



**ROYAL
TASMANIAN
FINE FOOD
AWARDS**

St Ives
Apartments
In Historic Battery Point

Olive Products Schedule

Results Catalogue





29th Year of Showing Annual Royal Tasmanian Fine Food Awards

The Royal Tasmanian Fine Food Awards is the
oldest and most respected competition in Australia.
Established 1995

President - Peter Spotswood
Chief Executive Officer - Scott Gadd

Mission Statement

We encourage Australian food producers to redefine excellence in food and beverages.

The Royal Tasmanian Fine Food Awards acclaims and recognises the finest Australian food producers across twenty-one (21) categories, including baked products, cider, bread, chocolate, coffee, cheese, dairy products, delicatessen, smallgoods, herbs and spices, honey, ice-cream, olive products, preserves, seafood and plant-based products.

Committee

Rod Wyker - Chairman
Henry Burbury
Ross Matthews
Ashley McCoy
Barbara Moate
Thomas Beuke

KEY INFORMATION

ST IVES APARTMENTS OLIVE PRODUCTS AWARDS	
Judging Dates	29 th – 30 th August 2024
Social media	<p>Follow us to stay up to date through the year:</p> <p> @tasfinefoodawards</p> <p> @tasmanianfinefoods</p>
Contact	<p>Fine Food & Wine Events Manager Royal Agricultural Society of Tasmania PO Box 94, Glenorchy, TAS 7010</p> <p>Phone: 03 6272 6812</p> <p>Email: events@hobartshowground.com.au</p>
Results	<p>The Medal Results Catalogue will be published online the week after judging concludes for that section. The Champion winners from each section will be announced via social media the day after judging concludes.</p>
Accommodation Partner	The Old Woolstore Apartment Hotel
Fine Wine & Dine Awards Dinner	<p>Friday 29th November 2024</p> <p><i>Ticket sales and further details tbc</i></p>

SECTION AWARDS & SPONSORS

Congratulations to the winners! Thank you to our valued sponsors for their continued support.

Winner	Sponsor
<p>Champion Olive Product Lauriston Grove – Class 330, Cat No 938 - Lauriston Grove Frantoio, Extra Virgin Olive Oil</p>	 <p>St Ives Apartments In Historic Battery Point</p>
<p>Reserve Champion Olive Product Lauriston Grove – Class 327, Cat No 933 – Lauriston Grove Correggiola, Extra Virgin Olive Oil</p>	 <p>St Ives Apartments In Historic Battery Point</p>



MAJOR TROPHIES

To be announced and awarded at the Fine Wine & Dine Awards Dinner on the 29th of November 2024.

Major Trophy Awards

The Richard Langdon Trophy – Best Exhibit in Show

Sponsored by: Banjo's Bakery Cafe

The Champion winning product from each section is reassessed by a new panel of judges to determine the winner of the Richard Langdon Trophy for Best Exhibit in Show.

2023 Winner: The Wicked Cheese Co. - Relatively Wicked Blue Cheese

Minister's Encouragement Award

Sponsored by: The Department of Natural Resources and Environment Tasmania

Awarded to a gold medal winning product produced in Tasmania which recognises the pursuit of excellence by a new or existing Exhibitor.

2023 Winner: Huon Me Crumpet Co. - Spiced Crumpet

Best Tasmanian Exhibit

Sponsored by: THOFM

Awarded to the highest scoring Tasmanian Champion winning product during the Richard Langdon Trophy Judging for Best Exhibit in Show.

2023 Winner: The Wicked Cheese Co. - Relatively Wicked Blue Cheese

The Chair's Trophy

Sponsored by: MCC Labels

This newly appointed trophy will be awarded to an innovative gold medal winning product that has sparked the interest of the Chair.



Photo by: Richard Ho (Alastair Bett Photography)

EXHIBITOR INFORMATION

ROYAL TASMANIAN FINE FOOD AWARDS – SUPPORTING THE AUSTRALIAN FOOD INDUSTRY

The Royal Agricultural Society of Tasmania is a not-for-profit organisation that can trace its history back to 1821 when a group of Van Diemen's Land residents corresponded with the Official Secretary and gained approval for the establishment of a Society for the protection of animals. Since then, the Society has broadened its vision and now supports the Australian Food Industry and the Australian Wine Industry with Exhibitor competitions that support both industries. The Royal Tasmanian Fine Food Awards is committed to engaging the very best professionals as Judges and Stewards, providing a professional environment for networking and development to all participants, resulting in huge benefits for the food industry at large.

REASONS TO ENTER

The Royal Tasmanian Fine Food Awards is **one of the leading fine food awards in the Country.**

- Winning products can receive a Gold, Silver or Bronze medal artwork files **which are a brand of excellence** and provide marketing power for your product from the value of a winning medal.
- Producers of any size can benchmark their products against premium food industry standards and comparable products.
- Receive individual confidential feedback and scores from experienced judges regarding your product.
- Opportunity to be selected to showcase award winning products with commercial space at the Royal Hobart Show, which is attended by thousands of visitors each year.
- Opportunity for Exhibitors of Champion winning products to be selected by **Hill Street Grocer** to be stocked and featured at designated Hill Street Grocer stores located across Tasmania (terms and conditions apply).
- Select Champion & Reserve Champions across all sections will be given the opportunity to discuss ranging with **IGA Tasmania.**
- Recognition of award-winning Exhibitors and products on social media and in the official results catalogue published online after judging.
- Opportunity for award winning exhibitors to showcase their product at the Fine Wine & Dine Awards Dinner later in the year which is attended by industry professionals, judges and the general public.

HOW TO ENTER

Follow these simple steps to a successful entry:

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

After entry:

- Your product delivery instructions and exhibit labels will be sent to you via EDM after entries have closed. Please see the key information and dates listed in the schedule for timing.

ROYAL TASMANIAN FINE FOOD AWARDS

WHAT YOU NEED TO KNOW ABOUT ENTERING

- To be eligible for the Royal Tasmanian Fine Food Awards the Exhibit must be submitted by (a) the producer of the Exhibit that is entered, or (b) a brand owner or retailer provided that the producer of the contracted product is listed.
- Trophy status will recognise the producer of the Exhibit and the brand owner/retailer.
- All entries must be produced in Australia and available commercially at the time of entry.
- An Exhibit can only be entered once into the Awards.
- Entrants are responsible for correctly labelling their entries and ensuring the prompt and safe delivery of their entries by the delivery due date before judging commences. Entries that are delivered on or after the event date will not be judged.
- All entries must have the correct entry label provided by RAST with a *Use By or Best Before date*.
- Categories will be judged in separate competition events scheduled throughout the year.

HOW WE USE YOUR PRODUCTS

In addition to samples being used for judging, samples are also used for promotional purposes including at the annual Fine Wine & Dine Awards Dinner, tastings, and in displays of trophy winning product. Exhibit stock remaining after the Royal Tasmanian Fine Food Award judging will remain the property of the Royal Agricultural Society of Tasmania (RAST).

OBLIGATIONS FOR GOLD MEDAL AND CHAMPION WINNERS

Award winning producers may be requested to provide reasonable quantities of their award winning product 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 on that product. If a product has continued to win Gold, Silver or Bronze for consecutive years then this may be reflected on the product by use of joined medals. Medal Artwork can only be obtained by request through the RAST by emailing events@hobartshowground.com.au after the official results catalogue has been published online.

ROYAL TASMANIAN FINE FOOD AWARDS MEDAL STYLE GUIDE

The Royal Tasmanian Fine Food Awards medals are awarded to recognise and promote the best products available in Australia to the general public. Medals cannot be modified or altered from the original artwork but can be proportionally scaled to meet label size requirements. Our medals are a symbol of product excellence and award winners are entitled to apply the medal artwork to further promote their achievement. Suggested applications include: product packaging, advertising, signage, websites, social media and other marketing materials.



JUDGING PROCESS & TROPHIES

JUDGES

Judging panels consist of three judges and one associate from a range of backgrounds including but not limited to:

- Food and beverage producers
- Food and beverage technologists and educators
- Product retailers
- Chefs and hospitality professionals
- Experienced Fine Food Awards stewards
- Food writers and food critics
- Other food specialists

Judging will take place at various event times throughout the year.

- Judges are assigned and invited to judge by their qualifications and expertise of their section. Each class will be assigned a judging panel or judging panels where the entries will be blind tasted.
- Each product is scored out of 100 points. The products are not compared to one another but judged on their own merit.
- The highest scoring gold medal winning product from each class are put aside for the Champion judging of that section.
- All Champion winners from each section become finalists and are reassessed by a new panel of judges to determine the winner of the Major Trophy Awards, including the **Richard Langdon Trophy for Best Exhibit in Show**.

Medals will be awarded as follows:

Gold	90 – 100 points
Silver	82 – 89 points
Bronze	74 – 81 points

The Head Judge and Chief Steward together have the power to disqualify, dismiss or transfer (out of class) as being ineligible for judging, any product/Exhibit which in their opinion does not comply with the Royal Tasmanian Fine Food Awards Regulations. Such decision will be final.

JUDGES & VOLUNTEERS

JUDGES

Shane Cummins – Head Judge
Westerly Isbaih – Judge
Karen Pridham – Judge
Lisa Britzman – Associate Judge
Shelley Triffett – Associate Judge

STEWARDS

Ross Matthews – Chief Steward
Ashley McCoy – Pantry Manager
Michael Ryan – Steward
Debbie Ryan – Steward



The Royal Agricultural Society of Tasmania and the Committee of the Royal Tasmanian Fine Food Awards would like to thank all the Judges and Stewards for their participation in the 2024 Royal Tasmanian Fine Food Awards. We greatly appreciate the expertise and support provided which helped make the event a great success.

ST IVES APARTMENTS OLIVE PRODUCTS AWARDS

Mild

Mild				
CLASS 321 Australian EVOO -Boutique Class - any varietal or blend, mild. 15 to 199 litres				
Gold	918	Rose Creek Estate	Correggiola Harvest, Olive Oil, Olive Oil	VIC
Gold	916	Rose Creek Estate	Frantoio Harvest, Olive Oil, Olive Oil	VIC
Silver	917	Riverstone Olives	Verdale, extra virgin olive oil	TAS
Silver	920	Cradle Coast Olives	Cradle Coast Olives Medley, Extra Virgin Olive Oil	TAS
Silver	922	Cradle Coast Olives	Manzanillo, Extra Virgin Olive Oil	TAS
Silver	919	Hamilton Hills Olives	Hamilton hills olives, Olive oil	TAS
Bronze	915	Cazaly, Jude	Flinders Island Olive Oil, Extra Virgin Olive Oil	TAS
Bronze	921	Riverstone Olives	Mission, extra virgin olive oil	TAS

Mild

CLASS 322 Australian EVOO - Small Commercial Class - any varietal or blend, mild. Volume between 200 - 999 litres

Gold	924	Cradle Coast Olives	Essence of the Cradle, Extra Virgin Olive Oil	TAS
Bronze	923	Cradle Coast Olives	Paragon, Extra Virgin Olive Oil	TAS

Mild

CLASS 323 Australian EVOO - Commercial Class - any varietal or blend, mild. Minimum Volume 1000 litres

Gold	928	Kyneton Olive Oil	EVOO PREMIUM SELECTION, EVOO	VIC
Silver	925	Kyneton Olive Oil	EVOO GOURMET BLEND, EVOO	VIC
Bronze	926	Ausvigor Global Pty Ltd (T/A Living Pure)	Living Pure Australian Extra Virgin Olive Oil, Extra Virgin Olive Oil	VIC
Bronze	927	Kyneton Olive Oil	EVOO FAMILY SELECTION, EVOO	VIC

Mild

CLASS 324 Australian EVOO - Single Estate Grown - mild. Minimum volume of exhibit produced 200 - 1000 litres

Silver	929	Paringa Ridge Pty Ltd	Leontyna Black Label, Olive Oil	VIC
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Robust

Robust

CLASS 327 Australian EVOO - Boutique Class - Any varietal or blend, robust 15 to 199 Litres

Gold	933	Lauriston Grove	Lauriston Grove Correggiola, Extra Virgin Olive Oil	TAS
Gold	932	Riverstone Olives	Frantoio, extra virgin olive oil	TAS
Silver	931	Lauriston Grove	Lauriston Grove Manzanillo, Extra Virgin Olive Oil	TAS
Silver	930	Hamilton Hills Olives	Hamilton hills olive's , Olive oil	TAS

Robust

CLASS 328 Australian EVOO - Small Commercial Class - any Varietal or blend, robust. Volume between 200 - 999 Litres.

Silver	937	The Village Olive Grove	The Village Olive Grove - Mid Harvest, Olive Oil	TAS
Silver	935	The Village Olive Grove	The Village Olive Grove - Early Harvest, Olive Oil	TAS
Silver	936	Cazaly, Jude	Flinders Island Organic Olive Oil- Season's Blend, Organic Extra Virgin Olive Oil	TAS
Bronze	934	Cazaly, Jude	Flinders Island Organic Olive Oil, Organic Extra Virgin Olive Oil	TAS

Award	Cat. No.	Exhibitor	Commercial Name	State
Robust				
CLASS 330 Australian EVOO - Single Estate Grown - robust. Minimum volume of exhibit produced 200 - 1000 litres.				
Gold	938	Lauriston Grove	Lauriston Grove Frantoio, Extra Virgin Olive Oil	TAS
Gold	939	Cazaly, Jude	Flinders Island Organic Olive Oil, Organic Extra Virgin Olive Oil	TAS

Flavoured / Infused Olive Oil

Flavoured / Infused Olive Oil

CLASS 335 Flavoured or Infused Olive Oil - Other, includes fruit, garlic, chilli, fungi, lemon myrtle etc. Including oils that are a combination of the above classes.

941	Kyneton Olive Oil	BASIL INFUSED OLIVE OIL, JUICE OF OLIVE OIL AND BASIL AROMA EXTRACT	VIC
942	Kyneton Olive Oil	CHILLI INFUSED EXTRA VIRGIN OLIVE OIL, OLIVE OIL	VIC

CHAMPION OLIVE PRODUCT

Trophy

Lauriston Grove – Class 330, Cat No 938 - Lauriston Grove Frantoio, Extra Virgin Olive Oil

RESERVE CHAMPION OLIVE PRODUCT

Sash

Lauriston Grove – Class 327, Cat No 933 - Lauriston Grove Correggiola, Extra Virgin Olive Oil