

OLIVE PRODUCTS + PANTRY ITEMS

Awards Schedule 4th September 2025





30th 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

Judging	4 th September 2025
Entry Fee Discount	First 5 (five) entries at the normal entry fee rate. 20% reduction for subsequent entries that are entered into the same section.
Entry Fees	Olive Products & Pantry Items RAST Member: \$45 Non-Member: \$50
Enter Online	https://entries.hobartshowground.com.au/Account/ExhibitorLogin
Entries Close	3 rd August 2025
Delivery Due Date	by the 1 st September 2025
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
Results	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. www.hobartshowground.com.au/royal-tasmanian-fine-food-awards

MAJOR TROPHIES

Announced and awarded at the Fine Wine & Dine Awards Dinner on Friday 28th 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

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

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

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 OLIVE PRODUCT



CHAMPION PANTRY ITEM



WHERE THE *locals* MATTER



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 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 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 28th 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). 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.

ST IVES APARTMENTS OLIVE PRODUCTS AWARDS

OLIVE PRODUCTS

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

EXHIBITS: Minimum of TWO (2), 250mL 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.

TESTING CRITERIA: All Extra Virgin Olive Oil entries are expected to meet the following chemical parameters for Extra Virgin Olive Oil:

- Free Fatty Acid (FFA): $\leq 8\%$
- Peroxide Value (PV): $\leq 20 \text{ meq O}_2/\text{kg oil}$.
- Absorbency in Ultra Violet:
(UV): $K_{232} < 2.50$, $K_{270} < 0.22$, $?K < 0.01$

OIL ANALYSIS: All Extra Virgin Olive Oil entries must be accompanied by a copy of each entry's FFA, PV, UV and PPH (polyphenol/biophenols) test results. All entries are expected to meet the chemical parameters for Extra Virgin Olive Oil as set out in the Australian Standards (AS5264-2011) Please see: <https://aooa.com.au/quality-standards/>

MILD: Must be between PPH 0-150mg/kg

MEDIUM: Must be between PPH 151-300mg/kg

ROBUST: Must be between PPH 301+ mg/kg

Judging Criteria	Points
Nose Aroma	35
Palate Flavour	45
Harmony & Complexity	20
TOTAL	100

Mild

Range of polyphenols/biophenols for extra virgin olive oils entered in the **MILD** Classes must be: **PPH 0-150 mg/kg**

Class 321 Australian EVOO - Boutique Class - any varietal or blend. Mild. Minimum stock volume between 15 to 199 litres.

Class 322 Australian EVOO - Small Commercial Class - any varietal or blend. Mild. Minimum stock volume between 200 - 999 litres.

Class 323 Australian EVOO - Commercial Class - any varietal or blend. Mild. Minimum stock volume 1000 litres.

Class 324 Australian EVOO - Single Estate Grown. Mild. Minimum stock volume between 200 - 1000 litres.

Medium

Range of polyphenols/biophenols for extra virgin olive oils entered in the **MEDIUM** Classes must be: **PPH 151-300 mg/kg**

Class 325 Australian EVOO - Boutique Class - any varietal or blend, Medium. Minimum stock volume between 15 to 199 litres.

Class 326 Australian EVOO - Small Commercial Class - any varietal or blend, Medium. Minimum stock volume between 200 - 999 litres.

Class 327 Australian EVOO - Commercial Class - any varietal or blend, Medium. Minimum stock volume 1000 litres.

Class 328 Australian EVOO - Single Estate Grown, Medium. Minimum stock volume between 200 - 1000 litres.

Robust

Range of polyphenols/biophenols for extra virgin olive oils entered in the **ROBUST** Classes must be: **PPH 301+ mg/kg**

Class 329 Australian EVOO - Boutique Class - Any varietal or blend. Robust. Minimum stock volume between 15 to 199 litres.

Class 330 Australian EVOO - Small Commercial Class - any Varietal or blend. Robust. Minimum stock volume between 200 - 999 litres.

Class 331 Australian EVOO - Commercial Class - any varietal or blend. Robust. Minimum stock volume 1000 litres.

Class 332 Australian EVOO - Single Estate Grown. Robust. Minimum stock volume produced 200 - 1000 litres.

ST IVES APARTMENTS OLIVE PRODUCTS AWARDS

Flavoured / Infused Olive Oil

- Class 333** Flavoured or Infused Olive Oil - Citrus flavoured, flavours to be sourced from the fruit of the citrus genera.
- Class 334** Flavoured or Infused Olive Oil - Herbal, flavours to be sourced from the leaves or seeds of plants.
- Class 335** Flavoured or Infused Olive Oil - Any Other Flavour. Flavour to be nominated. Could include fruit, garlic, truffle, chilli, fungi, lemon myrtle, or a blend of multiple flavours etc.

Table Olives

- Class 336** Olives. Black or Green, pitted or unpitted. Type of olive to be nominated.
- Class 337** Olives. Black or Green. Stuffed or flavoured. Type of olive and flavour to be nominated.

AWARDS

CHAMPION OLIVE PRODUCT

Trophy

RESERVE CHAMPION OLIVE PRODUCT

Sash



IGA TASMANIA PANTRY ITEMS AWARDS

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

20% discount 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	40
Texture	20
Appearance	20
Quality of Finish	20
TOTAL	100

Cereals, Grains, Seeds & Legumes

Class 339 Muesli

Class 340 Granola

Class 341 Other Cereal, flavour/type to be nominated

Class 342 Any other legume, seed or grain product not already listed in the schedule
Eg. pulses, chickpeas, lentils, chia seeds

Class 343 Cereal or Museli Bar, any type or flavour. Min 4 bars required.

Class 344 Gluten Free Cereal - All varieties

Dried Fruit

Class 345 Dried fruit, type and flavour to be nominated.

Culinary Oils

Class 346 Nut and Seed Oils
(eg. macadamia, walnut, hazelnut etc.)

Class 347 Any other culinary oil, type and flavour to be nominated
Excluding Olive Oil (eg. hemp, avocado, canola etc.)

Nuts

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

Class 348 Nuts, Raw. Any type or flavour.

Class 349 Nuts, Roasted. Any type or flavour.

Class 350 Nut Butters and/or Spreads. Any type or flavour.

Any Other Pantry Product

Class 351 Any other pantry product not listed in classes above. Non-perishable food items only. Two samples of normal commercial product to be submitted.

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

AWARDS:

CHAMPION PANTRY ITEM

Trophy

RESERVE CHAMPION PANTRY ITEM

Sash

