



Dairy Industry
Association
of Australia



Dairy, Ice Cream, Plant Based + Tea & Tisanes Schedule

Results Catalogue



ROYAL
TASMANIAN
FINE FOOD
AWARDS



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

DIAA (Tasmania) Dairy Awards Carlton & United Breweries Tea & Tisane Awards The Old Woolstore Apartment Hotel Plant Based Products Awards	
Judging Dates	28 th – 31 st May 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 <i>Ticket sales and further details tbc</i>

SECTION AWARDS & SPONSORS

Winner	Sponsor
<p>Champion Tea & Tisane Cha Haus Pty Ltd - Class 257 Cat. No. 635 - Cha Haus Ceremonial grade matcha, Matcha green tea</p>	 <p>PINE TEA & COFFEE Award Winning Retail & Wholesale Supplier</p>
<p>Champion Cheese Saputo Australia - Class 138, Cat. No. 470 - Black Label Double Brie, mixed rind</p>	 <p>Dairy Industry Association of Australia</p>
<p>Champion Dairy Other Product Woolworths Food Company - Class 172, Cat. No. 517 - Woolworths Natural Greek Style Yoghurt 1kg</p>	 <p>Dairy Industry Association of Australia</p>
<p>Champion Goat or Sheep Dairy Product Meredith Dairy - Class 181, Cat. No. 528 - Sheep Milk Yoghurt Traditional Greek 125gr glass jar</p>	 <p>Dairy Industry Association of Australia</p>
<p>Champion Ice Cream CANOPY ICE CREAM - Class 192 Cat. No. 541 - Goat's Curd & Blackberry Ice Cream</p>	 <p>Dairy Industry Association of Australia</p>
<p>Champion Plant Based Product The Blac Fig Pty Ltd - Class 210, Cat. No. 584 - Nice Guy Eddie Gelato Passionfruit Sorbet</p>	 <p>THE OLD WOOLSTORE APARTMENT HOTEL</p>

MAJOR TROPHIES

To be announced and awarded at the Fine Wine & Dine Awards Dinner later in the year.

Major Trophy Awards

The Richard Langdon Trophy – Best Exhibit in Show

Sponsored by: Banjo's Bakery Cafe

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

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

Minister's Encouragement Award

Sponsored by: The Department of Natural Resources and Environment Tasmania

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

2023 Winner: Huon Me Crumpet Co. - Spiced Crumpet

Best Tasmanian Exhibit

Sponsored by: THOFM

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

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

The Chair's Trophy

Sponsored by: MCC Labels

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



Photo by: Richard Ho (Alastair Bett Photography)

EXHIBITOR INFORMATION

ROYAL TASMANIAN FINE FOOD AWARDS – SUPPORTING THE AUSTRALIAN FOOD INDUSTRY

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

REASONS TO ENTER

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

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

HOW TO ENTER

Follow these simple steps to a successful entry:

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

After entry:

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

ROYAL TASMANIAN FINE FOOD AWARDS

WHAT YOU NEED TO KNOW ABOUT ENTERING

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

HOW WE USE YOUR PRODUCTS

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

OBLIGATIONS FOR GOLD MEDAL AND CHAMPION WINNERS

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

MEDAL USAGE

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

ROYAL TASMANIAN FINE FOOD AWARDS MEDAL STYLE GUIDE

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



JUDGING PROCESS & TROPHIES

JUDGES

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

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

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

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

Medals will be awarded as follows:

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

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

JUDGES & VOLUNTEERS

JUDGES

TEA & TISANES

David Lyons – Head Judge
Kym Cooper – Judge
Joanne Gao – Judge

CHEESE & OTHER DAIRY PRODUCTS

Rodney Wyker – Chief Judge
Scott Bolch – Head Judge
Kerri Choo – Judge
Alice Crawford – Judge

ICE CREAM

Rodney Wyker – Chief Judge
Sam Cutri – Head Judge
Kerri Choo – Judge
Alice Crawford – Judge
Crystal Stewart – Associate Judge

PLANT BASED PRODUCTS

Rodney Wyker – Head Judge
Sam Cutri – Judge
Crystal Stewart – Judge

STEWARDS

Ashley McCoy – Chief Steward / Pantry Manager
Ross Matthews – Chief Steward / Pantry Manager
Barbara Moate – Steward
Barry Stubbs – Steward
Paul Leitch – Steward
Sushila Desai – 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
-------	------	-----------	-----------------	-------

Carlton & United Breweries – Tea & Tisane Awards

TEA and TISANES

CLASS 243 Tea – Black (Camellia sinensis only, including tea from more than one origin)

Gold	598	Arakai Estate	Spring Flush Black Tea (2023/24), Whole leaf black tea	QLD
Silver	597	Pine Tea & Coffee Pty Ltd	Silvertip Russian Caravan, Black Leaf Tea	NSW
Bronze	595	Pine Tea & Coffee Pty Ltd	Silvertip Premium English Breakfast, Black Leaf Tea	NSW
Bronze	596	The Tea Equation	Tasmanian English Breakfast, Black Tea	Tasmania
Bronze	599	Arakai Estate	Premium Black Tea (2022/23), Whole leaf black tea	QLD
Bronze	616	Pine Tea & Coffee Pty Ltd	Silvertip Decaffeinated Black Tea, Black Leaf Tea	NSW
	594	Pine Tea & Coffee Pty Ltd	Silvertip Scottish Breakfast, Black Tea	NSW

TEA and TISANES

CLASS 244 Tea – Oolong (Camellia sinensis only, including tea from more than one origin)

	600	The Tea Equation	Tasmanian Oolong, Black Tea	Tasmania
--	-----	------------------	-----------------------------	----------

TEA and TISANES

CLASS 245 Tea – Green (Camellia sinensis only, including tea from more than one origin)

Gold	603	Arakai Estate	Spring Flush Green Tea (2023/24), Whole leaf green tea	QLD
Silver	601	Pine Tea & Coffee Pty Ltd	Silvertip China Green Monkey, Green Leaf Tea	NSW
Silver	602	Cha Haus Pty Ltd	Cha Haus Asatsuyu green tea, Sencha green tea	VIC
Bronze	604	Arakai Estate	Premium Green Tea (2022/23), Whole leaf green tea	QLD

TEA and TISANES

CLASS 247 Australian Pure Tea (Camellia sinensis only, including tea from more than one origin)

Gold	606	Arakai Estate	Spring Flush Green Tea (2022/23), Whole leaf green tea	QLD
Silver	605	Arakai Estate	Spring Flush Black Tea (2022/23), Whole leaf black tea	QLD

TEA and TISANES

CLASS 248 Tea – Black Flavoured (Camellia sinensis with other ingredients)

Gold	614	Pine Tea & Coffee Pty Ltd	Silvertip Chocolate Coconut Truffle, Black Tea Flavoured	NSW
Gold	610	Pine Tea & Coffee Pty Ltd	Silvertip Mexican Mango, Black Tea flavoured	NSW
Silver	607	The Tea Equation	French Earl Grey, Black Tea	Tasmania
Silver	612	Pine Tea & Coffee Pty Ltd	Silvertip Earl Grey Blue Flower, Black Tea flavoured	NSW
Silver	615	Pine Tea & Coffee Pty Ltd	Silvertip Berry Magic, Black Tea Flavoured	NSW
Bronze	608	High Tea with Harriet	French Earl Grey, Black loose leaf tea	WA
Bronze	609	The Tea Equation	Tasmanian Earl Grey, Black Tea	Tasmania
Bronze	613	Pine Tea & Coffee Pty Ltd	Silvertip Rose Grey, Black Tea flavoured	NSW
Bronze	611	Pine Tea & Coffee Pty Ltd	Silvertip French Earl Grey, Black Tea flavoured	NSW

TEA and TISANES

CLASS 249 Tea – Chai (Camellia sinensis with other ingredients). Please submit ideal preparation method upon entry.

Gold	618	High Tea with Harriet	Utterly Charming Chai, Loose leaf black chai tea	WA
Silver	617	Pine Tea & Coffee Pty Ltd	Silvertip Masala Chai, Black Tea & Spices	NSW

Award	Cat. No.	Exhibitor	Commercial Name	State
-------	----------	-----------	-----------------	-------

TEA and TISANES

CLASS 250 Tea – Green Flavoured (Camellia sinensis with other ingredients)

Silver	620	High Tea with Harriet	Rising Sun, Loose leaf Sencha green tea	WA
Bronze	619	The Tea Equation	Tasmanian Green Apple, Green Tea	Tasmania

TEA and TISANES

CLASS 252 Australian Blended Tea (Camellia sinensis with other ingredients)

Silver	621	Pine Tea & Coffee Pty Ltd	Silvertip Australian Lemon Myrtle Tea, Black Leaf Tea & Herb	NSW
--------	-----	---------------------------	--	-----

TEA and TISANES

CLASS 253 Herbs & Herbal Blends, including Rooibos

Silver	626	Pine Tea & Coffee Pty Ltd	Silvertip Peppermint, Herbal Tisane	NSW
Silver	625	Pine Tea & Coffee Pty Ltd	Silvertip Orange Passion Rooitea, Herbal Tisane	NSW
Silver	628	Pine Tea & Coffee Pty Ltd	Silvertip Womens Power, Herbal Tisane	NSW
Silver	624	The Tea Equation	Golden Honeybush, Herbal Tea	Tasmania
Silver	627	Pine Tea & Coffee Pty Ltd	Silvertip Invigorate, Herbal Tisane	NSW
Silver	622	Pine Tea & Coffee Pty Ltd	Silvertip Calmness, Herbal Tisane	NSW
Silver	623	The Tea Equation	Choc Mint Rooibos, Herbal Tea	Tasmania
Bronze	629	High Tea with Harriet	Fields of Gold, Loose leaf chamomile blend.	WA

TEA and TISANES

CLASS 254 Fruit Blends

Gold	631	Pine Tea & Coffee Pty Ltd	Silvertip Granny's Garden, Fruit Melange Infusion	NSW
Silver	630	Pine Tea & Coffee Pty Ltd	Silvertip Peach Dream, Fruit Melange Infusion	NSW

TEA and TISANES

CLASS 255 Australian Herbs & Herbal Blends

Silver	632	The Tea Equation	Tasmanian Good Mood, Herbal Tea	Tasmania
--------	-----	------------------	---------------------------------	----------

TEA and TISANES

CLASS 257 Powdered Tea and Tisanes (All powdered tea including Camellia sinensis and non-Camellia sinensis, including matcha and chai)

Gold	635	Cha Haus Pty Ltd	Cha Haus Ceremonial-grade matcha, Matcha green tea	VIC
Silver	634	Cha Haus Pty Ltd	Hojicha powder, Roasted green tea powder	VIC
Silver	633	Matcha Yu Tea	Premium Matcha , Matcha Green Tea Powder	

CHAMPION TEA and TISANE

Trophy

Cha Haus Pty Ltd - Class 257 Cat. No. 635 - Cha Haus Ceremonial grade matcha, Matcha green tea, VIC

RESERVE CHAMPION TEA and TISANE

Sash

Pine Tea & Coffee Pty Ltd - Class 248 Cat. No. 614 - Silvertip Chocolate Coconut Truffle, Black Tea Flavoured, NSW

DIAA (Tasmania) Dairy Awards

DAIRY - CHEESE

DAIRY - CHEESE

CLASS 137 Cheese, Mould Ripened. Blue Mould or cheese containing Blue Mould. Includes Brie & Camembert

Gold	460	Saputo Australia	Roaring Forties Blue, blue vein	Tasmania
Silver	465	TasFoods Limited	Pyengana Dairy St Columba Blue Cheese, Cheese	Tasmania
Silver	453	Coal River Farm	Coal River Farm, Blue, Semi Hard Blue Vein	Tasmania
Bronze	462	Saputo Australia	Endeavour Blue, blue vein	Tasmania

Judges Comments:

Nice diverse range of blue cheese.

DAIRY - CHEESE

CLASS 138 Cheese Smear Rippened or Washed Rind

Gold	470	Saputo Australia	Black Label Double Brie, mixed rind	Tasmania
Silver	468	Coal River Farm	Coal River Farm, Washed Rind, Camembert style, washed with Brevi Linens	Tasmania
Bronze	471	Bruny Island Cheese co.	1792, cheese	Tasmania
Bronze	469	Bruny Island Cheese co.	Oen, washed rind cheese	Tasmania

Judges Comments:

Diverse range of offerings, washed rind, some delightful cheeses.

DAIRY - CHEESE

CLASS 139 Cheese - Surfaced Ripened White Mould Brie

Gold	472	Coal River Farm	Ashed Brie, Ashed Brie	Tasmania
Silver	456	Woolworths Food Company	Thomas Dux Triple Cream Brie 200g, Soft ripened cheese	
Silver	449	Woolworths Food Company	Thomas Dux Double Cream Camembert 200g , Camembert	
Silver	475	Saputo Australia	Furneaux Decadently Creamy, double cream	Tasmania
Silver	454	Woolworths Food Company	Thomas Dux Truffle Brie 125g, Brie	
Silver	476	Bream Creek Dairy	Black Ash Brie, Cheese	Tasmania
Silver	459	Woolworths Food Company	Thomas Dux Ash Brie 125g , Brie	
Silver	474	Coal River Farm	Triple Cream Brie, Triple Cream Brie	Tasmania
	473	Bream Creek Dairy	Triple Cream Brie, Cheese	Tasmania

Judges Comments:

Good variety of cheese, all true to character, good quality and texture.

DAIRY - CHEESE

CLASS 144 Club Cheese, flavour to be nominated.

Gold	477	Ashgrove Cheese Pty Ltd	Walls of Jerusalem Tasmanian Wild Wasabi, Cheese	Tasmania
------	-----	-------------------------	--	----------

DAIRY - CHEESE

CLASS 147 Fetta. Plain, flavoured or marinated.

Gold	479	Woolworths Food Company	Thomas Dux Persian Fetta 180g, fetta	
Silver	478	Coal River Farm	Coal River Farm, Marinated Feta, Feta	Tasmania

DAIRY - CHEESE

CLASS 148 Cheddar Cheese, any age. Age to be stated at entry.

Gold	481	TasFoods Limited	Pyengana Dairy Traditional Cloth Matured Cheddar, Cheddar Cheese	
Gold	483	Saputo Australia	Black Label Cheddar, 2 yrs matured	Tasmania
Silver	485	Fowlers Cheese	Bay of Fires Clothbound Cheddar, Cheddar Cheese	Tasmania
Silver	486	Ashgrove Cheese Pty Ltd	Signature Eddington Vintage Cheddar, Cheese	Tasmania

Award	Cat. No.	Exhibitor	Commercial Name	State
Silver	480	Saputo Australia	Surprise bay Cheddar, minimum 12 months matured	Tasmania
Silver	484	Ashgrove Cheese Pty Ltd	Signature Farmstead Platter Wedge Vintage Cheddar, Cheese	Tasmania
Silver	482	Ashgrove Cheese Pty Ltd	Eddington Cloth Matured Cheddar, Cheese	Tasmania

Judges Comments:

Good variety of cheddars from traditional clothed to modern flavours.

DAIRY - CHEESE

CLASS 149 Cheddar - Any other Cheddar-style cheese, any other style, includes Cheshire, Red Leicester, Colby etc.

Gold	490	Saputo Australia	Stokes Point Smoked Cheddar, natural wood smoked	Tasmania
Gold	487	Ashgrove Cheese Pty Ltd	Signature Farmstead Platter Wedge Smoked Red Leicester, Cheese	Tasmania
Silver	491	Ashgrove Cheese Pty Ltd	Cradle Mountain Tasmanian Double Gloucester, Cheese	Tasmania
Silver	489	Ashgrove Cheese Pty Ltd	Signature Farmstead Platter Red Leicester, Cheese	Tasmania
Silver	488	Ashgrove Cheese Pty Ltd	Rubicon Cloth Matured Red Leicester, Cheese	Tasmania
Silver	492	Ashgrove Cheese Pty Ltd	Mt Roland Tasmanian Bush Pepper, Cheese	Tasmania

Judges Comments:

Really good examples of English territory style cheddar cheese.

DAIRY - CHEESE

CLASS 150 Cheese, very hard (eg. Ramano, Parmesan, Pecorini, Pepato etc.)

Silver	493	Ashgrove Cheese Pty Ltd	Tasmanian Mountain Cheese, Cheese	Tasmania
--------	-----	-------------------------	-----------------------------------	----------

DAIRY - CHEESE

CLASS 151 Cheese - Semi Hard, eg Edam, Gouda, Raclette, etc. Type of cheese to be stated

Gold	494	Bruny Island Cheese co.	C2, cheese	Tasmania
Gold	495	Bruny Island Cheese co.	Raw George, raw milk semi hard cheese	

DAIRY - CHEESE

CLASS 152 Any other type of cheese not listed in the above classes

Silver	497	Fowlers Cheese	Bay of Fires semi-Hard Rind Cheese, semi-hard wash rind cheese	Tasmania
Silver	498	Ashgrove Cheese Pty Ltd	The Hazards Tasmanian Smoked Cheddar, Cheese	Tasmania

CHAMPION CHEESE

Trophy

Saputo Australia - Class 138 Cat. No. 470 - Black Label Double Brie, mixed rind Tasmania

RESERVE CHAMPION CHEESE

Sash

Coal River Farm - Class 139 Cat. No. 472 - Ashed Brie, Ashed Brie Tasmania

Award	Cat.	Exhibitor	Commercial Name	State
-------	------	-----------	-----------------	-------

DAIRY - OTHER DAIRY PRODUCTS

DAIRY - OTHER DAIRY PRODUCT

CLASS 153 Butter - salted

Gold	499	Fonterra Australia PTY LTD	Duck River Premium Butter, Butter	Tasmania
Gold	500	Ashgrove Cheese Pty Ltd	Traditional Farmhouse Butter, Butter	Tasmania

DAIRY - OTHER DAIRY PRODUCT

CLASS 155 Butter - flavour enhanced

Gold	501	Ashgrove Cheese Pty Ltd	Traditional Herb & Garlic Butter, Flavoured Butter	Tasmania
------	-----	-------------------------	--	----------

DAIRY - OTHER DAIRY PRODUCT

CLASS 156 Dairy Blend

Silver	502	Fonterra Australia PTY LTD	Duck River Soft, Butter Blend	Tasmania
--------	-----	----------------------------	-------------------------------	----------

DAIRY - OTHER DAIRY PRODUCT

CLASS 158 Pure Cream, no additives

Gold	503	Ashgrove Cheese Pty Ltd	Ashgrove Pure Cream, Cream	Tasmania
------	-----	-------------------------	----------------------------	----------

DAIRY - OTHER DAIRY PRODUCT

CLASS 162 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.

Gold	504	Island Berries Tasmania	Chocolate Panna Cotta, Panna Cotta	Tasmania
Gold	508	Glass and Brown Paper Pantry	Blueberry Cheesecake, Cheesecake	Tasmania
Silver	507	Island Berries Tasmania	Vanilla Panna Cotta, Dairy Dessert	Tasmania
Silver	505	Glass and Brown Paper Pantry	Drunken Fig Cheesecake, Cheesecake	Tasmania

DAIRY - OTHER DAIRY PRODUCT

CLASS 166 Homogenised - White Milk Full Fat or Light (skim)

Gold	510	Ashgrove Cheese Pty Ltd	Ashgrove Full Cream Milk, Milk	Tasmania
Silver	509	Ashgrove Cheese Pty Ltd	Ashgrove Eco Milk, Milk	Tasmania

DAIRY - OTHER DAIRY PRODUCT

CLASS 167 Non homogenised - White Milk

Gold	512	Ashgrove Cheese Pty Ltd	Ashgrove Non - Homogenised Milk, Milk	Tasmania
------	-----	-------------------------	---------------------------------------	----------

DAIRY - OTHER DAIRY PRODUCT

CLASS 168 Modified Milk - reduced or low fat, maximum fat 2% or (with non dairy additives eg. Omega 3 etc).

Silver	514	Ashgrove Cheese Pty Ltd	Ashgrove Farm Light Milk, Milk	Tasmania
--------	-----	-------------------------	--------------------------------	----------

DAIRY - OTHER DAIRY PRODUCT

CLASS 171 Yoghurt, Full Fat. Any flavour, set or stirred.

Silver	516	Woolworths Food Company	Woolworths Pot Set Greek Style Yoghurt 1kg, Yoghurt	
Silver	515	Glass and Brown Paper Pantry	Natural yoghurt, Natural yogurt	Tasmania

DAIRY - OTHER DAIRY PRODUCT

CLASS 172 Yoghurt, Reduced or Non Fat. Any flavour, set or stirred.

Gold	517	Woolworths Food Company	Woolworths Natural Greek Style Yoghurt 1kg, Yoghurt	
------	-----	-------------------------	---	--

DAIRY - OTHER DAIRY PRODUCT

CLASS 174 Goat Cheese, fresh, unripened

Gold	519	Meredith Dairy	Fresh Goat Cheese Dill Chevre 150g, Goat cheese	VIC
Gold	521	Meredith Dairy	Fresh Goat Cheese chevre Dusted with Ash 150gr , Goat cheese	VIC

Award	Cat. No.	Exhibitor	Commercial Name	State
Silver	518	Meredith Dairy	Fresh Goat Cheese Pepperberry Chevre 150gr , Goat cheese	VIC
Silver	520	Meredith Dairy	Fresh Goat Cheese Chevre 150gr, Goat cheese	VIC
Silver	496	Woolworths Food Company	Thomas Dux Marinated Goats Cheese 300g , goats cheese	
Silver	523	Meredith Dairy	Marinated Goat Cheese 320gr , Goat cheese	VIC

DAIRY - OTHER DAIRY PRODUCT

CLASS 175 Goat Cheese, mould ripened. Exhibitor to specify age on the entry form

Silver	524	The Wicked Cheese Company	Wicked Nanny Goat Blue, Goat's Milk Blue Cheese	Tasmania
--------	-----	---------------------------	---	----------

DAIRY - OTHER DAIRY PRODUCT

CLASS 176 Goat Cheese, Matured. Age to be specified on entry form.

Gold	525	The Wicked Cheese Company	William Hard Goat Cheese, Goat's Milk Hard Cheese	Tasmania
------	-----	---------------------------	---	----------

DAIRY - OTHER DAIRY PRODUCT

CLASS 178 Goat Yoghurt, natural or flavoured. Exhibitor to specify if stirred, set or Greek style yoghurt on entry form.

Silver	526	Meredith Dairy	Natural Goat Milk Yoghurt - Probiotic , Pot set Goat Yoghurt	VIC
--------	-----	----------------	--	-----

DAIRY - OTHER DAIRY PRODUCT

CLASS 179 Any other type of Goat milk product not listed in the above classes

Silver	527	Thomasson, David	Vanilla Bean Goat Frozen Desert (Ice Cream), Frozen Desert (Ice Cream)	Tasmania
--------	-----	------------------	--	----------

DAIRY - OTHER DAIRY PRODUCT

CLASS 181 Sheep Milk - packaged in retail pack. Any flavour

Gold	528	Meredith Dairy	Sheep Milk Yoghurt Traditional Greek 125gr glass jar, Sheep Milk Yoghurt	VIC
------	-----	----------------	--	-----

DAIRY - OTHER DAIRY PRODUCT

CLASS 182 Sheep Yoghurt, flavour and/or type to be specified

Gold	529	Meredith Dairy	Natural Sheep Milk Yoghurt - Probiotic , Sheep Milk Yoghurt	VIC
Gold	522	Meredith Dairy	Natural Sheep Milk Yoghurt - Traditional Greek , Sheep Milk Yoghurt	VIC

CHAMPION GOAT OR SHEEP DAIRY PRODUCT

Trophy

Meredith Dairy - Class 181 Cat. No. 528 - Sheep Milk Yoghurt Traditional Greek 125gr glass jar, Sheep Milk Yoghurt VIC

RESERVE CHAMPION GOAT OR SHEEP DAIRY PRODUCT

Sash

The Wicked Cheese Company - Class 176 Cat. No. 525 - William Hard Goat Cheese, Goat's Milk Hard Cheese Tasmania

CHAMPION DAIRY - OTHER PRODUCTS

Trophy

Woolworths Food Company - Class 172 Cat. No. 517 - Woolworths Natural Greek Style Yoghurt 1kg, Yoghurt

RESERVE CHAMPION DAIRY - OTHER PRODUCTS

Sash

Ashgrove Cheese Pty Ltd - Class 167 Cat. No. 512 - Ashgrove Non - Homogenised Milk, Milk Tasmania

Award	Cat.	Exhibitor	Commercial Name	State
-------	------	-----------	-----------------	-------

ICE CREAM

ICE CREAM

CLASS 184 Vanilla Ice Cream

Gold	530	Valhalla Ice Cream	Vanilla Bean Ice Cream, Ice Cream	Tasmania
------	-----	--------------------	-----------------------------------	----------

ICE CREAM

CLASS 186 Chocolate Ice Cream

Gold	531	Valhalla Ice Cream	Chocolate Ice Cream, Ice Cream	Tasmania
------	-----	--------------------	--------------------------------	----------

ICE CREAM

CLASS 190 Premium Ice Cream - Vanilla - with a minimum of 12% fat content

Silver	532	Van Diemens Land Creamery	Vanilla Bean Ice Cream, Ice Cream`	Tasmania
--------	-----	---------------------------	------------------------------------	----------

ICE CREAM

CLASS 191 Premium Ice Cream - Flavoured - with a minimum of 12% fat content

Gold	533	Van Diemens Land Creamery	Pepperberry & Leatherwood Honey Ice Cream, Ice Cream	Tasmania
Gold	536	CANOPY ICE CREAM	Limoncello Ice Cream, ice cream	Tasmania
Gold	538	CANOPY ICE CREAM	Black Garlic Ice Cream, ice cream	Tasmania
Silver	537	CANOPY ICE CREAM	Chocolate & Stout Ice Cream, ice cream	Tasmania
Silver	535	CANOPY ICE CREAM	Leatherwood Honey Ice Cream, ice cream	Tasmania
Bronze	534	Van Diemens Land Creamery	Banana Caramel & Macadamia, Ice Cream	Tasmania

Judges Comments:

Good to see innovative combinations of flavours and ingredients.

ICE CREAM

CLASS 192 Specialty Ice Cream with whole fruit pieces, fruit variegates nuts and/or confectionery items

Gold	541	CANOPY ICE CREAM	Goat's Curd & Blackberry Ice Cream, ice cream	Tasmania
Gold	540	CANOPY ICE CREAM	Haskap Berry Ice Cream, ice cream	Tasmania
Gold	539	CANOPY ICE CREAM	Macadamia Honey Crunch Ice Cream, ice cream	Tasmania
Silver	542	Valhalla Ice Cream	Cherry Ice Cream, Ice Cream	Tasmania

ICE CREAM

CLASS 193 Any other type of Ice Cream not listed in the above classes

Silver	543	Thomasson, David	Cajeta Choc Chip Goat Frozen Desert (Ice Cream), Frozen Desert (Ice Cream)	Tasmania
--------	-----	------------------	--	----------

ICE CREAM

CLASS 194 Individual Ice Creams - e.g Drumsticks, Magnum etc. 6 to be submitted

Gold	548	Valhalla Ice Cream	Boysenberry Choc Top, Choc Top Ice Cream	Tasmania
Gold	544	Valhalla Ice Cream	Chocolate Choc Top, Choc Top Ice Cream	Tasmania
Gold	545	Valhalla Ice Cream	Salted Caramel Peanut Choc Top, Choc Top Ice Cream	Tasmania
Silver	546	Valhalla Ice Cream	Peppermint Choc Chip Choc Top, Choc Top Ice Cream	Tasmania
Silver	547	Valhalla Ice Cream	Vanilla Choc Top, Choc Top Ice Cream	Tasmania

Judges Comments:

Good variety of flavours, well presented, true to type and well constructed.

ICE CREAM

CLASS 196 GELATO - Vanilla or Chocolate

Gold	549	Van Diemens Land Creamery	Anvers Chocolate Gelato, Gelato	Tasmania
Silver	551	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Chocolate, Gelato	Tasmania
Silver	550	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Madagascan Vanilla Bean , Gelato	Tasmania

Judges Comments:

Good examples of well made gelato. Consistent.

Award	Cat. No.	Exhibitor	Commercial Name	State
-------	----------	-----------	-----------------	-------

ICE CREAM

CLASS 197 GELATO - fruit flavoured

Gold	552	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Amarena Cherry Gelato, Gelato	Tasmania
------	-----	----------------------	---	----------

ICE CREAM

CLASS 198 GELATO - any other flavour or combination of flavours.

Gold	556	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Hazelnut Gelato, Gelato	Tasmania
Gold	557	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Pistachio Gelato, Gelato	Tasmania
Gold	554	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Raspberry Yogurt Gelato, Gelato	Tasmania
Silver	559	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Choc Mint, Gelato	Tasmania
Silver	553	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Creme Brulee Gelato, Gelato	Tasmania
Silver	558	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Salted Caramel, Gelato	Tasmania
Bronze	555	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Cookies & Cream, Gelato	Tasmania

CHAMPION ICE CREAM

Trophy

CANOPY ICE CREAM - Class 192 Cat. No. 541 - Goat's Curd & Blackberry Ice Cream, ice cream Tasmania

RESERVE CHAMPION ICE CREAM

Sash

Van Diemens Land Creamery - Class 191 Cat. No. 533 - Pepperberry & Leatherwood Honey Ice Cream, Ice Cream Tasmania

The Old Woolstore Apartment Hotel – Plant Based Products Awards

Plant Based-Dairy Style Products

Plant Based-Dairy Style Products

CLASS 200 Plant Based Butter (all types)

Gold	562	La Petite Fauxmagerie	Under a Golden Moon Cultured Butter, Cultured Butter	NSW
Gold	560	SOYOYOY	UNBUTR'D SALTED, butter	TAS
Silver	561	SOYOYOY	UNBUTR'D : LIL LAVA, Compound butter	TAS

Plant Based-Dairy Style Products

CLASS 203 Plant Based Cheese (all types)

Gold	570	La Petite Fauxmagerie	Rebel & Rascal Fesh Labneh, Fresh Cheese	NSW
Gold	636	Dairy Free Essentials Australia PTY Ltd - Imber's Pantry	Fresh Mozzarella in Brine, Fresh, dairy-free Mozzarella	QLD
Gold	566	Artisa Pty Ltd	White Hills aged cashew cheese with sloe gin, Aged cashew cheese	TAS
Gold	568	Artisa Pty Ltd	Van Diemen fresh cashew cheese with vine ash, Cashew cheese	TAS
Gold	565	SOYOYOY	Unfeta'd, feta style	
Gold	573	La Petite Fauxmagerie	Rebel & Rascal Fresh Ricotta, Fresh Cheese	NSW
Silver	571	Artisa Pty Ltd	Rosie cashew cheese with pepperberry, Cashew cheese	TAS
Silver	563	SOYOYOY	Brie'zy, cheese spread	
Silver	572	La Petite Fauxmagerie	Rebel & Rascal Marinated Fetta, Cheese	NSW
Silver	564	Artisa Pty Ltd	The Derwent fresh cashew cheese with fennel pollen, Cashew cheese	TAS
Silver	569	La Petite Fauxmagerie	Rebel & Rascal Traditional Mozzarella, Cheese	NSW

Plant Based-Dairy Style Products

CLASS 204 Plant Based Dairy Style Dessert (eg. pannacotta, cheesecake, mousse etc.)

Gold	574	Island Berries Tasmania	Coconut Panna cotta, Dessert	TAS
Gold	576	Madelyn Jayde Custom Cakes and Catering	Coconut lime cheesecake, cheesecake	TAS
Gold	577	Zumofu Fudge Creations	Smooth Operator Peppermint Fudge, Plant-based Dessert Fudge	TAS
Gold	575	Glass and Brown Paper Pantry	Chocolate Fiend's Vegan Mousse, Vegan chocolate mousse	TAS

Non-Dairy Ice Cream

Non-Dairy Ice Cream

CLASS 207 Non-Dairy Ice Cream - Chocolate

Silver	578	Van Diemens Land Creamery	Vegan Chocolate Dessert, Vegan Chocolate Dessert	TAS
--------	-----	---------------------------	--	-----

Non-Dairy Ice Cream

CLASS 208 Non-Dairy Ice Cream - Any other flavour (flavour to be nominated)

Silver	579	Van Diemens Land Creamery	Vegan Choc Mint, Vegan Dessert	TAS
--------	-----	---------------------------	--------------------------------	-----

Sorbet

Sorbet

CLASS 209 SORBET - Tropical fruit flavour

Gold	580	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Mango Sorbet	TAS
Bronze	581	Valhalla Ice Cream	Mango Sorbet	TAS

Award	Cat. No.	Exhibitor	Commercial Name	
Sorbet				
CLASS 210 SORBET - citrus fruit flavour				
Gold	584	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Passionfruit Sorbet, Sorbet GF, V, DF	TAS
Gold	582	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Lemon Sorbet, Sorbet GF, V, DF	TAS
Gold	583	Van Diemens Land Creamery	Blood Orange Sorbet, Sorbet	TAS
Sorbet				
CLASS 211 SORBET - any other fruit flavour				
Gold	586	Van Diemens Land Creamery	Green Apple Sorbet, Sorbet	TAS
Silver	587	Valhalla Ice Cream	Raspberry Sorbet, Sorbet	TAS
Silver	585	The Blac Fig Pty Ltd	Nice Guy Eddie Gelato Strawberry Sorbet, Sorbet GF, V, DF	TAS

Plant Based - Baked Products Sweet

Plant Based - Baked Products Sweet

CLASS 216 Plant Based Sweet Pie or Slice. Filled or unfilled. Flavour and type to be nominated.

Silver	588	Gemdale Farm	Classic Apple Pie, Apple Pie	TAS
--------	-----	--------------	------------------------------	-----

Plant Based - Cakes

Plant Based - Cakes

CLASS 218 Plant Based Small Cakes (eg. muffins, cupcakes, lamingtons etc.) 4 samples required.

Silver	590	Madelyn Jayde Custom Cakes and Catering	vegan orange, almond and poppyseed cake, cake	TAS
--------	-----	---	---	-----

Plant Based - Delicatessen Style Product

Plant Based - Delicatessen Style Product

CLASS 225 Tofu, regular 125g minimum

Silver	591	SOYOYOY	Tofu medium press, tofu medium press	TAS
--------	-----	---------	--------------------------------------	-----

Plant Based - Delicatessen Style Product

CLASS 227 Any other plant based delicatessen style or convenience product not listed in the classes above.

Silver	592	Sirocco South	wild mushroom "faux gras", plant based pate	TAS
Silver	593	SOYOYOY	Tempeh, Tempeh, fermented	TAS

CHAMPION PLANT BASED PRODUCT

Trophy

The Blac Fig Pty Ltd - Class 210 Cat. No. 584 - Nice Guy Eddie Gelato Passionfruit Sorbet, Sorbet GF, V, DF, TAS

RESERVE CHAMPION PLANT BASED PRODUCT

Sash

La Petite Fauxmagerie - Class 203 Cat. No. 570 - Rebel & Rascal Fesh Labneh, Fresh Cheese, NSW