sparkling, may retain some head or mousse (>4g/L (~2vol)). Gushing, foaming and excessive head formation however, are considered as faults.
- Method Traditional (MT): Fermented in bottle and then disgorged. May have high carbonation (see Class 12).

Apple Cider

Class 1 Apple Cider Traditional - SWEET

Class 2 Apple Cider Traditional - MEDIUM

Class 3 Apple Cider Traditional - DRY

Class 4 Apple Cider Contemporary - SWEET

Class 5 Apple Cider Contemporary - MEDIUM

Class 6 Apple Cider Contemporary - DRY

Perry Cider

Class 7 Perry Cider - SWEET

Class 8 Perry Cider - MEDIUM

Class 9 Perry Cider - DRY

Other Cider Classes

Class 10 Any other style of Cider or Perry (eg. experimental, wood aged, botanical or fruit flavoured etc.)

Class 11 Specialty Class (eg. Ice Cider or Perry, Pommeau, Eau de Vie etc.)

Class 12 Method Traditional or 'Methode Traditionelle'. Cider made like high-quality sparkling wine. Cider that goes through secondary fermentation in the bottle and is then disgorged. Can be made in both contemporary and traditional fashion.

AWARDS

CHAMPION CIDER

Trophy

RESERVE CHAMPION CIDER

Sash