ROYAL HOBART FINE FOOD AWARDS

SCHEDULE

27 - 30 July 2017
Hobart Showground
- Gold
- Silver
- Bronze

The reason to enter! Since 1996
21st Annual Fine Food Awards
The Royal Hobart Fine Food Awards is the oldest & most respected food awards competition in Australia
Est. 1996

The Royal Hobart Fine Food Awards acclaims & recognises the finest Australian food producers throughout 17 categories, including baked products, beverages, bread, chocolate, coffee, cheese, dairy products, delicatessen, herbs & spices, honey, ice cream, olive oil, preserves & seafood
THE OLD WOOLSTORE APARTMENT HOTEL HOBART, TASMANIA IS LOCATED WITHIN A STONE’S THROW OF THE CITY CENTRE AND JUST A BLOCK AWAY FROM THE WATERFRONT.

WHETHER YOU ARE TRAVELLING FOR LEISURE OR BUSINESS YOU WILL EXPERIENCE A WARM WELCOME AND ENJOYABLE STAY AT THE OLD WOOLSTORE APARTMENT HOTEL, HOBART.

COME TO THE BAAA BAR FOR A DRINK, MAKE A RESERVATION FOR DINNER AT STOCKMANS RESTAURANT OR BOOK YOUR ACCOMMODATION WITH OUR FRIENDLY TEAM

CALL US NOW ON 03 6235 5355

WWW.OLDWOOLSTORE.COM.AU
RESERVATIONS@OLDWOOLSTORE.COM.AU
The Royal Agricultural Society of Tasmania
Est. 1821
ABN: 56 009 475 898
Hobart Showground,
2 Howard Road, Glenorchy TAS 7010
PO Box 94, Glenorchy TAS 7010

Phone: 03 6272 6812
Fax: 03 6273 0524

Email: admin@hobartshowground.com.au
Web: www.hobartshowground.com.au

21ST Annual Fine Food Awards

Royal Hobart Fine Food Awards
Est. 1996

Chairman: Annette Emmett
Deputy Chair: Henry Burbury

Chief Judge: Sally Wise (TAS)

Committee Members:
Krista Brinckman
Henry Burbury
Paul Calvert AO
Belinda Hazell
Barbara Moate
Sue Stagg
Barry Stubbs
Sally Tame

President: Paul Grubb
Vice President: Peter Spotswood

Chief Executive Officer: Scott Gadd
Project Officer: Janice Overett
Welcome from the President – Paul Grubb

As RAST President I am tremendously excited to invite members of the food industry to take part in what will be our 21st annual fine food show in 2017. The Royal Agricultural Society of Tasmania is excited to host Australia’s oldest and most respected fine food awards that Australia has to offer.

Entries have consistently grown year on year and 2016 was no exception. A record number of entries were received and we look forward to similar growth this year. We continue to keep our entry costs down as an incentive for those who bear the added burden of Bass Strait transport costs.

The Royal Hobart Fine Food Awards aims to promote and encourage excellence in the Australian food industry by providing a quality benchmarking system that enables fine food producers to assess the quality of their products against their contemporaries and competitors. We encourage feedback and it is not unusual to see manufacturers approaching these awards as a learning exercise, growing and adjusting each year in an effort to improve and ultimately achieve gold. We provide Champion & Reserve Champion Trophies, Gold, Silver and Bronze medals with artwork to promote Exhibitors success.

We pride ourselves in obtaining the best judges that the food industry has to offer who are highly accomplished and knowledgeable are very professional with have high ethical standards.

The value of the medals cannot be underestimated as a key point of difference and sales driver for your products. Most medal winners make the most of the award by replicating the medal throughout their advertising and packaging. A Gold medal in the Dairy section qualifies for entry into the Australian Grand Dairy Awards and provides testimony to the quality judging systems utilised by our fine food awards personnel.

Come and join in one of the oldest and biggest food shows in Australia.

Paul Grubb
President
The Royal Agricultural Society of Tasmania
Mission Statement:
That we are recognised by the food producer or manufacturer as a leading food show to Exhibit and benchmark their products to deliver bottom-line benefits
### Awards 2017

#### Major Awards

- Richard Langdon Trophy - Best Exhibit - donated by Mrs Caroline Matterson
- Best Tasmanian Exhibit - Sponsored by Department of State Growth
- Minister’s Encouragement Award – Sponsored by Minister for Primary Industries & Water

#### Champion & Reserve Champion Awards

<table>
<thead>
<tr>
<th>Trophy</th>
<th>Sponsor</th>
</tr>
</thead>
<tbody>
<tr>
<td>Champion &amp; Reserve Champion Baked Products - Savoury</td>
<td>Abel Labels</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Baked Products - Sweet</td>
<td>Four Roses</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Beverages</td>
<td>Pine Tea &amp; Coffee Pty Ltd</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Breads &amp; Rolls</td>
<td>RiDge Packaging</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Chocolate &amp; Confectionery</td>
<td>Taste of Paradise</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Coffee</td>
<td>Cocobean Chocolate</td>
</tr>
<tr>
<td>Champion Dairy Dairy Cheese</td>
<td>Dairy Australia Corporation</td>
</tr>
<tr>
<td>Reserve Champion Dairy Cheese</td>
<td>DIAA Tasmania</td>
</tr>
<tr>
<td>Champion Dairy Other Dairy Product</td>
<td>Green Glory Friesian Stud</td>
</tr>
<tr>
<td>Reserve Champion Dairy Other Dairy Product</td>
<td>DIAA Tasmania</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Delicatessen Products</td>
<td>Chen Foods</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Herbs &amp; Spices</td>
<td>Sponsorship available</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Honey</td>
<td>Valhalla Ice Cream</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Ice Cream</td>
<td>Tasmanian Hotel Catering Supplies</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Olive Oil</td>
<td>Sponsorship available</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Other Products</td>
<td>Sponsorship available</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Preserves – Savoury</td>
<td>Showribbons Online Pty Ltd</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Preserves – Sweet</td>
<td>Showribbons Online Pty Ltd</td>
</tr>
<tr>
<td>Champion &amp; Reserve Champion Seafood</td>
<td>Sponsorship available</td>
</tr>
</tbody>
</table>
Exhibitor Information

The RAST strongly encourages Exhibitors to enter online; it is:

*Quicker!* Entering online offers instant confirmation to Exhibitors that an application has been received.

*Beneficial!* Entering online reduces the processing time for entries and saves you postage.

**HOW TO ENTER**

Follow these simple steps to a successful entry:

- Read the schedule carefully and determine the categories and classes for your products.
- Complete your entries and arrange payment for your entries.
- Payment can be made by credit card (Visa/Mastercard), EFTPOS, direct credit or cheque.
- Direct Debit: ANZ, BSB: 017 209, Account: 8367 24957
- Advise RAST by phone if you wish to pay by direct credit (tell us your payment reference) or by cheque. Your entry will remain as “Online in Progress” until payment has been confirmed.
- Your online entry will be confirmed via email.

Alternatively, for paper based entry:

- Download the entry and payment forms, fill them in and send them to us. You can post a cheque payment with the forms, do a direct credit and advise us or ring us to pay by credit card.

**After entry:**

- Your product delivery instructions and labels will be sent to you after entries have closed.

**REASONS TO ENTER**

- The Royal Hobart Fine Food Awards is one of the leading fine food awards in the country
- Winning products receive a Gold, Silver or Bronze medals which are a brand of excellence and leveraging the marketing power for your product from the value of a winning medal.
- Benchmarking your products against industry standards and other entries.
- Receive individual feedback and scores from the judges regarding your product.
- The Awards are aimed at promoting the Australian fine food industry and the pursuit of product excellence through a competition environment.
- Award winning exhibitors are invited to provide and showcase their product at the Awards Dinner.

**WHAT YOU NEED TO KNOW ABOUT ENTERING**

- To be eligible for the Royal Hobart Fine Food Awards the Exhibit must be submitted by (a) the producer of the Exhibit that is entered, or (b) a brand owner or retailer provided that the producer of the contracted product is listed.
- Trophy status will recognise the producer of the Exhibit and the brand owner/retailer.
- All entries must be produced and available commercially at the time of entry.
- An Exhibit can only be entered once into the Awards.
- Entrants are responsible for ensuring the prompt and safe delivery of their entries by the due delivery date.
- All entries must be labelled with a Use by or Best Before date.

**ROYAL HOBART 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 Diemans residents corresponded with the Official Secretary and gained approval for the establishment of a Society for the protection of animals. Since then the Society has broadened its vision and now supports the Australian Food Industry and the Australian Wine Industry with Exhibitor competitions that support both industries. The Royal Hobart 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.
### Exhibitor Information

#### 2017 Royal Hobart Fine Food Awards

<table>
<thead>
<tr>
<th><strong>Closing Date Of Entry</strong></th>
<th>Friday 23 June 2017</th>
</tr>
</thead>
</table>
| **Applications for entry** | To enter online [https://entries.hobartshowground.com.au/](https://entries.hobartshowground.com.au/)  
Late applications for entry will not be accepted |
| **Paper entries** | All entries together with the correct entry fees must be received by COB on 23 June 2017. The postal address for paper entries is:  
Royal Hobart Fine Food Awards  
Hobart Showground  
PO Box 94  
Glenorchy, TAS 7010  
Please note that faxed entries are not accepted. |
| **Social Media** | Follow us to stay up to date through the year  
Facebook: [https://www.facebook.com/HobartShowground](https://www.facebook.com/HobartShowground)  
Website: [https://www.hobartshowground.com.au](https://www.hobartshowground.com.au) |
| **Expressions of interest for stewarding & associate judging** | If you are interested in becoming a steward or associate judge, please complete the expression of interest form found at: [http://hobartshowground.com.au/royal-hobart-fine-food-awards/stewarding-at-the-fine-food-awards/](http://hobartshowground.com.au/royal-hobart-fine-food-awards/stewarding-at-the-fine-food-awards/) |
| **Contact** | Janice Overett  
Project Officer  
Royal Agricultural Society of Tasmania  
PO Box 94, Glenorchy, Tas, 7010  
Phone: 03 6272 6812  
Email: Janice@hobartshowground.com.au |
| **Awards Dinner** | Friday 4 August 2017  
Exhibitors who have won a Championship Trophy will be notified to attend the awards. |
## Exhibitor Information

*(Continued)*

### ENTRY FEES

All entries fees are inclusive of GST

<table>
<thead>
<tr>
<th>Category</th>
<th>RAST Members</th>
<th>Non RAST Members</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beverages; Chocolate &amp; Confectionery; Dairy – Cheese; Dairy - Other Dairy Product; Delicatessen Products; Herbs &amp; Spices; Honey; Ice Cream; Olive Oil; Other Products; Preserves - Savoury; Preserves - Sweet; Seafood.</td>
<td>$44.00 per entry</td>
<td>$50.00 per entry</td>
</tr>
</tbody>
</table>

**Please note:** There is **NO** credit card surcharge on entry fees

### Bread Section & Bakery Sections

<table>
<thead>
<tr>
<th>Category</th>
<th>RAST Members</th>
<th>Non RAST Members</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread Section &amp; Bakery Sections</td>
<td>$27.00 per entry</td>
<td>$33.00 per entry</td>
</tr>
</tbody>
</table>

### Coffee

<table>
<thead>
<tr>
<th>Category</th>
<th>RAST Members</th>
<th>Non RAST Members</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$66.00 per entry</td>
<td>$71.00 per entry</td>
</tr>
</tbody>
</table>

### FULL Membership is required for member entry fees. $95.00

**50% DISCOUNTED FEES**

First 10 (ten) entries at normal entry fee rate.

**50% reduction** for subsequent entries that are entered into the same section.

### Delivery of Exhibits

All Exhibitors are to be delivered to Royal Hobart Fine Food Awards Hobart Showground Main Grandstand, Level 1 2 Howard Road Glenorchy, Tasmania, 7010

### Delivery Date

<table>
<thead>
<tr>
<th>Category</th>
<th>Monday, 24 July 2017 through Wednesday, 26 July 2017</th>
</tr>
</thead>
<tbody>
<tr>
<td>General sections</td>
<td>Exhibits MUST be clearly labelled with the supplied Royal Hobart Fine Food Awards labels. RAST will take no responsibility for unmarked product.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Category</th>
<th>Thursday, 27 July 2017</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breads &amp; Rolls, Baked Products Sweet &amp; Savoury</td>
<td>Exhibits may be delivered in the morning from 7.30am to no later than 8.30am. All bread, cakes, pies and pastries Exhibits MUST be clearly labelled with the supplied Royal Hobart Fine Food Awards labels. RAST will take no responsibility for unmarked product.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Category</th>
<th>Saturday, 29 July 2017</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Produce Exhibits</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Category</th>
<th>Labels &amp; delivery instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Labels &amp; delivery instructions</td>
<td>Detailed delivery instructions and labels, which contain the class and Exhibit number for each entry, will be emailed to you by the email as supplied with your entry.</td>
</tr>
</tbody>
</table>
Exhibitor Information
(Continued)

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.

PRESENTATION AWARDS DINNER CONDITIONS:
The awards presentation dinner is a showcase for previous medal winning products. It is also an excellent opportunity for Exhibitors to celebrate the current winners and network with people from the Australian food industry.

The previous year’s Trophy & Medal winners may be contacted by the RAST to supply product, at the winners’ expense, to be used in this year’s dinner. Your medal awarded product will be advertised in the table menu and power point presentation. Promotional material for your product/business may also be displayed.

The RAST will contact the selected previous year’s Exhibitors with a required quantity of their winning product to be delivered prior to the dinner.

PERSONAL INFORMATION AND PRIVACY
The Royal Agricultural Society of Tasmania collects personal information from Exhibitors in competitions conducted by the Society. Verification of the accuracy of this data may be obtained through contact with the RAST Section Secretary. This information is used only for the purpose related to the conduct of the events run by the Society. However, an Exhibitor’s name and contact details may be released to duly authorised parties in respect to matters of animal health and safety. The names of Exhibitors may be included in catalogues published by the Society and successful Exhibitor’s names released for general publication. If you do not provide the information requested on the competition entry form we may not be able to accept your entry.

Royal Hobart Fine Food Awards Medal Style Guide

Royal Hobart Fine Food Awards medals are awarded to recognise and promote the best products available in Australia to the general public. Our medals are a symbol of product excellence.

MEDAL USAGE
The Royal Hobart Fine Food Award medals (Gold, Silver or Bronze) may only be applied to the product that won the medal. It may not be applied to any other products. Provided that the ingredients and method of production remain the same as the day a medal winning entry was entered, the artwork (without change) can be used on that product for one year. 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 through the RAST.
Conditions of Entry and Show Regulations

Exhibitors should familiarise themselves with the Conditions of Entry and Show regulations outlined below and the RAST Show Regulations that can be located on our website at:

1. 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.

2. Definition of Exhibitor
   An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of the RAST & RHFFA Committee is the following:
   (a) Manufacture or processes
   (b) Has product/s manufactured or packaged under contract

3. 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.

4. 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.

5. Recognition
   Producer and the Exhibitor will be recognised in all official announcements of results of the Royal Hobart Fine Food Awards. The result will recognise the Exhibit, producer and the Exhibitor.

6. Multiple entries
   Exhibitors may submit multiple entries consisting of similar but non-identical products (including in one class). However, a specific product may only be submitted once in the show.

7. 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.

8. Third Party Manufacturing
   Entry into the Royal Hobart 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.
9. **Delivery & Labelling**

   All entered Exhibits are to:
   
   (a) To display the identification labels emailed to Exhibitors by the RAST. These labels will indicate only the class information and Exhibit number. Labels are emailed when entries have closed.
   
   (b) It is preferred that entries do not display commercial labels and entries displaying commercial labels will be covered over or removed for judging.
   
   (c) All products entered must be processed in appropriately approved premises and comply with the requirements of the Australia New Zealand Standards Code 2003.
   
   (d) Any entry that does not conform may be disqualified.
   
   (e) Exhibitor list, it is the responsibility of the Exhibitor to check the information on the report which reflects the items entered. If incorrect or a mistake has been made, please contact the RAST immediately to avoid any Exhibit being disqualified.
   
   (f) The accuracy of entries is the sole responsibility of the Exhibitor. Incorrect entries may be reclassified at the discretion of the judges.
   
   (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 keeping it cold (5°C or colder) or hot (60°C or hotter).

10. **Stock**

    The RAST will not accept any liability for loss or damage to any Exhibit. All Exhibits received become the property of the RAST.

11. **Results**

    The decision of the judges will be final and no correspondence will be entered into.

    (a) Exhibitors may use the results of these awards in advertising and on packaging for their awarded products.

    (b) The Royal Agricultural Society of Tasmania reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.

    (c) Awards are made in each class at the sole discretion of the judges. More than one Exhibit may receive a Gold, Silver or Bronze in any class. An overall champion of section may also be awarded. Certificates authenticating the award and a sash will accompany all awards. Certificates and sashes will be posted to Exhibitors approximately 2 weeks after the Awards Presentation Dinner.

    (d) Trophy Awards will be announced at the Awards Presentation Dinner on Friday 4 August 2017.

12. **Power to alter / transfer**

    (a) Alter the Closing Date of the Awards.

    (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) 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

13. **Awards Dinner – Product - Condition of Entry**

    The previous year’s Trophy & Medal winners may be contacted by the RAST to supply product, at the winners’ expense, to be used in this year’s dinner. Your medal awarded product will be advertised in the table menu and power point presentation. It is a condition of entry that Exhibitors are asked to abide to.
<table>
<thead>
<tr>
<th>Section &amp; Classes</th>
<th>Regulations</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Baked Products - Savoury</strong>&lt;br&gt;Pies – Traditional &amp; Gourmet, Gourmet Pastries, (eg, quiche, sausage rolls, pasties etc)&lt;br&gt;Classes: 1 – 30</td>
<td>Measurements are taken across the top of the Exhibit Entries to be chilled to +3 degrees Celsius. We recommend method of transportation to be in a polystyrene container with a freezer brick. All entries must conform to health regulations in the State of origin. Pies to be as per the Australian Food Standards – Standard 2.2.1. Pies to be baked ready to eat with all ingredients stated on entry form. Weight of Pies - 180 - 240g total weight. All pies to be covered.</td>
</tr>
<tr>
<td><strong>Baked Products - Sweet</strong>&lt;br&gt;Novelty Cake, Fruit Cakes, Cakes, Fruit &amp; Custard Tarts, Fruit Pies &amp; Flans, Sweet Pastries, Meringues, Filled Biscuits, Sweet Biscuits&lt;br&gt;Classes: 31 - 92</td>
<td>Fruit Cakes: Minimum weight 1kg, 1 cake required&lt;br&gt;Fruit Logs / Puddings: Minimum weight 500g each - 2 required, heating instructions to be supplied.&lt;br&gt;Cakes, Muffins, Sweet Breads: 2 required unless otherwise stated. Minimum 175mm diameter unless otherwise stated.&lt;br&gt;Tarts: 1 large or 6 small individual&lt;br&gt;Fruit pies: 2 to be submitted&lt;br&gt;Sweet pastries: Any shape – 4 to be submitted</td>
</tr>
<tr>
<td><strong>Beverages</strong>&lt;br&gt;Cider, Cordials, Teas &amp; Tisanes, Other Beverages&lt;br&gt;Classes: 93 – 119&lt;br&gt;Note: Drinking chocolates are now located in the Coffee section</td>
<td>Modern Cider or Perry&lt;br&gt;Made in a style that is in accordance with the broad contemporary Australian market; more likely to be lighter, cleaner and crisper to taste with primary fruit flavours. More likely to be made from dessert apple or pear varieties but can be made from bittersweet and traditional varieties – either sparkling or still.&lt;br&gt;Traditional Cider or Perry&lt;br&gt;Made in a style that is more in line with the Cider and Perry traditions of Europe. Likely to be fuller, more chewy or tannic to taste with secondary fruit flavours and ferment/maturation-derived characters of obvious oak and/or oxidative handling. More likely to be bittersweet/traditional apple or pear varieties but can also be made from dessert varieties – either sparkling or still. &lt;br&gt;All Exhibits of Cider must be produced in Australia&lt;br&gt;Volume/Stock requirement - Exhibitors must have a minimum of 225 litres of each product in stock at the time of entry.&lt;br&gt;Quantity to be submitted - Minimum of 4 bottles of not less than 3 litres total volume.&lt;br&gt;Cordial &amp; Other Beverages: 2 samples of normal retail product.&lt;br&gt;Teas – Minimum 200g (2 samples 100g)</td>
</tr>
<tr>
<td>Category</td>
<td>Description</td>
</tr>
<tr>
<td>----------------------------------------------</td>
<td>-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
</tbody>
</table>
| **Breads & Rolls**                           | Bread & Rolls, Rye & Grain Breads, Sour Dough, Fruit Bread & Rolls, Flavoured Breads & Rolls, Artisan Breads & Rolls, Gluten Free Breads & Rolls 2 loaves – 6 rolls to be submitted  
Classes: 120 - 177                           | Breads & Rolls: No flour dust or seeds permitted  
Fruit classes: Minimum 25% fruit                                                                                                                                   |
| **Chocolate & Confectionery**                | Confectionery, Chocolate & Fudge, Other Confectionery Products  
Classes: 178 - 209                                                                                                                                            | Confectionery: Minimum 2 samples of product to be supplied, minimum weight 250g each.  
Chocolate & Fudge: Minimum 2 x 200g block / box / bar to be supplied.  
Other Products: Minimum 2 x 200g bags to be supplied.                                                                                                           |
| **Coffee**                                   | Espresso, Plunger, Cappuccino, Decaffeinated & Drinking Chocolates  
Classes: 210 – 219                                                                                                                                            | 3 packets of coffee (not less than 150 gram each) to be forwarded for each entry  
All beans to be provided whole  
Beans can be of single origin or blended  
*Bean must be roasted by the Exhibitor and roasting premises must be stated on the entry form*  
Entrants to indicate on entry whether beans are imported or Australian grown.  
Drinking Chocolates Minimum 500g (2 samples)                                                                                                                 |
| **Dairy Cheese**                             |                                                                                                                                            | Minimum 1kg unless otherwise stated                                                                                                                                   |
| **Dairy – Other Dairy Products**             | Butter & Cream, Milk, Yoghurt, Dairy Desserts, Dips, Goat & Sheep Milk Products  
Classes: 249 - 296                                                                                                                                            | Butter: To be made from pasteurised cream and no preservatives other than salt to be added.  
Cream: Fat content (%) to be specified on entry form.  
Butter, Yoghurt: Minimum of Exhibit not less than 1kg  
Milk: 2 samples - minimum 1 litre each  
Dairy Desserts: Must not be frozen. Minimum 500g of product to be supplied.  
Dips: Minimum 500g of product to be submitted.  
Sheep & Goat Cheese: Minimum of 500g to be submitted  
Yoghurt: Minimum of 500ml to be submitted  
Milk: Minimum of 1 litre to be submitted                                                                                                                        |
| **Delicatessen Products (non-seafood)**      | Ham & Bacon, Speciality Products, Cooked Products, Poultry Products, & Gourmet delicatessen products Deli Products, Sausages, Other Deli Meat Products  
**Heat & Eat**                                 | Exhibits will be refrigerated in accordance with health regulations until a suitable time prior to judging at the discretion of the judges.  
Exhibits must comply with the current Australian New Zealand Food Standards Code for meat products.  
Minimum 1kg to be submitted unless otherwise stated  
Sausages: Minimum 3 packets of 6 sausages to be submitted  
Speciality Products: Minimum 2 x 250g samples to be submitted                                                                                               |
| **Herbs & Spices**                           | Spice & Herb Blends, Seasonings, Other Herb Types  
Classes: 358 – 367                                                                                                                                            | Minimum – 2 samples minimum 30g per sample to be submitted                                                                                                           |
<table>
<thead>
<tr>
<th>Category</th>
<th>Details</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey</td>
<td>Extracted Honey, Creamed &amp; Whipped Honey, Manuka &amp; Raw Honey, Value added Honey</td>
<td><em>Honey Exhibits must be supplied in TWO (2) 500g glass jars with no commercial labels</em></td>
</tr>
<tr>
<td>Classes: 368 - 375</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Cream</td>
<td>Ice Cream, Sorbet &amp; Gelato</td>
<td>Minimum quantity of 2 litres to be submitted</td>
</tr>
<tr>
<td>Classes: 376 - 398</td>
<td>Product can be submitted in 1 or 2 cartons or as individual items but must equal up to 2 litres of product.</td>
<td></td>
</tr>
<tr>
<td>Olive Oil</td>
<td>Boutique, Small Commercial, Single Estate, Blends, <em>Exhibits in Olive Oil Classes are to be submitted in 2 plain bottles of 250ml each per bottle.</em></td>
<td>Olive Oil: All Exhibits must be 100% Australian origin, free of any extraneous additives, produced from the appropriate variety and extracted by entirely mechanical means at temperatures &lt; 30°C. Oil quality should display the natural harmony between the intrinsic chemical properties and superior organoleptic attributes, ie free of defects with flavour characteristics which are fresh and reflect the genuine chemical and organoleptic components of the variety. <em>A laboratory report is required for each EVOO entry, on the Free Fatty Acid content (must be &lt;0.8%), the Polyphenol content and the Peroxide value (must be &lt;20 mill equivalent of O₂/ kg)</em></td>
</tr>
<tr>
<td>Classes: 399 – 404</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Other Products</td>
<td>Cereal, Dried Fruit, Rice, Pasta, Nuts, Value added Fresh Produce, Any other product not categorised</td>
<td>Two samples of standard commercial size to be submitted</td>
</tr>
<tr>
<td>Classes: 405 - 433</td>
<td>Pasta: Minimum 500gms per sample. <em>Heating instructions must be supplied.</em></td>
<td></td>
</tr>
<tr>
<td>Preserves – Savoury</td>
<td>Chutney, Mustard, Relish, Dressings &amp; Vinegars, Pesto, Infused Olive Oils, Table Olives etc</td>
<td>Exhibits in Preserve Classes are to be submitted in plain containers. <em>Minimum quantity 500gms of produce to be supplied</em></td>
</tr>
<tr>
<td>Classes: 434 - 456</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preserves – Sweet</td>
<td>Jam, Conserves, Marmalades, Jellies, Sweet Sauces, Lemon/Lime Butters etc</td>
<td>Exhibits in Preserve Classes are to be submitted in plain containers</td>
</tr>
<tr>
<td>Classes: 457 - 475</td>
<td><em>Minimum quantity 500gms of produce to be supplied</em></td>
<td></td>
</tr>
<tr>
<td>Seafood</td>
<td>Fresh Fish, Smoked Salmon &amp; Trout, Oysters, Mussels, Other Seafood Products, Edible Seaweed</td>
<td>All Exhibits must be farmed or caught in Australian waters and value adding to be conducted in Australia. All shellfish Exhibitors must comply with the Australian State Shellfish Quality Assurance Program. <em>Salmon &amp; Trout:</em> All Exhibitors must hold an appropriate fish processing licence. <em>Oysters:</em> Minimum 2 dozen to be submitted. Oysters will be shucked and turned for judging. <em>Salmon or Trout Caviar, Pate, Terrine &amp; Mousse:</em> Two (2) Exhibits of not less than 100g each must be supplied for each entry. Caviar to be chilled and bottled. <em>Other Seafood Products:</em> Two (2) Exhibits of not less than 500g each must be supplied for each entry.</td>
</tr>
<tr>
<td>Classes: 476 - 499</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Judges
Names of individual judges are not released prior to judging.

Judging panels consist of three judges and one associate who come from a range of food backgrounds including –

- 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 from Thursday 27 July to Sunday 30 July 2017 at the Royal Hobart Showground.

Royal Hobart Fine Food Awards - Judging process

- 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 judges on their own merits.

- The highest scoring products from each class (Gold) are put aside for the Champion & Reserve Champion trophy judging of that section.

- Finally, all Champion winners are re-assed by a panel of judges selected by the Chief Judge to determine the winner of the Richard Langdon Trophy – Best Exhibit in Show.

Medals will be awarded as follows:

<table>
<thead>
<tr>
<th>Medal</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gold</td>
<td>95 – 100</td>
</tr>
<tr>
<td>Silver</td>
<td>90 – 94</td>
</tr>
<tr>
<td>Bronze</td>
<td>85 – 89</td>
</tr>
</tbody>
</table>

The Chief Judge has 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 Hobart Fine Food Awards Regulations. Such decision will be final.
Have you considered Sponsorship?

Sponsorship is an excellent way to highlight and advertise your company throughout Australia and have your company name associated with one of the longest running and highly acclaimed Fine Food Awards in Australia.

Sponsorship Benefits of the Royal Hobart Fine Food Awards are:

- Company recognition in Schedule
- Company recognition in online Catalogue
- Company naming rights of category
- Website recognition with link to your company website
- Company recognition in Awards Presentation Dinner power point presentation
- Signage/Banner display at Awards Presentation Dinner
- Company name on Trophy
- Two tickets to the Awards Dinner Presentation
- Presentation of trophy to winner at Awards Presentation Dinner

“Sponsoring a trophy at the Royal Hobart Fine Food Awards is a great way to contribute back to a Society that brings so much joy to so many people every year and it helps continue the traditions started a long time ago!”

For further information on sponsorship please contact:

The Royal Agricultural Society of Tasmania
Hobart Showground, 2 Howard Road Glenorchy, Tas 7010
PO Box 94, Glenorchy, Tas 7010

Phone: 03 6272 6812   Fax: 03 6273 0524
Email: admin@hobartshowground.com.au
Web: www.hobartshowground.com.au
STAND OUT FROM THE PACK

Have you won gold? Now it’s time to compete for Champion.
Each year, gold medal-winning dairy products from around the country go head to head to be crowned the ‘best of the best’ in Australian dairy.
An Australian Grand Dairy Awards Champion or Grand Champion.
We invite you to join the winners circle. Have you won a gold medal at an RAS or DIAA show nationally? Find out if you’re eligible to be part of Australia’s most prestigious dairy competition.

ROYAL HOBART
FINE FOOD AWARDS

MAJOR AWARDS
Richard Langdon Trophy - Best Exhibit in Show
Sponsored by Caroline Matterson
Best Tasmanian Exhibit
Sponsored by Department of State Growth
Minister’s Encouragement Award
Sponsored by Department of Primary Industries, Parks, Water & Environment

BAKED PRODUCTS SAVOURY

Entry Fees:
RAST Member - $27 per entry
Non-Member - $33 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

• Entries to be chilled to +3 degrees Celsius. We recommend method of transportation to be in a polystyrene container with a freezer brick.
• All entries must conform to health regulations in the State of origin.
• Entries to be baked ready to eat with all ingredients stated on entry form.
• Weight of Pies - 180 - 240g total weight. Family pies - no less than 500g. All pies to be covered

Class 1  Flatbread / Crisp Bread
Class 2  Flavoured Crackers & Savoury biscuits
Class 3  Lavosh

Class 4  Plain Crackers/Savoury biscuits
Class 5  Rice Crackers or Biscuits - Plain
Class 6  Rice Crackers or Biscuits - Flavoured
Class 7  Seed or Grain Crackers or Biscuits

Gluten Free Baked Products - Savoury

Class 8  Gluten Free - Savoury biscuits/crackers or crispbreads
Class 9  Gluten Free - Biscuit & slices - unfilled - type & flavour to be nominated
Class 10  Gluten Free - Pie, beef - plain meat pie to contain lean beef - 2 required
Class 11  Gluten Free - Pie, minced beef, plain meat pie - 2 required
Class 12  Gluten Free - Pie - any type - flavour/type to be nominated - 2 required
Class 13  Gluten Free - Any other savoury product not listed

Pies - Traditional & Gourmet

Size and weight as per guideline regulations in front of schedule

Class 14  Family size pie - plain meat pie to contain lean beef - 2 required
Class 15  Family size pie - any filling other than beef. Filling to be nominated on entry. 2 required
Class 16  Individual Gourmet BEEF Pie - 4 required
Class 17  Individual Gourmet CHICKEN Pie - 4 required
Class 18  Individual Gourmet CURRIED CHICKEN Pie - 4 required
Class 19  Individual Gourmet EGG & BACON Pie - 4 required
Class 20  Individual Gourmet LAMB pie - 4 required
Class 21  Individual Gourmet SEAFOOD Pie - 4 required
<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>22</td>
<td>Individual Gourmet VEGETABLE Pie - 4 required</td>
</tr>
<tr>
<td>23</td>
<td>Individual Gourmet OTHER MEAT Pie - meat to be specified - 4 required</td>
</tr>
<tr>
<td>24</td>
<td>Pie, beef - plain chunky meat pie to contain lean beef - 4 required</td>
</tr>
<tr>
<td>25</td>
<td>Pie, minced beef, plain meat pie - 4 required</td>
</tr>
</tbody>
</table>

**Savoury & Gourmet Products**

Any shape or size - any savoury filling, bread crumbs permitted.

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>26</td>
<td>Cornish Pastie - 4 to be submitted</td>
</tr>
<tr>
<td>27</td>
<td>Quiche or Frittata - any flavour. Flavour to be specified - 4 to be submitted</td>
</tr>
<tr>
<td>28</td>
<td>Sausage Rolls - 4 to be submitted</td>
</tr>
<tr>
<td>29</td>
<td>Spinach &amp; Cheese Filo - 4 to be submitted</td>
</tr>
<tr>
<td>30</td>
<td>Any other Savoury Pastry or Biscuit product not eligible for above classes - 4 samples to be submitted</td>
</tr>
</tbody>
</table>

**CHAMPION BAKED PRODUCTS – SAUVOURY**

Sponsored by ABEL LABELS

**RESERVE CHAMPION BAKED PRODUCTS – SAUVOURY**

Sponsored by ABEL LABELS

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**BAKED PRODUCTS - SWEET**

**Entry Fees:**

RAST Member - $27 per entry  
Non-Member - $33 per entry

**Discounted fees:**

First 10 (ten) entries are at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section.

**Biscuits & Slices Sweet - unfilled**

Any shape or size 2 packets of 100g minimum each

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>31</td>
<td>Anzac Biscuits</td>
</tr>
<tr>
<td>32</td>
<td>Chocolate Biscuits</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>33</td>
<td>Chocolate Brownies - e.g. fudge, caramel, etc</td>
</tr>
<tr>
<td>34</td>
<td>Shortbread - traditional</td>
</tr>
<tr>
<td>35</td>
<td>Shortbread - non traditional ingredients &amp; flavours</td>
</tr>
<tr>
<td>36</td>
<td>Slice - any other flavour</td>
</tr>
<tr>
<td>37</td>
<td>Any other type of sweet biscuit or slice not listed in the above classes</td>
</tr>
</tbody>
</table>

**Biscuits & Slices Sweet - with filling**

Any shape or size 2 packets of 100g minimum each  
Melting Moments and Macaroons - 6 to be supplied

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>Caramel Slice</td>
</tr>
<tr>
<td>39</td>
<td>Chocolate biscuits - with filling</td>
</tr>
<tr>
<td>40</td>
<td>Lemon Slice</td>
</tr>
<tr>
<td>41</td>
<td>Macaroons - any flavour</td>
</tr>
<tr>
<td>42</td>
<td>Melting Moments</td>
</tr>
<tr>
<td>43</td>
<td>Sweet Biscuits (except chocolate) - filled</td>
</tr>
<tr>
<td>45</td>
<td>Any other type of filled biscuit or slice not listed in the above classes</td>
</tr>
</tbody>
</table>

**Cakes & Puddings - Fruit**

Fruit Cakes - Minimum weight 1kg, 1 cake required  
Fruit Logs / Puddings - Minimum weight 500g each - 2 required, heating instructions to be supplied

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>46</td>
<td>Chocolate &amp; Fruit Logs - any shape or size</td>
</tr>
<tr>
<td>47</td>
<td>Fruit Cake - dark - un-iced</td>
</tr>
<tr>
<td>48</td>
<td>Fruit Cake - light - un-iced</td>
</tr>
<tr>
<td>49</td>
<td>Fruit Cake - dark or light - Iced / decorated. May be Christmas style cake.</td>
</tr>
<tr>
<td>50</td>
<td>Fruit Pudding / Christmas Pudding</td>
</tr>
<tr>
<td>51</td>
<td>Fruit Log / Loaves - any shape or size</td>
</tr>
</tbody>
</table>
Cakes

2 required unless otherwise stated. All cakes minimum 175mm unless otherwise stated.

Class 52 Cake - Frozen - any flavour - 2 to be submitted

Class 53 Chocolate Cake - classic chocolate (not mud cake)

Class 54 Creative - decorated Gateau or Torte, 3 layers - 1 sample to be submitted

Class 55 Cup Cakes - decorated - 6 to be submitted

Class 56 Fruit Flavoured Cake, e.g banana, pineapple, strawberry - any shape 175mm diameter - 2 required

Class 57 Flourless Cake - Low Flour - any size/shape or flavour, 2 required

Class 58 Iced & Decorated Cake - edible. Applies to professional bakers & cake makers, not individuals. Cake will be cut for tasting.

Class 59 Lamingtons - 6 to be submitted

Class 60 Mousse Cake - 2 required

Class 61 Mud Cake - any shape - 2 required

Class 62 Pudding - sticky date, chocolate, caramel - 2 required

Class 63 Sweet Bread/Loaf/Log - banana bread, fruit log, date loaf etc - 2 required

Class 64 Vegetable Flavoured Cake e.g carrot, zucchini - square or round minimum 175mm diameter, 2 required

Class 65 Any other type of cake not listed in the above classes.

Fruit Pies & Flans

Minimum 500g 2 to be submitted

Class 66 Apple Pie - Traditional

Class 67 Flan - other (may include fruits, custard, pecans etc)

Class 68 Fruit Pie (not apple) - fruit/flavour to be named

Class 69 Fruit Flan

Class 70 Lemon Meringue Pie

Gluten Free Baked Products - Sweet

Class 71 Gluten Free - Banana Bread - 2 loaves to be submitted

Class 44 Gluten Free - Biscuits & slices sweet - with filling - type and flavour to be nominated, 2 packets required

Class 72 Gluten Free - Caramel Slice - 6 to be submitted

Class 79 Gluten Free Cake, Muffin or Sweet Bread - flavour to be nominated

Class 73 Gluten Free - Chocolate Cake - classic chocolate (not mud cake) 2 samples to be submitted

Class 74 Gluten Free - Fruit Cake - Minimum 1kg

Class 75 Gluten Free - Lamingtons - 6 samples to be supplied

Class 76 Gluten Free - Scones, Plain - 6 samples to be submitted

Class 77 Gluten Free - Scones, Date or Fruit - 6 samples to be submitted

Class 78 Gluten Free - Any other Baked Sweet product not listed
Sweet Pastries

Any shape or size - 6 to be submitted

Class 80  Apple Danish
Class 81  Butter based pastry - Croissants, Pain au Chocolat’è etc
Class 82  Chocolate Eclairs
Class 83  Danish Pastries
Class 84  Mille-feuille (Napoleon)
Class 85  Vanilla Slice - any size or shape
Class 86  Any other type of sweet pastry product not listed in the above classes

Tarts - Fruit & Custard

1 large Tart or 6 small Tartlets to be submitted

Class 87  Custard Tart
Class 88  Fruit Tart or Tartlet
Class 89  Tart or Tartlet - curd filling (may have fruit)
Class 90  Tart or Tartlet- any other (chocolate, caramel etc)

Other Sweet Baked Products

2 large or 6 individual

Class 91  Meringue, any.
Class 92  Any other type of sweet baked product not listed, including frozen cakes, tarts etc. Flavour and type to be listed

CHAMPION BAKED PRODUCTS – SWEET
Sponsored by FOUR ROSES

RESERVE CHAMPION BAKED PRODUCTS – SWEET
Sponsored by FOUR ROSES

BEVERAGES

Entry Fees:
RAST Member - $44 per entry
Non-Member - $50 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate. 50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Cider

All exhibits of Cider must be produced in Australia

Volume/Stock requirement - Exhibitors must have a minimum of 225 litres of each product in stock at the time of entry.

Quantity to be submitted - Minimum of 4 bottles of not less than 3 litres total volume

Class 93  Cider - Modern Dry (specific gravity up to 1005)
Class 94  Cider - Modern Medium (between 1005-1012 SG)
Class 95  Cider - Modern Sweet (min. 1012 SG)
Class 96  Cider - Traditional Dry (max 1005 SG)
Class 97  Cider - Traditional Medium (between 1005-1012 SG)
Class 98  Cider - Traditional Sweet (min. 1012 SG)
Class 99  Cider - Bottle Fermented
Class 100  Cider - flavoured - other than apple or pear

Perry

Class 101  Perry - Modern Dry (max. 1005 SG)
Class 102  Perry - Modern Medium (between 1005-1012 SG)
Class 103  Perry - Modern Sweet (min. 1012SG)
Class 104  Perry - Traditional Dry (max. 1005 SG)
Class 105 Perry - Traditional Medium (between 1005-1012 SG)

Class 106 Perry - Traditional Sweet (min. 1012SG)

Class 107 Perry - Bottle Methode Champenoise /Conditioned

Cordials
Minimum 2 x 750ml bottles to be supplied or equivalent

Class 108 Cordial - Classic fruit

Class 109 Cordial - classic fruit flavoured - no added sugar

Class 110 Squash - any flavour

Tea & Tisanes
Minimum 200g (2 x 100g samples)

Class 111 Chai (leaf based)

Class 112 Fruit blends

Class 113 Herbal blends

Class 114 Ready to drink (e.g. iced tea) 2 x 240ml to be supplied

Class 115 Rooibos & Rooibos blends

Class 116 Tea (camellia sinensis) including flavoured tea

Other Beverages
2 samples of normal retail product

Class 117 Chai (Powdered) - any flavour

Class 118 Spritzers - any

Class 119 Any other beverage product not covered in the Schedule of classes

CHAMPION BEVERAGE
Sponsored by PINE TEA & COFFEE PTY LTD

RESERVE CHAMPION BEVERAGE
Sponsored by PINE TEA & COFFEE PTY LTD

BREDS & ROLLS

Entry Fees:
RAST Member - $27 per entry
Non-Member - $33 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate,
50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING
Exhibits to be submitted in the Bread Section as per class requirements

Artisan & International Breads & Rolls

Class 120 Ciabatta Loaf, any shape or size - 2 to be submitted

Class 121 Continental Vienna - 450g (baked on oven sole or flat tray) 2 loaves to be submitted

Class 122 Focaccia filled - any flavour - 2 samples to be submitted

Class 123 International Bread style - eg, Bagel, Baguette, Focaccia, French Bread, Vietnamese bread rolls, Wraps etc - 2 loaves or 6 rolls/wraps to be submitted

Class 124 Italian Bread - Other eg, pane di casa) any shape or size, 2 to be submitted

Class 125 Turkish Bread or Pide -any shape, seed may be used, 2 loaves to be submitted

Class 126 Turkish Bread - Rolls - seed may be used, 4 to be submitted

Class 127 Any other bread type that is not listed in the above classes

Flavoured Breads & Rolls
2 loaves or 6 rolls to be submitted

Class 128 Bread stick - flavoured - 2 to be submitted

Class 129 Cheese & Bacon rolls or loaf - 6 rolls or 2 loaves to be submitted

Class 130 Cheese bread or rolls - 6 rolls or 2 loaves to be submitted
Class 131 Olive Bread or rolls - 2 loaves or 6 rolls to be submitted
Class 132 Gourmet Pullapart - any flavour - 2 loaves to be submitted
Class 133 Specialty Flavoured Loaf - eg, olive, roasted garlic, herbs - any shape - 2 samples to be submitted
Class 134 Any other flavoured bread or rolls not listed in any other classes - 2 loaves or 6 rolls to be submitted

**Fruit Bread - Rolls**

Fruit classes - minimum 25% fruit

Class 135 Boston Bun - 2 to be submitted
Class 136 Chocolate Chip Hot Cross Buns - 2 batches of 6 buns to be submitted
Class 137 Fruit Buns - 80g - 2 batches of 6 buns to be submitted
Class 138 Fruit Loaf - 450g - Open tin or 680g condensed - 2 loaves to be submitted
Class 139 Hot Cross Buns - 2 batches of 6 to be submitted

**Gluten Free Breads & Rolls**

Class 140 Gluten Free bread - any shape or size - 2 loaves to be submitted
Class 141 White Loaf - Approx 680g - 2 loaves to be submitted
Class 142 Wholemeal Loaf - Approx 680g - 2 loaves to be submitted
Class 143 White Rolls - 6 to be submitted
Class 144 Wholemeal Rolls - 6 to be submitted
Class 145 Gluten free bread rolls, any shape or size - 6 rolls to be submitted

**Muffins, Crumpets & Scrolls**

Class 146 English Muffin - 6 to 12 to be submitted
Class 147 Wholemeal Muffin - 6 to 12 to be submitted
Class 148 Multigrain Muffins - 6 to 12 to be submitted
Class 149 Fruit Muffins - 6 to 12 to be submitted
Class 150 Vegemite Scrolls - 4 to be submitted
Class 151 Cheese & Vegemite Scrolls - 4 to be submitted
Class 152 Veggie Pizza Scrolls - 4 to be submitted
Class 153 Crumpets - 2 packets to be supplied
Class 154 Crumpets Wholemeal - 2 packets to be supplied

**Rye & Grain Breads - any variety**

Class 155 Grain Bread - Round Cob Approx 450g - 35% grain based on flour weight - 2 to be submitted
Class 156 Grain Bread, Two piece High Top (Half Married) Approx 680g - 2 to be submitted
Class 157 Multigrain Rolls - 60g - 6 to be submitted
Class 158 Multigrain Loaf - Approx 680g - 2 to be submitted
Class 159 Rye Loaf - 10 - 30% - any shape or size - 2 to be submitted
Class 160 Rye Loaf - 40 - 75% - any shape or size - 2 to be submitted
Class 161 Rye Loaf - 75 - 100% - any shape or size - 2 to be submitted
<table>
<thead>
<tr>
<th>Class 162</th>
<th>Flavoured Sourdough - any shape - 2 to be submitted</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class 163</td>
<td>Rye Loaf - any shape - 2 to be submitted</td>
</tr>
<tr>
<td>Class 164</td>
<td>Sourdough Rolls - 80g minimum - 6 to be submitted</td>
</tr>
<tr>
<td>Class 165</td>
<td>White Loaf - any shape - 2 to be submitted</td>
</tr>
<tr>
<td>Class 166</td>
<td>Wholemeal Loaf - any shape - 2 to be submitted</td>
</tr>
</tbody>
</table>

**Sourdough**

<table>
<thead>
<tr>
<th>Class 162</th>
<th>Flavoured Sourdough - any shape - 2 to be submitted</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class 163</td>
<td>Rye Loaf - any shape - 2 to be submitted</td>
</tr>
<tr>
<td>Class 164</td>
<td>Sourdough Rolls - 80g minimum - 6 to be submitted</td>
</tr>
<tr>
<td>Class 165</td>
<td>White Loaf - any shape - 2 to be submitted</td>
</tr>
<tr>
<td>Class 166</td>
<td>Wholemeal Loaf - any shape - 2 to be submitted</td>
</tr>
</tbody>
</table>

**White**

Size and weight as per guideline regulations in front of schedule

<table>
<thead>
<tr>
<th>Class 167</th>
<th>White Loaf Condensed Square - Approx 680g - 2 to be submitted</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class 168</td>
<td>White Loaf - any shape or size, seeds permitted - 2 to be submitted</td>
</tr>
<tr>
<td>Class 169</td>
<td>White Round Cob 450g - 2 to be submitted</td>
</tr>
<tr>
<td>Class 170</td>
<td>White Hi-Top 2 piece High Top (Half Married) Approx 680g - 2 to be submitted</td>
</tr>
<tr>
<td>Class 171</td>
<td>White Rolls - 6 to be submitted</td>
</tr>
<tr>
<td>Class 172</td>
<td>White 3 Strand Plait 450gm - 2 to be submitted</td>
</tr>
</tbody>
</table>

**Wholemeal**

<table>
<thead>
<tr>
<th>Class 173</th>
<th>Wholemeal Round Cob 450gm - 2 to be submitted</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class 174</td>
<td>Wholemeal 2 piece High Top (Half Married) Approx 680g - 2 to be submitted</td>
</tr>
<tr>
<td>Class 175</td>
<td>Wholemeal rolls - 6 to be submitted</td>
</tr>
<tr>
<td>Class 176</td>
<td>Wholemeal Loaf - Approx 680g - 2 to be submitted</td>
</tr>
</tbody>
</table>

| Class 177 | Wholemeal Loaf - any shape or size, seeds permitted          |

**CHAMPION BREADS & ROLLS**

Sponsored by RIDGE PACKAGING

**RESERVE CHAMPION BREADS & ROLLS**

Sponsored by RIDGE PACKAGING

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**CHOCOLATE & CONFECTIONERY**

**Entry Fees:**
RAST Member - $44 per entry
Non-Member - $50 per entry

**Discounted fees:**
First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

**NO COMMERCIAL LABELLING**

**Confectionery**

Minimum 2 samples of product to be supplied, minimum weight 250g each

<table>
<thead>
<tr>
<th>Class 178</th>
<th>Aerated Confectionery - honeycomb etc</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class 179</td>
<td>High Boil Confectionery - e.g. Toffees, Caramels, Butterscotch etc.</td>
</tr>
<tr>
<td>Class 180</td>
<td>Jelly Confectionery - e.g. Gums, Pastilles, Jellies etc</td>
</tr>
<tr>
<td>Class 181</td>
<td>Liquorice - Black traditional</td>
</tr>
<tr>
<td>Class 182</td>
<td>Liquorice - any other flavours</td>
</tr>
<tr>
<td>Class 183</td>
<td>Liquorice Straps</td>
</tr>
<tr>
<td>Class 184</td>
<td>Marshmallow - any flavour</td>
</tr>
<tr>
<td>Class 185</td>
<td>Nougat - any flavour</td>
</tr>
<tr>
<td>Class 186</td>
<td>Sugar Free Confectionery</td>
</tr>
<tr>
<td>Class 187</td>
<td>Any other confectionery product not listed in the above classes</td>
</tr>
</tbody>
</table>

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2017 Royal Hobart Fine Food Awards
**Chocolate & Fudge**

Minimum 2 x 200g block / box / bar to be supplied

Class 188 Chocolates - Boxed - assortment/mixed
Class 189 Chocolate coated fruit
Class 190 Chocolates, dipped or enrobed
Class 191 Chocolates, moulded shells
Class 192 Chocolates - Novelty - Unrestricted - including novel flavours
Class 193 Chocolate Truffles, boxed
Class 194 Dark Chocolate - plain dark bar or block 70-250 grams
Class 195 Dark Chocolate with inclusions - bar or block 70-250 grams
Class 196 Fudge - Caramel
Class 197 Fudge - Chocolate
Class 198 Fudge - any other flavour
Class 199 Milk Chocolate - plain milk bar or block 70-250 grams
Class 200 Milk Chocolate with inclusions - bar or block 70-250 grams
Class 201 Truffles, moulded shells
Class 202 White Chocolate - plain white - bar or block 70-250 grams
Class 203 White Chocolate with inclusions Bars or Block 70-250 grams
Class 204 Any other chocolate product not listed in the above classes

**Nuts, Health Bars & Other Products**

Minimum 2 x 200g bags to be supplied

Class 205 Chocolate coated - NUTS
Class 206 Chocolate coated - COFFEE BEANS
Class 207 Health Bars - Fruit
Class 208 Health Bars - Nuts

Class 209 Any other confectionery not previously listed in the schedule

**CHAMPION CHOCOLATE & CONFECTIONERY**
Sponsored by TASTE OF PARADISE

**RESERVE CHAMPION CHOCOLATE & CONFECTIONERY**
Sponsored by TASTE OF PARADISE

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**COFFEE**

**Entry Fees:**
RAST Member - $66 per entry
Non-Member - $71 per entry

**Discounted fees:**
First 10 (ten) entries at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

**NO COMMERCIAL LABELLING**

- 3 packets of coffee (not less than 150 gram each) to be forwarded for each entry
- All beans to be provided whole
- Beans can be of single origin or blended
- Bean must be roasted by the Exhibitor and roasting premises must be stated on the entry form
- Entrants to indicate on entry whether beans are imported or Australian grown

**Cappuccino**

Class 210 Cappuccino - Classic International Style
Class 211 Decaffeinated Coffee - Cappuccino

**Espresso**

Class 212 Espresso (short black) 100% Single Origin Coffee (either imported or Australian bean)
Class 213 Espresso (short black) - blend
Plunger

Class 214 Plunger Coffee 100% Single Origin Coffee (either imported or Australian bean)
Class 215 Plunger Coffee - blend
Class 216 Decaffeinated Coffee - Plunger

Drinking Chocolates

Minimum 500g (2 x 250g samples)

Entry Fees:
RAST Member - $44 per entry
Non-Member - $50 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate. 50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Class 217 Drinking Chocolate - Belgian
Class 218 Drinking Chocolate - Dark
Class 219 Drinking Chocolate - Milk Chocolate

CHAMPION COFFEE
Sponsored by COCOBEAN CHOCOLATE

RESERVE CHAMPION COFFEE
Sponsored by COCOBEAN CHOCOLATE

DAIRY - CHEESE

Entry Fees:
RAST Member - $44 per entry
Non-Member - $50 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate. 50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING

Cheese classes

Minimum 1kg unless otherwise stated
Cheddar classes - minimum 2kg

Class 220 Cheese - Bocconcinio, Fior di Latte, Trecce/Nodini, Burrata etc
Class 221 Cheese - Fruit flavoured - minimum 500g
Class 222 Cheese - Mascarpone
Class 223 Cheese - Mixed rind, to contain washed rind & white mould ripening not previously entered in any other class
Class 224 Cheese, Mould Ripened. Blue Mould or cheese containing Blue Mould. Includes Brie & Camembert
Class 225 Cheese - Mozzarella and stretched curd, Scamorza, Pizza Cheese, Provolone, Cacia, Cavalto etc
Class 226 Cheese - Semi Hard, eg Edam, Gouda, Raclette, etc. Type of cheese to be stated
Class 227 Cheese Smear Rippened or Washed Rind
Class 228 Cheese - Soft or semi-soft, excluding cheeses already specified
Class 229 Cheese - Surface Ripened White Mould Camembert
Class 230 Cheese - Surfacened Ripened White Mould Brie
Class 231 Cheese, Very hard & must be complete cheese. e.g. Ramano, Parmesan, Pecorini, Pepato
Class 232 Cheddar - One cheddar cheese - MILD up to 12 weeks
<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>233</td>
<td>Cheddar - One cheese cheddar - SEMI-MATURED 12 weeks to 6 months</td>
</tr>
<tr>
<td>234</td>
<td>Cheddar - Once cheddar cheese - MATURED 6 months to 12 months</td>
</tr>
<tr>
<td>235</td>
<td>Cheddar - Once cheddar cheese - VINTAGE over 12 months. Age of cheese to be stated.</td>
</tr>
<tr>
<td>236</td>
<td>Cheddar - Any other Cheddar-style cheese, any other style, includes Cheshire, Red Leicester, Colby etc - minimum 2kg</td>
</tr>
<tr>
<td>237</td>
<td>Club Cheese</td>
</tr>
<tr>
<td>238</td>
<td>Cream Cheese - 2 x 250g - if flavoured please state on entry</td>
</tr>
<tr>
<td>239</td>
<td>Cream Cheese - savoury flavoured - 2 x 250g</td>
</tr>
<tr>
<td>240</td>
<td>Fetta - plain</td>
</tr>
<tr>
<td>241</td>
<td>Fetta - flavoured</td>
</tr>
<tr>
<td>242</td>
<td>Fetta, marinated</td>
</tr>
<tr>
<td>243</td>
<td>Fresh Unripened Cheese with no added flavour. Includes cottage, farm style, cream cheese, Neufchatel etc</td>
</tr>
<tr>
<td>244</td>
<td>Fruit flavoured - minimum 500g</td>
</tr>
<tr>
<td>245</td>
<td>Haloumi, Flavoured or plain</td>
</tr>
<tr>
<td>246</td>
<td>Labneh - flavoured or non-flavoured</td>
</tr>
<tr>
<td>247</td>
<td>Shredded or grated, cheese type to be specified on entry</td>
</tr>
<tr>
<td>248</td>
<td>Any other type of cheese including shredded or grated or cheese not listed in the above classes</td>
</tr>
</tbody>
</table>

**CHAMPION CHEESE**
Sponsored by DAIRY AUSTRALIA

**RESERVE CHAMPION CHEESE**
Sponsored by DAIRY INDUSTRY ASSOCIATION OF AUSTRALIA (Tas Division)

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**DAIRY - OTHER DAIRY PRODUCT**

**Entry Fees:**
- RAST Member - $44 per entry
- Non-Member - $50 per entry

**Discounted fees:**
First 10 (ten) entries are at normal entry fee rate. 50% reduction for subsequent entries that are entered into the same section

**NO COMMERCIAL LABELLING**

**Butter**

Butter: To be made from pasteurised cream and no preservatives other than salt to be added.

Cream: Fat content (%) to be specified on entry form.

Minimum of exhibit not less than 1kg

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>249</td>
<td>Butter - salted one package, not less than 1kg</td>
</tr>
<tr>
<td>250</td>
<td>Butter - Unsalted one package, not less than 1kg</td>
</tr>
<tr>
<td>251</td>
<td>Butter - flavour enhanced</td>
</tr>
<tr>
<td>252</td>
<td>Dairy Blend - not less than 1kg</td>
</tr>
</tbody>
</table>

**Cream**

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>253</td>
<td>Pure Cream, no additives - 2 samples</td>
</tr>
<tr>
<td>254</td>
<td>Rich Cream - 2 samples</td>
</tr>
<tr>
<td>255</td>
<td>Thickened Cream - 2 samples</td>
</tr>
<tr>
<td>256</td>
<td>Sour or Cultured Cream - 2 samples</td>
</tr>
<tr>
<td>257</td>
<td>Sour Light Cream - 2 samples</td>
</tr>
</tbody>
</table>
**Dairy Desserts**
Minimum 500g of product to be supplied - 2 samples required

Class 258 Frozen Dairy Dessert - 2 samples - must contain 60% dairy product

Class 259 Mousse - any flavour

Class 260 Dairy Dessert - any flavour - not defined in classes listed above - Dairy desserts can include Fromage Frais, Cheesecake (baked or unbaked)

Class 261 Any other type of Dairy Dessert not listed in the above classes

**Dips - Dairy**
Minimum 500g of product to be supplied

Class 262 Dip - Cheese based, any flavour, must be at least 50% cheese content, 2 samples required

Class 263 Dip - Yoghurt based, any flavour. Must be at least 50% yoghurt content, 2 samples required

**Milk - Flavoured**

Class 264 Chocolate Flavoured Milk - full fat

Class 265 Chocolate Flavoured Milk, low or reduced fat (max fat 2%)

Class 266 Coffee Flavoured Milk, full fat

Class 267 Coffee Flavoured Milk, low or reduced fat (max fat 2%)

Class 268 Flavoured milk - any other flavour other than chocolate and coffee - full fat

Class 269 Flavoured Milk other than chocolate or coffee, low or reduced fat (max fat 2%)

**Yoghurt**
Minimum Exhibit - 1 kg of produce

Class 276 Natural Yoghurt (unsweetened) set or stirred

Class 277 Natural Yoghurt, (sweetened) set or stirred

Class 278 Yoghurt, reduced or non fat, set or stirred

Class 279 Yoghurt, any flavour, full fat, set or stirred

Class 280 Yoghurt, any flavour, reduced or non fat, set or stirred

Class 281 Yoghurt, fruit flavoured, full fat, set or stirred

Class 282 Yoghurt, fruit flavoured, reduced or non fat, set or stirred

Class 283 Cultured Milk beverage, any flavour

**Goat Milk Products**

Cheese & Yoghurt classes: Exhibits are to be a minimum of 500g

Milk classes: Exhibits are to be a minimum of 1 litre

Class 284 Cheese, fresh, unripened

Class 285 Cheese, mould ripened, Exhibitor to specify age on the entry form

Class 286 Cheese, Matured - age to be specified on entry form

Class 287 Cheese, Fetta
Class 288 Goat Milk Cheese, any other variety
Class 289 Goat Milk - packaged in retail pack
Class 290 Yoghurt, natural. Exhibitor to specify if stirred, set or Greek style yoghurt on entry form
Class 291 Yoghurt - any other flavour. Flavour to be specified on entry form
Class 292 Any other type of Goat milk product not listed in the above classes

**Sheep Milk Products**

Cheese & Yoghurt classes: Exhibits are to be a minimum of 500g
Milk classes: Exhibits are to be a minimum of 1 litre

Class 293 Sheep Cheese, any
Class 294 Sheep Milk - packaged in retail pack. Any flavour
Class 295 Sheep Yoghurt, flavour and/or type to be specified
Class 296 Any other type of Sheep milk not listed in the above classes

**CHAMPION DAIRY - OTHER DAIRY PRODUCT**
Sponsored by GREEN GLORY FRIESIAN STUD

**RESERVE CHAMPION DAIRY - OTHER DAIRY PRODUCT**
Sponsored by DAIRY INDUSTRY ASSOCIATION OF AUSTRALIA (Tas Division)

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**DELICATESSEN PRODUCTS**

**NO COMMERCIAL LABELLING**

**Entry Fees:**
- RAST Member - $44 per entry
- Non-Member - $50 per entry

**Discounted fees:**
First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

**ELIGIBILITY FOR ENTRY**
- Exhibits will be refrigerated in accordance with health regulations until a suitable time prior to judging at the discretion of the judges.
- Exhibits must comply with the current Australian New Zealand Food Standards Code for meat products.

**Dips**

2 samples required - minimum quantity 250g

Class 297 Basil - Pesto
Class 298 Hommus
Class 299 Seafood
Class 300 Tzatziki
Class 301 Vegetable
Class 302 Other Dips - flavour to be nominated

**Ham & Bacon**

Class 303 Bacon - middle bacon rashers, long or short cut, rind on, cured or smoked. 2 packets of 6 rashers.

Class 304 Bacon - other 2 packets of 6 rashers cured and smoked (can be rolled or tail tucked)

Class 305 Leg Ham - traditional (C.O.B.) full bone-in, rind on, cured, smoked, full cooked. 1 full ham.

Class 306 Bacon - Traditional, boneless middle, (presented as one piece, flat with not less than nine ribs) cured & smoked. To be heated for judging
Class 307 Leg Ham, partially bone-in, easy carve, rind on, smoked, fully cooked. May be pressed or framed in elasticised netting.

Class 308 Leg Ham, boneless whole piece (not cut), rind on, usually shaped by casing, netting or string, cured, smoked & fully cooked. Any shape or size.

Class 309 Leg Ham, manufactured (minced, cut or comminuted) & formed or pressed, in casing, elasticised netting or similar, fully cooked, may be smoked. Minimum 1kg

Class 310 Shoulder Ham, bone-in, easy carve, rind on, smoked & fully cooked. Any shape or size

**Heat & Eat Products**

* Please note that temp/time heating instructions may not be exactly met due to the limited number of ovens for preparing multiple entries.

**Storage and heating instructions to be supplied.**

Class 311 Ready to eat meal, (not frozen) meat type to be indicated. 2 packets, heating instructions to be included

Class 312 Pasta Meal - any size - Lasagna, Cannelloni etc. heating instructions required. 2 samples to be submitted

Class 313 Frozen - Pre-cooked meal, meat type to be indicated. 2 packets, reheating instructions to be included

Class 314 Cryovac meals, Lamb, Beef, Pork, Chicken etc, meat type to be indicated. 4 packets. reheating instructions to be included

Class 315 Snacks Hot - any type/flavour - pouch, tub or pack. Cooking & heating instructions required, 4 samples required

Class 316 Soups - ready to eat soup - any flavour. Main flavour to be nominated. 4 packets, heating instructions to be included

Class 317 Gourmet product or pre-prepared meal, eg, lamb parcels, 4 samples required

Class 318 Gourmet Pork Pies (Delicatessen style), 4 samples required

Class 319 Pastry wrapped gourmet products, eg, lamb, beef, pork, venison, meat type to be indicated, 4 samples required

**General Smallgoods, Cooked Products & Poultry Products**

Minimum Exhibit 1kg

Class 320 Australian Style Devon

Class 321 Chicken, Duck or Turkey - deboned and reformed, fully cooked and designed to be eaten in form presented

Class 322 Chicken Loaf, manufactured (minced or comminuted, in casing for slicing. Any shape or size, 2 pieces

Class 323 Chicken Schnitzel - 6 to be submitted

1 piece, hand rolled, tied or elastic netted, fully cooked with or without seasoned stuffing

Class 324 Corned Beef, cured, fully cooked, one piece, any shape or size

Class 325 Continental / Australian Frankfurts - Continental style products are to be named as a product style and will be judged on that style

Class 326 Continental (comminuted) product - ready to eat, in large casing for slicing, eg, Bologna, Berliner, Teewurst, Lyoner etc

Class 327 Continental, Minced or Chopped product - showing distinct pieces of meat and/or fat, in casing, for consumption as is, eg. Cabanossi, etc, ready to eat

Class 328 Liverwurst, fine emulsion style - flavour or type to be nominated eg, Kalbs liverwurst, Latvian etc, any shape or size, two pieces

Class 329 Pastrami (beef) cured, fully cooked, rolled in spices, one piece, any shape or size

Class 330 Roast Beef, primal cut, one piece, any shape or size
Class 331 Rare Roast Beef, primal cut, one piece, any shape or size

Class 332 Roast Pork, hand rolled, tied or elastic netted, fully cooked, rind on, seasoned stuffing optional

Class 333 Smoked Poultry product, either whole or portioned, with or without bone

Class 334 Weisswurst, in small casing

Gourmet Smallgoods Products

Two pieces to be submitted, must be two separate units, NOT one piece cut in half and re-packaged. Provide heating instructions if necessary.

Class 335 Pate or Terrine, may be fine emulsion or coarse texture style. flavour & meat type to be nominated, eg, Chicken Liver Pate, Duck Liver Pate, Grand Marnier Pate

Class 336 Gourmet Smallgood (processed) No restrictions, eg, lamb, beef, pork, venison etc, meat type to be indicated

Class 337 Gourmet Cooked Product, with or without bone, eg, lamb, beef, pork, venison etc, meat type to be indicated

Class 338 Game Products - any shape or size

Class 339 Any other smallgood product not listed in general classes, type to be indicated

Sausages - Uncooked

Minimum 3 packets of 6 sausages to be supplied

Class 340 Sausages, Traditional Pork, fresh

Class 341 Gourmet Sausages - Pork, fresh

Class 342 Sausages, traditional Beef, fresh

Class 343 Gourmet Sausages - Beef, fresh

Class 344 Sausages, traditional Lamb, fresh

Class 345 Gourmet Sausages - Lamb, Fresh

Class 346 Sausages, traditional Chicken, fresh

Class 347 Gourmet Sausages - Chicken, Fresh

Class 348 Duck, Turkey or other Poultry Sausages, excluding Chicken, fresh

Class 349 Any other style of Gourmet sausages, other meat type (excluding Seafood) not previously specified, fresh. Dominant spicing or seasoning to be nominated.

Speciality Products

Minimum 2 x 250g samples to be supplied

Class 350 Traditional Salami - Smoked, or Non Smoked - any casing. Two pieces

Class 351 Prosciutto, dry cured, boneless or bone-in, leg ham, uncooked. Two pieces (not sliced)

Class 352 Jerky - any shape or size. Minimum quantity 250g

Class 353 Sucuk, minced or chopped product. Maximum casing diameter of 38mm. Two pieces. To be heated for judging.

Class 354 Pancetta, dry cured, rolled, boneless middle, uncooked, rolled or flat. Any shape or size, Two pieces (not sliced)

Class 355 Air-dried product not eligible in the classes listed. Any shape or size. Two pieces (not sliced)

Other Deli Meat Products

Class 356 New & Other Innovative Products - any cooked meat considered to be unique or modified from normal, 2 samples required

Class 357 Any other smallgood product not listed in any of the Smallgood classes section, 2 samples required

CHAMPION DELICATESSEN PRODUCT
Sponsored by CHEN FOODS

RESERVE CHAMPION DELICATESSEN PRODUCT
Sponsored by CHEN FOODS
HERBS & SPICES

Entry Fees:
RAST Member - $44 per entry
Non-Member - $50 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into
the same section.

NO COMMERCIAL LABELLING
2 samples - minimum 30g each to be supplied

Spice & Herb Blends
2 samples - minimum 30g each to be supplied

Class 358 Herb blends
Class 359 Spice Blends

Seasonings
2 samples - minimum 30g each to be supplied

Class 360 Salt mixes & seasonings
Class 361 International Seasonings
Class 362 Meat Rubs

Garlic
2 samples - minimum 30g each to be supplied

Class 363 Garlic - hard neck
Class 364 Garlic - soft neck

Other Herb Products
2 samples - minimum 30g each to be supplied

Class 365 Sugar Blends & Aromatic Sugars
Class 366 Boutique fresh herbs
Class 367 Other seasoning / herb products not listed in
the above classes

CHAMPION HERBS & SPICES
Sponsored by Royal Agricultural Society Of Tasmania

RESERVE CHAMPION HERBS & SPICES
Sponsored by Royal Agricultural Society of Tasmania

HONEY

Entry Fees:
RAST Member - $44 per entry
Non-Member - $50 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into
the same section.

NO COMMERCIAL LABELLING
Exhibits in Honey Classes are to be submitted in plain
containers with a minimum quantity of 500gms of produce

- Honey must be supplied in TWO (2) 500g round
glass jars with white lids and with no
commercial labels. Any other size or shape jar
will be disqualified.

Extracted Honey

Class 368 Extracted Liquid Honey - light amber
Class 369 Extracted Liquid Honey - medium amber
Class 370 Extracted Honey - dark amber

Creamed & Whipped

Class 371 Creamed Honey
Class 372 Whipped Honey

Manuka & Raw Honey

Class 373 Manuka Honey
Class 374 Raw Honey

Honey - other

Class 375 Value added Honey products, ingredients to
be nominated

CHAMPION HONEY
Sponsored by VALHALLA ICE CREAM

RESERVE CHAMPION HONEY
Sponsored by VALHALLA ICE CREAM

2017 Royal Hobart Fine Food Awards
ICE CREAM

Entry Fees:
RAST Member - $44 per entry
Non-Member - $50 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

Ice-Cream

Minimum Exhibit 2 litres

Class 376 Vanilla
Class 377 Vanilla - low fat
Class 378 Chocolate
Class 379 Chocolate, low fat
Class 380 Flavoured - flavour to be specified
Class 381 Flavoured, low fat - flavour to be specified
Class 382 Premium Ice Cream - Vanilla - with a minimum of 12% fat content
Class 383 Premium Ice Cream - Flavoured - with a minimum of 12% fat content
Class 384 Specialty Ice Cream with whole fruit pieces, fruit variegates nuts and/or confectionery items
Class 385 Any other type of Ice Cream not listed in the above classes
Class 386 Individual Ice Creams - e.g Drumsticks, Magnum etc. 6 to be submitted
Class 387 Novel Ice Cream - e.g. bambino cones, piccoto cones, etc - 8 samples of sticklines

Sorbet & Gelato

Minimum Exhibit 2 litres

Class 388 GELATO - Vanilla or Chocolate
Class 389 GELATO - fruit flavoured
Class 390 GELATO - any other flavour including nut
Class 391 SORBET - tropical fruit flavour

Class 392 SORBET - citrus fruit flavour
Class 393 SORBET - any other fruit flavour
Class 394 Any other type of Sorbet or Gelato not listed in the above classes

Non-Dairy Ice Cream

Ice Cream made from "other" milk types, e.g. coconut milk, almond milk, hemp milk etc
Minimum Exhibit 2 litres

Class 395 Vanilla
Class 396 Salted Caramel
Class 397 Chocolate
Class 398 Any other flavour

CHAMPION ICE CREAM
Sponsored by TASMANIAN HOTEL CATERING SUPPLIES

RESERVE CHAMPION ICE CREAM
Sponsored by TASMANIAN HOTEL CATERING SUPPLIES
OLIVE OIL

Entry Fees:
RAST Member - $44 per entry
Non-Member - $50 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into
the same section

NO COMMERCIAL LABELLING
Exhibits in Olive Oil Classes are to be submitted in 2
plain bottles of 250ml each per bottle.

Olive Oil

- All exhibits must be 100% Australian origin, free of any extraneous additives, produced from the appropriate variety and extracted by entirely mechanical means at temperatures < 30°C.
- Oil quality should display the natural harmony between the intrinsic chemical properties and superior organoleptic attributes, ie free of defects with flavour characteristics which are fresh and reflect the genuine chemical and organoleptic components of the variety.
- A laboratory report is required for each EVOO entry, on the Free Fatty Acid content (must be <0.8%), the Polyphenol content and the Peroxide value (must be <20 milliequivalent of O²/ kg)

Exhibits in Olive Oil Classes are to be submitted in 2 plain bottles of 250ml each per bottle.

Class 399 Australian EVOO - Boutique Class - any varietal or blend, mild or robust, 50 to 199 litres

Class 400 Australian EVOO - Small Commercial Class - any varietal or blend, mild or robust. Volume between 200 - 999 litres

Class 401 Australian EVOO - Commercial Class - any varietal or blend, mild or robust. Minimum Volume 1000 litres

Class 402 Australian EVOO - Single Estate Grown - mild or robust. Minimum volume of exhibit produced 200 - 1000 litres

Class 403 Australian EVOO, Italian Varietal - Single varietal or Blend of Italian Varietal - Frantoio, Corregioli, Leccino, Mediterranean etc. Mild or robust. Minimum volume 500 litres

Class 404 Australian EVOO - any other - Spanish, Greek single or blend or other varietal single or blend, mild or robust, minimum volume 500 litres

CHAMPION OLIVE OIL
Sponsored by Royal Agricultural Society of Tasmania

RESERVE CHAMPION OLIVE OIL
Sponsored by Royal Agricultural Society of Tasmania

OTHER PRODUCTS

Entry Fees:
RAST Member - $44 per entry
Non-Member - $50 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate.
50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING
2 samples of standard commercial size to be supplied

Cereal

Two samples to be submitted. Minimum 250 grams per sample

Class 405 Muesli
Class 406 Granola
Class 407 Other Cereal
Class 408 Cereal Bar
Class 409 Muesli Bar
**Dried Fruit**

Two samples to be submitted. Minimum 250 grams per sample

- Class 410 Currants, Sultana & Muscats
- Class 411 Apricot
- Class 412 Apple
- Class 413 Other

**Macadamia Oils**

2 samples required

- Class 414 Macadamia Nut Oil
- Class 415 Macadamia Oil - Infused

**Nuts**

Two samples to be submitted. Minimum 250 grams per sample

- Class 416 Nuts - any - Honey roasted
- Class 417 Nuts - any - Cinnamon roasted
- Class 418 Nuts - any - Roasted and salted
- Class 419 Nuts - any - Roasted
- Class 420 Nuts - any - sweet flavoured
- Class 421 Nuts - any - savoury flavoured
- Class 422 Nuts - mixed roasted nuts

**Pasta**

Minimum 500 gms to be supplied

- Class 423 Fresh Pasta - 100% Durum wheat, plain, any shape or size
- Class 424 Fresh Pasta - 100% Durum wheat, flavoured, any shape or size
- Class 425 Filled Pasta - Ravioli, any filling
- Class 426 Filled Pasta - Tortellini - any filling
- Class 427 Filled Pasta - Cannelloni - any filling

**Fresh Produce or Value Added Fresh Produce**

Class 428 Complete Salads, combined or separate components ready to combine. 2 packs to be submitted

Class 429 Pre-made - Coleslaw, potato salad, pasta salad etc. Type to be specified
Three samples to be submitted

Class 430 Fresh produce - e.g. tomatoes, lettuce packs, mushrooms etc
Minimum weight 500g

Class 431 Free Range & Barn Laid Eggs (including Pasteurized)
Two cartons containing one dozen eggs to be submitted

**Any other product**

Class 432 Rice - flavour/type to be nominated. 1kg to be submitted

Class 433 Any other product not covered in the Schedule of classes. Two samples of normal commercial product to be submitted

CHAMPION OTHER PRODUCT
Sponsored by Royal Agricultural Society of Tasmania

RESERVE CHAMPION OTHER PRODUCT
Sponsored by Royal Agricultural Society of Tasmania
PRESERVES - SAVOURY

Entry Fees:
RAST Member - $44 per entry
Non-Member - $50 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate. 50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING
Exhibits in Preserve Classes are to be submitted in plain containers with a minimum quantity of 500gms of produce

Class 434 Chutney
Class 435 Mustard
Class 436 Relish
Class 437 Pickles (vegetable)
Class 438 Pickles (fruit)
Class 439 Jellies (savoury)
Class 440 Marmalade - Savoury
Class 441 Peanut Butter
Class 442 Savoury Jams & Pastes - flavour to be nominated
Class 443 Sauces (savoury), soy, tomato etc
Class 444 Dressings & Vinegars
Class 445 Chilli Sauces & Dressings
Class 446 Marinades
Class 447 Pesto - flavour to be nominated
Class 448 Dukka - any - 2 samples
Class 449 Tapenade Style Products - 2 jars of standard commercial size
Class 450 Black Olives, all varieties. 2 jars of standard commercial size

Class 451 Green Olives, plain, whole pitted not stuffed - 2 jars of standard commercial size
Class 452 Olives - Spiced, flavoured, stuffed, including pitted and sliced- 2 jars of standard commercial size
Class 453 Olive Oil - Citrus flavoured, flavours to be sourced from the fruit of the citrus genera.
Class 454 Olive Oil - Herbal, flavours to be sourced from the leaves or seeds of plants.
Class 455 Olive Oil - Other, includes fruit, garlic, chilli, fungi, lemon myrtle etc, including oils that are a combination of the above classes.
Class 456 Any other type of Savoury Preserve not listed in the above classes.

CHAMPION SAVOURY PRESERVE
Sponsored by SHOWRIBBONS ONLINE PTY LTD

RESERVE CHAMPION SAVOURY PRESERVE
Sponsored by SHOWRIBBONS ONLINE PTY LTD

PRESERVES - SWEET

Entry Fees:
RAST Member - $44 per entry
Non-Member - $50 per entry

Discounted fees:
First 10 (ten) entries are at normal entry fee rate. 50% reduction for subsequent entries that are entered into the same section.

NO COMMERCIAL LABELLING
Exhibits in Preserve Classes are to be submitted in plain containers with a minimum quantity of 500gms of produce

Class 457 Apricot Jam
Class 458 Blackberry Jam
Class 459 Conserves - any flavour
Class 460 Raspberry Jam
Class 461 Strawberry Jam
Class 462 Three berry jam (fruit to be specified)
Class 463 Jellies
Class 464 Jellies - Wine
Class 465 Lemon or Lime Butter, flavour to be nominated
Class 466 Marmalade - Orange
Class 467 Marmalade - Whisky flavoured
Class 468 Marmalade - any other flavour - flavour to be nominated
Class 469 Salsa
Class 470 Sauce - including Salted Caramel Sauce (sweet & dessert sauces)
Class 471 Savoury Jams (Onion, Chilli etc)
Class 472 Spreads & Pastes (sweet)
Class 473 Any Other Flavour Jam - flavour to be nominated
Class 474 Any other type of sweet preserve not listed in the above classes. Type of jam, marmalade, paste etc to be specified, list flavour, type and use of product.
Class 475 Sweet Syrups

CHAMPION SWEET PRESERVE
Sponsored by SHOWRIBBONS ONLINE PTY LTD

RESERVE CHAMPION SWEET PRESERVE
Sponsored by SHOWRIBBONS ONLINE PTY LTD

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**SEAFOOD**

**Entry Fees:**
RAST Member - $44 per entry
Non-Member - $50 per entry

**Discounted fees:**
First 10 (ten) entries are at normal entry fee rate. 50% reduction for subsequent entries that are entered into the same section.

**NO COMMERCIAL LABELLING**

**ELIGIBILITY FOR ENTRY**
All exhibits must be farmed or caught in Australian waters and value adding to be conducted in Australia. All shellfish exhibitors must comply with the Australian State Shellfish Quality Assurance Program.
For Salmon & Trout, all exhibitors must hold an appropriate fish processing licence.

**Edible Seaweeds**
All fresh or dried edible seaweeds to be supplied in the same manner as they are to the consumer/restaurant. Approx harvest date to be supplied.

**Class 476 Edible Seaweed, fresh or dried. Cultivated or wild harvest, species to be named.**
Three samples required, minimum 200gm per entry.

**Fish**
Fresh Fish: Exhibitors must prove the species /type of fish in accordance with the current Australian Fish Names Standard. Approximate harvest date, location of farm or catch area.
The sample that is gilled/gutted/scaled will be cooked for judging. Fish Fillets to be cooked to internal temperature of 59 - 60 °C

**Class 477 Smaller Fresh Fish - 400 - 800g - eg. Rainbow Trout**
Three samples. All samples should be of similar size. One sample whole round, balance of samples to be gilled/gutted/scaled.

**Class 478 Larger Fresh Fish 2- 4 kg - e.g. Ocean Trout/Salmon, Blue Eye Trevalla etc.**
Two samples. All samples should be of similar size. One sample whole round, balance of samples to be gilled/gutted/scaled.
Oysters - Mussels

Class 479 Mussels
Exhibitors must specify the size, approximate harvest date, lease number, growing area. Two dozen, live or chilled. External shell of unopened molluscs to be cleaned

Class 480 Pacific Oysters, un-shucked, un-washed
Minimum 2dz to be supplied. Oysters will be shucked and turned for judging.

Class 481 Rock Oysters, un-shucked, un-washed
Minimum 2dz to be supplied. Oysters will be shucked and turned for judging.

Salmon - Smoked

Class 482 Gravlax, Salmon, Sliced - 2 pieces either side or whole. Chilled, vacuum packed.

Class 483 Gravlax, Salmon, Unsliced, 2 pieces either side or whole. Chilled, vacuum packed.

Class 484 Salmon - Cold smoked - sliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Class 485 Salmon - Hot Smoked - unsliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Class 486 Salmon - Flavoured - Cold Smoked - sliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Class 487 Salmon - Flavoured - Hot Smoked - unsliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Trout - Smoked

Exhibitors are to provide 2 sides, sliced or unsliced within the weight range of 500g - 1kg for each side. Vacuum packed

Class 488 Gravlax, Ocean or River Trout - Sliced, 2 pieces either side or whole. Chilled, vacuum packed.

Class 489 Gravlax. Ocean or River Trout - Unsliced, 2 pieces either side or whole. Chilled, vacuum packed.

Class 490 Trout - Ocean or River - Cold Smoked - Cold smoked - Sliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Class 491 Trout - Ocean or River - Hot Smoked - Unsliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Class 492 Trout - Ocean or River - Flavoured - Cold smoked - Sliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Class 493 Trout - Flavoured - Ocean or River - Hot Smoked - Unsliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Other Seafood Products

Salmon or Trout Caviar, Pate, Terrine & Mousse
Two (2) exhibits of not less than 100g each must be supplied for each entry. Caviar to be chilled and bottled.

Other Seafood Products
Two (2) exhibits of not less than 500g each must be supplied for each entry.

Class 494 Pates, Mousse and Terrines. Minimum aquaculture content 50%

Class 495 Pickled, Cured and Marinated Seafood

Class 496 Salmon or Trout Caviar, chilled and bottled

Class 497 Value added - ready to eat Australian Shellfish. Packaged (exhibitors to supply no less than 1kg of shellfish)

Class 498 Other Seafood Product - Salmon or Trout.

Class 499 Other Seafood product not listed in the above classes, e.g. Squid, Calamari, Scallops, Abalone etc

CHAMPION SEAFOOD PRODUCT
RESERVE CHAMPION SEAFOOD PRODUCT
Royal Hobart Fine Food Awards

Calendar of events - 2017

Close of entries: 23 June 2017

Judging: 27 July to 30 July 2017

Awards Dinner: Friday 4 August 2017 7pm for 7.30pm

Royal Hobart Fine Food Awards

Hobart Showground
2 Howard Road
Glenorchy  Tas  7010

Postal address
PO Box 94, Glenorchy, Tas, 7010

Phone: 03 6272 6812
Fax: 03 6273 0524

Email: admin@hobartshowground.com.au
Web: www.hobartshowground.com.au