



Royal Agricultural Society of NSW

Schedule

Sydney Royal Fine Food Show

2023
Sydney Showground
Sydney Olympic Park
www.rasnsw.com.au





Royal Agricultural Society of NSW

Welcome from the President



Thank you for your interest in entering one of our Sydney Royal Competitions.

The Royal Agricultural Society of NSW (RAS) is proud to host Australia's finest agricultural competitions. Encouraging innovation and rewarding excellence in food and wine production is not only at the heart of our charter, but also a tradition carried forward with competitions attracting talented and ambitious producers Australia-wide.

Because the Competitions set benchmarks in excellence and encourage development and innovation in Australian agriculture, they continue to be an important part of our agriculture industry. To help winning Exhibitors promote their success, the RAS provides Champion, Trophy, Gold, Silver and Bronze medal winners with Sydney Royal artwork to use on product packaging, websites, signage and other marketing materials to promote their success.

Every year, the RAS works to evolve the Sydney Royal Competitions. Our commitment to adapting to consumer and industry trends ensures our Competitions remain relevant, encourage excellence and are world-class.

The integrity of our Sydney Royal Competitions rests in the hands of accomplished, knowledgeable and, most importantly, independent judges. I'm always impressed by their professionalism, energy and high ethical standards. It would be remiss of me not to thank them and extend my gratitude also to our generous Competition sponsors along with our Committees and supporters. It is their teamwork that makes our Competitions the world-class events they are.

Our Sydney Royal Competitions form part of the mission of the Royal Agricultural Society of NSW to encourage and reward excellence and support a viable and prosperous future for our agricultural communities.

Whether your entry is a medalist or not, I hope that as an Exhibitor, you benefit positively from this Sydney Royal experience.

A handwritten signature in black ink, appearing to read 'M J Millner'.

Michael Millner
President, Royal Agricultural Society of NSW

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This version issued 15 May 2023.

Why enter the Sydney Royal Fine Food Show?

The benefits of entering the Sydney Royal Fine Food Show (“the Competition”) include:

- Rigorous score-based evaluation, allowing you to compare your product against industry benchmarks.
- Individual confidential product feedback on every Exhibit, provided by experienced Judges.
- Opportunity to win a prestigious Sydney Royal Award, demonstrating that your product has achieved a high level of quality and positive recognition from industry peers.

Sydney Royal Award-winners are given further opportunities such as:

- Access to the Sydney Royal Medal artwork for winning Exhibits. This artwork provides the winning producer with a distinct marketing advantage and can be used to enhance advertising, promotional material and packaging.
- Access to the marketing promotional kit to guide medal winners how to best make the most of their achievement.
- Listing on the online consumer guide, Australia’s Best Producers, that features medallists from the Sydney Royal Competitions, with the ability to tailor your listing and linking consumers directly to your purchase facilities.
- Opportunity to present and promote medal-winning products at the iconic Sydney Royal Easter Show, Australia’s largest ticketed event attracting hundreds of thousands of visitors every year.
- Opportunity to be invited as an Exhibitor at Sydney Royal Talk & Taste at the Sydney Royal Easter Show, where you can talk directly to consumers about your medal-winning products.
- Opportunity to be handpicked by Sydney Showground to supply your medal-winning product at hundreds of events that happen on site throughout the year, including at the Sydney Royal Easter Show.
- Opportunity to be selected to showcase and sample your medal-winning produce at the Sydney Royal Taste of Excellence industry event.

➤ **President’s Medal**

Exhibitors of the top Exhibits may be invited to participate in the President’s Medal Competition. Since 2006, the President’s Medal has recognised excellence in Australian food and drink production with only the best of the best nominated to compete. Six Champion Exhibitors from the Wine, Dairy and Fine Food Shows are selected to undergo a rigorous independent review of their business model to assess their social, economic and environmental impact both up and down-stream. It’s the triple bottom line audit that makes the President’s Medal Award the most unique and prestigious in the country. For more information on the President’s Medal Competition visit our website www.rasnw.com.au/sydney-royal-competitions/competitions/presidents-medal





The best of the best

17TH ANNUAL RAS OF NSW PRESIDENT'S MEDAL

Rice Culture, QLD - Organic Vintage Miso - Winner 16th Annual President's Medal



Royal Agricultural Society of NSW

Australia's Premier Food & Beverage Award

The President's Medal is unique in that the Medal is not awarded solely on taste; it recognises a product's overall financial, social and environmental integrity through the entire production cycle from gate to plate.

It draws from Sydney Royal Champions from throughout the year, examines, and celebrates truly inspirational, innovative agricultural food and beverage achievers.

To find out more www.rasnsw.com.au

Past winning Alumni and Fine Food Finalists of the President's Medal

Past winning Alumni and Fine Food Finalists of the President's Medal are listed below in reverse date order

Winners	Fine Food Finalists
Rice Culture	Aquna Sustainable Murray Cod, Australia's Oyster Coast, Newcastle's Pudding Lady, Yumbah Aquaculture
Shottesbrooke Vineyards	Rio Vista Olives, Stockyard Beef, Sunshine Meats, Tathra Oysters
Gumnut Patisserie	Gold Coast Marine Aquaculture, Julianne's Kitchen, Yumbah Aquaculture
Meredith Dairy	Tathra Oysters, Staple Bread & Necessities
Brasserie Bread	Black Label Berkshire
Cobram Estate	Breakout River Pty Ltd
Pacific Reef Fisheries	Australian Agricultural Company
Bulla Dairy Foods	Kaczanowski & Co, Richard Gunner Fine Meats
Tahblik	Savannah Lamb, Gold Coast Marine Aquaculture
Milly Hill Lamb	Tathra Oysters
The Yalumba Wine Company	Jelm Pastoral Company, Cobram Estate
Holy Goat Cheese	Huon Aquaculture Group Pty Ltd, T & R Pastoral
Paringa Estate	Gold Coast Marine Aquaculture, Richard Gunner's Fine Meats
Country Valley	Pendleton Estate, Sapphire Coast Smoked Fish
Hardy Wine Company	High Trees Estate, Nicholson Fine Foods
Tathra Oysters	Barossa Fine Foods

Supporting the Australian Food Industry

The Royal Agricultural Society of NSW is a not-for-profit organisation that has been an influential force in the direction and development of Australian agriculture through competitions, education and events since its foundation in 1822. Today, through the Sydney Royal Fine Food Show, we are promoting and rewarding excellence in the Australian food industry.

Networks

The Sydney Royal Fine Food Show is committed to attracting the very best professionals as Judges and Stewards, providing an excellent environment for networking and professional development to all participants, resulting in benefits for the industry at large.

Development of Judges

The judging panel for the Sydney Royal Fine Food Show is selected by our Chair of Judges of each Fine Food Competition and the RAS of NSW Fine Food Committee, and aims to include a combination of food industry educators, product retailers, product users, chefs, manufacturers, food journalists, technologists from Industry, and other specialists and Industry groups. Some of the Judges have completed the TAFE accredited sensory training and are offered Associate Judge positions. For more information about judging, visit www.rasnsw.com.au/sydney-royal-competitions/categories/fine-food/

General Information

2023 SYDNEY ROYAL FINE FOOD SHOW	
APPLICATIONS FOR ENTRY	To enter online, visit www.rasnsw.com.au Fine Food Competitions open for entry mid-May 2023.
CLOSING DATES FOR ENTRY	Wednesday 14 June 2023. Late Applications for Entry will not be accepted.
EVENTS	<p>Sydney Royal Taste of Excellence Tuesday 19 September 2023 at Sydney Showground. Celebrate the winners of the Sydney Royal Fine Food Show.</p> <p>Open to the general public. Tickets can be purchased at www.rasnsw.com.au/events/sydney-royal-taste-of-excellence/ Exhibitors who have won Championships will be contacted and offered two (2) complimentary tickets to the Awards Function to accept their Award.</p> <p>An exclusive opportunity for Sydney Royal Medal Winners.</p> <p>Benefits of participating as an Exhibitor include the following:</p> <ul style="list-style-type: none"> • The opportunity to promote your brand and increase product awareness by way of taste testing; • Showcase specific medal-winning products and your business to generate direct sales; • Opportunity to network and sell to industry professionals including chefs, retailers, buyers and key decision makers face to face; • Exposure via the RAS website, event information correspondence and official 2023 Sydney Royal Taste of Excellence guide; • The event will be communicated to the industry via a dedicated marketing campaign; • Your own dedicated stall with printed fascia signage. <p>If you wish to express interest to be an Exhibitor at the 2023 Sydney Royal Taste of Excellence Event, please email tasteofexcellence@rasnsw.com.au</p>
PUBLICATION OF RESULTS	<p>Online results listing scores and medals awarded for all Exhibits will be available for viewing at the conclusion of the Sydney Royal Taste of Excellence.</p> <p><u>Championship results will not be released prior to this date and time.</u></p> <p>In addition, the Results Catalogue will be made available online as a PDF to all Exhibitors the month following the Sydney Royal Fine Food Show; this will contain scores of medal-winning Exhibits, as well as Judges' Class comments. Exhibitors will be posted a breakdown of their individual results, confidential feedback per Exhibit, and the applicable certificates in late October 2023.</p>
DELIVERY OF EXHIBITS	<p>Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on dates indicated in Key Information.</p> <p>Exhibits must be delivered to: Sydney Royal Fine Food Show Supervisor The Stables Hawkesbury Street Sydney Showground Sydney Olympic Park NSW 2127</p> <p>Please note this delivery address is subject to change. Please refer to the Exhibitor Confirmation Pack for final details.</p>
EXPRESSIONS OF INTEREST FOR STEWARDING AND JUDGING	If you know anyone interested in becoming a Steward or Associate Judge, please complete the Expression of Interest form available at www.rasnsw.com.au
SOCIAL MEDIA	<p>Follow us to stay up to date throughout the year.</p> <p>Facebook: facebook.com/RASofNSW Twitter: @ras_nsw #finefoodshow #sydneyroyal Instagram: @ras_nsw</p>
CONTACT	<p>Sydney Royal Fine Food Show Coordinator Royal Agricultural Society of NSW Locked Bag 4317, Sydney Olympic Park NSW 2127 Telephone (02) 9704 1353 finefood@rasnsw.com.au</p>

Key Information

AQUACULTURE	
ENTRY FEE	\$135 (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Monday 28 August – Tuesday 29 August 2023 between 9am and 4pm.
JUDGING DAY	Thursday 31 August 2023 All judging is closed to Exhibitors and the general public.
BRANDED MEAT	
ENTRY FEE	\$210 (incl. GST) per Lamb or Pork Exhibit. \$520 (incl. GST) per Beef Exhibit. \$150 (incl. GST) per Poultry Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Monday 21 August, Tuesday 22 August and Wednesday 23 August 2023 between 9am and 4pm.
JUDGING DAY	Thursday 24 August and Friday 25 August 2023 All judging is closed to Exhibitors and the general public.
OIL & OLIVES	
ENTRY FEE	\$90 (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Wednesday 23 August, Thursday 24 August and Friday 25 August 2023 between 9am and 4pm.
JUDGING DAY	Tuesday 29 August 2023 All judging is closed to Exhibitors and the general public.
PASTA	
ENTRY FEE	\$55 (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Wednesday 23 August, Thursday 24 August and Friday 25 August 2023 between 9am and 4pm.
JUDGING DAY	Monday 28 August 2023 All judging is closed to Exhibitors and the general public.
PROFESSIONAL BAKERY	
ENTRY FEE	\$55 (incl. GST) per Exhibit. \$20 (incl. GST) per Exhibit for Apprenticeship and Student Classes.
DELIVERY OF EXHIBITS	Exhibits to be delivered with the appropriate identification labels (supplied by the RAS) on Monday 14 August and Tuesday 15 August 2023 between 9am and 4pm. Fresh Exhibits can be delivered on the following days between 6.30am – 8.00am: Bread & Cake: Thursday 17 August 2023 Pastry & Biscuit: Friday 18 August 2023
JUDGING DAY	Bread & Cake: Thursday 17 August 2023 Pastry & Biscuit: Friday 18 August 2023 All judging is closed to Exhibitors and the general public.
SMALLGOODS & CHARCUTERIE	
ENTRY FEE	\$55 (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits to be delivered with the appropriate identification labels (supplied by the RAS) on Wednesday 16 August, Thursday 17 August and Friday 18 August 2023 between 9am and 4pm.
JUDGING DAY	Monday 21 August and Tuesday 22 August 2023 All judging is closed to Exhibitors and the general public.
SPECIALTY FOODS	
ENTRY FEE	\$55 (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits to be delivered with the appropriate identification labels (supplied by the RAS) on Wednesday 9 August, Thursday 10 August and Friday 11 August 2023 between 9am and 4pm.
JUDGING DAY	Monday 14 August and Tuesday 15 August 2023 All judging is closed to Exhibitors and the general public.

2023 Sydney Royal Fine Food Show Special Regulations

1. CONDITIONS OF ENTRY

A condition of entering into the Competition is strict adherence to the following regulations, collectively known as "the Regulations":

- Conditions of Entry to Sydney Showground located at www.rasnsw.com.au;
- RAS General Regulations; and
- All Special Regulations as listed in this Schedule.

The Application for Entry and the Regulations constitute the whole agreement upon which entries are submitted and the Exhibitor agrees that all representations and statements not appearing on the Application for Entry or in the Regulations are excluded. The General Regulations apply to all sections of the Sydney Royal Fine Food Show "The Show". The Special Fine Food Regulations apply to this section only. Unless expressly stated in the Special Regulations, if there is any inconsistency between the General Regulations and these Fine Food Regulations, the Special Fine Food Regulations prevail. Copies of all Regulations are available from the administration office at the Showground. RAS General Regulations are available at www.rasnsw.com.au

2. MINIMUM TOTAL WEIGHT/VOLUME REQUIREMENTS

Minimum Exhibit means the Exhibit must comprise of a total weight or a total volume as specified for each Class.

Exhibitors must provide the minimum Exhibit quantity as outlined in each of the Competition pages. This ensures that an adequate quantity of product is available for each round of judging and allows for a fresh sample to be available should the Exhibit proceed to the Championship judging stage.

3. ENTRY REQUIREMENTS

An Exhibit may not be entered in duplicate by more than one (1) Exhibitor. An Exhibit may be considered entered "in duplicate" if, in the opinion of the RAS:

- The Exhibit entered has the same or substantially similar Commercial or Brand name, ingredients, or method of production as another, despite being produced by two or more separate Producers; or
- The Exhibitor implies to the end consumer that the Exhibit is the same product in any other way.

An Exhibitor may be awarded more than one (1) Award in any one (1) Class.

No single Exhibit may be entered in more than one (1) Class.

At the time of judging, if an Exhibit is determined to have been entered into the incorrect Class or does not meet the relevant Class's Additional Specifications and Special Requirement, the Exhibit will be disqualified without a refund of Entry Fee.

Exhibitors are required to submit their full ingredient listings exactly as they are on the commercially labelled packaging in order of predominance, including allergens, on the Application for Entry. On request by the RAS, Exhibitors will be required to submit their nutritional information, prior to Competition.

The Exhibitors commercial label must reflect the product description in Classes entered.

All Exhibitors must strictly comply with Auditing, Special Regulation 23. For an Exhibit to be eligible for judging, Exhibitors must ensure that all requirements as specified in the auditing Special Regulation are met. Exhibitors will risk the Exhibit being disqualified if requirements cannot be produced for auditing purposes.

4. COMMERCIAL TITLE

Exhibitors are required to detail the Commercial Titles of all Exhibits on the Application for Entry. Commercial Titles will be published in the Results Catalogue, online and used for promotional material. Commercial Title includes, but is not limited to, the brand name and product description as it appears on the Exhibit's primary commercial label.

5. COMMERCIAL AVAILABILITY

Exhibits must meet the following criteria for Commercial Availability. Exhibits may be disqualified if they are not commercially available at the time of judging.

- (a) Each Exhibit entered must be the absolute property of the Exhibitor and must be commercially available in Australia or in the market available for export as an identifiable Australian product, or both.
- (b) Exhibits must be taken from a normal production run and must be identical to those commercially available.
- (c) On request by the RAS, Exhibitors will be required to submit details regarding their Exhibit's approximate annual production, as well as where and when the Exhibit is commercially available, prior to Competition.
- (d) At the time of judging, the RAS may conduct an audit to compare Exhibit samples with those commercially available.

6. ELIGIBILITY OF PRODUCTS

- (a) 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;
- (b) Wholesale products must be accompanied by a Nutrition Information Panel and ingredients listing;
- (c) No Exhibit is to be previously sampled by the Exhibitor before being submitted for judging; and all Exhibits are to be delivered via a suitable and appropriate food transport vehicle and upon delivery the Exhibits become the property of the RAS.

7. DEFINITION OF EXHIBITOR

An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of the RAS:

- (a) Manufactures or processes fine food produce or;
- (b) Has product manufactured, packaged or processed under contract for the purpose of sale under the registered business name of the Exhibitor as stated on the Application for Entry.
- (c) All Exhibitors who have their product made under contract must identify the Producer on their Application for Entry.

Applications for Entry in the name of deceased person(s) are not eligible for entry.

8. DEFINITION OF PRODUCER

A Producer means the registered premises that manufacture the product entered in the Competition.

9. RECOGNITION

Both the Producer and the Exhibitor will be recognised in all official announcements of results by the RAS, including announcements of Class results and mentions in the Results Catalogue.

When an Award is presented to an Exhibit, the Award will recognise the Exhibitor first and then the Producer.

10. APPRENTICE/STUDENT EXHIBITORS

Apprentice/Student Classes involve creating a series of individual Exhibits, aiming to demonstrate skill sets learnt during training. Judging of these Classes will assess variety, professional presentation, portion size, creativity, taste and suitability for retail sale.

To be eligible for the best Professional Bakery Apprentice/Student Award, an Exhibit entered in an Apprentice/Student Class must receive a Gold medal.

11. CLASS TRANSFERS & WITHDRAWALS

- (a) It is the sole responsibility of the Exhibitor to enter the Exhibits/s in the correct Class or be subject to disqualification without refund of Entry Fee.
- (b) The RAS may, at its discretion, without any liability and without the prior approval of the Exhibitor, disqualify or transfer an Exhibit into a different Class than that stated on the Application for Entry if in its opinion the Exhibit has been entered in the wrong Class.
- (c) If an Exhibitor wishes to withdraw an Exhibit, they must do so in writing to the Fine Food Coordinator. Any withdrawal accompanied by a request for a refund will only be considered if received before the Closing Date of Entry as advised by the Schedule. Please note however that the granting of refunds of Entry Fees at any time is entirely at the discretion of the RAS, and meeting the date requirement is not a guarantee of receiving a refund.
- (d) Please note that no substitution of products will be accepted once entries have closed. The products which have been entered in the online Application of Entry are those samples that are required to be delivered for judging.
- (e) Once entries have closed, products are able to be transferred to another Class, however no products are able to be substituted for a new entry.
- (f) All refunds of Entry Fees are at the discretion of the RAS. A full refund shall only be made if notification of withdrawal is received in writing to the Fine Food Coordinator by Wednesday 14 June 2023 (Closing Day of Entry). After this date, if an Exhibitor wishes to withdraw an Exhibit, they must do so in writing to the Fine Food Coordinator by Monday 31 July 2023. Only in special circumstances will a refund be considered at this point.

12. PREPARATION OF EXHIBITS FOR DELIVERY

The RAS will provide Exhibitors with an Exhibitor Confirmation Pack that will include the following:

- (a) Identification labels that contain the Class number, Catalogue number and QR code for each Exhibit. Identification labels should be firmly affixed to each Exhibit, so that the identifying information is intact and all commercial labels are visible where required.
- (b) Exhibitor Confirmation Advice. It is the Exhibitor's responsibility to check the information on the Exhibitor Confirmation Advice is correct, and accurately reflects the Classes into which the Exhibits have been entered.
- (c) Delivery labels; and
- (d) Map and delivery instructions.

Should you require additional identification labels or need to make amendments to your Exhibitor Confirmation Advice, please contact the Fine Food Coordinator.

All Exhibits are to be delivered via a suitable and appropriate food transport vehicle which is temperature controlled, in accordance with the Food Standard Australia New Zealand guidelines, which include keeping the food protected from contamination and, if the food is potentially hazardous, keeping it cold (5°C or colder) or hot (60°C or hotter).

The RAS cannot be held responsible for any theft, loss, delay or damage during the transport of Exhibits. Upon delivery and acceptance, the Exhibits become the property of the RAS.

Method of delivery is at the discretion of the Exhibitor, however it is suggested that perishable Exhibits are not sent via post.

The RAS may, at its discretion, without any liability and without the prior approval of the Exhibitor, disqualify an Exhibit which may not comply to the minimum requirement outlined in the Schedule or provide insufficient quantity at the time of Exhibit delivery.

Failure to supply the minimum requirements outlined for each Class may affect your opportunity to participate in the Championship round due to an insufficient amount of product delivered.

13. JUDGING

All Judges are chosen on their industry knowledge and expertise, and come from a broad range of industry sectors, including but not limited to a combination of industry educators, product retailers, product users, manufacturers, food journalists, technologists from industry, and other specialists and industry Judges. The Chair of Judges oversees each panel and has the final power to arbitrate the awarding of points.

All entries are judged 'blind' and assessed on their own merits against a set of criteria. Judges shall not have access to an Exhibit other than from the plate containing it, which is presented to them by Stewards. Judges shall not at any time prior to the announcement of Awards have any access to or any knowledge of the identity of the Exhibit.

Within each Class, all Exhibits are allocated a methodical catalogue number which is distinct from the barcode number provided by the RAS.

14. CONFLICTS OF INTEREST

All Judges are required to complete a Conflict of Interest Declaration.

Judges are not permitted to enter the Sydney Royal Fine Food Show as Exhibitors unless a Conflict of Interest is declared and accepted by the Committee. If a Judge is permitted to enter as an Exhibitor in the Sydney Royal Fine Food Show by the Committee, the Exhibitor/Judge will not be permitted to judge the Class in which their Exhibit is entered or any subsequent Championship containing the related Exhibit.

If a Judge identifies a working relationship with an external supplier, consultant or contractor who is affiliated with or performs a judging role at the Sydney Royal Fine Food Show, this would constitute a conflict of interest. A Judge will not be permitted to participate in judging that Class or any subsequent Championship containing the related Exhibit if they have provided consultation services relating to the Exhibit within the six (6) months prior to entry.

Exhibitors are also obliged to inform the RAS if such conflicts exists. Failure to disclose a conflict of interest can result in disqualification of the Exhibit from the Competition.

15. MEDAL AWARD LEVELS

Judging is conducted using the 100 point scoring system. Awards shall be determined by the Judges on the following point scale, with the exception of Oil & Olives:

- Gold medal for outstanding Exhibits gaining 90.00pts and over.
- Silver medal for excellent Exhibits gaining 82.00pts but less than 90.00pts.
- Bronze medal for quality Exhibits gaining 74.00pts but less than 82.00pts.

For Oil & Olives, Awards shall be determined on the following point scale:

- Gold medal for outstanding Exhibits gaining 85.00pts and over.
- Silver medal for excellent Exhibits gaining 75.00pts but less than 85.00pts.
- Bronze medal for quality Exhibits gaining 65.00pts but less than 75.00pts.

The Judges may make Awards only on the basis of Gold, Silver and Bronze medals. Prize money shall not be awarded.

Judges may in their absolute discretion decline to make an Award in any Class.

16. MEDAL ARTWORK

Medal and Trophy winning Exhibitors will be able to download their artwork from their 'My RAS' account 48 hours after the results being released. This kit will contain Sydney Royal Award artwork, permission to use the trademark licence, regulations and guidelines of the artwork usage, as well as recommendations for marketing the Award won. Exhibitors will also receive a certificate denoting the Award won in the weeks following the conclusion of the competition.

The use of the Award artwork is subject to the Trademark Terms & Conditions in accordance with the RAS General Regulations Rule 189.

The RAS agrees to grant the Show-medal winning Exhibitor a non-transferable Trademark licence to use the medal artwork. Should the Exhibitor wish to sell (other than by retail) the product which has been awarded a Sydney Royal Award, the RAS must receive written notification from the Exhibitor detailing the buyer's full particulars, as soon as the sale has taken place. Approval of transferring medal artwork to the new owner is at the discretion of the RAS.

Medal winning Exhibitors must refer to the Award being won at the Sydney Royal Fine Food Show, not the Sydney Royal Easter Show.

In respect of any medal or special Award won for any Exhibit in this Section, an Exhibitor shall not advertise or allow to be advertised by any means whatsoever and in particular whether by broadcasting, pictorially or in writing, the fact of such medal or special prize unless such advertising shows clearly:

- (i) The name of the medal
- (ii) The year of the medal
- (iii) The medal or special prize won
- (iv) In the case of a special prize, the full text of the conditions, if referred to therein, applicable to such prize

An Exhibitor making improper use of medals or special Awards won in the Sydney Royal Fine Food Show for advertising purposes may be subject to disqualification from further Shows conducted by the RAS.

17. OBLIGATIONS FOR GOLD MEDAL AND CHAMPIONSHIP WINNERS

The month following Judging, the RAS will host the Sydney Royal Taste of Excellence Event at Sydney Showground where the Sydney Royal Fine Food Show Championship-winners will be awarded their trophy and ribbon in an awards-style presentation. The Taste of Excellence Event is an exclusive industry-only opportunity to taste and network with industry professionals including chefs, retailers, buyers and key decision makers face to face. Successful Gold and Champion-winning Exhibitors will be contacted shortly after the Fine Food Show to promote their brand and medal-winning Exhibits at the event.

18. CHAMPIONSHIPS, TROPHIES & ANNUAL PRIZES

Only Gold medal winning Exhibits will be eligible to receive a Championship Award and Annual Prize. Championships may be withheld in instances where the Exhibits are considered by the Judges to be unworthy of the Award.

All Classes enable their Exhibits to qualify for at least one Championship and Annual Prize. The process for determining the Champions is that the highest scoring Gold medal winning Exhibits from each eligible Class are re-tasted blind by an expanded Panel of Judges and ranked according to the Borda Count Method.

Perpetual and Perennial Trophies remain the property of the Royal Agricultural Society of NSW. Ownership of the Trophy does not pass to the winning Exhibitor. However, winners will be presented with an Annual Prize which can be taken home and the Exhibitors name will be engraved on the Trophy.

Supporter prizes are provided by third parties and the RAS advises that any such prize may be subject to change or amendment occurring at any time, thereby making the original information published incorrect.

19. PRESIDENT'S MEDAL

The President's Medal recognises excellence and inspirational innovation in Australian producers, with only the best of the best nominated to compete for the RAS of NSW's pinnacle Award. Nominees will be selected from the Champions of the Sydney Royal Wine, Dairy, Fine Food, Beer and Cider Competitions.

The President's Medal is unique in that the Medal is not awarded solely on taste; it examines a producers "Triple Bottom Line" recognising the overall economic, social and environmental integrity throughout the entire production cycle from gate to plate.

In order to participate, eligible nominees will be invited to complete an application and a phone interview with the competition Judges for the chance to be selected as a Finalist.

For those who successfully proceed to the final stage, the next level of assessment will be for the Judges to conduct a visit to the site of operation in early December. The winner of the President's Medal will be announced at the 2024 Sydney Royal Easter Show.

Nominees for the 17th Annual President's Medal will be notified in Spring 2023.

20. POWER TO CANCEL OR ALTER

The RAS may, without assigning a reason:

- (a) Alter the Closing Date of Entry for the Competition;
- (b) Remove any Exhibit from Sydney Showground or cause any Exhibit to be removed from Sydney Showground;
- (c) Alter the conditions of the Competition, including but not exclusive to the judging conditions and process followed;
- (d) Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete;
- (e) Alter the date, time or place on or at which the judging or Awards Presentation is scheduled to take place;
- (f) Alter a Judge scheduled to judge the Event.

Notification of change will be listed on www.rasnsw.com.au.

Whilst every effort will be made to release results on the date indicated, the RAS reserves the right to:

- (a) Defer announcing results until the Chair of Judges' report is finalised;
- (b) Cancel the Event

The rights set out above apply notwithstanding:

- (a) The RAS' acceptance of an entry;
- (b) Inclusion of an entry in the Results Catalogue; or
- (c) The issue of any other document.

21. EXCESS JUDGING STOCK

All Exhibits once lodged become the property of the RAS. The RAS reserves the right to use excess stock as an RAS fundraising tool in line with the RAS Charter, for example, to fund scholarships and grants to further the Fine Food Industry. Excess stock may also be used for media opportunities, educational initiatives and events.

22. PROTESTS & DISQUALIFICATIONS

Each Exhibitor shall accept the Judges' decision on the merits of the respective Exhibits. A protest may be provided to the RAS in writing within seven (7) calendar days of the announcement of the Awards by the Exhibitor with an Exhibit in the Class to which a protest relates.

Notification of protest is to be made to the Fine Food Coordinator at finefood@rasnsw.com.au.

An Exhibitor who in the opinion of the RAS breaches any of these Regulations may be disqualified by the RAS from exhibiting at any of its future Shows and may be subject to disciplinary action.

An Application for Entry received from an Applicant who has been disqualified from Exhibition by the RAS shall not be accepted during the period of such disqualification. Should any such application be accepted, it shall, when discovered, be deemed void and the Entry Fee, Exhibit and any Award made to such Applicant shall be forfeited to the RAS. Where an Exhibit or an Exhibitor is disqualified and their prize is forfeited, the RAS may (but is not obliged to) promote the Exhibit next in order to that prize.

Should the RAS deem that the Exhibit does not meet the requirements of the Schedule, or has been entered into the wrong Class, the Exhibit may be disqualified without refund of the Entry Fee.

23. AUDITING

- (i) The RAS will appoint any person (an 'Auditor') to undertake random pre-judging and post-judging audits relating to any Exhibit entered into the Sydney Royal Fine Food Show to ensure they conform to the Schedule and the Australian Food Standards Code.
- (ii) An Exhibitor must co-operate with and do all things reasonably required by an Auditor in connection with any Audit and adhere to arrangements that have been made between the RAS and the Exhibitor.
- (iii) The Exhibitor must keep on file, maintain and extract a copy of such records as are required to demonstrate the truth and accuracy of all information stated in the Exhibitor's Application for Entry.
- (iv) Each Exhibitor hereby consents to an Auditor, in the conduct of an Audit but upon no less than seven (7) calendar days' prior notice, to enter the Exhibitor's premises as nominated and inspect all products, books, electronic and hard copy records thereon, for the purpose of verifying the authenticity of any information stated in the Exhibitor's Application for Entry.
- (v) An Exhibitor undergoing an Audit must permit the Auditor to take from the Exhibitor's premises up to three (3) samples of the stock on hand of any Exhibit for comparison with the original Exhibit.

If the Exhibitor fails to comply with these provisions; or as a result of the Audit, any discrepancy is disclosed, or a sample taken is not identical with the original Exhibit, the RAS may:

- (a) Cancel any Award won by the Exhibitor;
- (b) Disqualify the Exhibitor from further Exhibition for such period as the RAS considers appropriate;
- (c) Publish to such persons as the RAS considers appropriate the fact of any such cancellation and/or disqualification in respect of the Exhibit and the Exhibitor.

The RAS may publish in any medium the results of any such inspection or analysis. Neither the Exhibitor nor any other person shall have any claim against the RAS or against any Councillor, member, employee, agent or representative in respect of any matter published as contemplated by paragraph (c) of this Special Regulation 23.

24. MISREPRESENTATION

- (a) Exhibitors must not misrepresent the Exhibit(s) or make improper use of the Exhibit(s). Should the Exhibitor be deemed to be misrepresenting the Exhibit(s) by the RAS, the Exhibitor may be subject to disqualification from further Shows conducted by the RAS;
- (b) Any Exhibitor falsifying their attainment of the product may be disqualified from further Shows conducted by the RAS;
- (c) The RAS reserves the right to take infringement action against the Exhibitor for the misrepresentation and/or misuse of the product under the Competition and Consumer Act (Cth) 2010; and
- (d) The RAS reserves the right to report the misuse to the Australian Competition and Consumer Commission and/or Office of Fair Trading for further action.

25. WORKPLACE SURVEILLANCE ACT

RAS operates surveillance cameras from Sydney Showground Security and these are located in and around facilities requiring security monitoring for the safety or security of individuals or property. RAS also has access to Sydney Olympic Park security cameras and vice versa. Please note that security camera monitoring is continuous and ongoing and it is deemed that a person, by entering the Showground, consents to this photographing, filming or taping. RAS strictly complies with the Workplace Surveillance Act 2005.

26. DISCLAIMER

The information contained in this publication is for the purpose of providing information to our Exhibitors and Show patrons. The information is correct at the time of printing, however, the information may be subject to change or amendments. Please check our websites for the most recent up to date information.

Aquaculture

27. ORIGIN OF EXHIBIT

All Exhibits must be 100% farmed, grown, manufactured and produced in Australia by licensed growers/processors and meet all relevant State regulations and requirements including Australian Shellfish Quality Assurance Program and relevant State and Federal Food Safety Requirements.

28. JUDGING CRITERIA

Oysters will be judged on the following criteria:

Judging Criteria	Points
Uniformity (External)	8
Shape (External)	8
Presentation (External)	4
Condition & Appearance (Internal)	12
Colour (Internal)	4
Meat Fullness (Internal)	4
Flavour (Taste)	20
Richness (Taste)	10
Length of Flavour / Aftertaste (Taste)	10
Texture & Firmness (Taste)	20
TOTAL	100

Fresh Fish (including Salmon) will be judged on the following criteria:

Judging Criteria	Points
Visual Confirmation	15
Visual Condition	25
Tasting Flavour	25
Tasting Texture	15
Taste Strength / Intensity	10
Tasting Aftertaste	10
TOTAL	100

Smoked / Cured Products will be judged on the following criteria:

Judging Criteria	Points
Aroma (Fillet)	5
Freshness (Fillet)	10
Workmanship (Fillet)	5
Appearance (Presentation)	5
Condition (Presentation)	5
Preparation (Presentation)	5
Aftertaste (Taste)	10
Flavour (Taste)	15
Smoke (Taste)	10
Strength / Intensity (Saltiness) (Taste)	10
Sweetness (Taste)	10
Texture / Mouthfeel (Taste)	10
TOTAL	100

Other Aquaculture Products will be judged on the following criteria:

Judging Criteria	Points
Mouth feel / Balance	20
Texture / Firmness	20
Flavour	20
Visual	20
Strength / Intensity	20
TOTAL	100

Aquaculture Classes

Class No.	Class Description	Size/Volume/Weight	No. Of Samples Required	Special Requirements	Preparation by RAS for Judging
3	Oysters, other than Sydney Rock Oysters (i.e., Pacific, Angasi)	At the time of Entry, Exhibitors are to specify the industry standard oyster size of the Exhibit, as outlined by the Department of Primary Industries. Pacific Oysters <u>Small</u> Exhibitors are to provide the industry standard size of 70mm, 35g. <u>Medium</u> Exhibitors are to the industry standard size of 70-85mm, 35-70g. <u>Large</u> Exhibitors are to the industry standard size of 85mm, 70g. Native Oysters <u>Small</u> Exhibitors are to provide the industry standard size of 80mm, 70g. <u>Medium</u> Exhibitors are to provide the industry standard size of 80-100mm, 70-100g. <u>Large</u> Exhibitors are to provide the industry standard size of 100mm, 100g.	3 dozen	To be supplied unopened, with cleaned external shell.	For visual judging, oysters will be shucked and turned and presented in the lower cupped shell. For tasting, all oysters will be shucked and presented un-rinsed in the lower cupped shell in their own liquor.
4	Fresh Fish (e.g., Barramundi, Rainbow Trout, Murray Cod, John Dory, Mulloway, Ocean Trout, Salmon)	Plate Size Fish: 400-800g Large Fish: 2-4kg	Six (6) samples (Plate Size) One (1) samples (Large Fish)	All fish should be whole and of similar size, gill or gutted in or out. Ensure Class and Catalogue numbers are easily identifiable on the Exhibit.	Fresh Fish will be visually examined by Judges as fresh whole fish. Plate Size Fish will be steamed whole and judged cooked. Large Fresh Fish will have portions cut from the shoulder and will be steamed and judged cooked. Barramundi to be Judged as whole fish.
5	Smoked or Cured Product. Hot or Cold Smoked. (e.g., Salmon, Ocean Trout, Rainbow Trout)	Up to 499g 500g - 1kg	Four (4) retail packs Two (2) pieces either side or 1 whole Fish	Chilled, loose or vacuum packed fillet. One (1) sample must be commercially labelled with Best Before date stated. All remaining samples must be presented with all branding removed and Best Before date stated.	

6	<p>Other Farmed Aquaculture Products, Whole (e.g., Eel products, Abalone, Caviar, Roe, Mussels)</p> <p>Caviar can be salt or fresh water farmed/branded e.g Trout, Salmon.</p>	<p>Minimum 150g</p> <p>For Caviar Minimum 100g</p>	<p>Three (3) samples</p> <p>Three (3) samples</p>	<p>Any variety, not eligible for entry in Classes 1 to 6.</p> <p>Chilled, bottled.</p> <p>One (1) sample must be commercially labelled with Best Before date stated.</p> <p>All remaining samples must be presented with all branding removed and Best Before date stated.</p> <p>All Exhibitors must provide a full list of ALL known ingredients on the Online Application for Entry.</p>	<p>All Exhibitors must provide cooking instructions for Exhibits that require cooking on the Online Application for Entry.</p>
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Aquaculture Awards

CHAMPION FRESH FISH (Class 4)

CHAMPION SMOKED / CURED PRODUCT (Class 5)

CHAMPION OTHER FARMED AQUACULTURE PRODUCT (Class 3 and Class 6)

Branded Meat

29. ENTRY REQUIREMENTS

All Exhibits must comply with the Australia New Zealand Food Standards Code - Standard 2.2.1 - Meat and Meat Products as currently published on the Food Standards website www.foodstandards.gov.au effective 1 March 2016.

To qualify as 'branded' for the purposes of the Branded Meat Competition, the product must be marketed under a 'brand name' that is underpinned by a range of specifications that provide a consistent product/experience to the customer all the time.

Exhibitors who, for commercial reasons, have multiple brand names for one product specification are not able to submit these multiple commercial brand names as separate Exhibits in the Application of Entry. The brand name must represent the commercial brand name that the Exhibit is sold under.

For Beef & Lamb Exhibits Ageing Criteria of the carcasses must be specified on Application of Entry.

30. ORIGIN OF EXHIBIT

All Exhibits must be 100% Australian farmed, grown, manufactured and produced Lamb, Pork, Beef or Poultry.

31. JUDGING CRITERIA

All Branded Meat Exhibits will be judged on the following criteria:

Judging Criteria	Points
Visual / Texture – Raw	5
Aroma - Cooked	5
Tenderness	30
Juiciness	15
Flavour	30
Overall Liking	15
TOTAL	100

LAMB

32. ADDITIONAL ENTRY REQUIREMENTS

Class 1: Exhibits must be fed an eligible diet. Please refer to the below website for definition:

https://ausmeat.com.au/WebDocuments/Animal_Raising_Claims_Framework_for_Sheep_Production_in_Australia.pdf

All Exhibits in Class 1 must be considered a lamb, meeting the lamb definition outlined at: www.ausmeat.com.au

Class 2: Export Lamb Exhibits may include Frozen products that will be thawed for judging and should be in the same packaging format as it would normally be sold e.g., IWVac chilled or frozen primals.

33. SPECIAL INSTRUCTIONS

The rack is prepared from a side of lamb by the removal of the forequarter with a straight vertical cut along the specified rib bone and a horizontal cut along the top of the flap. The rack contains rib bones, backbone and thick, meaty rib eye muscle. Racks must be prepared for Competition by the removal of the cap and the ribs must be French trimmed. Ribs must be the left and right from the same carcase. Ensure the left and right sides are clearly labelled on the Exhibit. Exhibits delivered not to these specifications will/may face disqualification.

The image below HAM 4764 represents the correct specification for the Exhibit.



Source: AUS-MEAT Limited, Handbook of Australian Meat.

The image below HAM 4756 represents the incorrect specification for the Exhibit with the cap remaining on the primal.



Source: AUS-MEAT Limited, Handbook of Australian Meat.

PORK

34. ADDITIONAL ENTRY REQUIREMENTS

Australian Pork Industry Quality Assurance Program (APIQ) standards must be adhered to with a demonstrated food safety program be provided upon request.

Class 3: Exhibits entered in this Class must be a fresh and not frozen. Exhibits must not consist of moisture infusion methods and cannot include any additives.

The image below represents how Exhibit must be submitted, with no branding and skinless.



The image below represents how Exhibit must not be submitted, due to inclusion of branding and rind left on.



BEEF

35. ADDITIONAL ENTRY REQUIREMENTS

Class 4: Grass Fed Exhibits must be fed an eligible diet which is derived solely from forage consisting of Grass (annual and perennial). The cattle must not be fed a grain-based supplement, nor sourced from a feedlot, and needs to be accredited from either the Pasture Fed Cattle Assurance System (PCAS). Please refer to the below website for definition: https://www.ausmeat.com.au/WebDocuments/Animal_Raising_Claims_Framework_for_Beef_Production_in_Australia.pdf

Class 5: Grain Fed Exhibits must be fed products derived from grains and processed from an accredited feedlot, to comply with prescribed industry standards that qualify the product to be labelled Grain Fed (GF Cypher).

Class 6: Exhibits entered in this Class must only be products ineligible for other Classes. Exhibitors may only enter this Class if the Exhibit does not meet the conditions of Classes 4 and 5.

The image below HAM 2140 represents how the Exhibit must be submitted.



Source: AUS-MEAT Limited, Handbook of Australian Meat.

36. SPECIAL INSTRUCTIONS

- All Exhibits in Classes 4 to 6 will be cut to a width of 25mm and the RAS will trim the selvedge fat to retail a level of 7 to 10mm.
- Ageing Criteria should be specified as the days being hung or time between slaughter and butcher, not the age of the beast.

POULTRY

37. ADDITIONAL ENTRY REQUIREMENTS

All Exhibits must be farmed in Australia by licensed growers/processors and meet all relevant State regulations.

Primary Production and Processing (PPP) Standards for Poultry Meat must be adhered to with a demonstrated food safety program be provided upon request. Please refer to Standard 4.2.2 in the below link:

<https://www.legislation.gov.au/Details/F2012L00292>

Class 7: Exhibits entered in this class must be fresh and not frozen. All Exhibits must be kept and arrive chilled (5°C or below for fresh Poultry). Exhibits that do not comply will be subject to disqualification at the discretion of the RAS.

The image below represents how the Exhibit must be submitted.



38. SPECIAL INSTRUCTIONS

- Exhibits will be cooked whole and portion cut by the RAS for judging.



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pork industry virtual tour.

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AUSTRALIAN
Pork[®]

Branded Meat Classes

Class No.	Class Description	Size/Volume	No. of Samples Required	Special Requirements
LAMB				
1	Domestic Lamb	Whole 8-rib racks (left and right) (HAM 4764)	Four (4)	For Classes 1 and 2, Exhibitors must specify Feed Type (Grain, Grass, etc.) on Application for Entry. Removal of cap and the ribs to be Frenched and Trimmed. Chine and Feather bone removed, Whole 8-rib racks (left to right)
2	Export Lamb	Whole 8-rib racks (left and right) (HAM 4764)	Four (4)	All Exhibits must be aged 5 - 21 days at judging. Exhibits must be submitted as a whole primal which will be portion cut by the RAS. Each Exhibit must be submitted vacuum packed with kill date. The left and right rib sides must be clearly labelled on the Exhibits along with the Class and Catalogue number.
PORK				
3	Boneless Pork Loin	4 - 14th rib Pork Loin	One (1)	Boneless, Skinless Pork loins will be cut at 20mm and the RAS will trim the selvedge fat to a retail level of 5 to 10mm.
BEEF				
4	Grass Fed	Full Striploin (HAM 2140)	One (1)	Each striploin should be a minimum of 450mm in length from the rump end. Exhibitors must produce a minimum volume of 30 bodies per week. Exhibits must be aged to a maximum of 35 days at judging. Exhibits entered in Class 4 must be Grass Fed and Exhibits in Class 5 must be Grain Fed.
5	Grain Fed	Full Striploin (HAM 2140)	One (1)	Exhibitors to advise marbling score. Each Exhibit must be submitted vacuum packed with kill date and carcass feedback date (if applicable).
6	Open Beef High marble Score 5+, Mix of Feeds, Mix of Breeds, Wagyu, Dry Aged	Full Striploin (HAM 2140)	One (1)	Exhibitor must specify Ageing Criteria, Feed Type (Grain, Grass, etc.) and any identifying characteristics (e.g., breed, marbling score) on Application for Entry. Minimum of 30 days for Dry Aged product that must be presented ready to cook. Exhibits can be either grass fed or grain fed. There is no ageing limit for Exhibits. There is no minimum volume requirement for bodies produced and graded per week. AUS-Meat Marbling score must be MB5 +. Each Exhibit must be submitted vacuum packed with kill date.
POULTRY				
7	Small Poultry	Whole bird (Max weight 3kg)	Three (3)	Exhibitors must specify bird species, sex, weight and age of bird on Application for Entry. Exhibitors must specify the feed type and if the bird is free range, caged or organic breed. Bird must be fully dressed for retail sale - feathers, head and feet must be removed. Exhibits must be submitted as a whole bird which will be portion cut by the RAS for Judging. Each Exhibit must be submitted vacuum packed with kill date and expiry date on the pack. The Class and Catalogue number must also be clearly labelled.

Branded Meat Awards

CHAMPION LAMB (Classes 1 to 2)

CHAMPION PORK (Class 3)

CHAMPION BEEF (Classes 4 to 6)

CHAMPION POULTRY (Class 7)

BRANDED MEAT GRAND CHAMPION (Champions from Lamb, Pork and Beef only)
The Dick Stone Perpetual Trophy for Branded Meat Grand Champion Exhibit

Oil & Olives

39. ORIGIN OF EXHIBIT

All Exhibits must be of 100% Australian farmed, grown, manufactured and produced Origin.

40. JUDGING CRITERIA

All Olive Oil Exhibits will be judged on the following criteria:

Judging Criteria	Points
AROMA: Intensity, complexity, freshness, absence of faults	40
PALATE: Transfer (aroma to palate); Balance - harmony of bitterness and pungency, complexity, freshness, mouth feel, absence of faults	60
TOTAL	100

All Olive Exhibits will be judged on the following criteria:

Judging Criteria	Points
Visual	15
Texture & Firmness	25
Flavour Profile	25
Taste Balance	20
Overall Mouthfeel Flavour Balance	15
TOTAL	100

All Flavoured and Culinary Oil Exhibits will be judged on the following criteria:

Judging Criteria	Points
AROMA: Style of Oil	15
AROMA: Freshness	15
AROMA: No Defects	10
PALATE: Style of Oil	10
PALATE: Balance	15
PALATE: Freshness	10
PALATE: Complexity	15
PALATE: No Defects	10
TOTAL	100

Oil & Olives Classes

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
1	Extra Virgin Olive Oil, 100% Single Varietal or Varietal Blend - Boutique Volume Annual Production Volume between 50-199 litres. Any varietal or blend.	Exhibitors are to provide a minimum volume requirement of 1 Litre. Either 2 x 500ml OR 3 x 375ml	Minimum two (2)	Please specify if Exhibit is Mild, Medium or Robust in the Application for Entry. For Class 1 and 3, Exhibitors are to specify the blend in the Application for Entry. One (1) sample must be commercially labelled with Best Before date stated. The one (1) remaining sample must have all branding removed with Best Before date stated. All Exhibits must be bottled and ready for sale. Exhibitors may be asked to provide a laboratory report, at their own cost, for auditioning purposes.
2	Extra Virgin Olive Oil, 100% Single Varietal – Commercial Volume (e.g., Frantoio, Corregiola, Koroneiki, Picual, Manzanillo, Barnea, Mission, etc.) Minimum Production Volume 200 litres.			
3	Extra Virgin Olive Oil, Any Varietal Blend – Commercial Volume Minimum Production Volume 200 litres. Any varietal combination.			
4	Flavoured Oils Olive Oil base Citrus - sourced solely from the fruit of the citrus genera Herbal - sourced solely from the leaves, flowers or seeds of plants Other – e.g. lemon myrtle, fruit, garlic, chilli, fungi, smoked, combination of Citrus and Herbal	Exhibitors are to provide a minimum volume requirement of 1 Litre. Either 2 x 500ml OR 3 x 375ml	Minimum two (2)	Flavour to be specified in the Application for Entry. One (1) sample must be commercially labelled with Best Before date stated. The one (1) remaining sample must have all branding removed with Best Before date stated.
5	Culinary Oils Any flavour or oil base excluding Olive Oil Culinary Oils (e.g., coconut, seed, macadamia, avocado, mustard)	Exhibitors are to provide a minimum volume requirement of 1 Litre. Either 2 x 500ml OR 3 x 375ml	Minimum two (2)	Please specify any flavour or type of base (e.g. canola oil) in the Application for Entry. One (1) sample must be commercially labelled with Best Before date stated. The one (1) remaining sample must have all branding removed with Best Before date stated.
6	Table Olives Green, Black, Kalamata, Wild, Value Added Olives, Spiced or Flavoured.	Exhibitors are to provide a minimum of four (4) samples of no less than 150g per sample	Minimum four (4)	Wild Olives may be small in size, with variations in colour permitted. Samples must be of whole olives only. Exhibits may be dried, stuffed, pitted or not pitted. Flavour to be specified in the Application for Entry. All Exhibits must be bottled and ready for sale. Two (2) samples must be commercially labelled with Best Before date stated. Two (2) remaining sample must have all branding removed with Best Before date stated.

Oil & Olives Awards

CHAMPION BOUTIQUE EXTRA VIRGIN OLIVE OIL (Class 1)

CHAMPION SINGLE VARIETAL EXTRA VIRGIN OLIVE OIL – COMMERCIAL VOLUME (Class 2)

CHAMPION BLENDED EXTRA VIRGIN OLIVE OIL – COMMERCIAL VOLUME (Class 3)

CHAMPION FLAVOURED OR CULINARY OIL (Classes 4 & 5)

CHAMPION TABLE OLIVES (Class 6)

Pasta

41. ORIGIN OF EXHIBIT

All Exhibits must be of Australian Origin, 100% Australian grown grains and produced in Australia. The pasta filling must be manufactured and made from at least 85% of ingredients that are farmed, grown, manufactured and produced in Australia. The inclusion of minor ingredients that have been imported such as herbs and spices, will be permitted as long as it does not exceed 15% of the total Exhibit.

No pre-made meals will be accepted.

42. JUDGING CRITERIA

Dried Pasta Exhibits will be judged on the following criteria:

Judging Criteria	Points
Colour	15
Translucency	10
Surface Properties	10
Cracking	10
Impurities (specks)	5
Taste	25
Texture	25
TOTAL	100

Fresh Pasta Exhibits will be judged on the following criteria:

Judging Criteria	Points
Colour	25
Surface Properties	15
Impurities (specks)	10
Taste	25
Texture	25
TOTAL	100

Filled Pasta Exhibits (including Gnocchi) will be judged on the following criteria:

Judging Criteria	Points
Colour	10
Surface Properties	10
Impurities (specks)	5
Integrity	10
Taste	20
Quality & Flavour of Filling	25
Texture	20
TOTAL	100

Noodles will be judged on the following criteria:

Judging Criteria	Points
Colour	25
Surface Properties	15
Impurities (specks)	10
Taste	25
Texture	25
TOTAL	100

Pasta Classes

Class No.	Class Description	Variety	Size/Volume/Weight	Special Requirements
1	Fresh Pasta (e.g., Fettucine, Linguine, Spaghetti, Gnocchi, etc.) Wheat types accepted are Durum Wheat, Wholemeal/Wholegrain, Semolina, Spelt, Flour, also Maize Starch, Rice Flour, Tapioca Starch and Potato.	Unfilled; plain or flavoured	Any shape or size. Exhibitors are to provide two (2) separate packets to give a total of no less than 500g for each entry. One (1) sample must be commercially labelled with Best Before date stated.	Gluten free products are accepted, and must be specified in Application for Entry. Exhibits may be submitted frozen for the Filled Pasta Class, and must be specified in Application for Entry. <u>RAS Cooking Method:</u>
2	Dried Pasta (e.g., Fettucine, Linguine, Spaghetti, etc.) Wheat types accepted are Durum Wheat, Wholemeal/Wholegrain, Semolina, Spelt, Flour, also Maize Starch, Rice Flour and Tapioca Starch.	Unfilled; plain or flavoured	One (1) remaining sample must have all branding removed with Best Before date stated.	Adequate cooking instructions MUST be provided at time of entry according to directions on the packaging, inclusive if Exhibits are to be cooked from frozen. Exhibits will not be re-cooked. If not supplied by the Exhibitor, the Exhibit will be cooked according to the chef's judgement with the following instructions: 100g of pasta added to 2 litres of water (with 16g of salt) at a gentle boil or pan-fried in Extra Virgin Olive Oil.
3	Filled Pasta (e.g., Tortellini, Ravioli, Gnocconi, etc.) Wheat types accepted are Durum Wheat, Wholemeal/Wholegrain, Semolina, Spelt, Flour, also Maize Starch, Rice Flour, Tapioca Starch, Potato. Cannelloni or Lasagne will not be accepted	Fillings include, but are not limited to, meat, seafood, vegetable, cheese		
4	Noodles (Fresh and Dried) (e.g., Asian noodles, Non-traditional Noodles, Rice Noodles, Egg Noodles - Fresh and Dried, buckwheat). This Class does not include Spelt Pasta	Unfilled		

Pasta Awards

CHAMPION FRESH PASTA (Class 1)

CHAMPION DRIED PASTA (Class 2)

CHAMPION FILLED PASTA (Class 3)

CHAMPION NOODLE (Class 4)

Professional Bakery

43. ENTRY REQUIREMENTS

No pre-mixed or par-baked products will be accepted. Product may be frozen after manufacture but must be delivered on the day of judging in a thawed state.

No visible brand name is to be embedded into the bakery product or have the Exhibitor logo on top.

44. ORIGIN OF EXHIBIT

All Exhibits must be manufactured in Australia and made from **at least** 85% Australian farmed, grown, manufactured and produced ingredients.

45. SPECIAL INSTRUCTIONS

Exhibits must be delivered in plain packaging with Best Before date stated, and not have any commercial labelling/branding displayed on the product. In compliance with the food regulations, a complete ingredient listing including the presence of any allergens must accompany the Exhibit. This should include the percentage of Australian ingredients listing.

46. JUDGING CRITERIA

Bread will be judged on the following criteria:

Judging Criteria	Points
Volume and General Appearance	30
Bloom	10
Crust Colour	5
Crumb - Brightness	5
Texture	15
Aroma	15
Flavour	20
TOTAL	100

Cake, Donuts, Pastry (excluding Pies) & Biscuits will be judged on the following criteria:

Judging Criteria	Points
Volume and General Appearance	35
Flavour	25
Baked Quality (lightness, crumb, etc.)	20
Quality of Finish	20
TOTAL	100

Pies and Shortcrust Pastry will be judged on the following criteria:

Judging Criteria	Points
Visual Appeal	20
Aroma	15
Flavour	20
Mouthfeel	15
Eatability	15
Pastry to Filling Ratio	15
TOTAL	100

47. APPRENTICE/STUDENT AWARD

Apprentice/Student Classes involve creating a series of individual Exhibits, aiming to demonstrate skill sets learnt during training. Judging of these Classes will assess variety, professional presentation, portion size, creativity, taste and suitability for retail sale.

To be eligible for the Best Professional Bakery Apprentice/Student Award, an Exhibit entered in an Apprentice/Student Class must receive a Gold medal.

Professional Bakery Classes

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
BREAD				
1	Traditional Bread, including White, Grain, Wholemeal & Rye (e.g., two piece condensed loaf, two piece high top - half married, etc.)	Any shape or size	Two (2)	No flour dust or seed decoration to be used. For Grain Bread - it will need to be 35% grain based on flour weight. Specify whether based on levain and/or poolish ferment on Application for Entry. Exhibitor to specify the percentage of yeast added, minimum 1.5%
2	Sour Dough, including Rye	Any shape or size	Two (2)	Specify whether based on levain and/or poolish ferment on Application for Entry. Minimal inclusion of commercial yeast is permitted. Exhibitor to specify the percentage of yeast added, minimum 1.5%
3	International Bread (e.g., baguette, ciabatta, chapatti, flatbread, etc.)	Any shape or size	Two (2)	Specify whether based on levain and/or poolish ferment on Application for Entry. Minimal inclusion of commercial yeast is permitted. Exhibitor to specify the percentage of yeast added, minimum 1.5%
4	Specialty Loaf, including Artisan Bread & Hot Cross Buns (e.g., spelt, soy & linseed, olive, roasted garlic, herbs, Plain Vienna or Cob Loaf, etc.)	Specialty Loaf: Any shape or size Hot Cross Buns: Minimum 80g each	Two (2) Two (2) batches of six (6) buns	<ul style="list-style-type: none"> Specify levain and/or poolish ferment on Application for Entry, 20% or above. Exhibitor to specify the percentage of yeast added, minimum 1.5% No flour dust or seed decoration is to be used. 35% grain based on flour weight. Artisan Bread Exhibits may be machine-mixed (during preparation of the leaven and dough) but mixed bread dough must be hand-shaped/finished for baking. Specialty Fruit Loafs require a minimum 40% fruit. For Hot Cross Buns - please specify ingredients/flavour (e.g., fruit, choc chip, fruitless, etc.).
CAKE				
5	Small Cakes (e.g., muffins, cupcakes, lamingtons, etc.)	Any shape or size	Four (4)	Flavour to be specified on Application for Entry.
6	Cakes, Tortes & Gateaux (e.g., classic chocolate, mudcake, white chocolate, blueberry, carrot, vanilla, sponge, etc.)	Any shape or size	Two (2)	Flavour to be specified on Application for Entry.
7	Sweet Breads (e.g., banana bread, fruit log, date loaf, etc.)	Any shape or size	Two (2)	Flavour to be specified on Application for Entry.

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
8	Christmas Cake & Puddings Christmas Cake - Large/Multi Serve Christmas Pudding - Individual Serve Christmas Pudding - Large/Multi Serve Pudding (e.g., sticky date, chocolate, caramel, etc.)	Any shape or size	Four (4) Two (2) if Exhibit is larger than 250g	Exhibit must be delivered ready to eat or heated in a microwave oven. Exhibitor to nominate 30sec, 60sec, 90sec or 120 sec heating time.
9	Brownies & Slices (e.g., fudge brownie, caramel slice, muesli slice, etc.)	Any shape or size	Four (4)	Flavour to be specified on Application for Entry.
10	Traditional Donut (icing sugar and cinnamon sugar coated flavours only)	Any shape or size	Four (4)	Simple favours only. Favours to be specified on Application for Entry.
11	Flavoured/Filled Donut (e.g. Chocolate, Strawberries and cream, cookies and cream, jam filled, hazelnut, sprinkles, ect.)	Any shape or size	Four (4)	Exhibitor must specify flavour and identifying characteristics on Application for Entry. All Exhibitors must provide a full list of ALL known ingredients. Exhibitors must ensure the additional flavours comply with the Origin of Exhibit entry requirement.
BISCUIT				
12	Biscuit, Sweet, Chocolate (e.g., triple chocolate, chocolate pinwheels, etc.)	Any shape or size	Two (2) packets (100g minimum per packet)	Flavour to be specified on Application for Entry. Dietary specifications must be noted at time of entry (e.g., gluten free, vegan, dairy & sugar free, etc.). All Biscuit Exhibits must be delivered sealed in an airtight package.
13	Biscuit, Sweet, Nut (e.g., macadamia, cashew, etc.)	Any shape or size	Two (2) packets (100g minimum per packet)	Flavour to be specified on Application for Entry. All Biscuit Exhibits must be delivered sealed in an airtight package.
14	Biscuit, Sweet, Other (including shortbread)	Any shape or size	Two (2) packets (100g minimum per packet)	Flavour to be specified on Application for Entry. All Biscuit Exhibits must be delivered sealed in an airtight package.
15	Biscuit, Savoury (e.g., lavosh, crispbread, etc.)	Any shape or size	Two (2) packets (100g minimum per packet)	Can have seeds or herbs. Flavour to be specified on Application for Entry. All Biscuit Exhibits must be delivered sealed in an airtight package.
16	Biscuit, Assortment Macaron (e.g., salted caramel, chocolate, pistachio)	Any shape or size	Two (2) packets (100g minimum per packet)	Flavour to be specified on Application for Entry. All Biscuit Exhibits must be delivered sealed in an airtight package.

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
PASTRY				
17	Shortcrust Pastry (e.g., sweet pies, tarts, flans, etc.) Excluding Quiches	Any shape or size	Four (4) Two (2) if Exhibit is larger than 250g	Baked ready to eat. Flavour to be specified on Application for Entry.
18	Filo / Ketife Pastry (e.g., spanakopita, filo rolls/wraps, baklava, strudel, etc.)	Any shape or size	Four (4)	Baked ready to eat. Flavour to be specified on Application for Entry.
19	Savoury Pie or Sausage Roll made with shortcrust or puff pastry (e.g., beef pie, chicken and broccoli, vegetarian, etc.)	Any shape or size	Four (4)	Baked ready to eat. Flavour to be specified on Application for Entry.
20	Savoury Quiche, made with shortcrust or puff pastry (e.g spinach, artichoke or chicken puff pastry, etc.)	Individual Serve Maximum 200g Large/Multi-Serve Minimum 300g	Two (2) Two (2)	Baked ready to eat. Flavour to be specified on Application for Entry.
21	Viennoiserie including Yeast-based and Laminated Pastries (e.g., Danish, vanilla slice, brioche, croissant, pain au chocolat, etc.)	Any shape or size	Four (4)	Flavour to be specified on Application for Entry.
22	Choux Pastry (e.g., eclairs, profiteroles, etc.)	Any shape or size	Four (4)	Flavour to be specified on Application for Entry.

Apprentice/Student Classes

A separate Application for Entry must be completed for each Apprentice or Student.

Refer to Special Regulation 10 for Student/Apprentice identification requirements.

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Maximum Entries Permitted
BREAD					
23A	Bread Rolls - Three (3) Individual Bread Rolls Of Different Varieties (e.g., knot roll)	Any shape or size	Three (3) samples of each item (9 in total)	Specify ingredient/flavour of each roll on Application for Entry.	One (1)
24A	Sourdough - Three (3) Individual Sourdough Loaves of Different Varieties (e.g., white, rye, spelt)	Any shape or size	Three (3) samples of each item (9 in total)	Specify ingredient/flavour of each roll on Application for Entry.	One (1)
CAKE					
25A	Petits Fours - Three (3) Individual Pieces Of Either Glacé, Salé, Or Sec Varieties	No size longer than 4cm	Three (3) samples of each item (9 in total)	Flavours to be specified on Application for Entry.	One (1)
BISCUIT					
26A	Biscuit, Sweet - Three (3) Individual Biscuits (e.g., chocolate, nut, shortbread)	Any shape or size	Three (3) samples of each biscuit (9 in total)	Each biscuit to be a different variety/flavour - must be specified on Application for Entry.	One (1)
27A	Biscuit, Savoury - Three (3) Individual Biscuits (e.g., lavosh, crispbread, etc.)	Any shape or size	Three (3) samples of each biscuit (9 in total)	Can have seeds or herbs. Each biscuit to be a different variety/flavour - must be specified on Application for Entry.	One (1)
PASTRY					
28A	Creative - Three (3) Individual Viennoiserie Portions (e.g., Danish, vanilla slice, brioche, croissant, pain au chocolat, etc.)	Any shape or size	Three (3) samples of each variety (9 in total)	Flavour to be specified on Application for Entry.	One (1)
29A	Savoury Pie or Sausage Roll made with shortcrust or puff pastry - Three (3) Individual Pastries (e.g., beef pie, chicken and broccoli, vegetarian, etc.)	Any shape or size	Three (3) samples of each variety (9 in total)	Flavour to be specified on Application for Entry.	One (1)

Professional Bakery Awards

CHAMPION BREAD (Classes 1 to 4)

CHAMPION CAKE (Classes 5 to 11)

CHAMPION BISCUIT (Classes 12 to 16)

CHAMPION PASTRY (Classes 17 to 22)

BEST PROFESSIONAL BAKERY APPRENTICE/STUDENT EXHIBIT (Classes 23A to 29A)

Smallgoods & Charcuterie

48. ENTRY REQUIREMENTS

To qualify as 'branded' for the purposes of the Smallgoods & Charcuterie Competition, the product must be marketed under a 'brand name' that is underpinned by a range of specifications that provide a consistent product/experience to the customer all the time.

In addition to specific requirements listed in Smallgoods & Charcuterie Classes table, Exhibitors must specify date of manufacture on Application for Entry. Exhibitors are to record the Best Before date on the Class and Catalogue labels provided.

All Exhibits must comply with the Australia New Zealand Food Standards Code - Standard 2.2.1 - Meat and Meat Products as currently published on the Food Standards website www.foodstandards.gov.au effective 1 March 2016.

49. ORIGIN OF EXHIBIT

All Exhibits must be 100% Australian farmed, grown, manufactured and produced meat or game.

50. SPECIAL INSTRUCTIONS

Exhibits must be delivered in plain packaging with Best Before date stated, and not have any commercial labelling/branding displayed on the product. Exhibits sent in branded packaging may face disqualification.

In compliance with the food regulations, a complete ingredient listing including the presence of any allergens must accompany the Exhibit. This should include the percentage of Australian ingredients labelling.

This image represents how packaging must be submitted, with no branding and whole pieces.



This image represents how packing must not be submitted, due to inclusion of branding, being sliced and cut pieces.



51. JUDGING CRITERIA

Classes 1 to 8 will be judged on the following criteria:

Judging Criteria	Points
Presentation: Overall consumer appeal	10
Flavour: Should be consistent with product style with no off flavours or odour	40
Colour: Should be natural and conform to product type	10
Workmanship: Indicates a high standard of finish	30
Texture & Firmness	10
TOTAL	100

Class 9 will be judged on the following criteria:

Judging Criteria	Points
Visual Appearance - Raw	10
Visual Appearance - Cooked	10
Flavour & Aroma	40
Texture	20
Workmanship	20
TOTAL	100

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Smallgoods & Charcuterie Classes

Class No.	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
BACON				
1	Bacon middle product, bone in or boneless, full or partial, rind on or rindless, cured and smoked.	<p>Un sliced bacon is derived from middle of minimum 9 ribs. Bacon can be sliced to a thickness to suit the product.</p> <p>Any meat species can be used, to be specified on Application for Entry.</p> <p>Exhibits will be cooked according to RAS guidelines for judging.</p>	<p>Un sliced bacon one (1) piece with Used By date stated</p> <p>OR</p> <p>Sliced bacon, min. two (2) separate packets, min. twelve (12) rashers/slices in total with Used By date stated.</p>	<p>Exhibits must be vacuum packed.</p> <p>Exhibitors must specify product type, characterising flavour or spice levels on Application for Entry, e.g., short cut maple bacon.</p> <p><u>Cooking Method:</u></p> <p>Rashers will be placed on a rack in a stainless-steel roasting tray and cooked for 6 minutes at 175C.</p>
HAM				
2	<p>Hams, bone in, semi boneless, and boneless hams.</p> <p>All hams must be cured, fully cooked and may or may not be smoked.</p>	<p>Leg ham derived wholly from hind leg of pork.</p> <p>Shoulder ham is derived wholly from front leg of pork.</p> <p>Bone in, semi-boneless, boneless and formed.</p>	<p>Bone in legs require one (1) full ham or one (1) half ham (shank end only), with Used By date stated.</p> <p>Semi-boneless hams (easy cut type) require one (1) full ham, not cut with Used By date stated.</p> <p>Boneless hams require one (1) full ham, not cut or sliced with Used By date stated.</p>	<p>Exhibitors must specify product type, dominant flavour or identifying characteristics on Application for Entry, e.g., traditional bone in leg ham.</p> <p>Only bone in leg hams can be submitted as a full or half ham. Exhibitors must submit the shank end (lower half of the leg) if submitting a half ham.</p>
FERMENTED / NON FERMENTED				
3	Fermented and non-fermented Salami type products (e.g., Danish, Milano, Hungarian, etc.)	<p>Salami products</p> <p>Cured, smoked or not smoked (Process)</p> <p>Natural or fibrous casing</p>	Any shape or size, two (2) full pieces not cut or sliced with Used By date stated.	<p>Exhibitors must specify product type, casing and any characterising flavour, spice or identifying characteristics on Application for Entry.</p> <p>Exhibitors must specify if cured, smoked or non-smoked on Application for Entry.</p>
DRIED / CURED				
4	Dried / cured products (e.g., Bresaola, Prosciutto, Coppa, Basturma, Pancetta, etc.)	May be cured or dried, may be smoked or not smoked, whole muscle products, not reformed or manufactured meat.	Any shape or size, two (2) full pieces, not cut or sliced with Used By date stated.	Exhibitors must specify product type, any characterising flavour, spice or identifying characteristics on Application for Entry, e.g., prosciutto, boneless port leg cured and air dried.
JERKY / BILTONG				
5	Jerky, Droëwors and Biltong strips	<p>Meat that has been salted, spiced and then dried. Smoked or not smoked (Process).</p> <p>Any meat species can be used.</p>	Min. two (2) separate packets, min. 500g total with Used By date stated.	Exhibitor must specify animal content (meat species), product type, any dominant flavour, heat intensity (from 1 low to 10 being very spicy), spice or identifying characteristics on Application for Entry, e.g., garlic flavoured Wagyu jerky.

Class No.	Class Description	Additional Specifications	No. of Samples Required	Special Requirements
OTHER CHARCUTERIE PRODUCTS				
6	Fully cooked or cured meat products (e.g., roast beef, roast pork, corned beef, pastrami, etc.)	Meat that is primal cut, can be oven cooked or water cooked.	Primal cuts may be any size or shape but must be one (1) piece, not cut or sliced with Used By date stated.	Exhibitor must specify product type, dominant flavour, spice or identifying characteristics on Application for Entry.
7	General Smallgoods, manufactured meat products, any diameter casing. Full or partially cooked. (e.g., Kransky, Frankfurts, Polish salami, black pudding, etc.)	Kransky and Frankfurt type products will be heated prior to consumption. Other meat products to be consumed as is.	Manufactured meats must be appropriate size and shape based on product type and require two (2) pieces/packet, minimum 500g per piece/pack with Used By date stated.	Exhibitor must specify product type, casing, dominant flavour, spice or identifying characteristics on Application for Entry. <u>Heating Method:</u> Kransky & Chorizo – cooked on BBQ plate to an internal temperature of 70C. Frankfurts – Two Frankfurts heated in a bowl of hot water in microwave to an internal temperature of 70C. Black Pudding – sliced into 40mm slices and heated in pan to an internal temperature of 70C.
8	Liverwurst and Terrines	Liverwurst: A spreadable meat paste derived from liver with other meats, fat and herbs and spices. Can be either fine or coarse, but should be spreadable. Terrine: made with more coarsely chopped ingredients and is normally sliceable not spreadable.	Manufactured meats must be appropriate size and shape based on product type and require two (2) pieces/packets (NOT one piece cut and repackaged), minimum 500g per Exhibit with Used By date stated.	Exhibitor must specify product type, dominant flavour, spice or identifying characteristics on Application for Entry.
SAUSAGES				
9	Fresh sausages, any meat species, uncooked.	Products are minced or comminuted. Natural or collagen casing, thick or thin as presented for judging. Exhibits will be cooked according to RAS guidelines for judging. Exhibitors are not permitted to enter pre- or par-cooked sausages.	Manufactured meat, min two (2) separate packs, each with a minimum of five (5) sausages per pack with Used By date stated.	Exhibitor must specify meat species, natural, collagen or no casing, thick or thin, as presented for judging, dominant flavour, heat intensity (from 1 low to 10 being very spicy), spice or identifying characteristics on Application for Entry, e.g., thick pork fennel sausage.

Smallgoods & Charcuterie Awards

CHAMPION BACON (Class 1)

CHAMPION HAM (Class 2)

CHAMPION SALAMI TYPE PRODUCT (Class 3)

CHAMPION DRIED / CURED PRODUCT (Class 4)

CHAMPION OTHER CHARCUTERIE PRODUCT (Classes 6 to 8)
Prize (Annual Trophy) supported by the NSW Food Authority.

CHAMPION FRESH SAUSAGE (Class 9)

The Champion Fresh Sausage Perpetual Trophy, donated by Graham J Crouch.

Specialty Foods

52. ORIGIN OF EXHIBIT

Exhibits in all Classes must be manufactured in Australia and made from at least 85% Australian farmed, grown, and produced Ingredients. The inclusion of minor ingredients that have been imported, such as herbs and spices, will be permitted as long as it does not exceed 15% of the total Exhibit.

Exhibitors will be required to name the Supplier and growing location of where they source the fruits and/or vegetables used in the Exhibit on the Online Application for Entry.

Exhibits in coffee Classes 12 to 14 must be 100% Single Origin Australian grown from one or more Australian Estates.

Chocolate used in Exhibits entered in Class 9: Confectionery & Chocolate, must be 100% Australian Bean.

53. SPECIAL INSTRUCTIONS

All Exhibitors must provide a full list of ALL known ingredients on the Application for Entry. Ingredients should be listed exactly as they are on the commercially labelled packaging in order of predominance.

Due to the nature of Classes 12 to 14: Coffee, RAS must receive a minimum of 10 Entries across all Classes by more than 1 Exhibitor. In the case of receiving less than 10 Entries, Exhibitors that have submitted Entries in these Classes will be notified and offered a refund of all Coffee Entries.

54. JUDGING CRITERIA

Products (excluding Vinegars, Nuts and Coffee) will be judged on the following criteria:

Judging Criteria	Points
Visual & Aroma	15
Texture / Firmness / Viscosity / Uniformity	15
Taste & Eating Quality	35
Depth & Length (persistence)	10
Mouthfeel / Balance	15
True to Name / Style	10
TOTAL	100

Vinegars will be judged on the following criteria:

Judging Criteria	Points
Visual	15
Aroma	30
Taste	40
True to Name / Style	15
TOTAL	100

Nuts will be judged on the following criteria:

Judging Criteria	Points
Visual & Aroma	10
Texture / Firmness / Viscosity / Uniformity	15
Taste & Eating Quality	40
Depth & Length (persistence)	10
Mouthfeel / Balance	15
True to Name / Style	10
TOTAL	100

All Espresso Exhibits will be judged on the following criteria:

Judging Criteria	Points
Visual - Green beans	5
Visual - Roasted Appearance	5
Visual - Crema	10
Aroma - Indication of complexity and freshness	5
Taste - Acidity, sweetness, bitterness, freshness, aftertaste, balance and mouth feel	10
Taste - Sweetness	15
Taste - Bitterness	10
Taste - Aftertaste	20
Taste - Balance and mouth feel	20
TOTAL	100

All Latté and Piccolo Exhibits will be judged on the following criteria:

Judging Criteria	Points
Visual - Green beans and roasted appearance	10
Aroma - Indication of complexity and freshness	5
Taste - Freshness, acidity, bitterness, flavour and aftertaste	85
TOTAL	100

All Plunger Exhibits will be judged on the following criteria:

Judging Criteria	Points
Visual - Green bean and roasted appearance	10
Aroma	10
Body	10
Taste - Freshness, acidity, sweetness, bitterness, flavour, aftertaste and balance	70
TOTAL	100

Specialty Foods Classes

All Oil products, where Extra Virgin Olive Oil is the main ingredient (including Flavoured and Culinary Oils) are to be entered in the Oil & Olives Competition.

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Maximum Entries Permitted
1	Sweet Preserves and Dressings (e.g., jams, jellies, conserves, marmalades, spreads, pastes, sauces, infused honey, etc.)	Exhibitors are to provide a minimum of three (3) samples with a combined total weight of no less than 600g.	One (1) sample must be commercially labelled with Best Before date stated. Two (2) remaining samples must have all branding removed with Best Before date stated.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry. The Supplier and growing location of the fruits and/or vegetables used in the Exhibit will need to be listed on the Online Entry Application for auditing purposes.	Eight (8)
2	Savoury Preserves and Dressings (e.g., sauces, marinades, mayonnaise, salad dressings, pesto, tapenade, mustards, horseradish, chutney, relishes, salsa, savoury pastes, curry pastes, chilli preserves, wet rubs, etc.)	Exhibitors are to provide a minimum of three (3) samples with a combined total weight of no less than 600g.	One (1) sample must be commercially labelled with Best Before date stated. Two (2) remaining samples must have all branding removed with Best Before date stated.	Where the Exhibit requires preparation or cooking for judging purposes, specific instructions must be included in the Application for Entry or Exhibits will be presented as received. This must not include the packaging instructions. Please indicate if Exhibit should be warmed for judging. Where a cooked protein is required, 100g of fresh chicken tenderloin will be prepared. For Exhibits requiring presentation with a cooked protein, please indicate: 1) How many grams/teaspoons/tablespoons are required to be cooked with 100g of chicken tenderloin. 2) Preparation e.g., coat both sides of 100g chicken tenderloin or mix with 100g diced chicken. 3) Simple cooking method e.g., pan-fry; or for a wet cook-in sauce, heat sauce and add chicken. Include heat intensity and cooking time.	Eight (8)
3	Herbs/Spices (including Salts, Spice Mixes & Dry Rubs) (e.g., Australian grown culinary herbs and spices - lemon myrtle, vanilla, saffron, pepper, dukkah, dry rubs, garlic, truffle, etc.)	Exhibitors are to provide a minimum of three (3) samples of no less than 20g/ml per packet. For seasonal Exhibits such as saffron and truffle, Exhibitors may provide a smaller quantity by agreement with the Fine Food Coordinator.	One (1) sample must be commercially labelled with Best Before date stated. Two (2) remaining samples must have all branding removed with Best Before date stated.	Please note there is no facility to marinate Exhibits overnight nor to add other ingredients. It is the sauce alone which is being judged. To assist with tasting order, please indicate the level of the heat intensity for Exhibits containing chilli, pepper or mustard seed/horseradish/wasabi. From 1 (low) to 10+ (very spicy). Please indicate what type of chilli and what percentage of chilli in the Application for Entry. All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry. The Supplier and growing location of the fruits and/or vegetables used in the Exhibit will need to be listed on the Online Entry Application for auditing purposes.	Eight (8)

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Maximum Entries Permitted
4	Pickled/Marinated Fermented Dried and Preserved Products (e.g., fruit, vegetables, seafood, pickled onions, figs, anchovies, dried mushrooms, tomatoes, kelp, miso, garnishing pearls, mullet, roe, mackerel, any jerky and smoked products, etc.)	Exhibitors are to provide a minimum of three (3) samples with a combined total weight of no less than 600g. For mushrooms, tomatoes, anchovies, seaweed, miso, fruit or vegetable, caviar & garnishing pearls, Exhibitors are to provide a minimum of three (3) samples of no less than 30g/ml per sample.	One (1) sample must be commercially labelled with Best Before date stated. Two (2) remaining samples must have all branding removed with Best Before date stated.	To assist with tasting order, please indicate the level of the heat intensity for Exhibits containing chilli, pepper or mustard seed/horseradish/wasabi. From 1 (low) to 10+ (very spicy). All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry. The Supplier and growing location of the fruits and/or vegetables used in the Exhibit will need to be listed on the Online Entry Application for auditing purposes.	Eight (8)
5	Vinegars (e.g., caramelised, maceration including raspberry or tarragon, from any fruit, vegetable or grain, etc.)	Exhibitors are to provide a minimum of three (3) samples with a combined total weight of no less than 600ml.	One (1) sample must be commercially labelled with Best Before date stated. Two (2) remaining samples must have all branding removed with Best Before date stated.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry.	Eight (8)
6	Dips (e.g., basil, hummus, tzatziki, taramosalata, smoked or dried seafood)	Exhibitors are to provide a minimum of three (3) samples with a combined total weight of no less than 600g.	One (1) sample must be commercially labelled with Best Before date stated. Two (2) remaining samples must have all branding removed with Best Before date stated.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry.	Eight (8)
7	Cereals, Grains, Seeds and Legumes (e.g., granola, muesli, chia bars, cereal bars, pulses, chickpeas, lentils, etc)	Exhibitors are to provide a minimum of three (3) samples with a combined total weight of no less than 600g.	One (1) sample must be commercially labelled with Best Before date stated. Two (2) remaining samples must have all branding removed with Best Before date stated.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry.	Eight (8)
8	Nuts (e.g., raw, roasted, plain, salted, sweet and savoury flavoured eg walnuts, almonds, macadamia, hazelnuts, pistachios. etc) Any confectionery containing nuts should be entered in the Confectionery & Chocolate Class.	Exhibitors are to provide a minimum of three (3) samples with a combined total weight of no less than 600g.	One (1) sample must be commercially labelled with Best Before date stated. Two (2) remaining samples must have all branding removed with Best Before date stated.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry.	Eight (8)

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Maximum Entries Permitted
9	Confectionery & Chocolate (including peanut brittle, chocolate coated macadamias, sugar coated almonds, nougat, rocky road, fudge, fairy floss, licorice, marshmallow, etc) Can be chocolate based or non-chocolate based, dipped, enrobed or moulded.	Exhibitors are to provide a minimum of three (3) samples with a combined total weight of no less than 600g. For Chocolate, Fairy Floss and Marshmallow: 200g total weight. No limit on number of packs to meet requirement (e.g. 2 x 100g)	One (1) sample must be commercially labelled with Best Before date stated. Two (2) remaining samples must have all branding removed with Best Before date stated. One (1) sample must be commercially labelled with Best Before date stated. Other remaining sample must be commercially labelled with Best Before date stated.	Exhibitor must specify flavour and identifying characteristics on Application for Entry. All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry. Exhibitors must ensure that the chocolate used in their Exhibits is commercially available and is 100% Australian bean. No nougat assortments. Only one flavour of nougat to be entered per Exhibit.	Eight (8)
10	Naturally Fermented / Natural Base Drinks (e.g., cold pressed juice, cordial, concentrate, green/black tea, non-alcoholic cider, Kombucha, etc.)	Exhibitors are to provide a minimum of three (3) samples with a combined total weight of no less than 600ml. For Herbal Tea and Infusions, Exhibitors are to provide a minimum of three (3) samples of no less than 20g/ml per packet.	One (1) sample must be commercially labelled with Best Before date stated. Two (2) remaining samples must have all branding removed with Best Before date stated.	For Herbal Tea and Infusions, Exhibitors must provide directions for dilution, infusion and heating on the Application for Entry. All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry.	Eight (8)
11	Plant Based Products Other than products eligible to be entered in Classes 1 to 12. Including any product not made from dairy or meat - e.g. plant based cheese, gelato made from soy or almond product, lentils [eg. Lentil patties], pulses, chickpeas, beans, quinoa etc.)	Exhibitors are to provide a minimum of three (3) samples with a combined total weight of no less than 600g.	One (1) sample must be commercially labelled with Best Before date stated. Two (2) remaining samples must have all branding removed with Best Before date stated.	Where the Exhibit requires preparation or cooking for judging purposes, specific instructions must be included in the Application for Entry or Exhibits will be presented as received. This must not include the packaging instructions. Please indicate if Exhibit should be warmed for judging. Where a cooked protein is required, 100g of tofu will be prepared. For Exhibits requiring presentation with a cooked protein, please indicate: 1) How many grams/teaspoons/tablespoons are required to be cooked with 100g of tofu. 2) Preparation e.g., coat both sides of 100g tofu or mix with 100g diced tofu. 3) Simple cooking method e.g., pan-fry; or for a wet cook-in sauce, heat sauce and add tofu. Include heat intensity and cooking time. Please note there is no facility to marinate Exhibits overnight nor to add other ingredients. All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry.	Eight (8)

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Maximum Entries Permitted
12	Coffee – 100% Australian Grown Espresso 100% Single Origin Australian grown from one or more Australian Estates	Five (5) packets of no less than 150g each	ROASTED: One (1) pack with commercial label intact. Three (3) packs with all branding/labelling removed. GREEN BEAN: One (1) pack with all branding/labelling removed.	Each packet must be identified clearly as either 'roasted' or 'green bean'. Exhibitors must ensure that the green bean coffee used in their Exhibits is commercially available and is 100% Australian Single Origin coffee. Raw coffee supplier must be advised in the Application for Entry. Please specify if the roast level is Light, Medium, Medium-Dark or Dark in the Application for Entry.	Eight (8)
13	Coffee – 100% Australian Grown Latte or Piccolo 100% Single Origin Australian grown from one or more Australian Estates		ROASTED: One (1) pack with commercial label intact. Three (3) packs with all branding/labelling removed. GREEN BEAN: One (1) pack with all branding/labelling removed.	Roasted coffee beans must be two weeks old at the time of judging. Preparation by RAS for Judging <u>Espresso Exhibits</u> A split shot using a 21g double filter basket with a 25-30 extraction yielding a 25ml liquor. <u>Latté Exhibits</u> A 30ml espresso shot, 110ml steamed full cream milk and 60ml froth.	Eight (8)
14	Coffee – 100% Australian Grown Plunger 100% Single Origin Australian grown from one or more Australian Estates		ROASTED: One (1) pack with commercial label intact. Three (3) packs with all branding/labelling removed. GREEN BEAN: One (1) pack with all branding/labelling removed.	<u>Piccolo Exhibits</u> A 15ml ristretto shot, 55ml steamed full cream milk and 20ml froth. <u>Plunger Exhibits</u> A 12g of ground coffee and 200ml of fresh water heated to 94C at 2 minutes extraction.	Eight (8)

Specialty Foods Awards

CHAMPION SWEET PRESERVE OR PRODUCT (Class 1)

CHAMPION SAVOURY PRESERVE OR PRODUCT (Class 2)

CHAMPION SPICE, PICKLED PRODUCT OR VINEGAR (Classes 3 to 5)

CHAMPION OTHER SPECIALTY PRODUCT (Classes 6 to 11)

CHAMPION COFFEE (Classes 12 to 14)

NOTES



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