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ROYAL
TASMANIAN
FINE FOOD
AWARDS

SEAFOOD, SMALL GOODS + DELICATESSEN

2026

Results Catalogue





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

SMALLGOODS, DELICATESSEN & SEAFOOD

Judging	20 th - 21 st August 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 SMALLGOODS CHAMPION DELICATESSEN CHAMPION SEAFOOD	 

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.

Smallgoods & Delicatessen Judges

Thomas Beuke (Head Judge)

Euan Wiseman (Panel Chair)

Anton Kunz

Kurt Maeder

Paul Lennard

Jules Fantarella

Seafood Judges

Mike Oakley (Head Judge)

Ashley McCoy

Pia Palmer

Stewards

Ross Matthews (Chief Steward)

Paul Leitch

Sushila Desai



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 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 medalists 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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HILL STREET GROCER

SMALLGOODS & DELICATESSEN RESULTS

Ham

Ham

CLASS 249 Ham - Bone In - Whole Piece (e.g. leg, Shoulder) cured, smoked and cooked

Gold	736	Woolworths	Woolworths half leg ham, Smoked bone in ham	NSW
Gold	731	Coles Supermarkets Pty Ltd	Coles Single Smoked Full Leg Ham, Smoked Ham	VIC
Silver	729	Coles Supermarkets Pty Ltd	Coles Double Smoked Half Leg ham, Smoked Ham	VIC
Silver	732	Woolworths	Woolworths double smoked easy carve shoulder ham, Smoked bone in ham	NSW
Silver	738	Scottsdale Pork	Scottsdale Pork Cooked On the Bone Ham - Full, Smoked Ham	TAS
Silver	740	Otway Pork	Ham on the Bone, Traditional Leg Ham on the Bone	VIC
Silver	739	Woolworths	Woolworths double smoked half leg ham, Smoked bone in ham	NSW
Silver	734	Coles Supermarkets Pty Ltd	Coles Finest Triple Smoked Half Leg Ham, beechwood smoked ham	VIC
Silver	742	Coles Supermarkets Pty Ltd	Coles Single Smoked Half Leg Ham, Smoked Ham	VIC
Bronze	733	Wursthaus	SCOTTSDALE LEG HAM SMOKED BY WURSTHAUS, HAM	TAS
Bronze	735	Wursthaus	WURSTHAUS DOUBLE SMOKED LEG HAM, HAM	TAS
Bronze	737	Wursthaus	WURSTHAUS LEG HAM, HAM	TAS
Bronze	730	Wursthaus	APRICOT AND MUSTARD GLAZED HAM ON THE BONE, HAM	TAS
	741	Woolworths	Woolworths Gold Free Range Triple Smoked Leg Ham, Smoked bone in ham	NSW

Ham

CLASS 250 Ham - Boneless, Whole Piece (e.g. shoulder, leg), rind on or rindless, smoked, cooked, formed or netted etc.

Gold	752	Woolworths	Woolworths Boneless Crackling Leg Ham, Boneless ham	NSW
Gold	748	Woolworths	Woolworths Gold Apple Cider and Honey glazed ham, Smoked boneless ham with glaze and lightly infused	NSW
Gold	743	Woolworths	Woolworths Gold Glaze & Bake Ham with fig, honey and rosemary Glaze, Smoked boneless ham with glaze	NSW
Silver	745	Woolworths	Woolworths Gold Glaze & Bake Ham with Davidson & Honey Glaze, Smoked boneless ham with glaze	NSW
Silver	750	Coles Supermarkets Pty Ltd	Coles Pull Apart Ham with a Smokey Maple Glaze, slow cooked shoulder ham	VIC
Silver	747	Scottsdale Pork	Scottsdale Pork Boneless Leg Ham , Smoked Ham	TAS
Bronze	746	Coles Supermarkets Pty Ltd	Coles Crackling Ham, Smoked Ham	VIC
Bronze	749	Otway Pork	Traditional Leg Ham, Traditional Boneless Leg Ham	VIC
Bronze	751	Pandani Select Foods	Nitrite Free Leg Ham, Boneless Leg Ham Sliced	TAS

Award	Cat.	Exhibitor	Commercial Name	State
		No.		
Ham				
CLASS 251	Ham, manufactured (minced, cut or comminuted) and formed or pressed, in casing, elasticised netting or similar, fully cooked, may be smoked. Minimum 1kg			
Gold	755	Tibaldi (AUST) Pty Ltd	Tibaldi Honey Mustard Leg Ham Portion, Smoked Flavoured Leg Ham Portion	VIC
Gold	753	Woolworths	Woolworths Gold naturally smoked Sliced Ham - Cooked on the Bone, Thick sliced ham off the bone	NSW
Silver	754	Tibaldi (AUST) Pty Ltd	Tibaldi Signature Shaved Leg Ham, Smoked Leg Ham, thinly sliced	VIC

Bacon

Bacon				
CLASS 252	Bacon - Full Rasher, shortloin or streaky, smoked or cooked, rind on or rindless - 2 packets of 6 rashers.			
Gold	756	Tibaldi (AUST) Pty Ltd	Smoked Maple Flavoured Streaky Bacon, Wood Smoked Australian Maple Flavoured, Rindless Streaky Bacon	VIC
Gold	758	Scottsdale Pork	Scottsdale Pork Streaky Bacon , Bacon	TAS
Silver	759	Tibaldi (AUST) Pty Ltd	Mountain Ash Smoked Short Cut Bacon, Wood Smoked Australian, Rindless Short Cut Bacon	VIC
Silver	760	Otway Pork	Short Cut Bacon, Smoked short cut bacon	VIC
Silver	757	Pandani Select Foods	Nitrite Free Shortcut Bacon, Smoked Shortcut Bacon	TAS

General Smallgoods, Cooked Products and Poultry Products

General Smallgoods, Cooked Products and Poultry Products

CLASS 255	Poultry (eg Chicken, Duck or Turkey) – Bone In or deboned, fully cooked or smoked, whole piece, portion or reformed			
Gold	761	Woolworths	Woolworths Gold Prosciutto Wrapped Stuffed Turkey Breast, Wrapped and stuffed turkey breast - fully cooked	NSW
Gold	763	Rannoch Quail	Boneless Hot Smoked Quail, Smoked Quail	TAS
Silver	762	Woolworths	Woolworths Oven Roast Turkey Breast on the Bone, Whole cooked turkey breast on the crown	NSW

General Smallgoods, Cooked Products and Poultry Products

CLASS 258	Continental / Australian Frankfurts - Continental style products are to be named as a product style and will be judged on that style			
Gold	764	Scottsdale Pork	Scottsdale Pork Saveloys , Saveloys	TAS

General Smallgoods, Cooked Products and Poultry Products

CLASS 260	Continental, Minced or Chopped product - showing distinct pieces of meat and/or fat, in casing, for consumption as is, eg. Cabanossi, Kransky etc. Ready to eat or be reheated (heating instructions to be provided).			
Gold	765	Scottsdale Pork	Scottsdale Pork Smoked Kabana , Smoked Kabana	TAS
Silver	766	Scottsdale Pork	Scottsdale Pork Smoked Chorizo , Smoked Chorizo	TAS

General Smallgoods, Cooked Products and Poultry Products

CLASS 263	Roast Pork, rolled, tied or elastic netted, fully cooked, rind on or off, seasoned stuffing optional			
Silver	767	Tibaldi (AUST) Pty Ltd	Tibaldi Porchetta, Roasted rolled pork belly, rind on, with traditional Italian Herbs	VIC

Award	Cat.	Exhibitor	Commercial Name	State
No.				

Gourmet Smallgoods Products

Gourmet Smallgoods Products

CLASS 266 Game Products (eg Venison, Wallaby, Kangaroo, Emu etc) - any shape or size, fully cooked or smoked, bone in or boneless, meat type to be indicated

Gold	769	Rannoch Quail	Butterfly Boned Hot Smoked Quail, Smoked Quail	TAS
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Raw Fermented Products

Raw Fermented Products

CLASS 268 Raw Fermented Salami/Sausage – traditional, air-dried and or smoked, whole piece e.g. Casalinga, Felino, Cacchiatori, Colbaz etc., flavour to be nominated

Gold	774	Goose on the Loose	Goose on the Loose Duck & Juniper Berry Salami, Dry cured and fermented salami	NSW
Gold	773	Goose on the Loose	Goose on the Loose Duck & Citrus with Cracked Pepper Salami, Dry cured and fermented salami	NSW
Gold	776	Goose on the Loose	Goose on the Loose Calabrese with Chilli Salami, Dry cured and fermented salami	NSW
Gold	779	Goose on the Loose	Goose on the Loose Venison & Cranberry Salami with Pink Peppercorn, Dry cured and fermented salami	NSW
Silver	782	Goose on the Loose	Goose on the Loose Wild Boar & Fennel Salami, Dry cured and fermented salami	NSW
Silver	778	Goose on the Loose	Goose on the Loose Beef & Beer Salami, Dry cured and fermented salami	NSW
Bronze	781	Goose on the Loose	Goose on the Loose Kangaroo with Mild Chilli Salami, Dry cured and fermented salami	NSW
Bronze	783	Goose on the Loose	Goose on the Loose Chilli Bomb Salami, Dry cured and fermented salami	NSW

Specialty Dried Cured Meat Products

Specialty Dried Cured Meat Products

CLASS 271 Jerky - any type.

Gold	784	Mallorys Jerky	Garlic Ginger Beef Jerky, Dried & Grilled Beef Jerky	QLD
Gold	787	The Dorrigo Butcher Pty Ltd	Honey Soy Garlic Beef Jerky, Smoked Beef Jerky	NSW
Gold	785	The Dorrigo Butcher Pty Ltd	Smokey BBQ Beef Jerky, Smoked Beef Jerky	NSW
Gold	789	The Dorrigo Butcher Pty Ltd	Louisiana Chilli Beef Jerky, Smoked Beef Jerky	NSW
Silver	788	Springfield Deer Farm	Springfield Venison Biltong, Venison Biltong	TAS
Bronze	786	Mallorys Jerky	Butter Chicken Jerky , Chicken	QLD

Specialty Dried Cured Meat Products

CLASS 274 Any other air-dried product not eligible in the classes listed (eg Bresola, Bastourma, Lachsschinken etc.), any shape or size. 2 pieces.

Gold	792	Springfield Deer Farm	Springfield Venison Drywors, Venison Drywors	TAS
Gold	791	Springfield Deer Farm	Springfield Venison Chilli Drywors, Venison Drywors	TAS

Other Smallgoods Products

Other Smallgoods Products

CLASS 275 New and Other Innovative Products - any cooked meat considered to be unique or modified from normal, 2 samples required

Gold	793	Tibaldi (AUST) Pty Ltd	Tibaldi Moisture Infused Pork Belly Portion, Moisture Infused Partially Cooked Rind On Pork Belly Portion	VIC
Silver	750	Coles Supermarkets Pty Ltd	Coles Pull Apart Ham with a Smokey Maple Glaze, slow cooked shoulder ham	VIC

Award	Cat. No.	Exhibitor	Commercial Name	State
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Sausages - Fresh-Raw

Sausages - Fresh-Raw

CLASS 276 Fresh Sausages - Beef, Pork, Chicken, Lamb, Continental - meat and style to be nominated.

Silver	794	Scottsdale Pork	Artisan Sage and Parsley Sausage , Sausage	TAS
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Delicatessen - Convenience Products

Delicatessen - Convenience Products

CLASS 282 Frozen pre-cooked meals. Type and ingredients to to be indicated. 2 packets to be submitted.

Gold	795	Scottsdale Pork	Artisan Slow Cooked Pork Shoulder - Smoky Maple Whisky , Sow Cooked Pork Shoulder	TAS
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Delicatessen - Convenience Products

CLASS 287 Pre-made Salads, any type or flavour (eg. coleslaw, potato salad, pasta salad etc.) 3 commercial size samples required.

Gold	797	Wursthaus	BROCCOLI, CRANBERRY AND PEPITA SALAD, SALAD	TAS
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Gold	796	Wursthaus	WHITE BEAN, EDAMAME AND HEMP SALAD, SALAD	TAS
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CHAMPION DELICATESSEN

Trophy

Wursthaus – Class 287, Cat No. 797 - BROCCOLI, CRANBERRY AND PEPITA SALAD

RESERVE CHAMPION DELICATESSEN

Sash

Wursthaus – Class 287, Cat No. 796 - WHITE BEAN, EDAMAME AND HEMP SALAD

CHAMPION SMALLGOODS

Trophy

Woolworths – Class 250, Cat No. 752 - Woolworths Boneless Crackling Leg Ham (D'Orsogna)

RESERVE CHAMPION SMALLGOODS

Sash

Goose on the Loose – Class 268, Cat No. 774 - Goose on the Loose Duck & Juniper Berry Salami

Award	Cat.	Exhibitor	Commercial Name	State
	No.			

Seafood Results

Fish

Fish

CLASS 291 Whole fresh fish, large or small (e.g. trout, salmon, blue-eye trevella, flathead etc.)

Gold	798	Yumbah Aquaculture	Spencer Gulf Kingfish, (Yellowtail Kingfish, Seriola Lalandi), Yellowtail Kingfish (Seriola Lalandi),	SA
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Fish

CLASS 292 Fresh fish fillet (e.g. trout, salmon, blue-eye trevella, flathead etc.)

Gold	799	Yumbah Aquaculture	Spencer Gulf Kingfish, (Yellowtail Kingfish, Seriola Lalandi), Yellowtail Kingfish (Seriola Lalandi), Z-Cut (Western Zurich Cut Fillet)	SA
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Oysters & Mussels

Oysters & Mussels

CLASS 294 Pacific Oysters. To be supplied unopened, with cleaned external shell.

Gold	803	Melshell Oyster Shack	Meshell Traditional, Pacific Oyster, Great Oyster Bay	TAS
Silver	805	Melshell Oyster Shack	Melshell Gold, Pacific Oyster, Great Oyster Bay	TAS
Bronze	804	Yumbah Aquaculture	Yumbah Aquaculture Pacific Oysters, Pacific Oyster, St Helens, Buffet	SA
Bronze	806	Yumbah Aquaculture	Yumbah Aquaculture Pacific Oysters, Pacific Oyster, St Helens, Bistro	SA

Shellfish and Other Seafood Products

Shellfish and Other Seafood Products

CLASS 297 Pates, Mousse and Terrines. Must be 50% or more aquaculture content.

Gold	811	Pure Foods Tasmania	Smoked Ocean Trout Rillettes - Brilliant Food, Rillettes	TAS
Gold	810	Pure Foods Tasmania	Salmon Rillettes - Brilliant Food, Rillettes	TAS

Shellfish and Other Seafood Products

CLASS 299 Salmon or Trout Caviar, chilled and bottled

Gold	812	Mures Fishing Pty Ltd	Mures Smoked Trout Caviar, Smoked Trout Caviar	TAS
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Shellfish and Other Seafood Products

CLASS 300 Value added - ready to eat Australian Seafood or Shellfish. Packaged.

Silver	813	Mures Fishing Pty Ltd	Mures Smoked Bluefin Tuna, Cold Smoked Southern Bluefin Tuna	TAS
Bronze	814	Mures Fishing Pty Ltd	Hot Smoked Bluefin Tuna, Hot Smoked Southern Bluefin Tuna	TAS

Gravlax

Gravlax

CLASS 303 Gravlax - any other type of fish (excluding salmon).

Gold	815	Pure Foods Tasmania	Ocean Trout Gravlax - Brilliant Food, Trout Gravlax	TAS
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Award	Cat. No.	Exhibitor	Commercial Name	State
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Smoked Trout

Smoked Trout

CLASS 304 Trout - Cold Smoked. Ocean or River.

Gold	816	Pure Foods Tasmania	Cold Smoked Trout - Woodbridge Smokehouse, Cold Smoked Trout	TAS
Silver	817	Mures Fishing Pty Ltd	Mures Tasmanian Smoked Trout, Cold Smoked Trout	TAS

Smoked Trout

CLASS 305 Trout - Hot Smoked. Ocean or River.

Gold	819	Pure Foods Tasmania	Hot Smoked Ocean Trout - Brilliant Food, Hot Smoked Trout	TAS
Bronze	818	Mures Fishing Pty Ltd	Mures Hot Smoked Rainbow Trout, Hot Smoked Rainbow Trout	TAS
	820	Mures Fishing Pty Ltd	Mures Hot Smoked Trout, Hot Smoked Tasmanian Trout	TAS

Smoked Salmon

Smoked Salmon

CLASS 307 Salmon - Cold smoked.

Gold	821	Pure Foods Tasmania	Cold Smoked Salmon - Woodbridge Smokehouse, Cold Smoked Salmon	TAS
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CHAMPION SEAFOOD

Trophy

Mures Fishing Pty Ltd - Class 299, Cat. No. 812 - Mures Smoked Trout Caviar, Smoked Trout Caviar

RESERVE CHAMPION SEAFOOD

Sash

Yumbah Aquaculture – Class 292, Cay No. 799 - Spencer Gulf Kingfish, Yellowtail Kingfish (Seriola Lalandi), Z-Cut (Western Zurich Cut Fillet)



CONTACT

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