



Royal Agricultural Society of NSW

Schedule

Sydney Royal Fine Food Show

2024
Sydney Showground
Sydney Olympic Park
www.rasnsw.com.au





Royal Agricultural Society of NSW

Welcome from the President



Welcome to the 2024 Sydney Royal Wine, Dairy and Fine Food competition season and thank you for your interest in entering one of our Sydney Royal competitions.

The Royal Agricultural Society of NSW is proud to host Australia's finest agricultural competitions. Encouraging innovation and rewarding excellence in wine, dairy and fine food 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.

Sydney Royal competitions set industry benchmarks and encourage progress and innovation in Australian agriculture. Producers and industry experts confirm that this is why Sydney Royal competitions continue to be a driving force with an important role in Australia's sustainable agricultural future.

A significant benefit for all winners is the Sydney Royal Champion, Trophy, Gold, Silver and Bronze medal artwork that producers can incorporate in their product packaging, websites, signage, farm gate and other marketing materials to promote their success. Sydney Royal is a mark of distinction with prestige that is recognised by industry experts and consumers alike.

The integrity of our Sydney Royal competitions is paramount and is closely tied to our accomplished, knowledgeable and independent judges. Our judges are chosen for their professionalism, passion and high ethical standards and I thank them sincerely for all that they do. I would also like to thank our RAS Councillors, along with our esteemed voluntary stewards and officials who selflessly give of their time and expertise to see these competitions take place. Our RAS Staff go above and beyond to ensure everything runs like clockwork. Together, it is this teamwork that makes Sydney Royal competitions the world-class events that they are.

Sydney Royal competitions are a crucial part of the overall mission of the Royal Agricultural Society of NSW, which is to encourage and reward excellence, and to support a sustainable and prosperous agricultural future for all Australians.

I trust that you will enjoy the experience and benefits of your Sydney Royal competition entry.

A handwritten signature in black ink, reading "John C. Bennett".

John C. Bennett, OAM
President, Royal Agricultural Society of NSW

Table of Contents

SPONSORS & COMMITTEE	7
GENERAL INFORMATION	8
KEY INFORMATION	9
2024 SYDNEY ROYAL FINE FOOD SHOW SPECIAL REGULATIONS	11
AQUACULTURE	17
BRANDED MEAT	19
OIL & OLIVES	26
PASTA	29
PROFESSIONAL BAKERY	31
SMALLGOODS & CHARCUTERIE	37
SPECIALTY FOODS	41

This version issued 30 April 2024.

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 assist medal winners to 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 the Sydney Royal Talk & Taste at the Sydney Royal Easter Show, where you can talk and sell your medal-winning products directly to consumers.
- 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 Grape, Grain & Graze Festival, a public-facing event held in September each year.

President’s Medal

Champion-winning Exhibitors are 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 able to compete for the Award. Six Champion Exhibitors from the Wine, Beer & Cider, Cheese & Dairy Produce, Fine Food and Distilled Spirits 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

<https://www.rasnsr.com.au/competitions/food-beverage-and-produce/president-medal-details/>





The best of the best

18TH ANNUAL RAS OF NSW PRESIDENT'S MEDAL



Pecora Dairy, Robertson NSW – Winner 17th Annual President's Medal

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.rasnw.com.au/presidentsmedal



Royal Agricultural Society of NSW

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:

President's Medal	Winners' Alumni	Fine Food Finalists
17 th	Pecora Dairy	Gumshire Pork, Stockyard Beef, The Food Farm
16 th	Rice Culture	Aquna Sustainable Murray Cod, Australia's Oyster Coast, Newcastle's Pudding Lady, Yumbah Aquaculture
15 th	Shottesbrooke Vineyards	Rio Vista Olives, Stockyard Beef, Sunshine Meats, Tathra Oysters
14 th	Gumnut Patisserie	Gold Coast Marine Aquaculture, Julianne's Kitchen, Yumbah Aquaculture
13 th	Meredith Dairy	Tathra Oysters, Staple Bread & Necessities
12 th	Brasserie Bread	Black Label Berkshire
11 th	Cobram Estate	Breakout River Pty Ltd
10 th	Pacific Reef Fisheries	Australian Agricultural Company
9 th	Bulla Dairy Foods	Kaczanowski & Co, Richard Gunner Fine Meats
8 th	Tahblik	Savannah Lamb, Gold Coast Marine Aquaculture
7 th	Milly Hill Lamb	Tathra Oysters
6 th	The Yalumba Wine Company	Jelm Pastoral Company, Cobram Estate
5 th	Holy Goat Cheese	Huon Aquaculture Group Pty Ltd, T & R Pastoral
4 th	Paringa Estate	Gold Coast Marine Aquaculture, Richard Gunner's Fine Meats
3 rd	Country Valley	Pendleton Estate, Sapphire Coast Smoked Fish
2 nd	Hardy Wine Company	High Trees Estate, Nicholson Fine Foods
1 st	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 the Fine Food Competition Chair of Judges and the RAS of NSW Fine Food Committee who aim 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. For more information about judging, visit:

<https://www.rasnsw.com.au/sydney-royal-wine-dairy-fine-food/>

To actively develop the Associate Judges, in conjunction with TAFE NSW the RAS of NSW conducts an annual accredited sensory training program. Expression of interest to participate in the program please email finefood@rasnsw.com.au

Sponsors

The Sydney Royal Fine Food Show gratefully acknowledges support from our Sponsors:

NSW Food Authority

Australian Pork

Industry Supporters

The Sydney Royal Fine Food Show supports Australian agriculture and is actively involved in industry events such as The Narooma Oyster Festival and South Coast Food and Wine Festival to promote food excellence in regional areas.

2024 Fine Food Committee

Mr Lachlan Bowtell, Chair

Ms Heidi Badgery

Mr Angus Barnes

Mr Michael Bullen

Mr Stuart Davies

Mr James Dorahy

Ms Sally Evans

Mr Geoffrey Mason

Ms Lyndey Milan OAM

Mr Hunter White OAM

Mr Gerry Andersen OAM, Honorary Councillor

General Information

2024 SYDNEY ROYAL FINE FOOD SHOW	
APPLICATIONS FOR ENTRY	To enter online, visit www.rasnsw.com.au Fine Food Competitions open for entry in May 2024.
CLOSING DATES FOR ENTRY	Wednesday 12 June 2024.
EVENTS	<p>Grape, Grain & Graze Festival - Saturday 21 September 2024</p> <p>Celebrate the winners of the Sydney Royal Fine Food Show and all things Australian Wine, Beer & Cider, Cheese & Dairy Produce, Distilled Spirits and Fine Food.</p> <p>This event is open to the general public. For tickets and more information, visit: https://www.rasnsw.com.au/events/grape-grain-graze/</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 possible industry professionals attending the event; • Exposure via the RAS marketing channels and social media; <p>If you wish to express interest to be an Exhibitor at the 2024 Grape, Grain & Graze Festival, please email grapegraingraze@rasnsw.com.au</p> <p>Champion-winning Exhibitors will be contacted and offered two (2) complimentary tickets to attend the event and accept their Championship award.</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 Fine Food Show.</p> <p><u>Championship results will not be released prior to this date and will be announced at the 2024 Grape, Grain & Graze Festival on Saturday 21 September 2024.</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 October 2024.</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:</p> <p>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 Instagram: @ras_nsw X (formally known as Twitter): @ras_nsw #finefoodshow #sydneyroyal</p>
CONTACT	<p>Sydney Royal Fine Food Events Manager 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	\$138 (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Tuesday 6 August, Wednesday 7 August and Thursday 8 August 2024 between 9am and 4pm.
JUDGING DAY	Friday 9 August 2024 All judging is closed to Exhibitors and the general public.
BRANDED MEAT	
ENTRY FEE	\$214 (incl. GST) per Lamb or Pork Exhibit. \$524 (incl. GST) per Beef Exhibit. \$158 (incl. GST) per Poultry Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Thursday 15 August, Friday 16 August and Monday 19 August 2024 between 9am and 4pm.
JUDGING DAY	Tuesday 20 August and Wednesday 21 August 2024 All judging is closed to Exhibitors and the general public.
OIL & OLIVES	
ENTRY FEE	\$94 (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Wednesday 21 August, Thursday 22 August and Friday 23 August 2024 between 9am and 4pm.
JUDGING DAY	Monday 26 August 2024 All judging is closed to Exhibitors and the general public.
PASTA	
ENTRY FEE	\$58 (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Thursday 22 August, Friday 23 August and Monday 26 August 2024 between 9am and 4pm.
JUDGING DAY	Tuesday 27 August 2024 All judging is closed to Exhibitors and the general public.
PROFESSIONAL BAKERY	
ENTRY FEE	\$58 (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 Tuesday 20 August and Wednesday 21 August 2024 between 9am and 4pm. Fresh Exhibits can be delivered on the following days between 6.30am – 8.00am: Bread & Cake: Thursday 22 August 2024 Pastry & Biscuit: Friday 23 August 2024
JUDGING DAY	Bread & Cake: Thursday 22 August 2024 Pastry & Biscuit: Friday 23 August 2024 All judging is closed to Exhibitors and the general public. <i>Please note, the second judging date may not be required. Please refer to the Exhibitor Confirmation Pack for confirmation of judging and delivery dates.</i>

Key Information cont.

SMALLGOODS & CHARCUTERIE	
ENTRY FEE	\$58 (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits to be delivered with the appropriate identification labels (supplied by the RAS) on Wednesday 7 August, Thursday 8 August and Friday 9 August 2024 between 9am and 4pm.
JUDGING DAY	Monday 12 August and Tuesday 13 August 2024 All judging is closed to Exhibitors and the general public.
SPECIALTY FOODS	
ENTRY FEE	\$58 (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits to be delivered with the appropriate identification labels (supplied by the RAS) on Monday 12 August, Tuesday 13 August and Wednesday 14 August 2024 between 9am and 4pm.
JUDGING DAY	Thursday 15 August and Friday 16 August 2024 All judging is closed to Exhibitors and the general public.

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.

2024 Sydney Royal Fine Food Show Special Regulations

1. COMPETITION CONDITIONS OF ENTRY

The conditions of entering into the Competition are adherence to:

- a. RAS General Regulations (online at rasnsw.com.au for all Sydney Royal Competitions); and
- b. These Sydney Royal Fine Food Show Special Regulations (containing specific rules for these Competitions); and
- c. Key Terms and Conditions included in the Application for Entry online (via the 'MyRAS' online Competition portal)

Collectively known as "the Regulations" the information constitutes the whole agreement between the RAS and the Exhibitor, if there are any inconsistency between the documents, the Fine Food Show Special Regulations prevail.

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 22. 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 or three (3) months thereafter.

- (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.
- (e) An Exhibit may be entered for judging on the condition that the product is intended for sale in Australia within three (3) months following the judging. However, if the Exhibit is not available for commercial purchase at the time of judging, it will be ineligible for a Champion award.

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 sole trader, 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.

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. CLASS TRANSFERS & WITHDRAWALS

- (a) It is the sole responsibility of the Exhibitor to enter the Exhibit/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 Events Manager. 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 Events Manager by Wednesday 12 June 2024 (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 Events Manager by Wednesday 31 July 2024. Only in special circumstances will a refund be considered at this point.

11. PREPARATION OF EXHIBITS FOR DELIVERY

The RAS will provide Exhibitors with a digital 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 Events Manager.

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.

12. 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.

13. 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 Fine Food 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 exist. Failure to disclose a conflict of interest can result in disqualification of the Exhibit from the Competition.

14. 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.

15. 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.

16. OBLIGATIONS FOR GOLD MEDAL AND CHAMPIONSHIP WINNERS

The month following Judging, the RAS will host the Grape, Grain & Graze Festival 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 Grape, Grain & Graze Festival is a public-facing event that showcases some of the best Sydney Royal Wine, Beer & Cider, Cheese & Dairy Produce, Distilled Spirits and Fine Food producers. Successful Gold and Champion-winning Exhibitors may be contacted shortly after the Fine Food Show to promote their brand and medal-winning Exhibits at the Sydney Royal Marketplace within the event.

17. CHAMPIONSHIPS, TROPHIES & ANNUAL PRIZES

Only Gold medal winning Exhibits will be eligible to receive a Championship Award. 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, unless stated otherwise in the Competition Schedule. 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 the Annual Prize 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.

18. 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, Cheese & Dairy, Fine Food, Distilled Spirits and Beer & 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 2025. The winner of the President's Medal will be announced at the 2025 Sydney Royal Easter Show.

Nominees for the 18th Annual President's Medal will be notified in December 2024.

19. 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.

20. 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.

21. 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 Events Manager 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.

22. 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 22.

23. 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; 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.

24. 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.

Aquaculture

25. ORIGIN OF EXHIBIT

All Exhibits must be farmed 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.

Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.

Smoked/Cured Aquaculture Products and Other Aquaculture Products will need to be entered into the Specialty Foods Competition.

There is no Fresh Fish Class in 2024.

26. 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

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 (e.g. Pacific, Angasi)	Pacific Oysters <u>Small</u> Industry standard size of 70mm, 35g. <u>Medium</u> Industry standard size of 70-85mm, 35-70g. <u>Large</u> Industry standard size of 85mm, 70g + Native Oysters <u>Small</u> Industry standard size of 80mm, 70g. <u>Medium</u> Industry standard size of 80-100mm, 70-100g. <u>Large</u> Industry standard size of 100mm, 100g +	Three (3) dozen	To be supplied unopened, with cleaned external shell. Exhibitors must specify industry standard size as outlined by the Department of Primary Industries in Application for Entry.	For visual judging, oysters will be shucked, turned and presented in the lower cupped shell. For tasting, oysters will be shucked, turned and presented un-rinsed in the lower cupped shell in their own liquor.

Aquaculture Awards

CHAMPION PACIFIC OR NATIVE OYSTER (Class 3)

Branded Meat

27. 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.

28. ORIGIN OF EXHIBIT

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

29. 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

30. ADDITIONAL ENTRY REQUIREMENTS

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

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

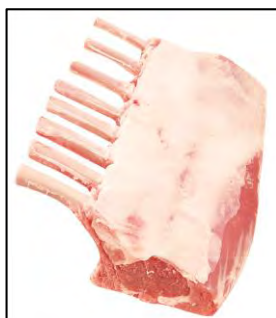
https://ausmeat.com.au/WebDocuments/Animal_Raising_Claims_Framework_for_Sheep_Production_in_Australia.pdf

Both Domestic and Export Lamb are eligible to be entered into Class 1. Export Lamb Exhibits may include frozen products that will be thawed for judging and should be in the same packaging format as they would normally be sold under e.g. IVac chilled or frozen primals. Exhibitors will need to state on their Application for Entry in which market their Exhibit is sold under (Domestic or Export) and the state in which the Exhibit will arrive for judging (e.g. fresh or frozen with thawing advice).

31. 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. Exhibitors will need to submit four (4) separate eight (8) rib racks, equalling to two (2) carcasses. The left and right sides of the four (4) rib racks submitted must be clearly labelled on the Exhibit when delivered. Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.

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

32. 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 2: Exhibits entered in this Class must be submitted 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

33. ADDITIONAL ENTRY REQUIREMENTS

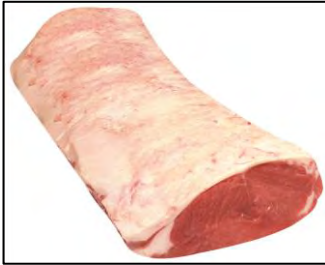
Class 3: Grass Fed Exhibits must be fed an eligible diet which is derived solely from forage consisting of grass (annual and perennial). The cattle must not be fed a grain-based supplement, nor sourced from a feedlot, and needs to be accredited from either the **Pasture Fed Cattle Assurance System (PCAS)**. 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 4: 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 5: Exhibitors may only enter this Class if the Exhibit does not meet the eligibility or entry conditions of Classes 3 and 4.

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



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

34. SPECIAL INSTRUCTIONS

- All Exhibits entered in Classes 3 and 4 will be cut to a width of 25mm, Class 5 to a width of 20mm 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

35. 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 6: Exhibits entered in this Class must be submitted 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.



36. SPECIAL INSTRUCTIONS

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

For quality Australian bacon



Just pick **pink**



Branded Meat Classes

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
LAMB				
1	Lamb	4 x Whole 8-rib racks (left and right side of carcass) (HAM 4764)	Four (4)	<p>Exhibitors must specify Feed Type (Grain, Grass, etc.) and if sold Domestic or Export in Application for Entry.</p> <p>Removal of cap and the ribs to be Frenched and Trimmed. Chine and Feather bone removed, whole 8-rib racks.</p> <p>All Exhibits must be aged 5 - 21 days at the time of judging. This age requirement includes the age prior to being frozen for Export Lamb Exhibits.</p> <p>Exhibits must be submitted as a whole primal which will be portion cut by the RAS (left and right side of carcass must be submitted).</p> <p>Each Exhibit must be submitted vacuum packed with kill date.</p> <p>The left and right rib sides must be clearly labelled on the Exhibits along with the Class and Catalogue number.</p>
PORK				
2	Boneless Pork Loin	4 - 14th rib Pork Loin	One (1)	<p>Boneless, Skinless.</p> <p>Pork loins will be cut at 20mm and the RAS will trim the selvage fat to a retail level of 5 to 10mm.</p>
BEEF				
3	Grass Fed	Full Striploin (1, 2 or 3 rib) (HAM 2140)	One (1)	<p>Each Exhibit should be a 1, 2 or 3 rib, full striploin from the rump end. Exhibitors must produce a minimum volume of 30 bodies per week.</p> <p>Exhibits must be aged to a maximum of 35 days at judging.</p> <p>Exhibits entered in Class 3 must be Grass Fed and Exhibits in Class 4 must be Grain Fed.</p>
4	Grain Fed	Full Striploin 1, 2 or 3 rib) (HAM 2140)	One (1)	<p>Exhibits entered into Class 3 and 4 must have an AUS-Meat Marbling score under MB5 +. Exhibitors to advise marbling score on Entry Application.</p> <p>Each Exhibit must be submitted vacuum packed with kill date stated on packaging.</p>
5	Open Beef High Marble Score 6+, Mix of Feeds, Mix of Breeds, Wagyu, Dry Aged	Full Striploin (1, 2 or 3 rib) (HAM 2140)	One (1)	<p>Exhibitor must specify Ageing Criteria, Feed Type (grain, grass, mix) and any identifying characteristics (e.g. breed, marbling score) in Application for Entry.</p> <p>Minimum of 30 days for Dry Aged product that must be presented ready to cook. Exhibits can be either grass fed or grain fed.</p> <p>There is no ageing limit for Exhibits. There is no minimum volume requirement for bodies produced and graded per week.</p> <p>AUS-Meat Marbling score must be MB6 +.</p> <p>Each Exhibit must be submitted vacuum packed with kill date stated on packaging.</p>

POULTRY				
6	Small Poultry	Whole bird Under 1.5kg, three (3) samples required	Three (3)	Exhibitors must specify bird species, sex, weight and age of bird in 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.
		Over 1.5kg, two (2) samples required	Two (2)	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)

CHAMPION PORK (Class 2)

CHAMPION BEEF (Classes 3 to 5)

CHAMPION POULTRY (Class 6)

BRANDED MEAT GRAND CHAMPION (Champions from Lamb, Pork, Beef & Poultry Classes)

The **Dick Stone Perpetual Trophy** for Branded Meat Grand Champion Exhibit

Oil & Olives

37. ORIGIN OF EXHIBIT

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

Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.

38. 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	<p>Extra Virgin Olive Oil, 100% Single Varietal or Varietal Blend - Boutique Volume</p> <p>Annual Production Volume between 50-399 litres.</p> <p>Any varietal or blend.</p>	Minimum one (1) Litre	<p>Minimum two (2) samples</p> <p>Supply</p> <p>2 x 500ml OR 3 x 375ml</p> <p>One (1) sample must be commercially labelled.</p> <p>One (1) sample must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>Mild, Medium or Robust Flavour must be specified in the Application for Entry.</p> <p>Classes 1 and 3 Blend must be specified in Application for Entry.</p> <p>All Exhibits must be bottled and ready for sale.</p> <p>Exhibitors may be asked to provide a laboratory report at their own cost for auditioning purposes.</p>
2	<p>Extra Virgin Olive Oil, 100% Single Varietal – Commercial Volume</p> <p>(e.g. Frantoio, Corregiola, Koroneiki, Picual, Manzanillo, Barnea, Mission, etc.)</p> <p>Minimum Production Volume 400 litres.</p>			
3	<p>Extra Virgin Olive Oil, Any Varietal Blend – Commercial Volume</p> <p>Minimum Production Volume 400 litres.</p> <p>Any varietal combination.</p>			
4	<p>Flavoured Oils</p> <p>Must be Olive Oil base.</p> <p>Citrus - sourced solely from the fruit of the citrus genera.</p> <p>Herbal - sourced solely from the leaves, flowers or seeds of plants.</p> <p>Other – e.g. lemon myrtle, fruit, garlic, chilli, fungi, smoked, blend of citrus and herbal.</p>			<p>Flavour must be specified in the Application for Entry.</p> <p>All Exhibits must be bottled and ready for sale.</p> <p>Exhibitors may be asked to provide a laboratory report at their own cost for auditioning purposes.</p>
5	<p>Culinary Oils</p> <p>Any base other than Olive Oil.</p> <p>Any flavour.</p> <p>(e.g. coconut, seed, macadamia, avocado, mustard, etc.)</p> <p>Tallow, Schmultz, Lard and Ghee not permitted in this Class.</p>			<p>Flavour and base must be specified in the Application for Entry.</p> <p>All Exhibits must be bottled and ready for sale.</p> <p>Exhibitors may be asked to provide a laboratory report at their own cost for auditioning purposes.</p>
6	<p>Table Olives</p> <p>Green, Black, Kalamata, Wild.</p> <p>Value Add Spiced or Flavoured.</p>	Minimum 150g per sample	<p>Minimum four (4) samples</p> <p>One (1) sample must be commercially labelled.</p> <p>One (1) sample must have all branding removed.</p> <p>Use by date must be stated on all samples</p>	<p>Samples must be whole olives only.</p> <p>Wild Olives may be small in size, with variations in colour permitted.</p> <p>Exhibits may be dried, stuffed, pitted or not pitted.</p> <p>Flavour to be specified in the Application for Entry.</p> <p>All Exhibits must be packaged ready for sale.</p>

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

39. ORIGIN OF EXHIBIT

All Exhibits must be of Australian origin, **100% Australian grown grains and product 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. Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.

Pre-made meals and lasagna will **not** be accepted.

40. 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 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

Gnocchi Pasta Exhibits will be judged on the following criteria:

Judging Criteria	Points
Colour	25
Surface Properties	15
Impurities (specks)	5
Integrity	5
Taste	25
Texture	25
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	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
1	<p>Fresh Pasta Unfilled; plain or flavoured (e.g. fettucine, linguine, spaghetti, etc.) Durum wheat, wholemeal/wholegrain, semolina, spelt, maize, rice and tapioca.</p>	<p>Any shape or size. Minimum of 500g for each sample.</p>	<p>Minimum two (2) samples. One (1) sample must be commercially labelled. One (1) sample must have all branding removed. Use by date must be stated on all samples.</p>	<p>Gluten free products are accepted and must be specified on the Application for Entry. Frozen Exhibits will be accepted in Classes 3 and 4.</p>	<p>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. If not supplied the Exhibit will be cooked as per the following: 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.</p>
2	<p>Dried Pasta Unfilled; plain or flavoured (e.g. fettucine, linguine, spaghetti, etc.) Durum wheat, wholemeal/wholegrain, semolina, spelt, maize, rice and tapioca.</p>				
3	<p>Filled Pasta (e.g. tortellini, ravioli, etc.) Durum wheat, wholemeal/wholegrain, semolina, spelt, maize, rice and tapioca. Cannelloni or Lasagna will not be accepted.</p>				
4	<p>Gnocchi Pasta Filled or unfilled; plain or flavoured.</p>				
5	<p>Noodles (Fresh and Dried) Unfilled (e.g. Asian, non-traditional, rice, egg and buckwheat, etc.) Spelt pasta will not be accepted in this Class.</p>				

Pasta Awards

CHAMPION FRESH PASTA (Class 1)

CHAMPION DRIED PASTA (Class 2)

CHAMPION FILLED PASTA (Class 3)

CHAMPION GNOCCHI PASTA (Class 4)

CHAMPION NOODLE (Class 5)

Professional Bakery

41. 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 branding is to be embedded into the product or have the Exhibitor logo on the Exhibit.

42. ORIGIN OF EXHIBIT

All Exhibits must be manufactured in Australia and made from at least **85% Australian farmed, grown, manufactured and produced ingredients**. The inclusion of minor ingredients that have been imported, such as herbs, spices, fruits, butter and other baking ingredients will be permitted as long as it does **not exceed 15% of the total Exhibit**. Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.

43. 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.

Exhibitors are to advise of any dietary specifications in their Exhibits on the Application for Entry (e.g. gluten free, vegan, dairy free, nut free, sugar free, etc.).

44. JUDGING CRITERIA

Bread will be judged on the following criteria:

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

Cake, Donuts, Pastry (excluding Mousse Cake & Pies) and 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

Unbaked Cakes will be judged on the following criteria:

Judging Criteria	Points
General Appearance (well presented)	30
Texture (smooth, creamy, etc.)	25
Flavour (good balance of flavours)	20
Overall quality (Including garnishes)	25
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

45. 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) samples	Specify whether based on levain and/or poolish ferment in Application for Entry. No flour dust or seed decoration to be used. Grain – minimum of 35% grain based on flour weight. Minimum 1.5% yeast, to be specified in Application for Entry.
2	Sourdough, including Rye	Any shape or size	Two (2) samples	Specify whether based on levain and/or poolish ferment in Application for Entry.
3	International Bread (e.g. baguette, ciabatta, chapatti, flatbread, bagels, etc.)	Any shape or size	Two (2) samples	Minimal inclusion of commercial yeast is permitted. Minimum 1.5% yeast, to be specified in Application for Entry.
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) samples Two (2) samples of six (6) buns	Specify whether based on levain and/or poolish ferment in Application for Entry. No flour dust or seed decoration to be used. Grain – minimum of 35% grain based on flour weight. Minimum 1.5% yeast, to be specified in Application for Entry. May be machine-mixed (during preparation of the leaven and dough). Mixed bread dough must be hand-shaped/finished for baking. Specialty Fruit Loafs – specify fruit percentage on the Application for Entry. Hot Cross Buns – inclusions and flavour to be specified on the Application for Entry.

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
CAKE				
5	Small Cakes (e.g. muffins, cupcakes, donuts, lamingtons, etc.)	Any shape or size	Four (4) samples	Flavour to be specified in Application for Entry.
6	Cakes, Tortes & Gateaux (e.g. classic chocolate, mud cake, white chocolate, blueberry, carrot, vanilla, sponge, etc.)	Any shape or size	< 400g – Two (2) samples > 400g – One (1) sample	Flavour to be specified in Application for Entry.
7	Unbaked Cakes (e.g. mousse cake, non-baked cheesecake, etc.) Assemble-like cakes such as tiramisu and trifle will not be accepted. Must resemble a cake and not a slice.	Any shape or size	Two (2) samples	Flavour to be specified in Application for Entry.
8	Sweet Breads (e.g. banana bread, fruit log, date loaf, etc.)	Any shape or size	Two (2) samples	Flavour to be specified in Application for Entry.
9	Christmas Cake & Puddings	Any shape or size	< 250g – Four (4) samples > 250g – Two (2) samples	Baked ready to eat. Nominate heating time in Application for Entry (30 sec, 60 sec, 90 sec or 120 sec). Flavour to be specified in Application for Entry.
10	Brownies & Slices (e.g. fudge brownie, caramel slice, muesli slice, etc.)	Any shape or size	Four (4) samples	Flavour to be specified in Application for Entry.
BISCUIT				
11	Biscuit, Sweet, Chocolate (e.g. triple chocolate, chocolate pinwheels, etc.)	Any shape or size	Two (2) samples (minimum 100g per sample)	Flavour to be specified in Application for Entry. All Biscuit Exhibits must be delivered sealed in an airtight package. The inclusion of minor ingredients in the product, such as imported fruits, nuts, seeds and spices will be permitted as long as it does <u>not</u> exceed 15% of the total Exhibit. This includes imported baking ingredients such as butter, sugar and flowers. Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.
12	Biscuit, Sweet, Nut or Other (e.g. macadamia, cashew, shortbread, etc.)			
13	Biscuit, Savoury (e.g. lavosh, crispbread, etc.)			
14	Biscuit, Assortment Macaron (e.g. salted caramel, chocolate, pistachio, etc.)			

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
PASTRY				
15	Shortcrust Pastry (e.g. sweet pies, tarts, flans, etc.) Quiche will not be accepted in this Class.	Any shape or size	< 250g – Four (4) samples > 250g – Two (2) samples	Baked ready to eat. Flavour to be specified in the Application for Entry.
16	Filo or Kataifi Pastry (e.g. spanakopita, filo rolls or wraps, baklava, strudel, etc.)	Any shape or size	Four (4) samples	
17	Savoury Pie, Pastie or Sausage/Vegetarian Roll Made with shortcrust or puff pastry (e.g. meat, vegetable or combination, etc.)	Any shape or size	Four (4) samples	
18	Savoury Quiche Made with shortcrust or puff pastry (e.g. spinach, artichoke or chicken puff pastry, etc.)	Any shape or size	< 250g – Four (4) samples > 250g – Two (2) samples	
19	Viennoiserie, including yeast-based and laminated pastries (e.g. Danish, vanilla slice, brioche, croissant, pain au chocolat, etc.)	Any shape or size	Four (4) samples	
20	Choux Pastry (e.g. eclairs, profiteroles, etc.)	Any shape or size	Four (4) samples	

Apprentice/Student Classes

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.

A separate Entry Application must be completed for each Apprentice or Student under the same Exhibitor record.

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Maximum Entries Permitted
BREAD					
21A	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 samples in total.	Ingredients/flavour must be specified in the Application for Entry.	One (1)
22A	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 samples in total.	Specify ingredient/flavour of each roll in the Application for Entry.	One (1)
BISCUIT					
23A	Biscuit, Sweet - Three (3) Individual Biscuits (e.g. chocolate, nut, shortbread, etc.)	Any shape or size	Three (3) samples of each item = 9 samples in total.	Each biscuit to be a different variety or flavour - must be specified in the Application for Entry.	One (1)
24A	Biscuit, Savoury - Three (3) Individual Biscuits (e.g. lavosh, crispbread, etc.)	Any shape or size	Three (3) samples of each item = 9 samples in total.	Can have seeds or herbs. Each biscuit to be a different variety or flavour - must be specified in the Application for Entry.	One (1)
PASTRY					
25A	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 item = 9 samples in total.	Flavour to be specified in the Application for Entry.	One (1)
26A	Savoury Pie, Pastie or Sausage/Vegetarian Roll Made with shortcrust or puff pastry (e.g. meat, vegetable or combination, etc.)	Any shape or size	Three (3) samples of each item = 9 samples in total.	Flavour to be specified in the Application for Entry.	One (1)

Professional Bakery Awards

CHAMPION BREAD (Classes 1 to 4)

CHAMPION CAKE (Classes 5 to 10)

CHAMPION BISCUIT (Classes 11 to 14)

CHAMPION PASTRY (Classes 15 to 20)

BEST PROFESSIONAL BAKERY APPRENTICE/STUDENT EXHIBIT (Classes 21A to 26A)

Smallgoods & Charcuterie

46. 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 the Smallgoods & Charcuterie Classes table, Exhibitors must specify date of manufacture in the 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.

47. ORIGIN OF EXHIBIT

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

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. Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.

48. SPECIAL INSTRUCTIONS

Exhibits must be delivered in plain packaging with Best Before date stated. 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 samples must be submitted, in whole pieces and unsliced.



49. 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

Classes 9 and 10 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

Smallgoods & Charcuterie Classes

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
1	<p>Bacon</p> <p>Middle product, bone in or boneless, full or partial, rind on or rindless, cured and smoked.</p> <p>Sliced bacon can be derived from any meat species specified on Entry.</p>	<p>Un sliced bacon one (1) piece</p> <p>OR</p> <p>Sliced bacon, minimum twelve (12) rashers/slices per sample.</p>	<p>Minimum one (1) unsliced sample</p> <p>OR</p> <p>Minimum two (2) separate samples for sliced bacon.</p> <p>One (1) sample must be commercially labelled.</p> <p>Use by date must be stated on all samples.</p>	<p>Exhibitors must specify meat species (if applicable), product type, dominant flavour and spice levels in Application for Entry, e.g. Short Cut Maple Bacon.</p> <p>Exhibits must be vacuum packed.</p>	<p><u>RAS 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>
2	<p>Ham</p> <p>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>No additional sweet or savoury glaze or 'add-ons'.</p>	<p>Only the following five (5) types of Hams will be accepted.</p> <p>Bone In Leg ham derived wholly from pork hind leg.</p> <p>Shoulder ham is derived wholly from the front pork leg.</p> <p>Bone in half leg ham derived wholly from the pork hind leg. Must be the shank end of the leg.</p> <p>Semi-boneless ham (<i>easy carve types</i>) derived from the shank end of the leg. Processed as such and presented as a "full ham". Not cut.</p> <p>Boneless ham derived from either leg meat or shoulder meat.</p>	<p>Minimum one (1) sample.</p> <p>Use by date must be stated on the Exhibit.</p>	<p>Exhibitors must specify product type, dominant flavour and identifying characteristics in 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> <p>If Exhibit is considered 'not to Schedule' at the time of Judging, then the Exhibit may be disqualified.</p>	
3	<p>Fermented Salami Type Products (e.g. Danish, Milano, Hungarian, etc.)</p> <p>Salami products, cured, smoked or not smoked (Process), natural or fibrous casing</p>	<p>Exhibitors are to provide a minimum of two (2) samples, full pieces not cut or sliced and can be any shape or size.</p>	<p>One (1) sample must be commercially labelled.</p> <p>One (1) sample must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>Exhibitors must specify if Exhibit is cured, smoked or non-smoked, casing, dominant flavour, spice or identifying characteristics in Application for Entry.</p>	

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
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.	Exhibitors are to provide a minimum of two (2) samples, full pieces not cut or sliced and can be any shape or size.	One (1) sample must be commercially labelled. One (1) sample must have all branding removed. Use by date must be stated on all samples.	Exhibitors must specify product type, dominant flavour, spice or identifying characteristics in Application for Entry, e.g. Smoked Prosciutto.	
5	Jerky, Droëwors and Biltong Strips Meat that has been salted, spiced and then dried. Smoked or not smoked.	Exhibitors are to provide a minimum of two (2) separate samples, with a combined total weight of no less than 500g.	One (1) sample must be commercially labelled. One (1) sample must have all branding removed. Use by date must be stated on all samples.	Exhibitor must specify meat species, product type, dominant flavour, heat intensity (from 1 low to 10 very spicy) and identifying characteristics in Application for Entry, e.g. Garlic Flavoured Wagyu Jerky.	
6	Fully Cooked Products (e.g. Roast Beef, Roast Pork, Corned Beef, Pastrami, Meatloaf, etc.) Cured products are not eligible for this Class.	Exhibitors are to provide a minimum of two (2) samples, full pieces not cut or sliced and can be any shape or size.	One (1) sample must be commercially labelled. One (1) sample must have all branding removed. Use by date must be stated on all samples.	Exhibitor must specify product type, dominant flavour, spice and identifying characteristics in Application for Entry. Can be oven cooked or water cooked.	
7	General Smallgoods (e.g. Kransky, Frankfurt, Salami, Black Pudding, Mortadella, Brawn, etc.) Manufactured meat products, any diameter casing, full or partially cooked.	Exhibitors are to provide a minimum of two (2) separate samples, with a combined total weight of no less than 1kg.	One (1) sample must be commercially labelled. One (1) sample must have all branding removed. Use by date must be stated on all samples.	Exhibitor must specify product type, casing, dominant flavour, spice or identifying characteristics in Application for Entry.	<u>RAS Cooking Method:</u> Adequate cooking instructions MUST be provided at time of entry according to directions on the packaging. Kransky and Frankfurt type products will be heated prior to consumption. Other meat products to be consumed as is.

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
8	Terrine and Spreadable Meat Paste (e.g. Liverwurst, Terrine, Pâté, Sobrassada, Nduja, Rillettes, etc.)	Exhibitors are to provide a minimum of two (2) separate samples, with a combined total weight of no less than 250g.	One (1) sample must be commercially labelled. One (1) sample must have all branding removed. Use by date must be stated on all samples.	Exhibitor must specify product type, dominant flavour, spice or identifying characteristics in Application for Entry.	
9	Chorizo Fresh, fermented semi-dried, smoked, full or partially cooked, whole.	Exhibitors are to provide a minimum of two (2) separate samples. If sold in a pack, then minimum of five (5) chorizo sausages per pack.	One (1) sample must be commercially labelled. One (1) sample must have all branding removed. Use by date must be stated on all samples.	Exhibitor must specify meat species, natural, collagen or no casing, thick or thin, dominant flavour, heat intensity (from 1 low to 10 very spicy), spice or identifying characteristics in Application for Entry, e.g. Hot Fresh Pork Chorizo.	<u>RAS Cooking Method:</u> If Exhibit is raw and requires cooking, Exhibits will be cooked according to RAS guidelines for judging.
10	Fresh Sausages Any meat species, uncooked. May be minced or comminuted. Pre or par-cooked sausages are not permitted.	Exhibitors are to provide a minimum of two (2) separate samples with a minimum of five (5) sausages per pack.	One (1) sample must be commercially labelled. One (1) sample must have all branding removed. Use by date must be stated on all samples.	Exhibitor must specify meat species, natural, collagen or no casing, thick or thin, dominant flavour, heat intensity (from 1 low to 10 very spicy), spice or identifying characteristics in Application for Entry, e.g. Thick Pork Fennel Sausage.	<u>RAS Cooking Method:</u> Exhibits will be cooked according to RAS guidelines for judging.

Smallgoods & Charcuterie Awards

CHAMPION BACON (Class 1)

CHAMPION HAM (Class 2)

CHAMPION SALAMI TYPE PRODUCT (Class 3)

CHAMPION DRIED OR CURED PRODUCT (Class 4)

CHAMPION JERKY OR BILTONG TYPE PRODUCT (Class 5)

CHAMPION OTHER CHARCUTERIE PRODUCT (Classes 6 to 8)

Prize (Annual Trophy) supported by the **NSW Food Authority**.

CHAMPION CHORIZO PRODUCT (Class 9)

CHAMPION FRESH SAUSAGE (Class 10)

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

Specialty Foods

50. 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 15 to 18 must be **100% Single Origin Australian grown from one or more Australian Estates**.

Chocolate used in Exhibits entered in Class 11: Chocolate & Confectionery, must be **100% Australian Bean**. The inclusion of minor ingredients in the entire product, such as imported fruits and nuts will be permitted as long as it does not exceed 15% of the total Exhibit.

51. SPECIAL INSTRUCTIONS

All Exhibitors must provide a full list of ALL known ingredients in 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 15 to 18: 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.

52. JUDGING CRITERIA

Products (excluding Vinegars, Nuts, Aquaculture 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

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

Judging Criteria	Points
Aroma (Fillet)	5
Freshness (Fillet)	10
Presentation (Appearance, Condition, Preparation, Workmanship)	20
Flavour (Taste)	15
Smoke (Taste)	10
Strength / Intensity (Saltiness)	10
Sweetness (Taste)	10
Texture / Mouthfeel (Taste)	10
Aftertaste	10
TOTAL	100

Other Aquaculture Products will be judged on the following criteria:

Judging Criteria	Points
Visual	20
Mouth feel / Balance	20
Texture / Firmness	20
Flavour	20
Strength / Intensity	20
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, including Extra Virgin Olive Oil and other base flavoured or culinary oils are to be entered in the Oil & Olives Competition.

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
1	Sweet Preserves and Dressings (e.g. jams, jellies, conserves, marmalades, spreads, pastes, sauces, infused honey, etc.)	Minimum 200g per sample.	One (1) sample must be commercially labelled. Two (2) samples must have all branding removed. Use by date must be stated on all samples.	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 must be specified in the Application for Entry.	If cooking or warming is required for the purposes of assessment, specific instructions must be included in the Application for Entry or will be presented as received. Where a cooked protein is required, 100g of fresh chicken tenderloin will be prepared. Must indicate in the Application for Entry:
2	Savoury Preserves and Condiments (e.g. chutney, tapenade, mustards, mayonnaise horseradish, relishes, salsa, chilli preserves, etc.)			The supplier and growing location of the fruits and/or vegetables used must be specified in the Application for Entry.	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	Savoury Dressings and Sauces (e.g. marinades, salad dressings, savoury pastes, curry pastes, wet rubs, pesto, pasta sauce, jus, etc.)			Exhibitors must indicate heat intensity for Exhibits containing chilli, pepper or mustard seed/ horseradish/wasabi from 1 (low) to 10+ (very spicy) in Application for Entry. Must indicate type and percentage (minimum 5%) of chilli in the Application for Entry.	3) Simple cooking method and time e.g. pan-fry; or for a wet cook-in sauce, heat sauce for 3 minutes and add chicken. Please note there is no facility to marinade Exhibits overnight nor to add other ingredients. It is the sauce alone which is being judged.
4	Herbs, Spices and Salts (e.g. spice mixes, dry rubs, Australian grown culinary herbs and spices - lemon myrtle, vanilla, saffron, pepper, dukkah, garlic, truffle, etc.)	Minimum 20g/ml per sample. For seasonal Exhibits such as saffron and truffle, Exhibitors may provide a smaller quantity by prior agreement with the Fine Food Events Manager.	One (1) sample must be commercially labelled. Two (2) samples must have all branding removed. Use by date must be stated on all samples.	Exhibitors must indicate heat intensity for Exhibits containing chilli, pepper or mustard seed/ horseradish/wasabi from 1 (low) to 10+ (very spicy) in the Application for Entry.	

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
5	<p>Pickled/Marinated Fermented Dried and Preserved Products (e.g. fruit, vegetables, pickled onions, figs, dried mushrooms, tomatoes, miso, garnishing pearls, non-meat jerky products, etc.)</p> <p>Any Smoked/Cured Aquaculture Products must be entered in Classes 7 or 8</p>	<p>Minimum 200g per sample.</p> <p>For mushrooms, tomatoes, miso, fruit or vegetable, & garnishing pearls – minimum 30g/ml.</p>	<p>One (1) sample must be commercially labelled.</p> <p>Two (2) samples must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.</p> <p>The intended use/application of the product must be specified in the Application for Entry.</p> <p>The supplier and growing location of the fruits and/or vegetables used must be specified in the Application for Entry.</p> <p>Exhibitors must indicate heat intensity for Exhibits containing chilli, pepper or mustard seed/ horseradish/wasabi from 1 (low) to 10+ (very spicy) in Application for Entry.</p>	
6	<p>Vinegars (e.g. caramelised, maceration including raspberry or tarragon, from any fruit, vegetable or grain, etc.)</p>	<p>Minimum 200ml per sample.</p>	<p>One (1) sample must be commercially labelled.</p> <p>Two (2) samples must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.</p> <p>The intended use/application of the product should be included in the Application for Entry.</p>	
7	<p>Smoked/Cured Aquaculture Product Hot or Cold Smoked (e.g. salmon, ocean trout, rainbow trout, mullet, mackerel, etc.)</p>	<p>Up to 499g</p> <p>500g – 1kg sample</p>	<p>Three (3) samples required.</p> <p>Two (2) samples required, either side or one (1) whole fish.</p> <p>One (1) sample must be commercially labelled.</p> <p>Use by date must be stated on all samples.</p>	<p>Chilled, loose or vacuum packed fillet.</p>	<p>If cooking or warming is required for the purposes of assessment, specific instructions must be included in the Application for Entry.</p>

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
8	<p>Other Farmed Aquaculture Products (e.g. eel products, abalone, anchovies, kelp, seaweed, roe, mussels, caviar, etc.)</p> <p>Caviar can be salt or fresh water farmed/branded e.g. Trout, Salmon.</p> <p>Any seafood dips must be entered in Class 9.</p>	<p>Minimum 150g per sample</p> <p>For Caviar minimum 50g per sample.</p> <p>Exhibitors may provide a smaller quantity by prior agreement with the Fine Food Events Manager.</p>	<p>One (1) sample must be commercially labelled.</p> <p>Two (2) samples must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.</p> <p>Chilled and bottled accepted.</p>	<p>If cooking or warming is required for the purposes of assessment, specific instructions must be included in the Application for Entry.</p>
9	<p>Dips (e.g. basil, hummus, tzatziki, taramosalata, smoked or dried seafood, etc.)</p>	<p>Minimum 150g per sample</p>	<p>One (1) sample must be commercially labelled.</p> <p>Two (2) samples must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.</p>	
10	<p>Nuts (e.g. raw, roasted, plain, salted and savoury, etc.)</p> <p>Any confectionery containing nuts must be entered into Class 11.</p>	<p>Minimum 200g per sample.</p>	<p>One (1) sample must be commercially labelled.</p> <p>Two (2) samples must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.</p> <p>The intended use/application of the product should be included in the Application for Entry.</p>	

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
11	<p>Confectionery & Chocolate</p> <p>(e.g. peanut brittle, chocolate coated macadamias, sugar coated almonds, nougat, rocky road, fudge, fairy floss, liquorice, marshmallow, etc.)</p> <p>Chocolate based or non-chocolate based, dipped, enrobed or moulded.</p>	<p>Minimum 200g per sample.</p> <p>For Fairy Floss and Marshmallow – 200g total weight.</p>	<p>One (1) sample must be commercially labelled.</p> <p>Two (2) samples must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>Must specify flavour and identifying characteristics in Application for Entry.</p> <p>All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.</p> <p>The intended use/application of the product should be included in the Application for Entry.</p> <p>Exhibitors must ensure that the chocolate used in their Exhibits is commercially available and is 100% Australian bean.</p> <p>Confectionery containing chocolate must meet the minimum 85% Australian content requirement.</p> <p>No nougat assortments. Only one flavour of nougat to be entered per Exhibit.</p>	
12	<p>Drinks</p> <p>(e.g. cold pressed juice, cordial, concentrate, tea, kombucha, etc.)</p> <p>Alcoholic beverages are not eligible for this Competition.</p> <p>Non-alcoholic beverages that have been dealcoholised are not eligible for this Competition.</p>	<p>Minimum 200g per sample.</p> <p>Tea and Infusions - minimum 20g/ml per sample.</p>	<p>One (1) sample must be commercially labelled.</p> <p>Two (2) samples must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>For Herbal Tea and Infusions, Exhibitors must provide directions for dilution, infusion and heating on the Application for Entry.</p> <p>All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.</p> <p>The intended use/application of the product should be included in the Application for Entry.</p>	

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
13	<p>Plant Based Products</p> <p>Including Cereals, Grains, Seeds and Legumes</p> <p>(e.g. plant-based cheese, gelato made from soy or almond product, lentils, pulses, granola, muesli, chia bars, cereal bars, chickpeas, beans, quinoa, etc.)</p>	Minimum 200g per sample.	<p>One (1) sample must be commercially labelled.</p> <p>Two (2) samples must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.</p> <p>The intended use/application of the product should be included in the Application for Entry.</p>	<p>If cooking or warming is required for the purposes of assessment, specific instructions must be included in the Application for Entry or will be presented as received.</p> <p>Where a cooked protein is required, 100g of fresh tofu will be prepared. Must indicate in the Application for Entry:</p> <ol style="list-style-type: none"> 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 tofu. 3) Simple cooking method and time e.g. pan-fry; or for a wet cook-in sauce, heat sauce for 3 minutes and add tofu. <p>Please note there is no facility to marinate Exhibits overnight nor to add other ingredients. It is the sauce alone which is being judged.</p>
14	<p>Other Specialty Foods Product</p> <p>Other than products eligible to be entered in Classes 1 to 13. (e.g. tallow, schmaltz, lard etc.)</p>	Minimum 200g per sample.	<p>One (1) sample must be commercially labelled.</p> <p>Two (2) samples must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.</p> <p>The intended use/application of the product should be included in the Application for Entry.</p>	<p>If cooking or warming is required for the purposes of assessment, specific instructions must be included in the Application for Entry or will be presented as received.</p>

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Maximum Entries Permitted
15	<p>Coffee – 100% Australian Grown Espresso</p> <p>100% Single Origin Australian grown from one or more Australian Estates</p>	Minimum 150g per sample.	<p>ROASTED:</p> <p>One (1) sample must be commercially labelled with Best Before date stated.</p> <p>Two (2) remaining samples must have all branding removed with Best Before date stated.</p> <p>GREEN BEAN:</p> <p>One (1) pack with all branding/labelling removed.</p>	<p>Each packet must be identified clearly as either 'roasted' or 'green bean'.</p> <p>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.</p> <p>Roast level - Light, Medium, Medium-Dark or Dark must be specified in the Application for Entry.</p> <p>Roasted coffee beans must be two weeks old at the time of judging.</p>	Eight (8)
16	<p>Coffee – 100% Australian Grown Latte</p> <p>100% Single Origin Australian grown from one or more Australian Estates</p>			<p>Preparation by RAS for Judging</p> <p><u>Espresso Exhibits</u></p> <p>A split shot using a 21g double filter basket with a 25-30 extraction yielding a 25ml liquor.</p> <p><u>Latté Exhibits</u></p> <p>A 30ml espresso shot, 110ml steamed full cream milk and 60ml froth.</p>	Eight (8)
17	<p>Coffee – 100% Australian Grown Piccolo</p> <p>100% Single Origin Australian grown from one or more Australian Estates</p>			<p><u>Piccolo Exhibits</u></p> <p>A 15ml ristretto shot, 55ml steamed full cream milk and 20ml froth.</p> <p><u>Plunger Exhibits</u></p> <p>A 12g of ground coffee and 200ml of fresh water heated to 94C at 2 minutes extraction.</p>	Eight (8)
18	<p>Coffee – 100% Australian Grown Plunger</p> <p>100% Single Origin Australian grown from one or more Australian Estates</p>				Eight (8)

Specialty Foods Awards

CHAMPION SWEET (Class 1)

CHAMPION SAVOURY (Classes 2 and 3)

CHAMPION PICKLED OR FERMENTED (Class 5)

CHAMPION VINEGAR (Class 6)

CHAMPION SMOKED OR CURED AQUACULTURE (Class 7)

CHAMPION OTHER AQUACULTURE PRODUCT (Class 8)

CHAMPION CHOCOLATE OR CONFECTIONERY (Class 11)

CHAMPION DRINKS (Class 12)

CHAMPION PLANT BASED PRODUCT (Class 13)

CHAMPION OTHER SPECIALTY FOODS (Classes 4, 9, 10 and 14)

CHAMPION COFFEE (Classes 15 to 18)



THE ROYAL AGRICULTURAL SOCIETY OF NSW WOULD LIKE TO
THANK ITS 2024 SPONSORS FOR SUPPORTING EXCELLENCE IN
AUSTRALIAN AGRICULTURE AND REGIONAL COMMUNITIES



Food
Authority

Wine Selectors



Royal Agricultural Society of NSW