



OLIVE PRODUCTS, PANTRY ITEMS + HERBS & SPICES

2026

Results Catalogue



**ROYAL
TASMANIAN
FINE FOOD
AWARDS**



31st 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 in 1995.

RAST President – Greg Melick AO RFD FANZCN KC
RAST Chief Executive Officer – Scott Gadd



MISSION STATEMENT

To encourage and support Australian food producers to redefine excellence in food and beverages.

COMMITTEE

Ross Matthews – Chairman
Ashley McCoy
Thomas Beuke
Mark Robertson

KEY INFORMATION

OLIVE PRODUCTS, PANTRY ITEMS AND HERBS, SPICES & SALTS

Judging	2nd - 3rd September 2026
Results	The Results Catalogue will be published online and available on the Hobart Showground website the week following each judging event and after the Champion winners are announced.
Awards Dinner	The FOUR (4) Major Trophy Awards will be announced and presented to the winners at the annual Fine Wine & Dine Awards Dinner on the 4 th December 2026. Please check the Hobart Showground website for ticket details.
Contact:	Food & Wine Events Manager Royal Agricultural Society of Tasmania PO Box 94, Glenorchy TAS 7010 Phone: 03 6272 6812 Email: events@hobartshowground.com.au Website: www.hobartshowground.com.au
Social Media:	Follow us on Facebook and Instagram for competition updates and results.

SECTION TROPHIES

Trophy	Sponsors
CHAMPION OLIVE PRODUCT	 In Historic Battery Point
CHAMPION HERBS, SPICES & SALTS	
CHAMPION PANTRY ITEM	

JUDGES AND STEWARDS

The RAST acknowledges and thanks all the judges and volunteers for their generous contribution towards the success of the 2026 Royal Tasmanian Fine Food Awards.

Olive Products Judges

Roslyn Anderson (Head Judge)
Westerley Isbaih
Karen Pridham

Herbs, Spices & Salts and Pantry Items Judges

Paul Lennard (Head Judge)
Carolyn Nichols
Russell Crook

Stewards

Ross Matthews (Chief Steward)
Carole Rodger



JUDGING PROCESS



JUDGES

Judging panels will consist of 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

PROCESS

- 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 where the entries will be blind tasted.
- Each product is scored out of 100 points against a set criteria. 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 category 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.

1. Gold (90 – 100 points): Outstanding
2. Silver (82 – 89 points): Excellent
3. Bronze (74 – 81 points): Good to Very Good

The RAST, Head Judge and Chief Steward together in consultation, 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.

MAJOR TROPHY AWARDS



The winners of the Major Trophy Awards listed below will be announced at the annual Fine Wine & Dine Awards Dinner on the 4th December 2026.

The Richard Langdon Trophy - Best Exhibit in Show

Sponsored by: Banjo's Bakery Cafe

The Champion winning product from each category is reassessed by a new panel of judges to determine the winner of the Richard Langdon Trophy for Best Exhibit in Show. Champion winners will be contacted by the 3rd August 2026 if additional product samples are required for judging.

The 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.

Trophy for 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.

The Chair's Trophy

Sponsored by: MCC Labels

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

EXHIBITOR INFORMATION

The 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.

WHY ENTER THE ROYAL TASMANIAN FINE FOOD AWARDS?

Be recognised among the best.

- The Royal Tasmanian Fine Food Awards is one of Australia's leading fine food competitions, celebrating excellence and showcasing outstanding producers on a respected national stage.

Strengthen your brand with a mark of excellence.

- Gold, Silver and Bronze medalist's receive official medal artwork files — a powerful marketing asset that builds consumer trust and distinguishes your product in a competitive marketplace.

Benchmark your product against premium industry standards.

- Open to producers of all sizes, the Awards provide a valuable opportunity to measure your product against high-performing peers and recognised quality standards.

Gain expert, confidential feedback.

- Receive detailed scores and individual feedback from experienced industry judges to help refine, strengthen and elevate your product offering.

Showcase your success at the Fine Wine & Dine Awards Dinner.

- Champion winners have the opportunity to present their products at this prestigious event attended by industry leaders, judges and consumers.

Access high-profile exposure at the Royal Hobart Show.

- Selected award-winning producers may secure commercial showcase space at the Royal Hobart Show, connecting with thousands of visitors each year.

Explore retail ranging opportunities.

- Select Champions and Reserve Champions may be invited to discuss ranging opportunities with Hill Street Grocers in Tasmania.

Amplify your visibility.

- Award-winning exhibitors and products are celebrated across social media platforms and featured in the official online results catalogue following judging.

HOW TO ENTER

Follow these simple steps to a successful entry:

1. Read the schedule carefully and determine the correct entry class for your products.
2. Enter online through the following link:
<https://entries.hobartshowground.com.au/Account/ExhibitorLogin>
3. Payment can be made by credit card (Visa/Mastercard) online or call our office to pay by EFTPOS over the phone.
4. 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
5. 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 BEFORE ENTERING

- To be eligible for the Royal Tasmanian Fine Food Awards the Exhibit must be **submitted as a Company** 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 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
- 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 3750 or check the [Biosecurity Tasmania](http://www.biosecuritytasmania.gov.au) website for more details.

- 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 DIAA (TAS) 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

1. Definition of Producer

- a. 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. 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

- a. Producer and the Exhibitor Eligibility of Products
- b. At the time of entry, each Exhibit entered by an Exhibitor must be the property of the Exhibitor and available commercially in Australia.
- c. Exhibits must be as from a normal production run of a commercial product available to purchase within Australia.
- d. 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

- a. An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of the RAST and RTFFA Committee is the following:
 - i. Manufacture or processor
 - ii. Has product/s manufactured or packaged under contract.
 - iii. 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. 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)

- a. 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

- a. 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

- a. All entered Exhibits must adhere to the following criteria:
- b. 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.
- c. 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.
- d. A minimum of TWO (2), 500g samples to be submitted unless otherwise stated in the class details. 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.
- e. 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.
- f. 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.
- g. 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.
- h. All food must be transported in accordance with Food Standard Australia New Zealand guidelines, which includes keeping the food protected from contamination and if the food is potentially hazardous or perishable, keeping it cold (5° C or colder) or hot (60° C or hotter).
- i. If the product contains a Chilli component, a gradient of heat must be added to the label. 1 = Mild, 2 = Medium, 3 = Hot, 4 = Extra Hot

9. Stock

- a. 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

- a. The decision of the judges will be final, and no correspondence will be entered.
- b. Exhibitors may use the results of these awards in advertising and on packaging for their awarded products.
- c. The Royal Agricultural Society of Tasmania reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.
- d. 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.
- e. 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.
- f. 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 in November 2026.
- g. 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). 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 Facebook and Instagram to stay up to date on all announcements.

11. Power to alter / transfer

- a. The Royal Agricultural Society of Tasmania (RAST) reserves the right to:
- b. Amend or amalgamate classes if insufficient entries are received in any one class.
- c. Alter the entry opening or closing date of the Awards.
- d. 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.
- e. Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete.
- f. Alter the date and/or time at which the judging is scheduled to take place.
- g. Alter a judge scheduled to Judge at the event.
- h. Cancel the event

12. Interference by Exhibitor

- i. 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 integrity of the competition and a Judge's freedom of choice or judgement.



Award	Cat.	Exhibitor	Commercial Name	State
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St Ives Apartments Olive Products Awards

Mild

Mild

CLASS 311 Australian EVOO - Boutique Class - any varietal or blend. Mild. Minimum stock volume between 15 to 199 litres.

Silver	822	Cradle Coast Olives	Cradle Coast Olives Essence of the Cradle , Extra Virgin Olive Oil	TAS
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Mild

CLASS 313 Australian EVOO - Commercial Class - any varietal or blend. Mild. Minimum stock volume 1000 litres.

Silver	823	Cobram Estate Olives Limited	Cobram Estate Ultra Premium Hojiblanca Extra Virgin Olive Oil , Mild single variety extra Virgin olive oil	VIC
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Medium

Medium

CLASS 315 Australian EVOO - Boutique Class - any varietal or blend, Medium. Minimum stock volume between 15 to 199 litres.

Silver	834	Cradle Coast Olives	Cradle Coast Olives Manzanillo, Extra Virgin Olive Oil	TAS
Bronze	825	Wattle Hill Olives	Tasmanian Early Harvest Extra Virgin Olive Oil, Early Harvest Extra Virgin Olive Oil	TAS

Medium

CLASS 316 Australian EVOO - Small Commercial Class - any varietal or blend, Medium. Minimum stock volume between 200 - 999 litres.

Gold	826	Rose Creek Estate	Correggiola , Extra Virgin Olive oil	VIC
Bronze	827	Rose Creek Estate	Frantoio, Extra Virgin Olive oil	VIC

Medium

CLASS 317 Australian EVOO - Commercial Class - any varietal or blend, Medium. Minimum stock volume 1000 litres.

Silver	830	Cobram Estate Olives Limited	Cobram Estate Ultra Premium Picual Extra Virgin Olive Oil , Single variety extra Virgin olive oil	VIC
Silver	828	Ausvigor Global Pty Ltd (T/A Living Pure)	Living Pure Australian Extra Virgin Olive Oil, Extra Virgin Olive Oil	VIC
Silver	829	Cobram Estate Olives Limited	Cobram Estate Classic Extra Virgin Olive Oil , Blended variety extra Virgin olive oil	VIC

Medium

CLASS 318 Australian EVOO - Single Estate Grown, Medium. Minimum stock volume between 200 - 1000 litres.

Gold	831	Lauriston Grove	Lauriston Grove Correggiola, Extra Virgin Olive Oil	TAS
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Robust

Robust

CLASS 319 Australian EVOO - Boutique Class - Any varietal or blend. Robust. Minimum stock volume between 15 to 199 litres.

Gold	824	Cradle Coast Olives	Cradle Coast Olives Paragon, Extra Virgin Olive Oil	TAS
Silver	832	Ashleigh Estate	Ashleigh Estate Frantoio Extra Virgin Olive Oil, Extra Virgin Olive Oil	TAS
Bronze	833	Hamilton Hills Olives	Hamilton Hills Olives, Extra virgin olive oil	TAS

Award	Cat.	Exhibitor	Commercial Name	State
Robust				
CLASS 320	Australian EVOO - Small Commercial Class - any Varietal or blend. Robust. Minimum stock volume between 200 - 999 litres.			
Bronze	835	Tasmanian Olive Groves	Tasmanian Olive Groves (Barnea), EVOO	TAS
Robust				
CLASS 321	Australian EVOO - Commercial Class - any varietal or blend. Robust. Minimum stock volume 1000 litres.			
Gold	836	Kyneton Olive Oil	Kyneton Olive Oil, Extra virgin Olive oil	VIC
Bronze	837	Kyneton Olive Oil	Kyneton Olive Oil, Extra virgin Olive oil	VIC
Robust				
CLASS 322	Australian EVOO - Single Estate Grown. Robust. Minimum stock volume produced 200 - 1000 litres.			
Silver	840	Lauriston Grove	Lauriston Grove Frantoio, Extra virgin olive oil	TAS
Silver	841	Lauriston Grove	Lauriston Grove Manzanillo, Extra Virgin olive oil	TAS
Silver	839	Tasmanian Olive Groves	Tasmanian Olive Groves (Correggiola), EVOO	TAS

Flavoured / Infused Olive Oil

Flavoured / Infused Olive Oil

CLASS 323 Flavoured or Infused Olive Oil - Citrus flavoured, flavours to be sourced from the fruit of the citrus genera.

Silver	842	Ashleigh Estate	Ashleigh Estate Kaffir Lime Infused Extra Virgin Olive Oil, Flavoured Olive Oil	TAS
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Flavoured / Infused Olive Oil

CLASS 324 Flavoured or Infused Olive Oil - Herbal, flavours to be sourced from the leaves or seeds of plants.

Gold	843	Kyneton Olive Oil	Kyneton Olive Oil Chilli, Agrumato Style Chilli	VIC
Silver	846	Ashleigh Estate	Ashleigh Estate Lavender Infused Extra Virgin Olive Oil, Flavoured Olive Oil	TAS
Bronze	845	Kyneton Olive Oil	Kyneton Olive Oil Garlic, Agrumato Style Garlic	VIC
Bronze	844	Kyneton Olive Oil	Kyneton Olive Oil Basil, Agrumato Style Basil	VIC

Flavoured / Infused Olive Oil

CLASS 325 Flavoured or Infused Olive Oil - Any Other Flavour. Flavour to be nominated. Could include fruit, garlic, truffle, chilli, fungi, lemon myrtle, or a blend of multiple flavours etc.

Gold	850	Ashleigh Estate	Ashleigh Estate Lemon and Black Pepper Infused Extra Virgin Olive Oil, Flavoured Olive Oil	TAS
Silver	848	Ashleigh Estate	Ashleigh Estate Garlic and Habanero Infused Extra Virgin Olive Oil, Flavoured Olive Oil	TAS
Bronze	851	Noosa Black Garlic	Black Garlic Extra Virgin Olive Oil, Infused Black Garlic Extra Virgin Olive Oil	QLD
Bronze	847	Black Garlic & Co	Aged Black Garlic Olive Oil, Infused Olive oil with a hint of black garlic.	WA
Bronze	849	Kyneton Olive Oil	Kyneton Olive Oil Truffle, Truffle Infused	VIC

Award	Cat.	Exhibitor	Commercial Name	State
	No.			

Table Olives

Table Olives				
CLASS 326 Olives. Black or Green, pitted or unpitted. Type of olive to be nominated.				
Silver	852	Wattle Hill Olives	Tasmanian Table Olives, Olives Medley	TAS

CHAMPION OLIVE PRODUCT

Trophy
Cradle Coast Olives - Class 319 Cat. No. 824 - Cradle Coast Olives Paragon, Extra Virgin Olive Oil

RESERVE CHAMPION OLIVE PRODUCT

Sash
Lauriston Grove - Class 318 Cat. No. 831 - Lauriston Grove Correggiola, Extra Virgin Olive Oil



Award	Cat.	Exhibitor	Commercial Name	State
	No.			

Island Harvest Tasmania Pantry Items Awards

Cereals, Grains, Seeds & Legumes

Cereals, Grains, Seeds & Legumes

CLASS 331 Any other legume, seed or grain product not already listed in the schedule

Gold	853	The Tassie Hemp Shop	Tasmanian Hemp Hearts, Dehulled hemp seeds	TAS
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Culinary Oils (Excluding Olive Oil)

Culinary Oils (Excluding Olive Oil)

CLASS 335 Nut and Seed Oils

Gold	855	The Tassie Hemp Shop	Tasmanian Hemp Oil, Cold pressed hemp seed oil	TAS
Gold	856	Coaldale Walnuts Trust	Walnut oil, Walnut oil	TAS

Culinary Oils (Excluding Olive Oil)

CLASS 336 Any other culinary oil, type and flavour to be nominated

Gold	863	Foo Chilli Company	Nonna Piccante Chilli Oil, Chilli Oil- Italian style	VIC
Gold	857	Six-Eyed Scorpion	'Extra Spicy' Crispy Chilli Oil, Chilli Oil	VIC
Gold	859	Six-Eyed Scorpion	'Original' Crispy Chilli Oil, Chilli Oil	VIC
Gold	861	DC Cartel	The Extra Virgin Olive Oil Original 1983 - Limited Release Crispy Chill Oil, Chilli Oil	VIC
Silver	862	DC Cartel	The Original 1983 - Extra Hot Limited Release Crispy Chilli Oil, Chilli Oil	VIC
Silver	854	The Fermentalist	Crunchy Chilli Oil, Chilli infused Asian style chilli oil	NSW
Silver	866	BLOCK 275	Cold Pressed Canola Oil, canola oil	WA
Silver	865	DC Cartel	The Original 1983 - Limited Release Crispy Chilli Oil, Chilli Oil	VIC
Silver	860	Foo Chilli Company	Ma Foo Chilli Oil, Chilli Oil- Asian style	VIC
Bronze	858	Saucy Wench Gourmet Foods PTY LTD	Saucy Wench Chilli Oil, Chilli Oil	QLD

Nuts

Nuts

CLASS 337 Nuts, Raw. Any type or flavour.

Silver	867	Coaldale Walnuts Trust	Walnut kernels, Natural walnut kernels	TAS
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Any Other Pantry Product

Any Other Pantry Product

CLASS 340 Any other pantry product not already listed in the Schedule. Non-perishable food items only. Two samples of normal commercial product to be submitted.

Gold	868	Coaldale Walnuts Trust	Walnut flour	TAS
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CHAMPION PANTRY ITEM

Trophy

Coaldale Walnuts Trust - Class 340 Cat. No. 868 - Walnut flour

RESERVE CHAMPION PANTRY ITEM

Sash

Foo Chilli Company - Class 336 Cat. No. 863 - Nonna Piccante Chilli Oil, Chilli Oil- Italian style

Award	Cat.	Exhibitor	Commercial Name	State
No.				

Valhalla Ice Cream Herbs, Spices & Salts Awards

HERBS, SPICES and SALTS

CLASS 342 Spice Blends and Mixes

Silver	871	Curries and Varuvals Pty Ltd	South Indian Meat Masala, Spice Blend	VIC
Silver	872	Saucd lownslow	The Shadow Blend, Spice Blend	QLD
Bronze	869	Saucd lownslow	The Gentlemen's Blend Coffee Spice Rub, Spice Blend	QLD
Bronze	870	Saucd lownslow	The Cherry Tree Blend, Spice Blend	QLD

HERBS, SPICES and SALTS

CLASS 343 Spice and Herb Mixes

Silver	873	Saucd lownslow	The Not Chicken Chicken Salt, Spice Blend	QLD
Bronze	874	Saucd lownslow	The One Eighty Blend Spice rub, Spice Blend	QLD

HERBS, SPICES and SALTS

CLASS 344 Dukkah, all types and flavours

Gold	877	Wattle Hill Olives	Tasmanian Dukkah with Pistachio Crumble, Dukkah	TAS
Silver	875	Native Oz Bushfoods	Native Bush Blend Dukkah, Native Spiced Dukkah	QLD
Bronze	876	Zea	Australian Native Bush Dukkah, Toasted Nut & Native Spice Blend	VIC

HERBS, SPICES and SALTS

CLASS 345 Dry Rubs, all types and flavours.

Silver	881	Smokey Joes Rubs	Cherry Chipotle , rub/seasoning	WA
Bronze	879	Alsa Fine food ingredients pty ltd	Lemon & Pepper seasoning, Dry Rubs / Seasoning	NSW
Bronze	880	Alsa Fine food ingredients pty ltd	Garlic and Chilli seasoning (Med), Dry Rubs / Seasoning	NSW
Bronze	878	Smokey Joes Rubs	Lemon Pepper, Lemon Pepper	WA

Judges Comments:

Varying class both in visual presentation and flavour. Interesting blend of ingredients.

HERBS, SPICES and SALTS

CLASS 346 Salt Mixes and Seasonings

Gold	887	Native Oz Bushfoods	Gourmet Aussie Salt Lemon Pepper, Native Lemon Pepper salt blend	QLD
Gold	890	Proud Phoenix Co	Crunchy Chilli Lime Salt, Spice Blend	VIC
Gold	886	Native Oz Bushfoods	Gourmet Aussie salt Bush Blend Garlic and Onion free , native salt blend	QLD
Gold	884	Saucd lownslow	The Smoked Fennel salt, Salt Blend	QLD
Gold	891	Native Oz Bushfoods	Gourmet Aussie Salt Bush Blend, Salt Blend	QLD
Silver	885	Native Oz Bushfoods	Gourmet Aussie Salt Desert Raisin, native salt blend	QLD
Silver	883	Smokey Joes Rubs	Salt & Vinegar Chip Dust, Salt Blend	WA
Silver	892	Noosa Black Garlic	Black Garlic Salt, Black Garlic Salt	QLD
Silver	882	Smokey Joes Rubs	Citrus twist Loaded salt, Salt Blend	WA
Silver	888	Smokey Joes Rubs	Jalapeno Loaded Salt, Salt Blend	WA
Bronze	889	Smokey Joes Rubs	Smoked Loaded Salt, Salt Blend	WA

Judges Comments:

Innovative use of ingredients and high quality of salt used. Great diversity of flavours, aromas and visual presentation.

Award	Cat. No.	Exhibitor	Commercial Name	State
HERBS, SPICES and SALTS				
CLASS 347 Salts				
Silver	893	DR Garlic	Truffle and Black Garlic Sea Salt, Garlic and truffle infused sea salt	TAS
Bronze	894	Zea	Native Blend Pink Lake Salt, Seasoning Salt / Spice Blend	VIC
HERBS, SPICES and SALTS				
CLASS 351 Black Garlic, whole bulb or cloves. Peeled or unpeeled.				
Silver	896	Black Garlic & Co	Aged Black Garlic Cloves, Black Garlic Cloves	WA
Silver	895	Noosa Black Garlic	Black Garlic Cloves, Black Garlic Cloves	QLD
HERBS, SPICES and SALTS				
CLASS 352 Any other herb, spice or dried seasoning product not listed in the above classes.				
Silver	897	Curries and Varuvals Pty Ltd	All-Purpose Special Spice Mix, Spice Blend	VIC
Silver	899	Curries and Varuvals Pty Ltd	Amma's Sambar Masala, Spice Blend	VIC
	898	Noosa Black Garlic	Pure Black Garlic Paste, Black Garlic Paste / Puree	QLD

CHAMPION HERBS, SPICES & SALTS

Trophy

Native Oz Bushfoods - Class 346 Cat. No. 887 - Gourmet Aussie Salt Lemon Pepper, Native Lemon Pepper salt blend

RESERVE CHAMPION HERBS, SPICES & SALTS

Sash

Proud Phoenix Co - Class 346 Cat. No. 890 - Crunchy Chilli Lime Salt, Spice Blend



CONTACT

Food & Wine Events Manager
Royal Agricultural Society of Tasmania

Hobart Showground
2 Howard Road, Glenorchy TAS 7010

Phone: 03 6272 6812
Email: events@hobartshowground.com.au
Website: www.hobartshowground.com.au