

# Schedule



## *Sydney Royal Fine Food Show Aquaculture*

February 2021  
Sydney Showground  
Sydney Olympic Park  
[www.rasnsw.com.au](http://www.rasnsw.com.au)



Royal Agricultural Society of NSW



Royal Agricultural Society of NSW

## Welcome from the President



The Royal Agricultural Society of NSW 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 a tradition carried forward with competitions attracting talented and ambitious producers Australia-wide.

Involvement in our Sydney Royal competitions provides a platform for benchmarking and equips winners with a distinguishing asset. Whether it's gold, silver or bronze, a Sydney Royal medal is highly regarded in the industry and can be used as a marketing tool to help consumers identify the best of the best.

Whether your product receives a medal or not, you will receive valuable feedback from the judges and will discover where your product sits against industry benchmarks. This can be just as valuable to your business as a Sydney Royal medal in that it will help you evolve, improve and even raise your standing in the competitive consumer field.

The integrity of our Sydney Royal Competitions rests in the hands of accomplished, impartial and independent judges. Their professionalism, energy and high ethical standards are as impressive as the calibre of entries the competitions attract. I'd like to thank our judges and also extend my deepest thanks to the stewards, Competition partners, Committees and supporters.

I wish you all the best of luck in the competition and hope 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 18 November 2020.

## *Why Enter The Sydney Royal Fine Food Show?*

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

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

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

- Access to the Sydney Royal Medal artwork for winning Exhibits. This artwork provides the winning Producer with a distinct marketing advantage and can be used to enhance advertising, promotional material and packaging.
- Access to the marketing promotional kit to guide medal winners how to best make the most of their achievement.
- Listing on the online consumer guide, Australia’s Best Producers, that features medallists from the Sydney Royal Competitions, with the ability to tailor your listing and linking consumers directly to your purchase facilities.
- Opportunity to present and promote medal-winning products at the iconic Sydney Royal Easter Show, Australia’s largest ticketed event attracting 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.
- Opportunity to be selected to showcase and sample your medal-winning produce at the Sydney Royal Taste of Excellence industry event.
- 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.rasnsw.com.au/presidentsmedal](http://www.rasnsw.com.au/presidentsmedal).

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

<b>Winners</b>	<b>Fine Food Finalists</b>
Meredith Dairy	Tathra Oysters Staple Bread & Necessities
Brasserie Bread	Black Label Berkshire
Cobram Estate	Breakout River Pty Ltd
Pacific Reef Fisheries	Australian Agricultural Company
Bulla Dairy Foods	Kaczanowski & Co Richard Gunner Fine Meats
Tahblik	Savannah Lamb Gold Coast Marine Aquaculture
Milly Hill Lamb	Tathra Oysters
The Yalumba Wine Company	Jelm Pastoral Company Cobram Estate
Holy Goat Cheese	Huon Aquaculture Group Pty Ltd T & R Pastoral
Paringa Estate	Gold Coast Marine Aquaculture Richard Gunner's Fine Meats
Country Valley	Pendleton Estate Sapphire Coast Smoked Fish
Hardy Wine Company	High Trees Estate Nicholson Fine Foods
Tathra Oysters	Barossa Fine Foods

## ***Supporting the Australian Food Industry***

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

### **Networks**

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

### **Development of Judges**

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





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](http://www.rasnsw.com.au/presidentsmedal) to find out more



Meredith Dairy, VIC - Marinated Feta – Sheep Goat Blend - Winner 13th Annual President's Medal



## *General Information*

2021 SYDNEY ROYAL FINE FOOD SHOW	
<b>APPLICATIONS FOR ENTRY</b>	To enter online, visit <a href="http://www.rasnsw.com.au">www.rasnsw.com.au</a> Aquaculture Classes open for entry in November 2020.
<b>CLOSING DATE OF ENTRY</b>	Wednesday 6 January 2021
<b>EVENTS</b>	<p><b>Proceeding with this event is subject to COVID-19 restrictions</b></p> <p><b>Sydney Royal Taste of Excellence – September 2021</b></p> <p>Celebrate the winners of the Sydney Royal Fine Food Show.</p> <p>Open to the general public. Tickets can be purchased at <a href="http://www.rasnsw.com.au">www.rasnsw.com.au</a> Exhibitors who have won Championships will be contacted, and offered two (2) complimentary tickets to the Awards Function to accept their Award.</p> <p>An exclusive opportunity for Sydney Royal Medal Winners</p> <p>Benefits of participating as an Exhibitor include the following:</p> <ul style="list-style-type: none"> <li>• The opportunity to promote your brand and increase product awareness by way of taste testing;</li> <li>• Showcase specific medal-winning products and your business to generate direct sales;</li> <li>• Opportunity to network and sell to industry professionals including chefs, retailers, buyers and key decision makers face to face;</li> <li>• Exposure via the RAS website, event information correspondence and official 2021 Sydney Royal Taste of Excellence guide;</li> <li>• The event will be communicated to the industry via a dedicated marketing campaign;</li> <li>• Your own dedicated stall with printed fascia signage</li> </ul> <p>If you wish to express interest to be an Exhibitor at the 2021 Sydney Royal Taste of Excellence Event, please email <a href="mailto:finefood@rasnsw.com.au">finefood@rasnsw.com.au</a></p>
<b>PUBLICATION OF RESULTS</b>	<p>Online results listing, scores and medals awarded, will be available for viewing in late February 2021. 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 the month following the Sydney Royal Aquaculture Competition; this will contain scores of medal-winning Exhibits, as well as Judges' Class comments. Exhibitors will be posted a breakdown of their individual results, confidential feedback per Exhibit, and the applicable certificates, in late March 2021.</p>
<b>DELIVERY OF EXHIBITS</b>	<p>Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on dates indicated in Special Regulation 12, between 9am and 4pm.</p> <p><b>Exhibits must be delivered to:</b></p> <p>Sydney Royal Fine Food Show Supervisor RAS of NSW Charley Room Level 3 Members Stand GIANTS Stadium Sydney Olympic Park NSW 2127</p>
<b>EXPRESSIONS OF INTEREST FOR STEWARDING AND JUDGING</b>	If you know anyone interested in becoming a Steward or Associate Judge, please complete the Expression of Interest form available at <a href="http://www.rasnsw.com.au">www.rasnsw.com.au</a>
<b>SOCIAL MEDIA</b>	<p>Follow us to stay up to date throughout the year.</p> <p>Facebook: <a href="https://www.facebook.com/RASofNSW">facebook.com/RASofNSW</a> Twitter: <a href="https://twitter.com/ras_nsw">#ras_nsw</a> <a href="https://twitter.com/finefoodshow">#finefoodshow</a> <a href="https://twitter.com/sydneyroyal">#sydneyroyal</a> Instagram: <a href="https://www.instagram.com/ras_nsw">@ras_nsw</a></p>
<b>CONTACT</b>	<p><b>Sydney Royal Fine Food Show Coordinator</b></p> <p>Royal Agricultural Society of NSW Locked Bag 4317, Sydney Olympic Park NSW 2127 Telephone (02) 9704 1353 <a href="mailto:finefood@rasnsw.com.au">finefood@rasnsw.com.au</a></p>

## *Key Information*

AQUACULTURE	
<b>ENTRY FEE</b>	<b>\$130</b> (incl. GST) per Exhibit.
<b>DELIVERY OF EXHIBITS</b>	Exhibits to be delivered with the appropriate identification labels (supplied by the RAS) on Monday 15, Tuesday 16 and Wednesday 17 February 2021 between 9am and 4pm. Please refer to General Information Section for delivery address.
<b>JUDGING DAY</b>	Friday 19 February 2021 All judging is closed to Exhibitors and the general public.



# **2021 Sydney Royal Fine Food Show Special Regulations**

## **1. CONDITIONS OF ENTRY**

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

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

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

## **2. MINIMUM TOTAL WEIGHT/VOLUME REQUIREMENTS**

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

Exhibitors must provide the minimum Exhibit quantity as outlined in Class table, under Size/Volume/Weight, No: of Samples Required. This ensures that an adequate quantity of product is available for each round of judging and allows for a fresh sample to be available should the Exhibit proceed to the Championship judging stage.

## **3. ENTRY REQUIREMENTS**

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

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

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

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

At the time of judging, if an Exhibit is determined to have been entered into the incorrect Class, 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 nutritional information, prior to Competition.

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

All Exhibitors must strictly comply with Auditing, Special Regulation 22. For an Exhibit to be eligible for judging, Exhibitors must ensure that all requirements as specified in the auditing Special Regulation are met. Exhibitors will risk the Exhibit being disqualified if requirements cannot be produced for auditing purposes.

## **4. COMMERCIAL TITLE**

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

## **5. COMMERCIAL AVAILABILITY**

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

- (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) On request by the RAS, Exhibitors will be required to submit details regarding their Exhibit’s approximate annual production, as well as where and when the Exhibit is commercially available, prior to Competition.
- (c) At the time of judging, the RAS may conduct an audit to compare Exhibit samples with those commercially available.

All Exhibits must comply with the requirements of the Australian Food Standards Code for both product and packaging.

## **6. ELIGIBILITY OF PRODUCTS**

- (a) All Exhibits must comply with the requirements of the Australian Food Standards Code for both product and packaging. Exhibits not complying with the Australian Standard will be disqualified.
- (b) Wholesale products must be accompanied by a Nutrition Information Panel and ingredients listing.
- (c) No Exhibit is to be previously sampled by the Exhibitor before being submitted for judging.

All Exhibits are to be delivered via a suitable and appropriate food transport vehicle and upon delivery the Exhibits become the property of the RAS.

## 7. DEFINITION OF EXHIBITOR

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

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

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

## 8. DEFINITION OF PRODUCER

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

## 9. RECOGNITION

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

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

## 10. 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 notification of withdrawal is received in writing to the Fine Food Coordinator by 5pm on Wednesday 6 January 2021 (Closing Day of Entry).

After this date, if an Exhibitor wishes to withdraw an Exhibit, they must do so in writing to the Fine Food Coordinator by 4.00pm Wednesday 17 February 2021. Only in special circumstances will a refund be considered at this point.

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

## 11. 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 Exhibitors (commercial and wholesale) shall comply with the requirements of the Australian Food Standards Code for both products and packing, which demands both Nutritional Information and an ingredients listing. Products that do not comply will 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 labels; 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 Sydney Royal Fine Food Coordinator.

## 12. DELIVERY OF EXHIBITS

Exhibits must be delivered to the Fine Food Show Supervisor, RAS of NSW, Charley Room, Level 3 Members Stand, GIANTS Stadium, Sydney Olympic Park NSW 2127. Exhibits must be properly marked with the RAS supplied identification labels and strictly delivered between Monday 15 to Wednesday 17 February 2021 between the hours of 9.00am and 4.00pm. 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 and appropriate food transport vehicle which is temperature controlled, in accordance with the Food Standard Australia New Zealand guidelines, which include keeping the food protected from contamination and, if the food is potentially hazardous, keeping it cold (5°C or colder with frozen products frozen solid) or hot (60°C or hotter).

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

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

## 13. JUDGING

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

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

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

#### 14. CONFLICTS OF INTEREST

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

Judges are not permitted to enter the Sydney Royal Fine Food Show as Exhibitors, unless a Conflict of Interest is declared and accepted by the Committee. If a Judge is permitted to enter as an Exhibitor by the Committee at the Committee's total discretion in the Sydney Royal Fine Food Show, the Exhibitor/Judge will not be permitted to judge the Class in which their Exhibit is entered.

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

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

#### 15. MEDAL AWARD LEVELS

Judging is conducted using the 100 point scoring system. Awards shall be determined by the Judges on the following point scale:

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

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

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

#### 16. MEDAL ARTWORK

Medal and Trophy winning Exhibitors will receive 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. .

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 Fine Food Show, not the Sydney Royal Easter Show.

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

- (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 Wine Show for advertising purposes may be subject to disqualification from further Shows conducted by the RAS.

#### 17. CHAMPIONSHIPS, TROPHIES & ANNUAL PRIZES

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

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

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

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

## 18. PRESIDENT'S MEDAL

The President's Medal is one of the most prestigious food and beverage award 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 of NSW 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 of NSW.

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. Due to the cancellation of the 2020 Sydney Royal Easter Show, the winner of the 14<sup>th</sup> Annual President's Medal will be announced at the 2021 Sydney Royal Easter Show.

Those Nominees for the 15th Annual President's Medal will be notified in Spring 2021.

## 19. POWER TO CANCEL OR ALTER

The RAS may, without assigning a reason:

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

Notification of change will be listed on [www.rasnsw.com.au](http://www.rasnsw.com.au).

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

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

The rights set out above apply notwithstanding:

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

## 20. EXCESS JUDGING STOCK

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

## 21. PROTESTS & DISQUALIFICATIONS

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

Notification of protest to be made to the Fine Food Coordinator at [finefood@rasnsw.com.au](mailto:finefood@rasnsw.com.au).

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

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

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



**22. AUDITING**

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

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

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

The RAS may publish in any medium the results of any such inspection or analysis. Neither the Exhibitor nor any other person shall have any claim against the RAS or against any Councillor, member, employee, agent or representative in respect of any matter published as contemplated by paragraph (c) of this Special Regulation 21.

**23. MISREPRESENTATION**

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

**24. WORKING WITH CHILDREN**

Exhibitors must comply with all applicable Working with Children Legislation.

The Exhibitor agrees to produce on demand, at least 1 month before Competition, evidence of working with children checks for themselves, their employees or volunteers who are involved in a child-related role or have direct unsupervised contact with children.

**25. WORKPLACE SURVEILLANCE ACT**

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

**26. DISCLAIMER**

The information contained in this publication is 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.

# Aquaculture

## 27. ENTRY REQUIREMENTS

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

## 28. ORIGIN OF EXHIBIT

All Exhibits must be farmed in Australia by licensed growers/processors and meet all relevant State regulations and requirements including Australian Shellfish Quality Assurance Program if relevant.

## 29. DELIVERY OF EXHIBIT

Please refer to both General Information and Key Information Sections for delivery address and relevant delivery dates.

## 30. JUDGING CRITERIA

Cooked Prawns will be judged on the following criteria:

Judging Criteria	Points
Aftertaste (Flavour & Aroma)	12
Strength (Flavour & Aroma)	12
Sweetness (Flavour & Aroma)	12
Taste (Flavour & Aroma)	12
Freshness	15
Shell Hardness & Peelability	5
Vein (Texture)	12
Anatomy (Visual)	5
Colour (Visual)	5
Shell (Visual)	5
Uniformity of Sample (Visual)	5
<b>TOTAL</b>	<b>100</b>

Oysters will be judged on the following criteria:

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

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

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

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

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

Other Aquaculture Products will be judged on the following criteria:

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

## Aquaculture Classes

According to the recommended standard industry size advised by the Department of Primary Industries, Exhibitors are to provide the below Oyster size grading's at the time of entry.

Please note that Aquaculture dips, pickled/marinated and fermented products (e.g. anchovies, etc.) have been moved to the Specialty Foods Competition.

Class No.	Class Description	Size/Volume/Weight	No. Of Samples Required	Special Requirements	Preparation by RAS for Judging
1	<b>Prawns, Cooked. Any Species</b>	Commercial size grade to be specified.	2 x 1kg	Cooked, farmed prawns to be submitted. Supplied fresh not frozen.  Food safety program for wet storage of shellfish at 10°C or less with 24 hours of harvest or after wet storage.	
2	<b>Sydney Rock Oysters</b>	<b>Small</b> Exhibitors are to provide no less than the industry standard size of 55mm, 30g <b>Medium</b> Exhibitors are to provide no less than the industry standard size of 55-70mm, 30-50g <b>Large</b> Exhibitors are to provide no less than the industry standard size of 70mm, 50g	3 dozen	Unopened. External shell of unopened oysters cleaned.  Food safety program for wet storage of shellfish at 25°C or less within 24 hours of harvest and at 15°C or less within 72 hours of harvest or after wet storage.  Sydney Rock Oysters can be maintained between 5-15°C.	For judging, Sydney Rock Oysters will be shucked and turned and presented in the cupped lower shell.  For tasting, all oysters will be shucked and presented un-rinsed in the lower cupped shell in their own liquor.
3	<b>Oysters, other than Sydney Rock Oysters</b> (i.e., Pacific, Angasi)	<b>Pacific Oysters</b> Small Exhibitors are to provide no less than the industry standard size of 70mm, 35g. Medium Exhibitors are to provide no less than the industry standard size of 70-85mm, 35-70g. Large Exhibitors are to provide no less than the industry standard size of 85mm, 70g. <b>Native Oysters</b> Small Exhibitors are to provide no less than the industry standard size of 80mm, 70g. Medium Exhibitors are to provide no less than the industry standard size of 80-100mm, 70-100g. Large Exhibitors are to provide no less than the industry standard size of 100mm, 100g.	3 dozen	Unopened. External shell of unopened oysters cleaned.  Food safety program for wet storage of shellfish at 10°C or less with 24 hours of harvest or after wet storage.	

4	<b>Fresh Fish</b> (e.g., Barramundi, Rainbow Trout, Murray Cod, John Dory, Mullet, Ocean Trout.)	Plate Size Fish: 400-800g  Large Fish: 2-4kg	Six (6) samples (Plate Size)  Two (2) samples (Large Fish)	All fish should be whole and of similar size, gill or gutted in or out.	Fresh Fish will be visually examined by Judges as fresh whole fish.  Plate Size Fish will be steamed whole and judged cooked.  Large Fresh Fish will have portions cut from the shoulder and will be steamed and judged cooked.  Barramundi to be Judged as whole fish.
5	<b>Fresh Salmon</b>	Plate Size Fish: 400-800g  Large Fish: 2-4kg	Six (6) samples (Plate Size)  Two (2) samples (Large Fish)	All fish should be whole and of similar size, gill or gutted in or out.	Fresh Salmon will be visually examined by Judges as fresh whole salmon.  Plate Size Salmon will be steamed whole and judged cooked.  Large Fresh Salmon will have portions cut from the shoulder and will be steamed and judged cooked.
6	<b>Smoked or Cured Product. Hot or Cold Smoked.</b> (e.g., Salmon, Ocean Trout, Rainbow Trout)	Up to 499g  500g - 1kg	Four (4) retail packs  Two (2) pieces either side or 1 whole Fish	Chilled, loose or vacuum packed fillet.  One (1) sample must be commercially labelled with Best Before date stated.  All remaining samples must be presented with all branding removed and Best Before date stated.	
7	<b>Other Farmed Aquaculture Products, Whole</b> (e.g., Eel products, Abalone, Caviar, Roe, Mussels, etc.)  Caviar can be salt or fresh water farmed/branded e.g Trout, Salmon, etc.	Minimum 150g  For Caviar Minimum 100g	Three (3) samples  Three (3) samples	Any variety, not eligible for entry in Classes 1 to 6.  Chilled, bottled.  One (1) sample must be commercially labelled with Best Before date stated.  All remaining samples must be presented with all branding removed and Best Before date stated.  All Exhibitors must provide a full list of ALL known ingredients on the Online Application for Entry.	

## *Aquaculture Awards*

### **CHAMPION AQUACULTURE PRODUCT** (Classes 1 to 7)

The **Champion Aquaculture Product Perpetual Trophy**, donated by **Noel Herbst OAM**

### **CHAMPION PRAWN** (Class 1)

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

### **CHAMPION SYDNEY ROCK OYSTER** (Class 2)

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

### **CHAMPION FRESH FISH** (Class 4 and 5)

### **CHAMPION SMOKED / CURED PRODUCT** (Class 6)

### **CHAMPION OTHER FARMED AQUACULTURE PRODUCT** (Class 3 and Class 7)



*Notes*



THE ROYAL AGRICULTURAL SOCIETY OF NSW WOULD LIKE TO THANK ITS 2021 SPONSORS FOR SUPPORTING EXCELLENCE IN AUSTRALIAN AGRICULTURE AND REGIONAL COMMUNITIES

**Gold**

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**Bronze**

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