



**ROYAL
TASMANIAN**
FINE FOOD
AWARDS

2025

Overall Schedule



30th Year of Showing Annual Royal Tasmanian Fine Food Awards

The Royal Agricultural Society of Tasmania (RAST) organises and hosts the annual Royal Tasmanian Fine Food Awards which is one of the oldest and most respected competitions in Australia.
Established 1995

RAST President – Peter Spotswood
RAST Chief Executive Officer – Scott Gadd

Mission Statement

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

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

Committee

Ross Matthews – Chairman
Henry Burbury
Ashley McCoy
Barbara Moate
Thomas Beuke
Mark Robertson

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**ROYAL
TASMANIAN
FINE FOOD
AWARDS**

**CELEBRATING THE PURSUIT OF
EXCELLENCE IN AUSTRALIAN
FOOD & BEVERAGES**

WELCOME FROM THE PRESIDENT



On behalf of the Royal Agricultural Society of Tasmania (RAST), I'm delighted to invite members of the food industry to join us in the 2025 Royal Tasmanian Fine Food Awards. The Awards have been running for 30 years and offer commercial producers—no matter their size— a chance to highlight their finest products and gain recognition for their dedication to excellence.

The Royal Tasmanian Fine Food Awards aims to promote and encourage excellence in the Australian Food Industry by applying a benchmarking system that will enable entries to be assessed alongside other comparable products. Through the rigorous judging process, feedback is given on each exhibit, and it is not unusual to see manufacturers and producers approaching these Awards as a continuous improvement exercise to scale and adjust each year in an effort to win an award.

Judges are vital to the integrity of our competition, and we partner with esteemed experts in the food industry. Carefully selected for their experience and expertise, they include producers, growers, chefs, and industry specialists and leaders. Their rigorous evaluation ensures fairness, excellence, and valuable feedback for Exhibitors, helping to elevate industry standards and celebrate quality in food production.

Champion Trophies are awarded to the highest scoring gold medal winner in each section along with gold, silver and bronze medal artwork to help promote the winners and their incredible achievements.

Many Award alumni use the medal artwork to create a unique point of difference in the market by applying the award crest to product packaging and marketing materials. This can help unlock valuable opportunities, increase exposure, enhance consumer trust, and open access to new markets, setting your brand apart as a leader in the food industry.

At the completion of the Awards, we celebrate the collective successes at the Annual Fine Wine and Dine Awards Dinner, where a selection of Major Trophy Awards are announced and presented. The Awards Dinner provides not only an incredible opportunity for building industry networks, but a fun social event with like-minded Food and Wine lovers.



I would like to personally acknowledge and thank all our valued Sponsors, Committee Members, Judges and Volunteers who have helped to make this show an outstanding event on the food calendar. Last but not least, I would like to extend my thanks to all the Exhibitors who support the Royal Tasmanian Fine Food Awards by entering their exceptional products. Without your passion and determination, this event would not be the success it is today.

Thank you once again and we wish you all the best in this year's competition

Peter Spotswood
President, The Royal Agricultural Society of Tasmania



CONTACT & ENTRIES

| | |
|------------------------------|--|
| Entries Open | March 2025 |
| Entry Fee Discount | First 5 (five) entries at the normal entry fee rate. 20% reduction for subsequent entries that are entered into the same section. |
| Enter Online | https://entries.hobartshowground.com.au/Account/ExhibitorLogin |
| Entries Close | Refer to individual categories and key dates on pages 5 and 6 <i>Please note late entries will not be accepted</i> |
| Social Media | Follow us to stay up to date through the year:  @tasfinefoodawards  @tasmanianfinefoods |
| Contact | Fine Food & Wine Events Manager Royal Agricultural Society of Tasmania PO Box 94, Glenorchy, TAS 7010 Phone: 03 6272 6812 Email: events@hobartshowground.com.au |
| Accommodation Partner | The Old Woolstore Apartment Hotel |
| Results | The Results Catalogue will be published online and available on the Hobart Showground website the week after judging concludes. Champion and Reserve Champion winners will be announced on the Royal Tasmanian Fine Food Awards social media accounts the day after judging concludes. www.hobartshowground.com.au/royal-tasmanian-fine-food-awards |

KEY INFORMATION & DATES

| BAKED GOODS AWARDS | |
|---|---|
| ENTRY FEE | RAST Member: \$35 Non-Member: \$45 |
| ENTRIES CLOSE | Sun 30 th March 2025 |
| DELIVERY DUE DATE | Fri 25 th April 2025 Note: for freshly baked goods, please contact the RAST if delivery is required the morning of judging and to book a time. |
| JUDGING DAY | Wed 30 th April 2025 |
| PRESERVES AWARDS | |
| ENTRY FEE | RAST Member: \$35 Non-Member: \$45 |
| ENTRIES CLOSE | Sun 30 th March 2025 |
| DELIVERY DUE DATE | Fri 25 th April 2025 |
| JUDGING DAY | Thurs 1 st May 2025 |
| SWEET & SPICY AWARDS - HERBS & SPICES, HONEY, CHOCOLATE & CONFECTIONERY | |
| ENTRY FEE | RAST Member: \$45 Non-Member: \$50 |
| ENTRIES CLOSE | Sun 30 th March 2025 |
| DELIVERY DUE DATE | Fri 25 th April 2025 |
| JUDGING DAY | Fri 2 nd May 2025 |
| TEA & TISANE AWARDS | |
| ENTRY FEE | RAST Member: \$45 Non-Member: \$50 |
| ENTRIES CLOSE | Mon 28 th April 2025 |
| DELIVERY DUE DATE | Fri 30 th May 2025 |
| JUDGING DAY | Wed 4 th June 2025 |
| DIAA DAIRY & ICE CREAM AWARDS | |
| ENTRY FEE | RAST Member or DIAA Member: \$45 Non-Member: \$50 |
| ENTRIES CLOSE | Mon 28 th April 2025 |
| DELIVERY DUE DATE | Mon 2 nd June 2025 |
| JUDGING DAY | Thurs 5 th & Fri 6 th June 2025 |
| PLANT BASED PRODUCTS AWARDS | |
| ENTRY FEE | RAST Member: \$35 Non-Member: \$45 |
| ENTRIES CLOSE | Mon 28 th April 2025 |
| DELIVERY DUE DATE | Mon 2 nd June 2025 |
| JUDGING DAY | Fri 6 th June 2025 |

KEY INFORMATION & DATES (CONT'D)

| COFFEE AWARDS | |
|---|---|
| ENTRY FEE | RAST Member: \$60 Non-Member: \$65 |
| ENTRIES CLOSE | Sun 1 st June 2025 |
| DELIVERY DUE DATE | Mon 30 th June 2025 |
| JUDGING DAY | Thurs 3 rd & Fri 4 th July 2025 |
| CIDER AWARDS | |
| ENTRY FEE | RAST Member: \$45 Non-Member: \$50 |
| ENTRIES CLOSE | Sun 29 th June 2025 |
| DELIVERY DUE DATE | Mon 21 st July 2025 |
| JUDGING DAY | Thurs 24 th & Fri 25 th July 2025 |
| SMALLGOODS & DELICATESSEN AWARDS | |
| ENTRY FEE | RAST Member: \$45 Non-Member: \$50 |
| ENTRIES CLOSE | Mon 14 th July 2025 |
| DELIVERY DUE DATE | Fri 15 th Aug 2025 |
| JUDGING DAY | Wed 20 th & Thurs 21 st Aug 2025 |
| SEAFOOD AWARDS | |
| ENTRY FEE | RAST Member: \$45 Non-Member: \$50 |
| ENTRIES CLOSE | Mon 14 th July 2025 |
| DELIVERY DUE DATE | Mon 18 th Aug 2025 |
| JUDGING DAY | Fri 22 nd Aug 2025 |
| OLIVE PRODUCTS AWARDS | |
| ENTRY FEE | RAST Member: \$45 Non-Member: \$50 |
| ENTRIES CLOSE | Sun 3 rd Aug 2025 |
| DELIVERY DUE DATE | Mon 1 st Sept 2025 |
| JUDGING DAY | Thurs 4 th Sept 2025 |
| PANTRY ITEMS AWARDS - CEREALS, CULINARY OILS, NUTS, DRIED FRUIT | |
| ENTRY FEE | RAST Member: \$45 Non-Member: \$50 |
| ENTRIES CLOSE | Sun 3 rd Aug 2025 |
| DELIVERY DUE DATE | Mon 1 st Sept 2025 |
| JUDGING DAY | Thurs 4 th Sept 2025 |
| RICHARD LANGDON TROPHY – MAJOR TROPHY JUDGING | |
| CHAMPION PRODUCT DELIVERY DUE DATE | Mon 1 st Sept 2025 |
| JUDGING DAY | Fri 5 th Sept 2025 |

MAJOR TROPHIES

Announced and awarded at the Fine Wine & Dine Awards Dinner on Friday 28th November 2025

Major Trophy Awards

The Richard Langdon Trophy – Best Exhibit in Show

Sponsored by: Banjo's Bakery Cafe

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

2024 Winner: Woolworths Food Company (D'Orsogna) – Gold Free Range Triple Smoked Leg Ham

Minister's Encouragement Award

Sponsored by: The Department of Natural Resources and Environment Tasmania

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

2024 Winner: Lakker Chocolatiers

Best Tasmanian Exhibit

Sponsored by: Snap Printing

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

2024 Winner: Nice Guy Eddie Gelato – Passionfruit Sorbet

The Chair's Trophy

Sponsored by: MCC Labels

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

2024 Winner: Freycinet Marine Farm - Instant Spicy Mussel Soup



Credit: Photos by Alastair Bett Photography

SECTION AWARDS

| Section Trophy | Sponsor |
|---------------------------------------|--|
| Champion Baked Product - Savoury | Tasmanian Flour Mills |
| Champion Baked Product - Sweet | Tasmanian Flour Mills |
| Champion Bread and Roll | Four Roses Flour |
| Champion Pantry Item | IGA Tasmania |
| Champion Preserve – Savoury | Tassal Group |
| Champion Preserve – Sweet | Tassal Group |
| Champion Herb and Spice | Valhalla Ice Cream |
| Champion Honey | Valhalla Ice Cream |
| Champion Chocolate and Confectionery | Valhalla Ice Cream |
| Champion Cider | 7HOFM |
| Champion Coffee | MOCCAMASTER |
| Champion Tea and Tisane | Pine Tea & Coffee Pty Ltd |
| Champion Cheese | Dairy Industry Association of Australia (Tas Division) |
| Champion Other Dairy Product | Dairy Industry Association of Australia (Tas Division) |
| Champion Ice Cream | Dairy Industry Association of Australia (Tas Division) |
| Champion Goat and Sheep Dairy Product | Dairy Industry Association of Australia (Tas Division) |
| Champion Plant Based Product | The Old Woolstore Apartment Hotel |
| Champion Smallgoods | Hill Street Grocer |
| Champion Delicatessen | IGA Tasmania |
| Champion Seafood | |
| Champion Olive Product | St Ives Apartments |



Credit: Photos by 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 and wine industry with Exhibitor competitions that highlight the all the incredible produce Australia has to offer. The Royal Tasmanian Fine Food Awards is committed to engaging the very best professionals as Judges and Stewards, providing a professional environment for networking and development to all participants, resulting in huge benefits for the food industry at large.

REASONS TO ENTER

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

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

HOW TO ENTER

Follow these simple steps to a successful entry:

- Read the schedule carefully and determine the entry class for your products.
- Enter online through the following link:
<https://entries.hobartshowground.com.au/Account/ExhibitorLogin>
- Payment can be made by credit card (Visa/Mastercard) online or call our office to pay by EFTPOS over the phone.
- Advise RAST by phone if you wish to pay by direct credit (tell us your payment reference) or by cheque. Your entry will not be submitted until payment has been confirmed. Direct Debit: ANZ, BSB: 017-209, Account: 8367 24957
- Your online entry will be confirmed via email.

After entry:

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

ROYAL TASMANIAN FINE FOOD AWARDS

WHAT YOU NEED TO KNOW BEFORE ENTERING

- To be eligible for the Royal Tasmanian Fine Food Awards the Exhibit must be submitted by (a) the producer of the Exhibit that is entered, or (b) a brand owner or retailer provided that the producer of the contracted product is listed.
- Trophy status will recognise the producer of the Exhibit and the brand owner/retailer.
- All Exhibits must be produced in Australia and commercially available at the time of entry.
- All Exhibits must comply with the requirements of the Australian Food Standards Code for both product and packaging. Exhibits not complying with the Australian Standard will be disqualified.
- No single Exhibit may be entered in more than one Class. The same product can only be entered once into the Awards, this includes identical products that come in different packaging sizes.
- Entrants are responsible for correctly labelling their Exhibits and ensuring prompt, food safe delivery of products by the delivery due date and before judging commences. All Exhibits become the property of the RAST.
- All Exhibits must have the full ingredients list and the correct Exhibit Label provided by the RAST which shows the Use by Date, Class Number and unique Exhibit Number.

HOW WE USE YOUR PRODUCTS

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

OBLIGATIONS FOR GOLD MEDAL AND CHAMPION WINNERS

Award winning producers may be requested to provide reasonable quantities of their award winning product(s) to be featured at the Fine Wine & Dine Awards Dinner in November and other RAST events. Terms of supply will be decided between the Exhibitor and RAST. The supply of winning products will enable the producer to gain exposure at the events which is attended by industry professionals, sponsors, judges and the general public.

MEDAL USAGE

The Royal Tasmanian Fine Food Award medals (Gold, Silver or Bronze) may only be applied to the product that won the medal. It may not be applied to any other products. Provided that the ingredients and method of production remain the same as the day a medal winning entry was entered, the artwork (without change) can be used for a maximum of 3 years from the time the results catalogue is published online. If a product has continued to win Gold, Silver or Bronze for consecutive years then this may be reflected on the product by use of joined medals. Medal Artwork can only be obtained by request through the RAST by emailing events@hobartshowground.com.au after the official results catalogue has been published online.

ROYAL TASMANIAN FINE FOOD AWARDS MEDAL STYLE GUIDE

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

FOOD SAFETY

All Exhibits must be labelled with *Use By* or *Best Before* dates.

All Exhibits must comply with the requirements of the Australia New Zealand Standards Code under the Legislative instruments 2003 for both product and packaging – please visit

www.foodstandards.gov.au

All food products are to be delivered via appropriate food transport vehicles. Perishable goods need to be delivered at 5 degrees Celsius or less.

BIO SECURITY TASMANIA

Permits are required for the following items coming into Tasmania: (available by contacting Biosecurity in your originating State). For more information on following items into Tasmania, please contact: 03 6165 3777

- Bulbs, corms etc. that are dormant and free of soil
- Fruit, vegetables and cut flowers.
- Plants and nursery stock
- Native birds and wildlife
- Livestock/Domestic Animals
- Soil and plant samples imported for analytical purposes at biosecurity approved laboratories.
- Fish, fish products and fishing/diving equipment (marine and freshwater)

PERSONAL INFORMATION AND PRIVACY

The Royal Agricultural Society of Tasmania collects personal information from Exhibitors in competitions conducted by the Society. This information is used only for the purpose related to the conduct of the events run by the Society. However, an Exhibitor's name and contact details may be released to duly authorised parties in respect to matters of food safety. The names of Exhibitors and Product images may be included in our website, social media and catalogues published by the Society. Successful Exhibitor's names may be released for general publication and Press Releases to the Media. If you do not provide the information requested on the competition entry form, we may not be able to accept your entry.

Contact details of the gold medal winners from the Dairy Awards may be shared with the Competition Planner at the Australian Grand Dairy Awards with the purpose to invite qualified medal winners to participate in this competition.



CONDITIONS OF ENTRY AND SHOW REGULATIONS

Exhibitors should familiarise themselves with the Conditions of Entry and Show regulations outlined below before entering:

1. Definition of Producer

A Producer means the registered premises that manufacture the product entered into the Fine Food Awards. All Exhibitors who have product/s manufactured or packaged under contract must identify the Producer on their entry application.

2. Definition of Retail

A Retail Producer means the Exhibit is labelled in accordance with the Australian Food Standards Code and manufactured in commercial quantities for retail sale.

3. Recognition

Producer and the Exhibitor Eligibility of Products

At the time of entry, each Exhibit entered by an Exhibitor must be the property of the Exhibitor and available commercially in Australia.

Exhibits must be as from a normal production run of a commercial product available to purchase within Australia.

Spot audits may be conducted comparing commercially purchased samples with entries. If a comparison highlights any significant variation, then that entry may be disqualified.

4. Definition of Exhibitor

An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of the RAST and RHFFA Committee is the following:

- (a) Manufacture or processor
- (b) Has product/s manufactured or packaged under contract.
- (c) Will be recognised in all official announcements of results of the Royal Tasmanian Fine Food Awards. The result will recognise the Exhibit, Producer and the Exhibitor.

5. Multiple entries

A product can only be entered once in the Awards. Exhibitors may submit multiple entries consisting of similar but non-identical products (including in one class). However, a specific product may only be entered once. This includes identical products available and sold in various size samples.

6. Commercial Title (Commercial Brand Name)

Exhibitors are required to enter the product under the normal commercial brand name on the application form. Commercial titles will be published in the results catalogue and used for promotional material. Commercial title includes, but is not limited to, the brand name and product description as it appears on the Exhibitor's primary commercial label. **Organic Produce** – Exhibitor products must be accompanied by documentation identifying the product as a certified organic food product.

7. Third Party Manufacturing

Entry into the Royal Tasmanian Fine Food Awards is mostly from the Producers of Exhibits; however a Brand Owner or Retailer may also enter a product manufactured under contract by a third party, but ONLY if the Producer is also listed. Trophy status will recognise the Producer of the Exhibit and the Brand Owner or Retailer.

8. Delivery and Labelling

All entered Exhibits must adhere to the following criteria:

ROYAL TASMANIAN FINE FOOD AWARDS

- (a) All entries received by RAST must display the RAST provided Fine Food Award Exhibit Label. The RAST identification labels will be emailed to Exhibitors after entries close and will indicate class information and exhibit number.
- (b) It is the Exhibitors responsibility to ensure the correct label is attached to each entry. Entries not carrying the RAST provided Fine Food Awards Label or incorrectly labelled entries may be excluded from judging.
- (c) A Minimum of TWO (2), 500g samples to be submitted unless otherwise stated. One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.
- (d) All products entered must be processed in appropriately approved premises and comply with the requirements of the Australia Food Standards Code. Any entry that does not conform may be disqualified.
- (e) It is the responsibility of the Exhibitor to check the entry information on the Exhibit List report is correct. This report reflects the information the Exhibitor provided on the entry form. If incorrect or a mistake has been made, please contact the RAST immediately to avoid any Exhibit being disqualified.
- (f) The accuracy of Exhibits entered is the sole responsibility of the Exhibitor. Please read the schedule carefully. Exhibits entered incorrectly or entered in the wrong class may be disqualified or marked down accordingly by the judging panel.
- (g) All food must be transported in accordance with Food Standard Australia New Zealand guidelines, which includes keeping the food protected from contamination and if the food is potentially hazardous or perishable, keeping it cold (5° C or colder) or hot (60° C or hotter).
- (h) If the product contains a Chilli component, a gradient of heat must be added to the label.

1 = Mild, 2 = Medium, 3 = Hot, 4 = Extra Hot

9. Stock

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

10. Results

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

- (a) Exhibitors may use the results of these awards in advertising and on packaging for their awarded products.
- (b) The Royal Agricultural Society of Tasmania reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.
- (c) Awards are made in each class at the sole discretion of the judges. More than one Exhibit may receive a Gold, Silver or Bronze in any class. The gold medal winning Exhibit with the highest points will win overall Champion Trophy award of that section. A Champion Trophy may not be awarded if no gold medals are achieved in that section.
- (d) Entries will be awarded points as outlined in the Judging Criteria for each Class. Exhibitors who win a medal will be sent a certificate for Gold, Silver and Bronze. Sashes will only be provided to Silver, Gold and Reserve Champion winners. Certificates and Sashes will be sent to Exhibitors by post in the weeks following the release of the results catalogue for that section.

ROYAL TASMANIAN FINE FOOD AWARDS

- (e) All Champion winners become finalists and are reassessed by a new panel of judges to determine the winner of the Richard Langdon Trophy for Best Exhibit in Show. All Major Trophy Award winners will be announced and presented at the annual Fine Wine & Dine Awards Dinner on Friday 28th November 2025.
- (f) Section Champion winners will be announced on The Royal Tasmanian Fine Food Awards social media pages the day after judging concludes. A results catalogue with all the medal and Champion trophy winners will be emailed to Exhibitors via EDM and published on the Hobart Showground website the week following final judging of that section (www.hobartshowground.com.au). Champion winners will receive a trophy and Reserve Champion winners will receive a sash in the weeks following the release of the results catalogue. Excluding the Dairy awards which are announced at the annual DIAA Tasmania Annual Awards night. Please follow us on social media to stay up to date on all announcements.



[@tasfinefoodawards](https://www.facebook.com/tasfinefoodawards)



[@tasmanianfinefoods](https://www.instagram.com/tasmanianfinefoods)

11. Power to alter / transfer

- (a) Alter the Closing Date of the Awards.
- (b) The Royal Agricultural Society of Tasmania (RAST) reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.
- (c) The RAST may at its discretion and without the prior approval of the Exhibitor disqualify or transfer an Exhibit into a different class than was stated on the application for entry if in its opinion or the judge's opinion the Exhibit has been entered into the wrong class.
- (d) Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete.
- (e) Alter the date and/or time at which the judging is scheduled to take place.
- (f) Alter a judge scheduled to Judge at the event.
- (g) Cancel the event

12. Interference by Exhibitor

An Exhibitor, their invitees or agents, must not consult, influence or interfere with a Judge or attempt to consult, influence or interfere with a Judge or do any other thing which may interfere with the Judge's freedom of choice or judgement.

JUDGING PROCESS & TROPHIES

JUDGES

Judging panels will consist of up to three judges and may also include one associate judge from a range of backgrounds including but not limited to:

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

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

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

Medals will be awarded as follows:

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

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

SPONSORSHIP

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 for the Royal Tasmanian Fine Food Awards can include:

- Company recognition in schedule
- Company recognition in online results catalogue
- Company naming rights of category
- Option to have website recognition with link to your company website
- Company recognition in award events and presentations
- Your signage/banner displayed at award presentation
- Option to attend award presentation and events
- Company name on trophy

“Sponsoring a trophy at the Royal Tasmanian 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:

Zak Douglas
General Manager, Business Development and Strategy
The Royal Agricultural Society of Tasmania
Hobart Showground,
2 Howard Road Glenorchy, TAS 7010|PO Box 94, Glenorchy, TAS 7010

M : 0458 450 226
E: sales@hobartshowground.com.au
W: www.hobartshowground.com.au

ROYAL TASMANIAN FINE FOOD AWARDS

THANK YOU TO OUR VALUED SPONSORS



Note: not all sponsors confirmed at the time of publishing

TASMANIAN FLOUR MILLS BAKERY AWARDS

Entry Fees:

RAST Member - \$35 per entry

Non-Member - \$45 per entry

Discounted fees:

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

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

Exhibits: Minimum of TWO (2), 500g samples to be submitted unless otherwise stated. Entries must be baked and ready to eat with all ingredients and any heating instructions provided on the entry form.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.

BAKED PRODUCTS - SAVOURY

| Judging Criteria | Points |
|-------------------------|------------|
| General Appearance | 30 |
| Flavour | 30 |
| Texture / Baked Quality | 20 |
| Quality of Finish | 20 |
| TOTAL | 100 |

Crackers/Crispbreads and Savoury Biscuits

Class 1 Flatbread/Crisp Bread/Crackers/Savoury Biscuits. Type and Flavour to be identified.

Class 2 Seed or Grain Crackers/Biscuits. Type and Flavour to be identified.

Gluten Free Baked Savoury Products

Class 3 Gluten Free Savoury Biscuits/Crackers/Crispbreads. (eg. rice, seed, grain, nut etc.) Type and flavour to be identified.

Class 4 Gluten Free Pie or Pastie. Type and flavour to be identified.
2 large or 4 individual samples to be submitted.

Class 5 Any other savoury baked gluten free product not listed in the classes above.

2 large or 4 individual samples to be submitted.

Savoury Pastry & Pies

Class 6 Traditional or Gourmet Pie. Type and Flavour to be identified, baked and ready to eat.

2 large or 4 individual samples to be submitted.

Class 7 Traditional or Gourmet Pasties. Type and Flavour to be identified, baked and ready to eat.

4 individual samples must be submitted.

Class 8 Savoury Quiche made with shortcrust or puff pastry. Baked and ready to eat, type and flavour to be identified.

2 large or 4 individual samples to be submitted.

Class 9 Any other type of Savoury Pastry not listed above, including filo. Type and flavour to be identified, baked and ready to eat (eg. spanakopita, filled rolls etc.)

AWARDS

CHAMPION BAKED PRODUCTS - SAVOURY

Trophy

RESERVE CHAMPION BAKED PRODUCTS - SAVOURY

Sash

BAKED PRODUCTS – SWEET

| Judging Criteria | Points |
|-------------------------|------------|
| General Appearance | 30 |
| Flavour | 30 |
| Texture / Baked Quality | 20 |
| Quality of Finish | 20 |
| TOTAL | 100 |

Sweet Biscuits and Slices

Class 10 Slices. Any flavour, filled or unfilled. Flavour to be identified.

4 individual samples or 2 packets required.

Class 11 Brownies, flavour to be identified.

4 individual samples or 2 packets required.

TASMANIAN FLOUR MILLS BAKERY AWARDS

Class 12 Biscuits and Cookies. Filled or unfilled (e.g. chocolate chip, melting moments, shortbread, oatmeal etc.) Type and flavour to be identified.
6 individual samples or 2 packets required.

Class 13 Macarons. Flavour to be identified.
6 individual samples or 2 packets required.

Class 14 Gluten Free Sweet Biscuit, Cookie or Slice. Flavour to be identified.
6 individual samples or 2 packets required.

Cakes

2 samples required unless otherwise stated.

Class 15 Small Cakes (eg. muffins, cupcakes, lamingtons etc.)
4 individual samples required.

Class 16 Cakes, Tortes & Gateaux. Any size or shape.

Class 17 Cakes - Gateau, Torte, Mousse Cakes (need to be edible), creative, decorated/iced, layered or not layered, flavour to be identified.
Larger (200+mm) 1 sample required, smaller (up to 200mm) 2 samples required.

Class 18 Cheese Cake, flavour to be nominated.

Class 19 Sweet Breads and Loaves, flavour to be nominated (eg. banana bread, date loaf etc.)

Class 20 Doughnut, traditional or filled. Type and flavour to be nominated.
4 individual samples required.

Class 21 Gluten Free Sweet Cake. Any size and flavour to be nominated.
2 large or 4 individual samples required.

Sweet Pastry & Pie

2 large or 4 individual samples to be submitted.

Class 22 Shortcrust Pastry (sweet filled pies, tarts, flans etc.) Type and flavour to be nominated.
4 individual or 2 large samples required.

Class 23 Sweet Filo Pastry (eg. baklava, filo rolls etc.)
4 individual samples required.

Class 24 Butter Based Pastry or Viennoiserie (eg. croissants, pain au chocolat, danish, brioche etc.) Type and Flavour to be nominated. 4 samples required.

Class 25 Mille-feuille/Vanilla Slice.
4 individual samples required.

Class 26 Choux Pastry (eg. eclairs, profiteroles etc.) Type and flavour to be nominated.
4 individual samples required.

Class 27 Gluten free sweet pastry or pie. Type and flavour to be nominated.
4 individual samples required.

Christmas Cakes & Puddings

Heating instructions for puddings to be supplied on entry form. 4 individual or 2 large samples required.

Class 28 Christmas / Fruit Cake.

Class 29 Christmas / Fruit Pudding.

Class 30 Christmas Pudding, any other flavour (eg. chocolate, caramel, sticky date etc.)

Other Sweet Baked Products

4 individual or 2 large samples required.

Class 31 Meringue, any type of flavour including pavlova.

Class 32 Any other sweet pastry or bakery item not listed in the class schedule above.

AWARDS

CHAMPION BAKED PRODUCTS - SWEET
Trophy

RESERVE CHAMPION BAKED PRODUCTS - SWEET
Sash

TASMANIAN FLOUR MILLS BAKERY AWARDS

BREADS and ROLLS

| Judging Criteria | Points |
|-----------------------------|------------|
| General Appearance & Volume | 20 |
| Crust & Colour | 10 |
| Texture & Crumb | 20 |
| Aroma | 20 |
| Flavour | 30 |
| TOTAL | 100 |

White Bread

2 loaves or 4 individual rolls required.

Class 33 White Loaf, condensed square.

Class 34 White loaf, high top.

Class 35 White Vienna Baked on Tray

Class 36 French Stick

Class 37 White Rolls (eg. round, knott, horse shoe etc.)
4 individual rolls required.

Wholemeal Bread

2 loaves or 4 individual rolls required.

Class 38 Wholemeal Loaf, condensed square.

Class 39 Wholemeal Loaf, High Top.

Class 40 Wholemeal Rolls (eg. round, knott, horse shoe etc.)
4 individual rolls required.

Grain Bread

2 loaves or 4 individual rolls required.

Class 41 Grain loaf, condensed square.

Class 42 Grain Cob, baked on tray.

Class 43 Grain Rolls (eg. round, knott, horse shoe etc.)
4 individual rolls required.

Artisan Bread

2 loaves or 4 individual rolls required.

Class 44 Ciabatta Loaf

Class 45 Turkish Bread or Pide.
2 loaves or 4 individual rolls required.

Class 46 Foccacia, any flavour.

Class 47 Gluten Free Loaf or Roll.
2 loaves or 4 individual rolls required.

Class 48 Any other gourmet/artisan bread type that is not listed in the above classes.
2 loaves or 4 individual rolls required.

Sourdough & Rye

2 loaves or 4 individual rolls required.

Class 49 Sourdough, White. Baked on tray. Natural Culture Base Mandatory.

Class 50 Sourdough, Wholemeal or Grain. Baked on tray. Natural Culture Base Mandatory.

Class 51 Sourdough Rolls, any type. Natural Culture Base Mandatory.
4 individual rolls required.

Class 52 Rye Bread, % of rye flour to be provided (Eg. light, dark, pumpernickel etc.) Sourdough rye also accepted in this class.

Fruit Bread & Buns

Class 53 Fruit Loaf

Class 54 Fruit Buns.
4 individual buns required.

Class 55 Traditional Hot Cross Buns, Fruit Only.
2 packs of 6 to be submitted.

Class 56 Any other flavour of Hot Cross Bun, flavour to be identified (eg. chocolate, nutella etc.)
2 packs of 6 to be submitted.

Flavoured Breads and Rolls

2 loaves or 4 rolls to be submitted

Class 57 Flavoured Roll or Loaf, any type or flavour (eg. cheese, bacon, garlic, olive etc.)
2 loaves or 4 individual rolls required.

Class 58 Gourmet Pull Apart Loaf, any flavour.

TASMANIAN FLOUR MILLS BAKERY AWARDS

Muffins, Crumpets and Scrolls

Class 59 English muffin, any type or flavour.
2 packs of 6 required.

Class 60 Scrolls, any flavour (eg, vegemite, apple, cheese etc.).
4 individual samples required.

Class 61 Crumpets, any type or flavour.
2 packs of 6 required.

AWARDS

CHAMPION BREADS and ROLLS

Trophy

RESERVE CHAMPION BREADS and ROLLS

Sash



TASSAL GROUP PRESERVES AWARDS

Entry Fees:

RAST Member - \$35 per entry

Non-Member - \$45 per entry

Discounted fees:

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

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

Exhibits: Minimum of TWO (2), 500g samples to be submitted unless otherwise stated.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

| Judging Criteria | Points |
|-------------------------------------|------------|
| Visual & Aroma | 20 |
| Flavour & Taste | 35 |
| Texture & Body | 20 |
| Finish of Product | 15 |
| True to Description / Name of Style | 10 |
| TOTAL | 100 |

SAVOURY PRESERVES

Class 62 Chutney and Relish, fruit or vegetable base.
Type and flavour to be nominated.

Class 63 Mustard, type and flavour to be nominated.

Class 64 Pickles. Vegetable or Fruit. Ingredients to be identified.

Class 65 Savoury Jellies, any flavour.
(e.g. mint, capsicum, pepper etc.)

Class 66 Savoury Jam or Paste, any savoury flavour.
(e.g. black garlic paste, caramelised onion, bacon jam etc.)

Class 67 Sauces - Savoury
(e.g. soy, xo, tomato, chilli etc.)

Class 68 Salad Dressing, any type or flavour.

Class 69 Mayonnaise and Aioli, type and flavour to be nominated.

Class 70 Vinegar, type and flavour to be nominated.

Class 71 Marinades, any flavour.
Judged as is, no preparation/cooking will be undertaken.

Class 72 Pesto, type and flavour to be nominated.

Class 73 Tapenade Style Products. Base ingredients must include olives and capers, ingredients to be listed.

Class 74 Salsa, type and flavour to be nominated.

Class 75 Fermented Preserve. Any type of naturally fermented product.
(e.g. sauerkraut, kimchi, miso paste etc.)

Class 76 Any other type of Savoury Preserve not listed in the above classes. Type and flavour to be nominated.

AWARDS

CHAMPION PRESERVES - SAVOURY

Trophy

RESERVE CHAMPION PRESERVES - SAVOURY

Sash

SWEET PRESERVES

Class 77 Jam, type and flavour to be nominated.
(e.g. raspberry, blueberry-rhubarb, apricot etc.)

Class 78 Jellies, any flavour.
(e.g. crab apple, grape, sour cherry etc.)

Class 79 Marmalade, must use citrus fruit in preparation. Combination of citrus and other flavours accepted (eg. orange, lemon-lime, grapefruit and brandy etc.)

Class 80 Sweet Pastes, any flavour.
(e.g. fig, quince, plum etc.)

Class 81 Sweet Syrups, any flavour.
(e.g. maple, agave, cherry etc.)

Class 82 Sweet Sauces, Dessert Style. Any Flavour.
(e.g. salted caramel, chocolate, mixed berry etc.)

Class 83 Any other type of sweet preserve not listed in the above classes. Type and flavour to be nominated.

AWARDS

CHAMPION PRESERVES - SWEET

Trophy

RESERVE CHAMPION PRESERVES - SWEET

Sash

VALHALLA ICE CREAM SWEET & SPICY AWARDS

CHOCOLATE & CONFECTIONERY

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

Exhibits: A minimum of TWO (2), 250g samples must be supplied unless otherwise stated.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.

| Judging Criteria | Points |
|--------------------------------|------------|
| True to Description | 10 |
| Flavour | 30 |
| Texture & Consistency | 30 |
| Appearance & Colour of Product | 20 |
| Finish of Product | 10 |
| TOTAL | 100 |

Confectionery

Class 84 Aerated Confectionery, any type or flavour
(e.g. honeycomb, marshmallow, nougat etc.)

Class 85 High Boil Confectionery
(e.g. caramels, hard boiled sweets, sugar drops etc.)

Class 86 Jelly Confectionery
(e.g. gums, pastilles, jellies etc.)

Class 87 Liquorice, any type or flavour.

Class 88 Sugar Free Confectionery, any type or flavour.

Class 89 Any other confectionery product not listed in the above classes

Chocolate and Fudge

Class 90 Chocolates - Boxed - assortment/mixed

Class 91 Chocolates, moulded shells. Any type or flavour.

Class 92 Chocolate truffles, boxed. Any type or flavour.

Class 93 Dark Chocolate - plain dark bar or block.

Class 94 Dark Chocolate with inclusions - bar or block.

Class 95 Milk Chocolate - plain milk bar or block.

Class 96 Milk Chocolate with inclusions - bar or block.

Class 97 White Chocolate - plain white - bar or block.

Class 98 White Chocolate with inclusions - bar or block.

Class 99 Fudge, flavour to be nominated.

Class 100 Any other chocolate product not listed in the above classes

Coated Nuts, Fruit, Bars and Other Products

Class 101 Chocolate coated nuts, any or flavour.

Class 102 Chocolate coated fruit, any type.

Class 103 Chocolate coated coffee beans.

Class 104 Fruit Bar or Nut Bar. Type and flavour to be nominated.

AWARDS

CHAMPION CHOCOLATE and CONFECTIONERY
Trophy

RESERVE CHAMPION CHOCOLATE and CONFECTIONERY
Sash

VALHALLA ICE CREAM SWEET & SPICY AWARDS

HERBS and SPICES

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

Exhibits: Minimum of TWO (2), 30g samples must be supplied unless otherwise stated.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered, use by or best before date must be stated.

| Judging Criteria | Points |
|-------------------------------|------------|
| Aroma | 20 |
| Flavour Quality of components | 15 |
| Ratio of ingredients | 15 |
| Flavour | 50 |
| TOTAL | 100 |

Spice and Herb Blends

Class 105 Herb blends

Class 106 Spice Blends

Class 107 Dukkah

Seasonings

Class 108 Salt mixes and seasonings

Class 109 International Seasonings

Class 110 Meat Rubs

Other Herb Products

Class 111 Sugar Blends and Aromatic Sugars

Class 112 Boutique fresh herbs

Class 113 Other seasoning / herb products not listed in the above classes

AWARDS

CHAMPION HERBS and SPICES

Trophy

RESERVE CHAMPION HERBS and SPICES

Sash

HONEY

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

Honey Colour Guide:

| Colour | Pfund Reading |
|--------------|---------------|
| White | 0-34 |
| Light Amber | 35-65 |
| Medium Amber | 66-90 |
| Dark | 91-120 |

Exhibits: Honey must be supplied in TWO (2) 500g round glass jars with white lids and filled to the top with no air visible. Any other size or shape jar may be disqualified.

Mead must be supplied in TWO (2) 750ml, clear glass straight sided bottles with screw top caps.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered, use by or best before date must be stated.

| Judging Criteria | Points |
|----------------------|------------|
| Honey Colour | 25 |
| Density of Honey | 25 |
| Flavour | 25 |
| Aroma | 10 |
| Clarity & Appearance | 15 |
| TOTAL | 100 |

Extracted Honey

Class 114 Extracted Liquid Honey - White

White: 0-34 Pfund honey colour range

Class 115 Extracted Liquid Honey - Light Amber

Light Amber: 35-65 Pfund honey colour range

Class 116 Extracted Liquid Honey - Medium Amber

Medium Amber: 66-90 Pfund honey colour range

Class 117 Extracted Liquid Honey - Dark

Dark: 91-120 Pfund honey colour range.

VALHALLA ICE CREAM SWEET & SPICY AWARDS

Creamed and Whipped

Class 118 Creamed Honey

Class 119 Whipped Honey

Manuka and Raw Honey

Class 120 Manuka Honey

Class 121 Raw Honey

Any Other Honey Product

Class 122 Honey in the Comb

2 x 125g samples to be provided

Class 123 Mead

Mead must be produced by honey, entrants to submit TWO (2) 750ml, clear glass straight sided bottles with screw top caps.

Class 124 Any other value-added Honey product not already listed in the schedule. All ingredients to be nominated.

AWARDS

CHAMPION HONEY

Trophy

RESERVE CHAMPION HONEY

Sash

PINE TEA & COFFEE TEA & TISANE AWARDS

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

Exhibits: Minimum of TWO (2), 50g samples to be submitted unless otherwise stated.

Entrants strongly encouraged to provide instructions on the ideal preparation method for their product.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.

Pure Tea and Blended Tea Classes:

| Judging Criteria | Points |
|---------------------|------------|
| Liquor Body | 10 |
| True to Description | 20 |
| Freshness | 10 |
| Dry Leaf | 10 |
| Flavour | 20 |
| Aroma | 20 |
| Liquor Colour | 10 |
| TOTAL | 100 |

Herbal and Fruit Classes:

| Judging Criteria | Points |
|---------------------|------------|
| True to Description | 20 |
| Dry Blend | 10 |
| Flavour | 30 |
| Aroma | 30 |
| Colour | 10 |
| TOTAL | 100 |

Powdered Tea and Iced Tea Classes:

| Judging Criteria | Points |
|---------------------|------------|
| True to Description | 20 |
| Freshness | 10 |
| Flavour | 30 |
| Aroma | 30 |
| TOTAL | 100 |

Pure Tea

Class 139 Tea – Black (Camellia sinensis only, including tea from more than one origin)

Class 140 Tea – Oolong (Camellia sinensis only, including tea from more than one origin)

Class 141 Tea – Green (Camellia sinensis only, including tea from more than one origin)

Class 142 Tea – Other Varieties Camellia Sinensis, including White, Yellow, Dark (including Pu'er)

Class 143 Australian Pure Tea (Camellia sinensis only, including tea from more than one origin)
Must contain 50% Australian grown ingredients

Blended Tea

Class 144 Tea – Black Flavoured (Camellia sinensis with other ingredients)

Class 145 Tea – Chai (Camellia sinensis with other ingredients). Please submit ideal preparation method upon entry.

Class 146 Tea – Green Flavoured (Camellia sinensis with other ingredients)

Class 147 Tea – Other Flavoured (Camellia sinensis with other ingredients)

Class 148 Australian Blended Tea (Camellia sinensis with other ingredients)
Must contain 50% Australian grown ingredients

Herbal and Fruit

Class 149 Herbs & Herbal Blends, including Rooibos

Class 150 Fruit Blends

Class 151 Australian Herbs & Herbal Blends
Must contain 50% Australian grown ingredients

Class 152 Australian Fruit Blends
Must contain 50% Australian grown ingredients

Powdered Tea

Class 153 Powdered Tea and Tisanes (All powdered tea including Camellia sinensis and non-Camellia sinensis, including matcha and chai)

Iced Tea

Class 154 Iced Tea – Bottled or Canned. 4 commercial samples to be provided.

AWARDS

CHAMPION TEA and TISANES

Trophy

RESERVE CHAMPION TEA and TISANES

Sash

DIAA (TAS DIVISION) DAIRY & ICE CREAM AWARDS

DAIRY - CHEESE

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

Exhibits: Minimum of TWO (2), 500g samples to be submitted unless otherwise stated. All dairy used must be 100% Australian.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

| Judging Criteria | Points |
|----------------------|------------|
| Taste/Eating Quality | 20 |
| Flavour | 30 |
| Aroma | 20 |
| Freshness | 20 |
| True to Description | 10 |
| TOTAL | 100 |

Cheese

Class 157 Cheese, Mould Ripened. Blue Mould or cheese containing Blue Mould.

Class 158 Cheese Smear Rippened or Washed Rind

Class 159 Cheese - Surfaced Ripened White Mould Brie

Class 160 Cheese - Mozzarella and stretched curd, Scamorza, Pizza Cheese, Provolone, Cacia, Cavalto

Class 161 Cream Cheese / Fresh Unripened Flavoured (flavour to be stated on entry)

Class 162 Labneh - flavoured or non-flavoured

Class 163 Cheese - Mascarpone

Class 164 Club Cheese, flavour to be nominated.

Class 165 Shredded or grated, cheese type to be specified on entry

Class 166 Haloumi, flavoured or plain

Class 167 Fetta. Plain, flavoured or marinated.

Class 168 Cheddar Cheese, any age. Age to be stated at entry.

Class 169 Cheddar - Any other Cheddar-style cheese.
(e.g. Cheshire, Red Leicester, Colby etc.)

Class 170 Cheese - Very Hard. Type of cheese to be stated.
(e.g. Ramano, Parmesan, Pecorini, Pepato etc.)

Class 171 Cheese - Semi Hard. Type of cheese to be stated.
(e.g. Edam, Gouda, Raclette, etc.)

Class 172 Any other type of cheese not listed in the above classes

AWARDS:

CHAMPION CHEESE

Trophy

RESERVE CHAMPION CHEESE

Sash



DIAA (TAS DIVISION) DAIRY & ICE CREAM AWARDS

DAIRY - OTHER DAIRY PRODUCT

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

Exhibits: Minimum of TWO (2), 500g OR 500mL samples to be submitted unless otherwise stated. All dairy used must be 100% Australian.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

| Judging Criteria | Points |
|----------------------|------------|
| Taste/Eating Quality | 20 |
| Flavour | 30 |
| Aroma | 20 |
| Freshness | 20 |
| True to Description | 10 |
| TOTAL | 100 |

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.

Class 173 Butter - salted

Class 174 Butter - Unsalted

Class 175 Butter - flavour enhanced

Class 176 Dairy Blend

Class 177 Ghee - clarified butter with both moisture and milk solids removed.

Cream

Minimum of TWO (2) samples required, 1 litre in total.

Class 178 Pure Cream, no additives

Class 179 Rich Cream

Class 180 Thickened Cream

Class 181 Sour or Cultured Cream, full cream or light.

Dairy Desserts

Class 182 Dairy Dessert. Any flavour, fresh or frozen.

Dairy desserts can include Fromage Frais, Cheesecake (baked or unbaked), Mousse any flavour. Must contain 55% dairy product.

Dips - Dairy

Class 183 Dip - Dairy Based. Any type or flavour. Must be at least 50% dairy content.

Milk - Flavoured

Minimum of TWO (2), 1 litre samples to be submitted.

Class 184 Flavoured Milk - Full Fat. Flavour to be nominated.

Class 185 Flavoured Milk, low or reduced fat (max fat 2%). Flavour to be nominated.

Milk

Minimum of TWO (2), 1 litre samples to be submitted.

Class 186 Homogenised - White Milk Full Fat or Light (skim)

Class 187 Non homogenised - White Milk

Class 188 Modified Milk - reduced or low fat, maximum fat 2% or (with non dairy additives eg. Omega 3 etc).

Class 189 UHT Milk, including extended shelf life, whole, modified and skim.

Class 190 Other Milk types not listed in the classes above e.g. Camel, Buffalo etc.

Yoghurt

Class 191 Yoghurt, Full Fat. Any flavour, set or stirred.

Class 192 Yoghurt, Reduced or Non Fat. Any flavour, set or stirred.

Class 193 Cultured Milk beverage, any flavour

DIAA (TAS DIVISION) DAIRY & ICE CREAM AWARDS

Goat Milk Products

Class 194 Goat Cheese, fresh, unripened

Class 195 Goat Cheese, mould ripened. Exhibitor to specify age on the entry form

Class 196 Goat Cheese, Matured. Age to be specified on entry form.

Class 197 Goat Cheese, Fetta

Class 198 Goat Yoghurt, natural or flavoured. Exhibitor to specify if stirred, set or Greek style yoghurt on entry form.

Class 199 Any other type of Goat milk product not listed in the above classes

Sheep Milk Products

Class 200 Sheep Cheese, any

Class 201 Sheep Milk - packaged in retail pack. Any flavour

Class 202 Sheep Yoghurt, flavour and/or type to be specified

Class 203 Any other type of Sheep milk not listed in the above classes

AWARDS:

CHAMPION GOAT OR SHEEP DAIRY PRODUCT
Trophy

RESERVE CHAMPION GOAT OR SHEEP DAIRY PRODUCT
Sash

CHAMPION DAIRY - DAIRY OTHER PRODUCTS
Trophy

RESERVE CHAMPION DAIRY - DAIRY OTHER PRODUCTS
Sash

ICE CREAM

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

NOTE: Sorbet and Plant Based Ice Cream classes can be found in the Plant Based Products Section.

Exhibits: Minimum of TWO (2), 500mL samples to be submitted unless otherwise stated. Must be dairy based, all dairy used must be 100% Australian.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

| Judging Criteria | Points |
|---------------------|------------|
| Flavour & Aroma | 40 |
| Texture & Body | 30 |
| Appearance | 20 |
| True to Description | 10 |
| TOTAL | 100 |

Ice Cream

Class 204 Vanilla Ice Cream

Class 205 Vanilla Ice Cream - low fat

Class 206 Chocolate Ice Cream

Class 207 Chocolate Ice Cream, low fat

Class 208 Flavoured Ice Cream- flavour to be specified

Class 209 Flavoured Ice Cream, low fat - flavour to be specified

Class 210 Premium Ice Cream - Vanilla - with a minimum of 12% fat content

Class 211 Premium Ice Cream - Flavoured - with a minimum of 12% fat content

Class 212 Specialty Ice Cream with whole fruit pieces, fruit variegates nuts and/or confectionery items

Class 213 Any other type of Ice Cream not listed in the above classes

DIAA (TAS DIVISION) DAIRY & ICE CREAM AWARDS

Class 214 Individual Ice Creams

(e.g Drumsticks, Magnum etc. 6 samples to be submitted)

Class 215 Novel Ice Cream

(e.g. bambino cones, piccolo cones, etc. 8 samples of sticklines)

Gelato

Class 216 GELATO - Vanilla or Chocolate

Class 217 GELATO - fruit flavoured

Class 218 GELATO - any other flavour or combination of flavours.

Class 219 Any other type of Gelato not listed in the above classes

AWARDS:

CHAMPION ICE CREAM

Trophy

RESERVE CHAMPION ICE CREAM

Sash



THE OLD WOOLSTORE APARMTENT HOTEL PLANT BASED PRODUCTS AWARDS

Entry Fees:

RAST Member - \$35 per entry

Non-Member - \$45 per entry

Discounted fees:

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

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

Exhibits: Minimum of TWO (2), 500g samples to be submitted unless otherwise stated.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

| Judging Criteria | Points |
|------------------------|------------|
| Flavour & Aroma | 45 |
| Texture | 25 |
| Taste / Eating Quality | 15 |
| Colour & Condition | 15 |
| TOTAL | 100 |

Plant Based-Dairy Style Products

Class 220 Plant Based Butter (all types)

Class 221 Plant Based Milk (all types)

Class 222 Plant Based Yoghurt (all types)

Class 223 Plant Based Cheese (all types)

Class 224 Plant Based Dairy Style Dessert
(e.g. pannacotta, cheesecake, mousse etc.)

Non-Dairy Ice Cream

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

Minimum 2 Samples, Minimum volume 2 litres

Class 225 Non-Dairy Ice Cream - Vanilla

Class 226 Non-Dairy Ice Cream - Salted Caramel

Class 227 Non-Dairy Ice Cream - Chocolate

Class 228 Non-Dairy Ice Cream - Any other flavour
(flavour to be nominated)

Sorbet

Minimum 2 Samples, Minimum volume 2 litres

Class 229 SORBET - Tropical fruit flavour

Class 230 SORBET - Citrus fruit flavour

Class 231 SORBET - Any other fruit flavour

Class 232 Any other type of Sorbet not listed in the above classes

Plant Based - Baked Products Savoury

Class 233 Plant based savoury slices, filled or unfilled, type and flavour to be identified

Class 234 Plant based savoury pie, large or individual. Style and Flavour to be nominated.
4 individual or 2 large samples required.

Class 235 Any other savoury plant based baked product not listed in the classes above. Any shape, size and savoury filling accepted. Breadcrumbs permitted.
Eg. vegan pasties, quiche, vegan sausage rolls, spinach/cheese filo etc. 4 individual samples required.

Plant Based - Baked Products Sweet

Class 236 Plant Based Sweet Pie or Slice. Filled or unfilled. Flavour and type to be nominated.

Class 237 Plant Based Sweet Biscuits filled or unfilled. Flavour to be nominated.
6 individual samples required.

Plant Based - Cakes

Class 238 Plant Based Small Cakes (eg. muffins, cupcakes, lamingtons etc.)
4 individual samples required.

Class 239 Plant Based Cakes, Tortes & Gateaux. Any size or shape.

THE OLD WOOLSTORE APARTMENT HOTEL PLANT BASED PRODUCTS AWARDS

Plant Based - Delicatessen Style Product

Class 240 Plant Based Sausage, any flavours.

Class 241 Plant Based Burger, any flavour.

Class 242 Plant Based Schnitzel, any flavours.

Class 243 Plant Based Bacon

Class 244 Falafels, any flavours.

Class 245 Tofu, Regular

Class 246 Tofu, Silken

Class 247 Any other plant based delicatessen style or
convenience product not listed in the classes
above.

AWARDS

CHAMPION PLANT BASED

Trophy

RESERVE CHAMPION PLANT BASED

Sash

7HOFM CIDER AWARDS

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

Labelling:

All exhibits must bear the Royal Tasmanian Fine Food Award issued labels. These labels, in PDF format will be sent to Exhibitors after entries close by email. The Royal Tasmanian Fine Food Awards exhibit label must not obscure or cover the commercial label and should be run up the side of the exhibit between the front and back commercial labels. Note that unlabeled entries will not be judged.

Required samples:

- 4 x 375mL bottle samples to be submitted **OR** 3 x 500mL bottle samples to be submitted.
- Method Traditional Class 12 - 2 x 750mL bottle samples to be submitted.

Residual Sugar:

- Dry: <9g/L
- Medium: ~ 9 – 25g/L
- Sweet: >25g/L

Carbonation:

- Still: Still means little or no carbonation, if any bubble should be barely perceptible.
- Low: Some prickle contributed by the carbon dioxide, definitely contributing to mouthfeel but not necessarily 'fizzy'.
- Moderate: Moderate carbonation, petillant, approaching that of typical beer, less than would be expected in a sparkling wine (1.5g/L (~0.75 vol) – 4g/L (~2 vol)).
- High: Highly carbonated, significant presence of carbon dioxide – sparkling, may retain some head or mousse (>4g/L (~2vol)). Note: Gushing, foaming and excessive head formation however, are considered as faults.
- Method Traditional (MT): Fermented in bottle and then disgorged. May have high carbonation.

All exhibits are scored using the 100-point system.

Thank you to the Red Hill Cider Show and Cider Australia for their contribution and feedback regarding the Entry Schedule.

Apple Cider

Class 248 Apple Cider Traditional - SWEET

Class 249 Apple Cider Traditional - MEDIUM

Class 250 Apple Cider Traditional - DRY

Class 251 Apple Cider Contemporary - SWEET

Class 252 Apple Cider Contemporary - MEDIUM

Class 253 Apple Cider Contemporary – DRY

Perry Cider

Class 254 Perry Cider - SWEET

Class 255 Perry Cider - MEDIUM

Class 256 Perry Cider – DRY

Other Cider Classes

Class 257 Any other style of Cider or Perry (eg. experimental, wood aged, botanical or fruit flavoured etc.)

Class 258 Specialty Class (eg. Ice Cider or Perry, Pommeau, Eau de Vie etc.)

Class 259 Method Traditional or 'Methode Traditionelle'. Cider made like high-quality sparkling wine.
Cider that goes through secondary fermentation in the bottle and is then disgorged. Can be made in both contemporary and traditional fashion.

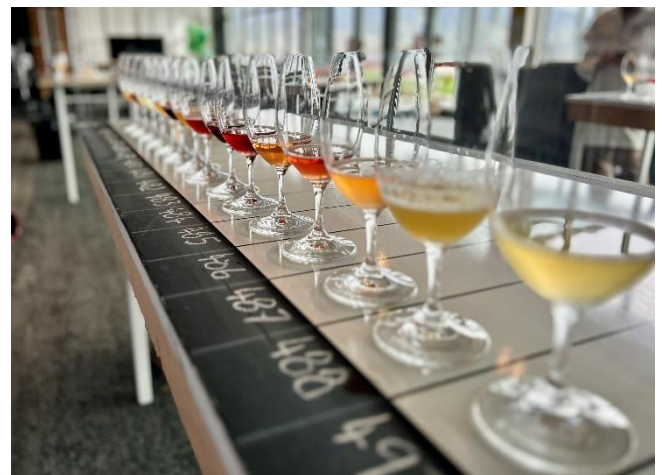
AWARDS:

CHAMPION CIDER

Trophy

RESERVE CHAMPION CIDER

Sash



MOCCAMASTER COFFEE AWARDS

Entry Fees:

RAST Member - \$60 per entry

Non-Member - \$65 per entry

Discounted fees:

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

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

Exhibits: Minimum of TWO (2), 250g samples to be submitted unless otherwise stated.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.

- Minimum of TWO (2), 250g samples to be submitted of each entry for judging.
- All beans to be provided whole, not ground.
- Bean must be roasted by the Exhibitor in Australia and roasting premises must be stated on the entry form.
- Entrants to indicate on entry whether beans are imported or Australian grown.

Examples of “Traditional coffee”:

- It can be more of a darker roast.
- May have a percentage of Robusta.
- Traditional coffee flavours but not limited to chocolate and nuts found in the top left hand side on the SCA flavour wheel.

Examples of “Specialty coffee”:

- It can be more of a lighter roast.
- Will contain no Robusta.
- Designed but not limited to highlighting natural fruit flavours found in the top right hand side on the SCA flavour wheel.
- Nothing added to enhance the flavour i.e. Barrel aged coffees.

Cappuccino / Milk Based

Class 125 Cappuccino / Milk Based - Traditional Blend

Class 126 Cappuccino / Milk Based - Specialty Blend

Class 127 Cappuccino / Milk Based - Specialty Single Origin

Class 128 Cappuccino / Milk Based - Decaffeinated

Class 129 Cappuccino / Alternative Milk Based - Oat Milk

Espresso

Class 130 Espresso - Traditional Blend

Class 131 Espresso - Specialty Blend

Class 132 Espresso - Specialty Single Origin

Class 133 Espresso – Decaffeinated

Filter Coffee

Class 134 Filter Coffee - Traditional Blend

Class 135 Filter Coffee - Specialty Blend

Class 136 Filter Coffee - Specialty Single Origin

Class 137 Filter Coffee – Decaffeinated

Drinking Chocolate

Class 138 Drinking Chocolate. Any type or flavour
(eg. dark chocolate, milk chocolate etc.)

AWARDS:

CHAMPION COFFEE

Trophy

RESERVE CHAMPION COFFEE

Sash

HILL STREET GROCER SAMLLGOODS AWARDS

SMALLGOODS

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

Exhibit: Minimum of 1kg or 2 sample pieces must be supplied unless otherwise stated.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.

| Judging Criteria | Points |
|------------------------------|------------|
| Flavour | 50 |
| Texture / Mouthfeel | 20 |
| True to Description | 10 |
| Visual Appeal / Presentation | 20 |
| TOTAL | 100 |

Ham

Class 260 Ham - Bone In - Whole Piece (e.g. leg, Shoulder) cured, smoked and cooked

Class 261 Ham - Boneless, Whole Piece (e.g. shoulder, leg), rind on or rindless, smoked, cooked, formed or netted etc.

Class 262 Ham, manufactured (minced, cut or comminuted) and formed or pressed, in casing, elasticised netting or similar, fully cooked, may be smoked. Minimum 1kg

Bacon

Class 263 Bacon - Full Rasher, shortloin or streaky, smoked or cooked, rind on or rindless - 2 packets of 6 rashers.

Class 264 Bacon - Dry Cured –full rasher, shortloin or streaky, smoked or unsmoked, rind on or rindless. 2 packets of 6 rashers.

General Smallgoods, Cooked Products and Poultry Products

Minimum Exhibit 1kg or 2 pieces (eg 2 legs, wings etc)

Class 265 Australian Style Devon

Class 266 Poultry (eg Chicken, Duck or Turkey) – Bone In or deboned, fully cooked or smoked, whole piece, portion or reformed

Class 267 Poultry Loaf, manufactured (minced or comminuted), fully cooked. Any shape or size, 2 pieces

Class 268 Corned Beef, cured, fully cooked, one piece, any shape or size

Class 269 Continental / Australian Frankfurts - Continental style products are to be named as a product style and will be judged on that style

Class 270 Continental (comminuted) product - ready to eat, in large casing for slicing, eg, Bologna, Berliner, Lyoner etc

Class 271 Continental, Minced or Chopped product - showing distinct pieces of meat and/or fat, in casing, for consumption as is, eg. Cabanossi, Kransky etc. Ready to eat or be reheated (heating instructions to be provided).

Class 272 Pastrami (beef) cured, fully cooked, rolled in spices, one piece, any shape or size

Class 273 Roast Beef,(fully cooked or rare), primal cut, one piece, any shape or size

Class 274 Roast Pork, rolled, tied or elastic netted, fully cooked, rind on or off, seasoned stuffing optional

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 275 Pate, Terrine or Liverwurst, 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 276 Gourmet Smallgoods - eg, lamb, beef or pork, - fully cooked or smoked, bone in or boneless, meat type to be indicated

Class 277 Game Products (eg Venison, Wallaby, Kangaroo, Emu etc) - any shape or size, fully cooked or smoked, bone in or boneless, meat type to be indicated

HILL STREET GROCER SAMLLGOODS AWARDS

Class 278 Any other general or gourmet smallgoods product not listed in classes, type to be indicated

Raw Fermented Products

Class 279 Raw Fermented Salami/Sausage – traditional, air-dried and or smoked, whole piece e.g. Casalinga, Felino, Cacchiatori, Colbaz etc., flavour to be nominated

Class 280 Sucuk, minced or chopped product. Maximum casing diameter of 38mm. Two pieces. Heating or cooking instructions to be provided

Specialty Dried Cured Meat Products

Class 281 Prosciutto, dry cured, boneless or bone-in, leg ham, uncooked. Two pieces (not sliced)

Class 282 Jerky - any shape or size. Minimum quantity 250g

Class 283 Pancetta, dry cured, boneless middle, rolled or flat. Any shape or size, 2 pieces

Class 284 Capocollo (Coppa) – dry cured, 2 pieces

Class 285 Any other air-dried product not eligible in the classes listed (eg Bresola, Bastourma, Lachsschinken), any shape or size. 2 pieces.

Other Smallgoods Products

Class 286 New and Other Innovative Products - any cooked meat considered to be unique or modified from normal, 2 samples required

Sausages - Fresh-Raw

Minimum 2 packets of 6 sausages to be supplied

Class 287 Fresh Sausages - Beef, Pork, Chicken, Lamb, Continental - meat and style to be nominated.

Class 288 Fresh Sausages - Open Class - includes Game Meats and blanched sausages - meat and style to be nominated.

Class 289 Any other fresh or raw sausage product not listed in the above classes.

AWARDS:

CHAMPION SMALLGOODS

Trophy

RESERVE CHAMPION SMALLGOODS

Sash



IGA TASMANIA DELICATESSEN AWARDS

Delicatessen

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

Exhibit: Minimum of 1kg or 2 sample pieces must be supplied unless otherwise stated.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.

| Judging Criteria | Points |
|------------------------------|------------|
| Flavour | 50 |
| Texture / Mouthfeel | 20 |
| True to Description | 10 |
| Visual Appeal / Presentation | 20 |
| TOTAL | 100 |

Delicatessen - Convenience Products

Preparation:

Where heating is required, convenience meals, side dishes and soups will be heated in a microwave oven for several minutes.

No bread, additional sauces, cheeses or flavourings or other accompaniment may be used. Convenience foods may have separate components ready to combine but packaged as a single unit.

Storage and heating instructions MUST be supplied.

Class 290 Schnitzel, filled or unfilled. Type and flavour to be nominated (eg. Chicken, beef, pork etc.) 6 to be submitted.

Class 291 Pastry wrapped meat product (e.g. lamb, beef, pork etc.) Type to be identified. 2 commercial size samples to be submitted.

Class 292 Cryovac Meals - Lamb Beef, Pork, Chicken etc., meat type to be indicated, 4 packets to be submitted.

Class 293 Frozen pre-cooked meals. Type and ingredients to be indicated. 2 packets to be submitted.

Class 294 Pasta Meals, pre-prepared and ready to eat. Any type, flavour or size (Eg. Lasagna, Cannelloni etc.) 2 samples to be submitted.

Class 295 Fresh Pasta. Any type or flavour, filled or unfilled (eg. Linguini, Tagliatelle, Ravioli etc.) 2 commercial size packets required.

Class 296 Soups, any type or flavour. Ready to eat. 2 tubs or packets to be submitted.

Class 297 Potato Gnocchi, any type or flavour. 2 commercial size packets required.

Class 298 Pre-made Salads, any type or flavour (eg. coleslaw, potato salad, pasta salad etc.) 3 commercial size samples required.

Class 299 Any other delicatessen convenience product not listed in the classes above.

Delicatessen - Dips

Must be less than 50% dairy content (eg. cheese or yoghurt content must be under 50%). See dairy dip classes in the Dairy - Other Products category for more information.

Class 300 Dip, any type or flavour (e.g. hummus, baba ghanoush, french onion, capsicum etc.) Minimum TWO (2), 200g samples must be supplied.

AWARDS:

CHAMPION DELICATESSEN

Trophy

RESERVE CHAMPION DELICATESSEN

Sash

SEAFOOD AWARDS

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

Exhibits: Minimum of two (2), 500g samples must be supplied unless otherwise stated. Please see individual classes for specific quantity details.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.

| Judging Criteria | Points |
|-------------------------------|------------|
| Visual Condition & Appearance | 25 |
| Flavour | 30 |
| Mouthfeel / Balance | 25 |
| Texture / Firmness | 20 |
| TOTAL | 100 |

Edible Seaweeds

Class 301 Edible Seaweed, fresh or dried. Cultivated or wild harvest, species to be named.

Three (3) samples required, minimum 200g 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.

Class 302 Fresh Fish, large or small (eg. trout, salmon, barramundi, trevalla etc.).

4 samples required for small plate size fish. 1 sample required for large fish between 2-4kg.

Oysters & Mussels

Class 303 Mussels

Exhibitors must specify the size, approximate harvest date, lease number, growing area.
Min 1dz live/chilled to be supplied, unopened with cleaned external shell.

Class 304 Pacific Oysters. To be supplied unopened, with cleaned external shell.

Minimum 1dz to be supplied.

Oysters will be shucked and turned for judging.

Class 305 Rock Oysters. To be supplied unopened, with cleaned external shell.

Minimum 1dz to be supplied.

Oysters will be shucked and turned for judging.

Class 306 Angasi Oysters. To be supplied unopened, with cleaned external shell.

Minimum 1dz to be supplied.

Oysters will be shucked and turned for judging.

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

Class 308 Pickled, Cured and Marinated Seafood

Class 309 Salmon or Trout Caviar, chilled and bottled

Class 310 Value added - ready to eat Australian Shellfish. Packaged (exhibitors to supply no less than 1kg of shellfish)

Class 311 Other Seafood Product - Salmon or Trout (excluding hot and cold smoked)

Class 312 Other Seafood product not listed in the above classes, e.g. Squid, Calamari, Scallops, Abalone etc.

Gravlax

Must provide chilled and vacuum-packed fillet.

Class 313 Gravlax - Salmon

Class 314 Gravlax - Ocean or River Trout

Smoked Trout

Must provide chilled and vacuum-packed fillet.

Class 315 Trout - Cold Smoked. Ocean or River.

Class 316 Trout - Hot Smoked. Ocean or River.

Class 317 Trout - Flavoured, hot smoked. Ocean or River.

SEAFOOD AWARDS

Smoked Salmon

Must provide chilled and vacuum-packed fillet.

Class 318 Salmon - Cold smoked.

Class 319 Salmon - Flavoured, cold smoked.

Class 320 Salmon - Hot Smoked.

Class 321 Salmon - Flavoured, hot smoked.

AWARDS

CHAMPION SEAFOOD

Trophy

RESERVE CHAMPION SEAFOOD

Sash



ST IVES APARTMENTS OLIVE PRODUCTS AWARDS

OLIVE PRODUCTS

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

EXHIBITS: Minimum of TWO (2), 250mL samples to be submitted unless otherwise stated.

LABELLING: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

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

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

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

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

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

ROBUST: Must be between PPH 301+ mg/kg

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

Mild

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

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

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

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

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

Medium

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

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

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

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

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

Robust

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

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

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

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

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

ST IVES APARTMENTS OLIVE PRODUCTS AWARDS

Flavoured / Infused Olive Oil

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

Table Olives

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

AWARDS

CHAMPION OLIVE PRODUCT

Trophy

RESERVE CHAMPION OLIVE PRODUCT

Sash



IGA TASMANIA PANTRY ITEMS AWARDS

Entry Fees:

RAST Member - \$45 per entry

Non-Member - \$50 per entry

Discounted fees:

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

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

Exhibits: Minimum of TWO (2), 500g samples to be submitted unless otherwise stated.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

| Judging Criteria | Points |
|-------------------|------------|
| Flavour | 40 |
| Texture | 20 |
| Appearance | 20 |
| Quality of Finish | 20 |
| TOTAL | 100 |

Cereals, Grains, Seeds & Legumes

Class 339 Muesli

Class 340 Granola

Class 341 Other Cereal, flavour/type to be nominated

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

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

Class 344 Gluten Free Cereal - All varieties

Dried Fruit

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

Culinary Oils

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

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

Nuts

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

Class 348 Nuts, Raw. Any type or flavour.

Class 349 Nuts, Roasted. Any type or flavour.

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

Any Other Pantry Product

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

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

AWARDS:

CHAMPION PANTRY ITEM

Trophy

RESERVE CHAMPION PANTRY ITEM

Sash

