



Royal Agricultural Society of NSW

Schedule

Sydney Royal Cheese & Dairy Produce Show

6 - 9 February 2023
Sydney Showground
Sydney Olympic Park
www.rasnsw.com.au





Royal Agricultural Society of NSW

Welcome from the President



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

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

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

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

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

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

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

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

Michael Millner
President, Royal Agricultural Society of NSW

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This version issued 21 September 2022

MESSAGE FROM THE CHAIR OF JUDGES



We are looking forward to the Sydney Royal Cheese & Dairy Produce Show in February 2023. The 2022 show was postponed to June due to Covid. We thank the exhibitors for accommodating the change and it was good that we could complete the show and recognise so many fantastic products.

The Australian dairy industry continues to be challenged by extensive and varied challenges including the effects of La Nina weather patterns, the ongoing impact of the flooding in some areas, milk shortages, logistics, staffing and inflation. The industry continues to meet these challenges and to develop and produce high quality products to meet the needs of local and international markets.

The competition entries continue to be the highest quality products available to Australian consumers and reflects the industry commitment to produce and expand the range of products to meet the demand for high quality Australian cheese and dairy products. Recognition of products through the Sydney Royal Cheese & Dairy Produce Show objectively demonstrates that the quality of these products is amongst the best in the world.

We have committed expert Judges from all areas of the dairy and general food industry. Judges are dedicated to impartially judging and rewarding quality cheese and dairy products and providing feedback to the manufacturers to support continual improvement. Each product is judged by a panel of three judges who are trained and are qualified by Dairy Australia. The judging panels are selected to ensure there is wide experience and specialised knowledge of the products being judged.

I encourage all manufacturers to enter the Sydney Royal Cheese & Dairy Produce Show so that their products can be recognised and rewarded. The medals allow consumers to clearly identify premium Australian products which can increase sales and provide access to new markets.

Entering products into the Sydney Royal Cheese & Dairy Produce Show also provides a commercial opportunity for exhibitors to be involved in the "Taste of Excellence" one-day industry networking event that showcases the best products and producers to key decision makers, buyers and chefs from retail, food service and hospitality food businesses. There are opportunities to taste other Sydney Royal medal winning products and to share and learn from other producers.

I encourage all exhibitors to refer to the Competition Schedule document during the entry process to select the correct class. There have been some minor changes to reflect the changes to products in the industry and to improve clarity especially for goat products.

I would like to thank the RAS of NSW Dairy Produce Committee its Chair, Mr Geoff Mason, Mrs Mahalia Hicks, Manager, Wine Dairy Fine Food and Ms Kirsten Gaston, Coordinator, Wine Dairy Fine Food Competitions and Events for their support and advice as well as giving me the honour and privilege of leading the team of respected Judges and Stewards at the 2023 Show.

We look forward to recognising and celebrating exceptional Australian cheese and dairy products presented to the 2023 Show.

Tiffany Beer

Chair of Judges
Sydney Royal Cheese and Dairy Produce Show

WHY ENTER THE SYDNEY ROYAL CHEESE & DAIRY PRODUCE SHOW?

The benefits of entering the Sydney Royal Cheese & Dairy Produce 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 & 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 link 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 an average of 822,000 visitors each year.
- 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.
- Exhibitors of the top Exhibits may be invited to participate in the President’s Medal Competition. Since 2006, the President’s Medal has recognised excellence in Australian food and drink production with only the best of the best nominated to compete. Six Champion Exhibitors from the Wine, Dairy and Fine Food Shows are selected to undergo a rigorous independent review of their business model to assess their social, economic and environmental impact both up and down-stream. It’s the triple bottom line audit that makes the President’s Medal Award the most unique and prestigious in the country. For more information on the President’s Medal Competition visit our website www.rasns.com.au/presidentsmedal.
- Opportunity to be selected to showcase and sample your medal-winning produce at the Sydney Royal Taste of Excellence business to business industry event.
- Opportunity to be selected to showcase and sample your medal-winning produce at the Sydney Royal Easter Show – Talk & Taste. A public facing activation where you can promote your business through 30 minute interactive tasting sessions to the general public in the Woolworths Fresh Food Dome.

Past winning Alumni and Dairy Produce Finalists of the President’s Medal are listed below in reverse date order.

Winners	Dairy Produce Finalists
Shottesbrooke Vineyards	Pecora Dairy
Gumnut Patisserie	No Dairy Produce Finalists
Meredith Dairy	Meredith Dairy
Brasserie Bread	Gundowring Fine Foods
Cobram Estate	No Dairy Produce Finalists
Pacific Reef Fisheries	Serendipity Ice Cream
Bulla Dairy Foods	Bulla Dairy Foods and Meredith Dairy
Tahblik	Serendipity Ice Cream and Small Cow Farm
Milly Hill Lamb	King Island Dairy and Grandveve Cheeses
The Yalumba Wine Company	Fonterra Australia - Spreyton and Country Valley
Holy Goat Cheese	Bulla Dairy Foods and Holy Goat Cheese
Paringa Estate	Bulla Dairy Foods and Gundowring Fine Foods
Country Valley	Country Valley and King Island Dairy
Hardy Wine Company	Woodside Cheese Wrights and South Coast Dairy Co-Op
Tathra Oysters	Lactos and Murrumbidgee Dairy Products

SUPPORTING THE AUSTRALIAN DAIRY PRODUCE INDUSTRY

The Royal Agricultural Society of NSW ('RAS') 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 Cheese & Dairy Produce Show, we are promoting and rewarding excellence in the Australian dairy produce industry.

Networks

The Sydney Royal Cheese & Dairy Produce 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

Our Chair of Judges, Tiffany Beer and the RAS of NSW Dairy Produce Committee select the judging panel for the Sydney Royal Cheese & Dairy Produce Show aiming to include a combination of cheese & dairy producers, industry educators and communicators, chefs and retailers. All Judges have completed formal dairy sensory training and offer Associate Judge positions to a range of young industry professionals. For more information about the judging, visit www.rasnsw.com.au.

Food Safety

All Exhibits must comply with the Australian Food Standards Code for both product and packaging, visit <http://www.foodstandards.gov.au/>. Exhibits are to be delivered via a suitable and appropriate food transport vehicle, which is temperature controlled. Chilled product is to be transported and delivered at a temperature of 5°C or below and frozen product transported and delivered frozen solid. Any Exhibits delivered in a non-temperature-controlled vehicle and/or not meeting these temperature requirements will be disqualified. The Exhibitor will be provided the opportunity to submit new product for judging no later than Thursday, 2nd February 2023.

Sponsors

The Sydney Royal Cheese & Dairy Produce Show gratefully acknowledges support from the following:

NSW Food Authority

Dairy Australia

KEY INFORMATION

2023 SYDNEY ROYAL CHEESE & DAIRY PRODUCE SHOW	
ENTRY FEE	<p>\$58.00 (incl. GST) per Exhibit submitted</p> <p>\$73.00 (incl. GST) per Exhibit submitted in Class 23</p> <p>\$73.00 (incl. GST) per Exhibit submitted in Class 95</p>
APPLICATIONS FOR ENTRY	To enter online, visit www.rasnsw.com.au
CLOSING DAY OF ENTRY	Wednesday 19 October 2022.
DELIVERY OF EXHIBITS	<p>Exhibitors can expect to receive their confirmation packs with the appropriate identification labels in early January 2023. Exhibits to be delivered with the appropriate identification labels supplied by the RAS, from Wednesday 1 to Thursday 2 February between 9am and 4pm.</p> <p>Exhibits must be delivered to:</p> <p>Cheese & Dairy Produce Show Supervisor RAS of NSW Giants Stadium, Members Stand, Ground Floor Sydney Showground Sydney Olympic Park NSW 2127</p>
JUDGING DAYS	<p>Monday 6 February until Thursday 9 February 2023.</p> <p>All judging is closed to Exhibitors and the general public.</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 Cheese & Dairy Awards Night. Results will be available in the week following the Judging via www.rasnsw.com.au. Please refer to the website for the release date once Judging concludes. Results will not be released prior to this date.</p> <p>In addition, the Results Catalogue will be made available online as a PDF to all Exhibitors in the month following the 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 Exhibits, and the applicable certificate in late-July 2023.</p>
SOCIAL MEDIA	<p>Follow us to stay up to date throughout the year.</p> <p>Facebook: @RASofNSW</p> <p>Twitter: @ras_nsw</p> <p>Instagram: @ras_nsw</p>
EXPRESSIONS OF INTEREST FOR STEWARDING & 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
CONTACT	<p>Cheese & Dairy Produce Coordinator Royal Agricultural Society of NSW Locked Bag 4317, Sydney Olympic Park NSW 2127</p> <p>Telephone: (02) 9704 1350</p> <p>Email: cheesedairy@rasnsw.com.au</p>

AWARDS PRESENTATION

AWARDS NIGHT	<p>Date to be announced via www.rasnsw.com.au</p> <p>Celebrate the winners of the Sydney Royal Cheese & Dairy Produce Show at Sydney Showground, Sydney Olympic Park from 6.30pm.</p> <p>Tickets will be made available for purchase at www.rasnsw.com.au</p> <p>Exhibitors who have won a Championship will be notified by email (via the address provided at time of entry).</p>
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Royal Agricultural Society of NSW

The best of the best

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 throughout the year, examines, and celebrates truly inspirational, innovative agricultural food and beverage achievers.

Visit www.rasnsw.com.au/presidentsmedal to find out more



Gumnut Patisserie, Southern Highlands NSW – Winner 14th Annual President's Medal

2023 SYDNEY ROYAL CHEESE & DAIRY PRODUCE

SHOW SPECIAL REGULATIONS

1. CONDITIONS OF ENTRY

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

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

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

2. 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 minimum Australian dairy content will be disqualified;
- (b) Cheese Exhibits should be provided whole, not portioned, except in Classes otherwise specified. Exhibits produced with Sheep, Goat, Buffalo or Camel Milk will be eligible to enter into Classes 76 to 93 only;
- (c) Wholesale products must be accompanied by a Nutrition Information Panel and ingredients listing;
- (d) No Exhibit is to be previously sampled by the Exhibitor before being submitted for judging.

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.

3. ORIGIN OF EXHIBIT

All Exhibits other than Ice Cream and Gelato must be made from 100% Australian dairy raw materials unless specified and be manufactured in Australia. Ice Cream and Gelato Exhibits must contain a minimum 80% Australian content for the dairy solids and be manufactured in Australia. Sorbet Exhibits are no longer eligible for the Sydney Royal Cheese & Dairy Produce Show, however, can be entered into the Sydney Royal Fine Food Show-Specialty Foods Competition.

4. COMMERCIAL AVAILABILITY

Exhibits must meet the following criteria for Commercial Availability.

- 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) 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.
- c) At the time of judging, the RAS may conduct an audit to compare Exhibit samples with those commercially available.
- d) Class 95 Research & Development is exempt.

5. ENTRY REQUIREMENTS

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

An Exhibitor is permitted to enter more than one (1) Exhibit per Class, however, each Exhibit must be different, and these differences are to be identified on the Application for Entry. Please refer to the Classes listing.

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

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:

- a) 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
- b) The Exhibitor implies to the end consumer that the Exhibit is the same product in any other way.

At the time of judging, if an Exhibit is determined to have been entered into the incorrect Class, the Exhibit will be disqualified without a refund of Entry Fee.

Exhibitors are required to submit their full ingredient listings, including allergens, on the Application for Entry. On request by the RAS, Exhibitors will be required to submit their nutrition information, prior to Competition.

The Exhibitor’s commercial label must reflect the product description in Classes entered.

All Exhibitors must strictly comply with Auditing, Special Regulation 27. 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.

As stated in the special requirements of some Classes, the Exhibitor must provide the certification approval from the relevant State Food Authority at the time of entry by uploading document.

6. 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.

For example, where a Class specifies for a Minimum Exhibit of 500g this may be made up in the form of 2 x 250g packs, or a Minimum Exhibit of 1L this may be made up in the form of 2 x 500mls, etc.

Exhibitors must provide the Minimum Exhibit quantity as outlined in Classes listing, under Size/Class/Table. The Minimum Quantity must be constituted by at least two samples of the Exhibit unless specified otherwise. 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.

7. 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 commercial label.

8. DEFINITION OF EXHIBITOR

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

- (a) Manufactures or processes cheese and dairy produce; or
- (b) Has product manufactured or packaged under contract for the purpose of sale under the registered business name of the Exhibitor as stated on the Application of Entry.

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

9. DEFINITION OF PRODUCER

A Producer means the Person or entity that manufactures or processes the dairy component of the product entered in the Competition at a registered premise.

10. CLASS TRANSFERS & WITHDRAWALS

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.

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.

All refunds of Entry Fees are at the discretion of the RAS. A full refund shall only be made if a withdrawal is submitted by 11:59pm on Wednesday 19 October 2022 (Closing Day of Entry).

After this date, if an Exhibitor wishes to withdraw an Exhibit, the withdrawal must be submitted by 4pm Thursday 2 February 2023. Only in special circumstances will a refund be considered at this point.

To submit a withdrawal for an Exhibit, Exhibitors must log into their **online competition entry system** Account and select the Class they wish to withdraw from and complete the withdrawal process.

Exhibit substitution will not be permitted after the Closing Day of Entry.

11. RESEARCH & DEVELOPMENT CLASS

All products entered into this Class are in connection with corporate innovation and constitutes the first stage of development of a potential new product. Exhibits in this Class will not be eligible for a Sydney Royal medal and Championship prize or Trophy. This Class will be judged after normal product judging. The Exhibitor must confirm on the Application for Entry that their new product complies with the Australian Food Standards code.

12. DESIGNATION OF SPECIES

In accordance with Carl Linnaeus' *Systema Naturae* which references the designation of species producing milk used in eligible Exhibits are defined as:

- Bovine – Cattle¹
- Ovine – Sheep¹
- Bubaline – Buffalo¹
- Caprine – Goat¹
- Camelus – Camel¹

1. Linnaeus, C, 1735. Systema Naturae. 1st ed. Sweden: Carl Linnaeus

Exhibits entered in Classes 14 - 48 must be made from Cow milk only.

Products that are not made with milk from the above species are not eligible for entry. No vegan products are permitted.

13. RECOGNITION

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

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

14. PREPARATION OF EXHIBITS

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

- (a) Identification labels that contain the catalogue number, barcode number, barcode and Class number for each Exhibit. Identification labels should be firmly affixed to each Exhibit, so that the Exhibits' identifying information is intact and all commercial labels are visible if on the sample that requires a commercial label;
- (b) All Exhibits (commercial and wholesale) shall comply with the requirements of the Australian Food Standards Code for both products and packaging, which requires Nutrition Information Panel, an ingredient listing and allergen statement. Products that do not comply may be disqualified;
- (c) Exhibits must be taken from a normal production run and must be identical to those commercially available;
- (d) The minimum volume/weight requirements must be made up of which appears on the package as intended for sale;
- (e) Exhibitor Confirmation Slip. It is the Exhibitor's responsibility to check the information on the Exhibitor Confirmation Slip is correct, and accurately reflects the Classes into which the Exhibits have been entered;
- (f) Courier and postal label; and
- (g) Map and delivery instructions.

Should you require additional identification labels or need to make amendments to your Exhibitor Confirmation Slip, please contact the Cheese & Dairy Produce Coordinator.

15. DELIVERY OF EXHIBITS

Exhibits must be delivered to the Cheese & Dairy Show Supervisor, RAS of NSW, Giants Stadium, Members Stand, Ground Floor, Sydney Showground, Sydney Olympic Park, NSW, 2127. Exhibits must be properly marked with the RAS supplied identification labels and strictly delivered between Wednesday 1 to Thursday 2 February 2023 between the hours of 9am and 4pm. The RAS cannot be held responsible for any theft, loss, delay or damage during the transportation of Exhibits.

All Exhibits are to be delivered via a suitable 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 under temperature control (5°C or colder with frozen products frozen solid).

16. 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, 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 which is presented to them by the Stewards. Judges shall not at any time prior to the announcement of Awards have any access to any knowledge of the identity of the Exhibit.

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

17. SCALE OF JUDGING POINTS

All Exhibits will be judged using the following criteria:

Judging Criteria	Points
PRESENTATION	4
FLAVOUR AND AROMA	10
TEXTURE AND BODY	6
TOTAL	20

18. CONFLICT OF INTEREST

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

Judges are not permitted to enter the Sydney Royal Cheese & Dairy Produce Show as Exhibitors, unless a Conflict of Interest is declared and accepted by the Committee. If a Judge is permitted to enter as an Exhibitor by the Committee in the Sydney Royal Cheese & Dairy Produce Show the Exhibitor/Judge will not be permitted to judge the Class in which their Exhibit is entered.

If an Exhibit is contracted to an external supplier, consultant or contractor who is affiliated with or performs a judging role at the Sydney Royal Cheese & Dairy Produce 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 6 months prior to entry.

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

19. MEDAL AWARD LEVELS

Judging is conducted using the 20-point scoring system. Awards shall be determined by the Judges on the following point scale:

- Gold medal for outstanding Exhibits gaining 18.0pts and over.
- Silver medal for excellent Exhibits gaining 17.0pts but fewer than 17.9pts.
- Bronze medal for quality Exhibits gaining 16.0pts but fewer than 16.9pts.

The Judges may make Awards only on the basis of Gold, Silver and Bronze medals. Judges may in their absolute discretion decline to make an Award in any Class. In the case of multiple entries per Class, an Exhibitor may be awarded more than one Award in the same Class.

All Gold Medal winners may be eligible to enter the Australian Grand Dairy Awards, which are held annually. For further information, visit www.dairyaustralia.com.au

20. OBLIGATIONS FOR GOLD MEDAL AND CHAMPIONSHIP WINNERS

Following the judging, the RAS hosts the Awards Function during which a selection of Award-winning produce is available for consumption. Successful Gold or Champion-winning Exhibitors are required to provide a reasonable quantity of the Award-winning product by Monday 13 February 2023. It would be appreciated if products could be supplied to the RAS at the Exhibitor's own expense or agree to sell it at 50% of wholesale price. This will enable the winning products to gain exposure by being featured at the event which is attended by Trade, Sponsors, Exhibitors, Judges and the general public.

21. AWARD ARTWORK

Medal and Trophy winning Exhibitors will have access to an 'Award Regulations and Promotion Kit' by EDM within 48 hours of 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.

Should two Exhibitors have the same Commercial Title for an Exhibit due to being contracted to a third-party brand, the Exhibitor that is awarded a Medal is permitted to display it on packaging only. The third party may not globally promote the win in marketing collateral or other packaging unless stating the specific Exhibitor.

The use of the Award artwork is subject to the Trademark Terms & Conditions in accordance with the RAS General Regulations Rule 189, which details intellectual Property Rights.

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 received an 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 is at the discretion of the RAS.

Medal winning Exhibitors must refer to the Award being won at the Sydney Royal Cheese & Dairy Produce 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;

- (a) the name of the medal;
- (b) the year of the medal;
- (c) the medal or special prize won;
- (d) in the case of a special prize the full text of conditions, if referred to therein, applicable to such prize.

An Exhibitor making improper use of medals or special Awards won in the Cheese & Dairy Produce Show for advertising purposes may be subject to disqualification from further Shows conducted by the RAS.

22. CHAMPIONSHIPS, TROPHIES & ANNUAL PRIZES

Only Gold medal-winning Exhibits will be eligible to receive a Championship Award/s and/or Annual Prize. Championships may be withheld in instances where the Exhibits are considered by the Judges to be unworthy of the Award. Prize money shall not be awarded.

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.

Exhibits entered in Classes 14 - 47, 76 - 79, 81 - 85 and 89 - 90, which attain a Gold medal, qualify to be judged, and may, at the discretion of the RAS, be eligible for selection in the Australian Cheeseboard Perpetual Trophy. Up to five of the top point scoring cheeses in each category may be eligible for judging. Exhibits entered into Classes 48 and 49 are not eligible for this perpetual trophy.

Perpetual and Perennial Trophies remain the property of the Royal Agricultural Society of NSW, and therefore possession of the Trophy does not pass to the winning Exhibitor. However, winners will be presented with an annual prize which can be taken home, and the Exhibitor's 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.

23. PRESIDENT'S MEDAL

The President's Medal is one of the most prestigious food and beverage Awards in Australia. It promotes and rewards Champion Australian primary products that meet the highest levels of social, economic and environmental integrity.

Exhibitors of nominated Champion products from the Sydney Royal Cheese & Dairy Produce Show (one from each category: Cheese, Fresh, Frozen and Cultured) will be invited to participate in the President's Medal competition. Champion Exhibits from across the KPMG Sydney Royal Wine Show, Sydney Royal Fine Food Show and Sydney Royal Beer & Cider Show, may also be selected to become finalists that will compete for the President's Medal.

Exhibitors that become finalists will be required to provide adequate product quantities for purchase by the RAS for the consumption and service at the President's Medal Award Night. Exhibitors will also be required to provide content, such as business logo and images and quotes which will be used for marketing and promotional activities as prescribed by the RAS.

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

For those who successfully proceed to the final stage, the next level of assessment will be for the Judges to conduct a visit to the site of operation in early December. The winner of the 17th Annual President's Medal will be announced at the 2024 Sydney Royal Easter Show.

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

24. 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 with the aim of supporting the agricultural industry through scholarships and grants. Excess stock may be used for media opportunities, educational initiatives and events.

25. MISREPRESENTATION

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

26. 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 to be made to the Cheese & Dairy Produce Coordinator at cheesedairy@rasnsw.com.au.

An Exhibitor who in the reasonable opinion of the RAS breaches any of these Regulations may be disqualified by the RAS from exhibiting at any of its future Shows.

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.

27. AUDITING

- (a) The RAS may appoint any person (an 'Auditor') to undertake random pre-judging and post-judging audits relating to any Exhibit entered into the Sydney Royal Cheese & Dairy Produce Show ("Cheese & Dairy Audit"). This is to ensure that Exhibits entered conform to Schedule and the Australian Food Standards Code.
- (b) An Exhibitor must co-operate with, and do all things reasonably required by an Auditor in connection with any Cheese & Dairy Audit and adhere to arrangements that have been made between the RAS and the Exhibitor.
- (c) 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.
- (d) Each Exhibitor hereby consents to an Auditor, in the conduct of a Cheese & Dairy Audit, to enter, with reasonable notice, the Exhibitor's premises as nominated and inspect all products, books, electronic and hard copy records thereon, or to request relevant documentation electronically for the purpose of verifying the authenticity of any information stated in the Exhibitor's Application for Entry.
- (e) An Exhibitor undergoing a Cheese & Dairy Audit must permit the Auditor to take from the Exhibitor's premises up to three (3) samples (free of charge) taken at random from 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 Cheese & Dairy Audit, any discrepancy is disclosed, or a sample taken is not identical with the original Exhibit, the RAS may:

- (f) Cancel any Award won by the Exhibitor;
- (g) Disqualify the Exhibitor from further Exhibition for such period as the RAS considers appropriate;
- (h) 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 (h) of this Special Regulation 27.

28. POWER TO CANCEL OR ALTER

The RAS may, without assigning a reason:

- (a) Alter the Closing Day 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; and
- (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:

- (g) Defer announcing results until the Chair of Judges' report is finalised; or
- (h) Cancel the Event.

The rights set out above apply notwithstanding:

- (i) The RAS' acceptance of an entry;
- (j) Inclusion of an entry in the Results Catalogue; or
- (k) The issue of any other document.

29. 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.

30. DISCLAIMER

The information contained in this publication is gathered for the purpose of providing information to our Exhibitors and Show patrons. The information is a compilation of information provided by third parties and the RAS does not warrant its accuracy and advises that any such information may be subject to change or amendment occurring at any time and thereby making the information incorrect. Subject to the RAS' legal obligations and responsibilities. If you require confirmation of any information, please telephone the RAS coordinator responsible for the particular information or the RAS switchboard on (02) 9704 1111.

CLASSES

BUTTER

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Content %	Special Requirements
1	Butter, Retail Pack, Salted	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	99% All Dairy used must be 100% Australian	Must be made from pasteurised cream
2	Butter, Retail Pack, Unsalted	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	99% All Dairy used must be 100% Australian	Must be made from pasteurised cream
3	Dairy Blend or Dairy Spread, Retail Pack	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 50% All Dairy used must be 100% Australian	Exhibitors must specify blend or spread on the Application for Entry
4	Speciality Butter or Blends, Retail Pack, including Ghee	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 50% All Dairy used must be 100% Australian	Exhibitor must specify blend or spread on the Application for Entry

MILK

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Fat Content %	Special Requirements
5	Milk, White, Homogenised	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1.5L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥3.2% All Dairy used must be 100% Australian	Exhibitor must specify fat content percentage on the Application for Entry
6	Milk, White, Non-Homogenised	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1.5L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥3.2% All Dairy used must be 100% Australian	Exhibitor must specify fat content percentage on the Application for Entry
7	Milk, UHT, including Extended Shelf Life, Whole, Modified and Skim	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1.5L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify fat content percentage on the Application for Entry and for chilled extended shelf-life products please specify the shelf life achieved in days from manufacture

MILK...continued

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Fat Content %	Special Requirements
8	Milk, Modified (with Non-Dairy additives, such as Omega 3, Lactose-Free and Hydrocolloids)	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1.5L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify fat content percentage and type of modification on the Application for Entry
9	Milk, Modified, Reduced or Low Fat (with Non-Dairy additives, such as Omega 3, Lactose-Free and Hydrocolloids)	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1.5L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	2% maximum All Dairy used must be 100% Australian	Exhibitor must specify fat content percentage and type of modification on the Application for Entry
10	Milk, Skim	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1.5L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	0.2% maximum All Dairy used must be 100% Australian	Exhibitor must specify fat content percentage on the Application for Entry
11	Milk, Flavoured, Chocolate	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1.5L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify fat content percentage on the Application for Entry White Chocolate permitted
12	Milk, Flavoured, Coffee	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1.5L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify fat content percentage on the Application for Entry
13	Milk, Flavoured, Other	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1.5L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify fat content percentage and flavour on the Application for Entry

CHEESE

More than one entry may be made by each factory or branch factory in cheese Classes, provided each entry is a distinct cheese. There are certain limitations to promoting medals, please see Special Regulation 21. Exhibits entered in Classes 14 - 48 must be made from Australian Cow milk only.

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Flavour Profile	Special Requirements
14	One Cheddar Cheese	Exhibitors are to provide a minimum one (1) sample with a total weight no less than 2Kg Must be a complete cheese	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	Mild, up to 12 weeks	
15	One Cheddar Cheese	Exhibitors are to provide a minimum one (1) sample with a total weight no less than 2Kg Must be a complete cheese	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	Semi-matured, 12 weeks to 6 months	
16	One Cheddar Cheese	Exhibitors are to provide a minimum one (1) sample with a total weight no less than 2Kg Must be a complete cheese	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	Matured, 6 months to 12 months	
17	One Cheddar Cheese	Exhibitors are to provide a minimum one (1) sample with a total weight no less than 2Kg Must be a complete cheese	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	Vintage, not less than 12 months	Exhibitor must specify age on Application for Entry
18	Cheddar Cheese, Retail Pack	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	Mild, up to 12 weeks	
19	Cheddar Cheese, Retail Pack	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	Semi-matured, 12 weeks to 6 months	
20	Cheddar Cheese, Retail Pack	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	Matured, 6 months to 12 months	
21	Cheddar Cheese, Retail Pack	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	Vintage, not less than 12 months	Exhibitor must specify age on Application for Entry
22	Cheddar Style Cheese, Any other style	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry	Cheshire, Red Leicester, Colby etc. Excludes any other type/variety already specified or entered into Classes 14-21 Exhibitor must specify age and type on Application for Entry

CHEESE ...continued

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Flavour Profile	Special Requirements
23	Cheddar, Retail	N/A	N/A	No minimum or maximum Exhibitor must specify on the Application for Entry	This Class shall assess the quality of product available for purchase by the Australian consumer from retail outlets in the Greater Metropolitan Area of Sydney The Exhibitor shall identify where their product is available for purchase. The Exhibit will be purchased by the RAS in the week prior to the judging and will be assessed during the judging week Entries for this Class shall only be accepted with an Entry Fee of \$73 (incl. GST) per Exhibit Exhibitor must specify age and type on Application for Entry
Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Fat Content %	Special Requirements
24	Cheese, Ricotta	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Baked or unbaked Exhibitor must specify type on the Application for Entry
25	Cheese, Fresh, Unripened, No added flavour	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Cottage Cheese, Farm Style, Cream Cheese, Neufchatel, Quark, Fromage Frais etc. Exhibitor must specify type on the Application for Entry
26	Cheese, Fresh, Unripened, Flavoured	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Cottage Cheese, Farm Style, Cream Cheese, Neufchatel, Quark, etc. Exhibitor must specify type and flavour on the Application for Entry
27	Cheese, Semi-hard and Eye	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Edam, Gouda, Raclette, Havarti, Swiss, Gruyere, Tilsit, etc. Exhibitor must specify type on the Application for Entry

CHEESE ...continued

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Fat Content %	Special Requirements
28	Cheese, Haloumi	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Flavoured or unflavoured Exhibitor must specify flavour on the Application for Entry Will be presented to the judging panel pan-fried
29	Cheese, Other than Haloumi	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Paneer and other cheeses for cooking. Flavoured or unflavoured . Exhibitor must specify flavour on the Application for Entry Will be presented to the judging panel pan-fried
30	Cheese, Labneh	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Flavoured or unflavoured Exhibitor must specify flavour on the Application for Entry
31	Cheese, Soft	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Bocconcini, Fior di Latte, Treccie/Nodini, Burrata, etc Exhibitor must specify type on the Application for Entry
32	Cheese, Semi Soft	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Mozzarella, Stretched Curd, Scamorza, Pizza Cheese, Provolone, Cacio Cavallo, etc Exhibitor must specify type on the Application for Entry
33	Cheese, Mascarpone	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	
34	Cheese, Feta, Traditional	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Greek style etc. No added flavourings, may include lipase. Exhibitor must specify salt content percentage on the Application for Entry

CHEESE ...continued

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Fat Content %	Special Requirements
35	Cheese, Feta, Modern	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	UF technology, unflavoured and other soft styles Exhibitor must specify salt content percentage on the Application for Entry
36	Cheese, Feta, Flavoured	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify salt content percentage and flavour on the Application for Entry
37	Cheese, Fruit Flavoured	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify type and flavour on the Application for Entry
38	Cheese, Flavours other than fruit	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify type and flavour on the Application for Entry
39	Cheese, White Mould Ripened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Brie, Camembert etc. Exhibitor must specify type and flavour on the Application for Entry
40	Cheese, Blue Mould Ripened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify type and flavour on the Application for Entry
41	Cheese, Mixed Rind or Wash Rind	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Contains washed rind and white mould ripening Excludes those already specified in or entered into Classes 24 - 40 Exhibitor must specify type and flavour on the Application for Entry

CHEESE ...continued

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Fat Content %	Special Requirements
42	Cheese, Very Hard	Exhibitors are to provide a minimum one (1) sample with a total weight no less than 1Kg Must be a complete cheese	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify type on the Application for Entry
43	Cheese, Very Hard, Retail Pack	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify type on the Application for Entry
44	Cheese, Soft or Semi-hard	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Excludes those already specified or entered into Classes 24-43 Exhibitor must specify type on the Application for Entry
45	Cheese, Club	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify cheese flavour on the Application for Entry
46	Cheese, Grated or Shredded	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Retail or Food Service Pack Exhibitor must specify cheese type on the Application for Entry
47	Cheese, Any Other Type	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Excludes those already specified or entered into Classes 14-46 Exhibitor must specify type on the Application for Entry Consumption instructions should be included should it be an unusual product
48	Cheese, Processed, Sliced	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Can be flavoured Exhibitor must specify type and flavour on the Application for Entry

CHEESE ...continued

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Fat Content %	Special Requirements
49	Cheese, Innovation, Any Variety	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	The product must be offered to the market not more than 12 months prior to judging Products will be evaluated for packaging, innovation and product quality A statement must be included, explaining the innovative nature of the product and/or package with the Application for Entry Exhibitor must specify type and flavour on the Application for Entry

ICE CREAM & GELATO

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Content %	Dairy Fat Content %	Special Requirements
50	Ice Cream or Gelato, Vanilla Only	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 80% All Dairy used must be 100% Australian	≥ 10%	Solids must be Dairy based
51	Ice Cream or Gelato, Low/Reduced Fat, Vanilla Only	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 80% All Dairy used must be 100% Australian	< 10%	Solids must be Dairy based
52	Ice Cream or Gelato, Chocolate Only	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 80% All Dairy used must be 100% Australian	≥ 10%	Solids must be Dairy based White Chocolate permitted
53	Ice Cream or Gelato, Low/Reduced Fat, Chocolate Only	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 80% All Dairy used must be 100% Australian	< 10%	Solids must be Dairy based White Chocolate permitted

ICE CREAM & GELATO ...continued

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Content %	Dairy Fat Content %	Special Requirements
54	Ice Cream or Gelato, Nuts Only	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 80% All Dairy used must be 100% Australian	≥ 10%	Solids must be Dairy based Multiple nut combinations are permitted Nut with additional flavours is NOT permitted in this Class.
55	Ice Cream or Gelato, Low/Reduced Fat, Nuts Only	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 80% All Dairy used must be 100% Australian	< 10%	Solids must be Dairy based Multiple nut combinations are permitted Nut with additional flavours is NOT permitted in this Class.
56	Ice Cream or Gelato, Novel	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Bambino cones, Piccolo cones, Petit fours. No tubs, must be individual serve Exhibitor must specify flavour on the Application for Entry
57	Ice Cream or Gelato, Other	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 80% All Dairy used must be 100% Australian	≥ 10%	Includes single flavours or combination of flavours NOT permitted in Classes 50, 52, 54 Exhibitor must specify flavour on the Application for Entry
58	Ice Cream or Gelato, Low/Reduced Fat, Other	Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 80% All Dairy used must be 100% Australian	< 10%	Includes single flavours or combination of flavours NOT permitted in Classes 51, 53, 55 Exhibitor must specify flavour on the Application for Entry

YOGHURT, FROZEN YOGHURT & CULTURED MILK PRODUCT

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Fat Content %	Special Requirements
59	Yoghurt, Natural, Unsweetened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify if Set or Stirred on the Application for Entry May include probiotic cultures
60	Yoghurt, Natural, Sweetened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor must specify if Set or Stirred on the Application for Entry May include probiotic cultures
61	Yoghurt, Natural, Low/Reduced Fat, Unsweetened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	Maximum 2% All Dairy used must be 100% Australian	Exhibitor must specify if Set or Stirred on the Application for Entry May include probiotic cultures
62	Yoghurt, Natural, Low/Reduced Fat, Sweetened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	Maximum 2% All Dairy used must be 100% Australian	Exhibitor must specify if Set or Stirred on the Application for Entry May include probiotic cultures
63	Yoghurt, Flavoured	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 2.1% All Dairy used must be 100% Australian	Exhibitor must specify if Set or Stirred on the Application for Entry May include probiotic cultures Exhibitor must specify flavour on the Application for Entry Multipack flavoured Yoghurt Exhibits will be judged as a whole
64	Yoghurt, Flavoured, Low/Reduced Fat	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≤ 2% All Dairy used must be 100% Australian	Exhibitor must specify if Set or Stirred on the Application for Entry May include probiotic cultures Exhibitor must specify flavour on the Application for Entry Multipack flavoured Yoghurt Exhibits will be judged as a whole
65	Yoghurt, Frozen, Unsweetened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 1 Kg	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	May include probiotic cultures Exhibitor must specify flavour on the Application for Entry

YOGHURT, FROZEN YOGHURT & CULTURED MILK PRODUCT*... continued*

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Fat Content %	Special Requirements
66	Yoghurt, Frozen, Sweetened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 1 Kg	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	May include probiotic cultures Exhibitor must specify flavour on the Application for Entry
67	Buttermilk, Cultured	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	
68	Milk Beverage, Cultured	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	

CREAM

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Fat Content %	Special Requirements
69	Cream, Sour or Cultured	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 35% All Dairy used must be 100% Australian	
70	Cream, Sour Light	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	< 35% All Dairy used must be 100% Australian	
71	Cream, Light	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	< 35% All Dairy used must be 100% Australian	No Additives permitted

CREAM ...continued

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Fat Content %	Special Requirements
72	Cream, Pure	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 35% - 47% All Dairy used must be 100% Australian	No Additives permitted
73	Cream, Thickened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	No minimum or maximum Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	With added Stabilisers
74	Cream, Rich	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 48% All Dairy used must be 100% Australian	No Additives permitted

DAIRY DESSERT, CUSTARD & MOUSSE

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Samples Requirements	Dairy Content %	Dairy Fat Content %	Special Requirements
75	Dairy Dessert, Custard, Mousse	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 50% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Cheesecake (baked or unbaked), etc Exhibitor must specify type and flavour on Application for Entry

SHEEP, GOAT, BUFFALO & CAMEL MILK PRODUCT***SHEEP MILK PRODUCT***

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Content %	Dairy Fat Content %	Special Requirements
76	Cheese, Sheep Milk, Mould Ripened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify flavour on the Application for Entry Exhibitor to provide certification approval from the relevant State Food Authority on the Application for Entry
77	Cheese, Sheep Milk, Fresh Unripened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify flavour on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry
78	Cheese, Sheep Milk, Matured	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify age and flavour on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry
79	Cheese, Sheep Milk, Other	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify age and flavour on Application for Entry Any other variety not eligible for Classes 76, 77, 78 Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry
80	Yoghurt, Sheep Milk, Natural	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500ml	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify if Set or Stirred on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry

GOAT MILK PRODUCT

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Content %	Dairy Fat Content %	Special Requirements
81	Cheese, Goat Milk, Fresh Unripened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify flavour on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry
82	Cheese, Goat Milk, Mould Ripened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify flavour on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry
83	Cheese, Goat Milk, Matured	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify age and flavour on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry
84	Cheese, Goat Milk, Other	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify age and flavour on the Application for Entry Any other variety not eligible for Classes 81, 82, 83, 85 Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry
85	Feta, Goat Milk	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify salt content percentage and flavour on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry
86	Yoghurt, Goat Milk, Natural including liquid cultured goat milk/yoghurt	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500ml	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify if set or stirred on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry
87	Yoghurt, Goat Milk, flavoured including liquid cultured goat milk/yoghurt and Ayrán	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500ml	One (1) sample must be commercially labelled with Best Before Date Stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify flavour on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry

GOAT MILK PRODUCT...continued

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Content %	Dairy Fat Content %	Special Requirements
88	Milk, Goat	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 1.5L	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry

BUFFALO MILK PRODUCT

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Content %	Dairy Fat Content %	Special Requirements
89	Cheese, Buffalo Milk, Fresh Unripened	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify flavour on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry
90	Cheese, Buffalo Milk, Other	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥80% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify type and flavour on the Application for Entry Any variety not eligible for Class 89 Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry

CAMEL MILK PRODUCT

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Content %	Dairy Fat Content %	Special Requirements
91	Camel Milk Product, Fresh	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g/ml or 1.5L for milk	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	100% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify type and flavour on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry
92	Camel Milk Product, Frozen	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g/ml	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	100% All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify type and flavour on Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry

COW, SHEEP, GOAT & BUFFALO MILK BLENDED PRODUCT

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Dairy Content %	Dairy Fat Content %	Special Requirements
93	Blended Milk Product	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g/ml or 1.5L for milk	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥ 50% Blend of Cow, Sheep, Goat or Buffalo All Dairy used must be 100% Australian	No minimum or maximum Exhibitor must specify on the Application for Entry	Exhibitor must specify type, flavour and milk blend on the Application for Entry Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry

OTHER DAIRY PRODUCT

Class No.	Class Description	No. Of Samples Required Size/Volume/Weight	Sample Requirements	Total Dairy Content in finished product	Special Requirements
94	Other Dairy Product	Exhibitors are to provide a minimum one (1) sample with a combined total weight of no less than 500g	One (1) sample must be commercially labelled with Best Before date stated Remaining samples should have all branding removed or covered with Best Before date stated	≥50% Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	May only be entered if not eligible for any other Class Overall product must be made up of at least 85% Australian product Exhibitor to provide certification approval from the relevant State Food Authority on the Application for Entry Dips are not eligible for entry and are now judged in the Fine Food Show.

RESEARCH & DEVELOPMENT PRODUCT

Class No.	Class Description	Size/Volume/Weight	Sample Requirements	Total Dairy Content in finished product	Special Requirements
95	Research & Development	N/A, however, must be made up of which appears on the package as intended for sale	Two (2) samples must be as intended for commercial labelling with Best Before date stated"	≥50% Exhibitor must specify on the Application for Entry All Dairy used must be 100% Australian	Exhibitor to specify product type on the Application for Entry Exhibitor to provide certification approval from the relevant State Food Authority on the Application for Entry Exhibits in the Class will not be eligible for a Sydney Royal Medal and Championship prize or trophy

CHAMPIONSHIPS, ANNUAL PRIZES & TROPHIES

CHAMPION BUTTER

Eligible Classes: 1 - 4

2022 Winner:

FONTERRA SPREYTON

Produced by Fonterra Australia, Spreyton, Tasmania

Class No. 1 / Cat No. 4

Duck River Premium Butter

CHAMPION WHITE MILK

The Jim Forsyth Perpetual Trophy

Donated by Mr Jim R Forsyth, for the Champion White Milk.

First presented in 1997. Until 2015, this trophy was presented for Champion Milk.

Eligible Classes: 5 - 10

2022 Winner:

TILBA REAL DAIRY

Produced by Tilba Real Dairy, Central Tilba NSW

Class No. 6 / Cat No. 52

Tilba Real Dairy Full Cream Unhomogenised Milk

CHAMPION FLAVOURED MILK

Eligible Classes: 11 - 13

2022 Winner:

HUNT AND BREW

Produced by Brownes Dairy, Balcatta WA

Class No. 12 / Cat No. 103

Hunt and Brew Columbia Cold Brew Coffee

CHAMPION CHEDDAR CHEESE

The NSW Food Authority Perpetual Trophy

Donated by the NSW Food Authority for the Champion Cheddar Cheese.

First presented in 2001 and formerly known as the

New South Wales Government Perpetual Trophy for Cheddar Cheese.

Eligible Classes: 14 - 23

2022 Winner:

BEGA CHEESE

Produced by Bega Cheese, North Bega

Class No. 16 / Cat No. 127

Bega Rindless Cheddar

CHAMPION SPECIALTY CHEESE

The NSW Food Authority Perpetual Trophy

Donated by the NSW Food Authority for the Champion Specialty Cheese.

First presented in 2001 and formerly known as the

New South Wales Government Perpetual Trophy for Fancy Cheese.

Eligible Classes: 24 - 49

2022 Winner:

BERRYS CREEK GOURMET CHEESE

Produced by Berrys Creek Gourmet Cheese

Class No. 40 / Cat No. 291

Oak Blue

CHAMPION COW MILK CHEESE

The Dairy Australia Perpetual Trophy

Donated by Dairy Australia, for the Champion Cow Milk Cheese.
First presented in 1993 and formerly known as the
Australian Dairy Corporation Perpetual Trophy for Champion Cheese of Show.
From 2010 - 2015 the Trophy was awarded for Champion Bovine Cheese.
Eligible Classes: 14 - 48

2022 Winner:

BERRYS CREEK GOURMET CHEESE

Produced by Berrys Creek Gourmet Cheese
Class No. 40 / Cat No. 291
Oak Blue

CHAMPION CHEESE OF SHOW

Prize (Annual Trophy) for the Champion Cheese of Show
supported by the Dairy Produce Committee.
Eligible Classes: 14 - 48, 76 - 79, 81 - 85 and 89 - 90

2022 Winner:

BERRYS CREEK GOURMET CHEESE

Produced by Berrys Creek Gourmet Cheese
Class No. 40 / Cat No. 291
Oak Blue

AUSTRALIAN CHEESEBOARD

The Australian Cheeseboard Perpetual Trophy

Donated by Mr D H Crosby OAM, awarded to the Exhibitors of the five
Gold medal-winning cheeses selected by the Chair of Judges
to comprise the Australian Cheeseboard. First presented in 1993.
Eligible Classes: 14 - 47, 76 - 79, 81 - 85 and 89 - 90

2022 Winner:

BERRYS CREEK GOURMET CHEESE

Produced by Berrys Creek Gourmet Cheese
Class No. 40 / Cat No. 291
Oak Blue

2022 Winner:

MEREDITH DAIRY

Produced by Meredith Dairy Pty Ltd, Meredith Victoria
Class No. 81 / Cat No. 652
Meredith Dairy Fresh Goats Cheese Chevre

2022 Winner:

WOOMBYE CHEESE COMPANY

Produced by Blackall Country Cheese Pty Ltd T/A Woombye Cheese Company
Class No. 39 / Cat No. 286
Woombye Ash Brie

2022 Winner:

PECORA DAIRY

Produced by Pecora Dairy
Class No. 78 / Cat No. 646
Yarrowa

2022 Winner:

MEREDITH DAIRY

Produced by Meredith Dairy Pty Ltd, Meredith Victoria
Class No. 83 / Cat No. 637
Meredith Dairy Dill Goats Cheese Chevre

CHAMPION FULL CREAM ICE CREAM OR GELATO

Eligible Classes: 50, 52, 54 and 57

2022 Winner:

GELATERIA GONDOLA
Produced by Gelateria Gondola
Class No. 54 / Cat No. 374
Arachidi

CHAMPION LOW/REDUCED FAT ICE CREAM OR GELATO

Eligible Classes: 51, 53, 55 and 58

2022 Winner:

COW AND THE MOON
Produced by Cow and the Moon
Class No. 58 / Cat No. 483
Strawberries and Cream

CHAMPION NOVEL ICE CREAM OR GELATO

Eligible Class: 56

2022 Winner:

MR PISA GELATO
Produced by Mr Pisa Pty Ltd
Class No. 56 / Cat No. 405
Mr Pisa Cannoli

CHAMPION YOGHURT OR CULTURED MILK PRODUCT**The Bega Cheese Perpetual Trophy**

Donated by Bega Cheese for the Champion Yoghurt or Cultured Milk Product.

First presented in 2002. Until 2014, this trophy was awarded to the Most Successful Fancy Cheese Exhibitor.

Eligible Classes: 59 - 64, 67 - 68

2022 Winner:

MUNDELLA FOODS
Produced by Mundella Foods Pty Ltd
Class No. 63 / Cat No. 558
Mundella Greek Honey

CHAMPION FROZEN YOGHURT

Eligible Classes: 65 and 66

Not awarded in 2022

CHAMPION CREAM

Eligible Classes: 69-74

2022 Winner:

THE LITTLE BIG DAIRY COMPANY
Produced by The Little Big Dairy Company Pty Ltd
Class No. 74 / Cat No. 619
The Little Big Dairy Company Single Source Double Cream

CHAMPION DAIRY DESSERT, CUSTARD OR MOUSSE

Eligible Class: 75

2022 Winner:

YALLA FOODS
Produced by Yalla Foods Pty Ltd
Class No. 75 / Cat No. 625
Vanilla Cheesecake with Gluten-Free Gingernut Biscuit Base

CHAMPION SHEEP, GOAT, BUFFALO OR CAMEL MILK PRODUCT

The Simon Johnson Perpetual Trophy

Donated by Simon Johnson, for the
Champion Sheep, Goat, Buffalo & Camel Milk Product.

First presented in 2002.

Eligible Classes: 76 - 93

2022 Winner:

PECORA DAIRY

Produced by Pecora Dairy

Class No. 78 / Cat No. 646

Yarrawa

NOTES



THE ROYAL AGRICULTURAL SOCIETY OF NSW WOULD LIKE TO THANK ITS 2022 SPONSORS FOR SUPPORTING EXCELLENCE IN AUSTRALIAN AGRICULTURE AND REGIONAL COMMUNITIES

Gold



Bronze



Food Authority



Royal Agricultural Society of NSW