

Coffee Results Catalogue

22nd - 23rd August 2024







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

CARLTON & UNITED BREWERIES COFFEE SECTION			
Judging Dates	22 nd – 23 rd August 2024		
Social media	Follow us to stay up to date through the year: @tasfinefoodawards @tasmanianfinefoods		
Contact	Fine Food & Wine Events Manager Royal Agricultural Society of Tasmania PO Box 94, Glenorchy, TAS 7010 Phone: 03 6272 6812 Email: events@hobartshowground.com.au		
Results	The 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.		
Accommodation Partner	The Old Woolstore Apartment Hotel		
Fine Wine & Dine Awards Dinner	Friday 29 th November 2024 Ticket sales and further details tbc		



SECTION AWARDS & SPONSORS

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

Champion Coffee Blacklist Coffee Roasters – CLASS 240, Cat No 900 – Indigo 1222 Koke, Coffee Reserve Champion Coffee Allbrew Coffee – Class 229, Cat No 837 – Bruberry Blend, Coffee

Coffee Section Sponsors















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: 7HOFM

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 <u>Hill Street Grocer</u> 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 <u>IGA Tasmania</u>.
- Recognition of award-winning Exhibitors and products on social medial 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.



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

Sue Stagg – Chief Judge
David Boudrie – Judge
Sharon Jan – Judge
Brydon Price – Judge
Sam Whang-Randall – Judge
Alison Butterworth – Judge
Stephen Bock – Judge
Georgina Lumb – Barista

STEWARDS

Ross Matthews – Chief Steward Barry Hunt – 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.



Award Cat. Exhibitor Commercial Name State

No.

COFFEE

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CLASS 22	28 Cappuccino	o / Milk Based - Traditional Ble	nd		
Gold	829	WALCHA COFFEE PTY LTD	Nat Buchanan Blend, Whole Coffee Beans	NSW	
Silver	824	Dante's coffee roasters	MAKE A WISH, Coffee	WA	
Silver	819	Dante's coffee roasters	INFERNO, coffee	WA	
Bronze	832	Leaping Goat Coffee	Colombian Toffee, Coffee	TAS	
Bronze	818	Karon Farm Coffee Pty Ltd	Mount Buninyong Blend, Traditional Blend	VIC	
Bronze	827	Dante's coffee roasters	MICHELANGELO, Coffee	WA	
Bronze	831	Dante's coffee roasters	GENESIS, coffee	WA	
Bronze	828	Leaping Goat Coffee	Velvet Jaffa, Coffee	TAS	
Bronze	823	Oomph! Coffee Roasters	Awaken, Coffee	TAS	
Bronze	816	Blacklist Coffee Roasters	Queen Bee Original, Coffee	WA	
Bronze	822	Pine Tea & Coffee Pty Ltd	Pine Smooth Criminal, roasted coffee beans	NSW	
Bronze	830	Doganay, Levent (Griffiths Bros. Coffee Roasters)	Kingston Classic, Coffee	VIC	
Bronze	820	Doganay, Levent (Griffiths Bros. Coffee Roasters)	Grand Duchess, Coffee	VIC	
	815	Leaping Goat Coffee	Brazilian Cherry, Coffee	TAS	
	817	Doganay, Levent (Griffiths Bros. Coffee Roasters)	Double Shot Coffee, Espresso	VIC	
	821	Dr Ruby Coffee Roasters	Dr Ruby Blend 1, Coffee with chocolatey and nutty notes	NSW	
	825	Leaping Goat Coffee	Rich Mocha, Coffee	TAS	
	826	Doganay, Levent (Griffiths Bros. Coffee Roasters)	Sweet Felix, Coffee	VIC	
	833	WALCHA COFFEE PTY LTD	Thunderbolt's Blend, Whole Coffee Beans	NSW	
COFFEE	_				
CLASS 22		o / Milk Based - Specialty Blend			
Gold	837	Allbrew Coffee	BRUBERRY BLEND, COFFEE BEANS	WA	
Silver	845	First Batch Coffee Roasters	Noosa Blend, Roasted Coffee suited to Espresso	QLD	
Bronze	843	Shake Coffee Roasters	Shake It Up Blend, Milk Blend	TAS	
Bronze	945	Zimmah Coffee	Son of a Gun, Specialty Blend Coffee	TAS	
Bronze	835	Premiato Coffee	Costa D'oro Coffee Blend, Coffee	QLD	
Bronze	834	Arise coffee	Debut blend , Coffee	WA	
Bronze	838	Booth, Jacob (Cult Logic Coffee)	Morning Mantra, coffee beans for espresso	TAS	
Bronze	836	Arise coffee	Epure blend , Coffee	WA	
	839	Blacklist Coffee Roasters	Pitch, Coffee	WA	
	840	Dr Ruby Coffee Roasters	Dr Ruby Blend 2, Coffee with bright and fruity flavors	NSW	
	841	WALCHA COFFEE PTY LTD	Nat Buchanan Blend, Whole Coffee Beans	NSW	
	842	Pine Tea & Coffee Pty Ltd	Pine Smooth Criminal, Roasted Coffee	NSW	
	844	Arise coffee	Ménage blend , Coffee	WA	
	846	Great Southern Coffee Company	Great Southern Blend, Coffee	TAS	
	943	Zimmah Coffee	Tattooed Nun, Specialty Blend Coffee	TAS	
005555					
COFFEE					
01 400 00	00 0	- / Mills Doorel Committee City	a Origin		
		o / Milk Based - Specialty Singl	-	T4.0	
CLASS 23 Silver	30 Cappuccino 847 946	o / Milk Based - Specialty Singl Leaping Goat Coffee Crater Mountain Coffee	le Origin Single Origin Haro Lebetu Guji, Coffee Crater Mountain Espresso , roasted coffee	TAS QLD	

Awaiu	No.	EXTIIDITO COMIT	ercial Name State	
COFFEE				
		ppuccino / Milk Based - Decaffeinate	d	
Silver	850	Doganay, Levent (Griffiths Bro		VIC
		Coffee Roasters)	•	
Silver	848	WALCHA COFFEE PTY LTD	Decaf, Whole Coffee Beans	NSW
Silver	849	Leaping Goat Coffee	Leaping Goat Decaffeinated, Coffee	TAS
	944	Zimmah Coffee	Zimmah Decaf, Single Origin Decaffeinated	TAS
COFFEE			Coffee	
		ppuccino / Alternative Milk Based - O	at Milk	
Silver	32 Ca 851	Dante's coffee roasters	GENESIS, coffee	WA
Bronze	856	Dante's coffee roasters	MICHELANGELO, coffee	WA
Bronze	857	Blacklist Coffee Roasters	Opus, Coffee	WA
Bronze	852	Great Southern Coffee	Seasonal Blend, Coffee	TAS
	002	Company	Codostial Biolia, Collec	17.0
Bronze	858	Karon Farm Coffee Pty Ltd	Mount Buninyong Blend, Blend	VIC
	853	Dr Ruby Coffee Roasters	Dr Ruby Blend 3, alternative milk based - oat	NSW
	054	Demonstrated (Criffithe Bro	milk	\/IC
	854	Doganay, Levent (Griffiths Bro Coffee Roasters)	ъ. vvenspring Organic, Сопее	VIC
	855	Pine Tea & Coffee Pty Ltd	Pine Smooth Criminal, Roasted Coffee	NSW
		·		
COFFEE				
CLASS 2	33 Es _l	oresso - Traditional Blend		
Gold	865	WALCHA COFFEE PTY LTD	Nat Buchanan Blend, Whole Coffee Beans	NSW
Silver	861	Doganay, Levent (Griffiths Bro Coffee Roasters)	s. Kingston Classic, Espresso	VIC
Silver	864	Leaping Goat Coffee	Brazilian Cherry, Coffee	TAS
Bronze	869	Leaping Goat Coffee	Velvet Jaffa, Coffee	TAS
	859	WALCHA COFFEE PTY LTD	Thunderbolt's Blend, Whole Coffee Beans	NSW
	860	Leaping Goat Coffee	Colombian Toffee, Coffee	TAS
	862	Dante's coffee roasters	MICHELANGELO, coffee	WA
	863	Pine Tea & Coffee Pty Ltd	Pine Smooth Criminal, Roasted Coffee	NSW
	866	Dante's coffee roasters	MAKE A WISH, coffee	WA
	867	Leaping Goat Coffee	Rich Mocha, Coffee	TAS
	868	Doganay, Levent (Griffiths Bro Coffee Roasters)	s. Sweet Felix, Espresso	VIC
	870	Great Southern Coffee Company	Wild West Blend, Coffee	TAS
COFFEE				
		oresso - Specialty Blend		
Bronze	881	Dr Ruby Coffee Roasters	Dr Ruby Blend 4, espresso single origin	NSW
Bronze	876	Booth, Jacob (Cult Logic	Morning Mantra, coffee beans for espresso	TAS
	871	Coffee) Arise coffee	Debut blend , Espresso	WA
	872	Pine Tea & Coffee Pty Ltd	Pine Smooth Criminal, Roasted Coffee	NSW
	873	Premiato Coffee	Costa D'oro Coffee Blend, Coffee	QLD
	874	Arise coffee	Ménage blend , Coffee	WA
	875	Dante's coffee roasters	MAKE A WISH, coffee	WA
	877	Arise coffee	Epure blend , Espresso	WA
COFFEE			,, _ >p	••••
		oresso - Specialty Single Origin		
JLASS Z Silver	35 ⊑S 878	Blacklist Coffee Roasters	Indigo 1222 Koke, Coffee	WA
Silver	883	Dante's coffee roasters	TIMOR, coffee	WA
	879	Great Southern Coffee	Ethiopia Single Origin, Coffee	TAS
Silver	013		Lanopia Onigio Origin, Odilee	170
Silver		Company		
	948	Company Crater Mountain Coffee	Crater Mountain Espresso , roasted coffee	QLD
Silver Bronze	948 880		Crater Mountain Espresso , roasted coffee Single Origin Haro Lebetu Guji, Coffee	QLD TAS

Commercial Name

State

Award

Cat. Exhibitor

Award	Cat. No.	Exhibitor Comm	ercial Name Sta	te
COFFEE				
CLASS 2	236 Es	presso - Decaffeinated		
Bronze	885	Shake Coffee Roasters	Colombia Decaf, Decaf espresso	TAS
Bronze	884	Leaping Goat Coffee	Leaping Goat Decaffeinated, Coffee	TAS
	886	Doganay, Levent (Griffiths Bro Coffee Roasters)	s. All Day Decaf, Decaf	VIC
	887	WALCHA COFFEE PTY LTD	Decaf, Decaf	NSW
COFFEE				
CLASS 2		presso – Infused Fermentation Coffee		
	888	Dr Ruby Coffee Roasters	Dr Ruby Blend 5, infused fermentation	NSW
	889	Blacklist Coffee Roasters	10th Anniversary Blend, Coffee	WA
	890	Dr Ruby Coffee Roasters	Paris Olympic , Espresso	NSW
COFFEE				
CLASS 2		ter Coffee - Traditional Blend		
	891	Pine Tea & Coffee Pty Ltd	Pine Smooth Criminal, Roasted Coffee	NSW
	893	Doganay, Levent (Griffiths Bro Coffee Roasters)	s. Wellspring Organic, Coffee	VIC
COFFEE				
CLASS 2	239 Fil	ter Coffee - Specialty Blend		
Bronze	895	Dr Ruby Coffee Roasters	Dr Ruby Blend 6, filter	NSW
	894	First Batch Coffee Roasters	Summer Blend, Roasted Coffee suited to Filter	QLD
	896	Premiato Coffee	Costa D'oro Coffee Blend, Coffee	QLD
	897	Arise coffee	Silhouette, Filter coffee	WA
COFFEE	<u>.</u>			
CLASS 2	240 Fil	ter Coffee - Specialty Single Origin		
Gold	900	Blacklist Coffee Roasters	Indigo 1222 Koke, Coffee	WA
Bronze	898	Leaping Goat Coffee	Single Origin Haro Lebetu Guji, Coffee	TAS
Bronze	899	Shake Coffee Roasters	Colombia Altos De Maria, Filter	TAS
Bronze	903	Karon Farm Coffee Pty Ltd	Filter - Single Origin - Brazil, Filter Coffee	
Bronze	901	Dante's coffee roasters	TIMOR, coffee	WA
Bronze	904	Booth, Jacob (Cult Logic Coffee)	Huila Washed, coffee beans for filter	TAS
	902	WALCHA COFFEE PTY LTD	SIngle Origin - Vinhal, Single Origin Coffe Beans	ee NSW
	905	WALCHA COFFEE PTY LTD	Decaf, Decaf	NSW
	906	First Batch Coffee Roasters	Tanzania - Nyota Kusini AA, Roasted Co	ffee QLD
	947	Crater Mountain Coffee	Crater Mountain Espresso , roasted coffe	e QLD
COFFEE	<u> </u>			
CLASS 2	241 Fil	ter Coffee - Infused Fermentation		
Silver	908	Blacklist Coffee Roasters	Punchbowl, Coffee	WA
	892	Dr Ruby Coffee Roasters	Paris Olympic, Filtered coffee	NSW
	907	Dr Ruby Coffee Roasters	Dr Ruby Blend 7, mochamaster , V60	NSW
COFFEE	į			
CLASS 2	242 Dr	inking Chocolate. Any type or flavour	(eg. dark chocolate, milk chocolate etc.)	1
Bronze	910	Glass and Brown Paper Pantry	Lavender Drinking Chocolate, Drinking chocolate	TAS
	909	Blacklist Coffee Roasters	Premium Chocolate Powder, Chocolate powder	WA

Award Cat. Exhibitor Commercial Name State No.

CHAMPION COFFEE

Blacklist Coffee Roasters – CLASS 240, Cat No 900 – Indigo 1222 Koke, Coffee *Trophy*

RESERVE CHAMPION COFFEE

Allbrew Coffee – Class 229, Cat No 837 – Bruberry Blend, Coffee Sash