

# Catalogue

# Sydney Royal Fine Food Show

8 - 19 April 2022 Sydney Showground Sydney Olympic Park www.rasnsw.com.au













































# From the President



Thank you for entering this Sydney Royal Competition and congratulations to all entrants who were successful in achieving the status of Sydney Royal medal winner. This year more than any other, as we begin the countdown to our bicentenary celebrations, we are extremely grateful to all Australian producers who support our competitions and strive to excel within their industry.

The first ever Sydney Royal medal in a competition, a silver tankard, was presented to Jonas Bradley in 1823, the first successful grower of tobacco in the new colony. Ten Spanish dollars was awarded to William Howe for cheese in 1824, and so the rich legacy of our competitions began.

To be the recipient of a Sydney Royal award is a significant accomplishment representing months, years and sometimes decades of hard work and dedication. The ability to go to market with Sydney Royal artwork on the packaging elevates your product and signifies the exceptional quality recognised by our judges.

The rewards for excellence are to be applauded this year in particular, coming off the back of once-in-a-hundred years conditions including drought, floods, fires and a global pandemic. The determination and spirit of producers right across Australia is to be applauded and appreciated. To continue to follow your passion despite seemingly insurmountable odds, and to value your work enough to enter into competitions is one thing, but to achieve outstanding results is a testament to all that the Sydney Royal competitions stand for.

Our competitions are renowned for their fair yet rigorous judging process, the professionalism and integrity of our judging panels and the relevance of our classes to industry and consumer trends. We review our Competitions every year to ensure they remain relevant to industry standards and up-to-date with changing trends and we value feedback from all entrants.

There are many people involved in making our Competitions the world-class events they are. I must thank our judges for their time, expertise and energy. Their impeccable ethics ensure only the best of the best are awarded. I also extend my gratitude to our generous Competition sponsors along with our Committees and supporters.

I hope all entrants have enjoyed their experience and take advantage of the feedback they receive as well as the marketing opportunities available for those who are Sydney Royal medal winners. I encourage all of you to enter again next year and continue to grow your product alongside those of your peers.

Michael Millner

MJMM

President, Royal Agricultural Society of NSW

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# 2022 SYDNEY ROYAL FINE FOOD SHOW

#### FINE FOOD COMMITTEE

Mr Lachlan Bowtell (Chair)

Mr Stuart Davies Mr Gary Reid Ms Sally Evans Mrs Susan Wakeford Mr Geoffrey Mason Mr Hunter White OAM Ms Lyndey Milan OAM

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JUDGES

Mr Colin Barker Mr Ian Lyall Mr Roy Mills Mr Jules Crocker Mr Steve McOrrie Mr Josh Niland Mr Stewart Wallace Ms Rosie Love Mr Anthony Mercer Mr Wayne O'Connor

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Mr P-J Charteris

Mr Sean Connolly

Mr Mark Livermore

Dr Soumi Paul Mukhopadhyay

Mr Richard Purdue

#### STEWARDS

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Mrs Catalina Cuevas Llana

Mrs Susan Healey

Mr Bosley McGee

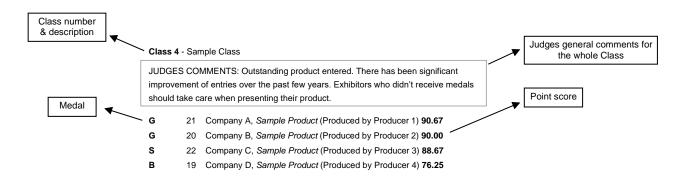
# SPONSORS

The Royal Agricultural Society of NSW gratefully acknowledges the below Sponsor of the Sydney Royal Aquaculture Competition

#### **NSW Food Authority**

Sponsoring the Aquaculture Competition

# How to Read the Results Catalogue



#### **LEGEND**

- **G** Gold
- **S** Silver
- **B** Bronze

## Medal Awards

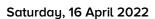
Medal Awards for all Competitions are determined by the Judges on the following scale of points:

Gold - Exhibits gaining 90.00 points and over;

**Silver** - Exhibits gaining 82.00 but less than 90.00 points;

**Bronze** - Exhibits gaining 74.00 but less than 82.00 points.

# Australian seafood continues to improve, says Sydney Royal Chair of Judges as competition results are announced.



The Royal Agricultural Society of NSW has today announced the results of its 2022 Sydney Royal Aquaculture competition, celebrating the recipient of its coveted champion prize and Gold, Silver and Bronze medals.

Assessing a range of qualities in search of the best aquaculture products in Australia, experts from the aquaculture industry spent a day evaluating the texture, taste and freshness of a wide variety of Sydney Rock oysters and cooked prawns.

Sydney Rock oysters provided the highlight of the competition, not only due to the high standard of entries received but the incredible discovery of pearls inside two of the oysters. With odds of finding a pearl roughly 1 in 10,000, the pearls were almost as tantalising as the oysters.

Sydney Royal Aquaculture Chair of Judges, John Susman was impressed by the care oyster growers have taken this year and the influence competitions such as this have on the aquaculture industry.

"The Judges were impressed that despite the once-in-a-century flooding in NSW and the La Nina-influenced cyclones in North Queensland, both the oyster and prawn exhibits were of exceptional quality," said John Susman. "It's exciting to see aquaculture in Australia going from strength to strength with farmers, wholesalers, retailers and consumers all enjoying the benefit of the stewardship and support the RAS and Sydney Royal provides".

It was Australia's Oyster Coast who stole the show at the 2022 competition, taking home **Champion Sydney Rock Oyster** for its Appellation Oysters – Merimbula Bistro oyster. Unfortunately, the extreme weather impact on the prawn industry meant that a Champion Prawn was not awarded.

The competition, which aims to award excellence and drive the Australian aquaculture industry forward by benchmarking produce, is judged on a point-based system awarding Gold, Silver and Bronze medals to those that receive over a certain benchmark score. The Gold medal recipients in each class are then re-judged to identify each Champion product.

For full results, including the 2022 Gold, Silver and Bronze Medal recipients; please view the 2022 Sydney Royal Aquaculture Competition results <a href="https://example.com/here-natur

#### **Media Contact:**

Nicola Dalby
Manager – Communications and Public Relations
E: ndalby@rasnsw.com.au
M: 0434 579 906





# 2022 Sydney Royal Aquaculture Competition Champions:



MEDIA RE

Annual Trophy for the Champion Sydney Rock Oyster, supported by the NSW Food Authority.

Australia's Oyster Coast , Appellation Oyster - Merimbula Bistro oyster, New South Wales.



# SPECIAL AWARDS

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

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

Not Awarded

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

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

Australia's Oyster Coast Produced by Australia's Oyster Coast Class No. 2 / Cat No. 32

Appellation Oysters - Merimbula - Bistro



Proud sponsors of the Sydney Royal Fine Food Show



Working with our aquaculture industry to protect the fine foods of NSW

The NSW Food Authority is committed to ensuring that food produced or sold in NSW is safe and correctly labelled. Visit us at www.foodauthority.nsw.gov.au/industry

# 2022 Sydney Royal Fine Food Show - Aquaculture

# PRAWNS CLASS 1 - Prawns, S 12 Gold C

- CLASS 1 Prawns, Cooked. Any Species.
- S 12 Gold Coast Marine Aquaculture, Gold Coast Tiger Prawns 16/20 Cooked (Produced by Gold Coast Marine Aquaculture P/L) 89
- S Gold Coast Marine Aquaculture, Gold Coast Tiger
  Prawns 10/15 Cooked (Produced by Gold Coast
  Marine Aquaculture P/L) 88.67
- **S** 9 Pacific Reef Fisheries, *Pacific Reef Fisheries 16/20* (Produced by Pacific Reef Fisheries) **88**
- S 3 Tassal Group trading as Tropic Co Prawns, Tropic Co Cooked Tiger Prawns U10 Gregory River (Produced by De Costi Seafoods PTY LTD a division of Tassal Group) 85.17
- S 4 Gold Coast Marine Aquaculture, Gold Coast Tiger Prawns U10 Cooked (Produced by Gold Coast Marine Aquaculture P/L) 85.17
- S 7 Tassal Group trading as Tropic Co Prawns, Tropic Co Cooked Tiger Prawn 10/15 Gregory River (Produced by De Costi Seafoods PTY LTD a division of Tassal Group) 84.5
- S 11 Tassal Group trading as Tropic Co Prawns, Tropic Co Cooked Tiger Prawns 16/20 Gregory River (Produced by De Costi Seafoods PTY LTD a division of Tassal Group) 84.33
- S 6 Tassal Group trading as Tropic Co Prawns, Tropic Co Cooked Tiger Prawns 10/15 Yamba (Produced by De Costi Seafoods PTY LTD a division of Tassal Group) 83.17
- **B** 5 Pacific Reef Fisheries, *Pacific Reef Fisheries 10/15* (Produced by Pacific Reef Fisheries) **78.83**
- B 2 Tassal Group trading as Tropic Co Prawns, Tropic Co Cooked Tiger Prawns U10 Yamba (Produced by De Costi Seafoods PTY LTD a division of Tassal Group) 75
  - 1 Pacific Reef Fisheries, *Pacific Reef Fisheries U10* (Produced by Pacific Reef Fisheries) **73**

- **G** 39 Tathra Oysters, *Nelson Lake Bistro Cylinder* (Produced by Tathra Oysters) **90**
- **G** 42 Tathra Oysters, *Nelson Lake Premium Bag* (Produced by Tathra Oysters) **90**
- S 45 Leeuwin Coast, Leeuwin Coast Rock Oysters Plate (Produced by Harvest Road Oceans) 89.5
- S 19 Wapengo Rocks Wild Organic Oysters, Wapengo Rocks Wild Organic Oysters - Small (Produced by Wapengo Rocks Wild Organic Oysters) 87
- S 34 Harris Oysters, Harris Oysters Sydney Rock Oyster -Bistro (Produced by Harris Oysters (Mark Harris trading as) ) 87
- S 49 Wapengo Rocks Wild Organic Oysters, Wapengo Rocks Wild Organic Oysters - Large (Produced by Wapengo Rocks Wild Organic Oysters) 87
- **S** 46 Montague Oysters, *Montague Oysters Wild Caught Plate* (Produced by Montague Oysters P/L) **85**
- \$ 26 Montague Oysters, Montague Oysters Wild Caught -Bottle (Produced by Montague Oysters P/L) 84
- **S** 35 Stirling Oysters, *Sydney Rock Oyster* (Produced by Stirling Oysters) **84**
- **S** 41 Tathra Oysters, *Nelson Lake Premium Cylinder* (Produced by Tathra Oysters) **84**
- S 17 Australia's Oyster Coast, Appellation Oysters -Wapengo - Bottle (Produced by Australia's Oyster Coast) 83
- B 33 Wapengo Rocks Wild Organic Oysters, Wapengo Rocks Wild Organic Oysters - Medium (Produced by Wapengo Rocks Wild Organic Oysters) 81
- B 27 Montague Oysters, Montague Oysters Wild Caught -Bistro (Produced by Montague Oysters P/L) 80
- B 48 Australia's Oyster Coast, AOC Merimbula Plate (Produced by Australia's Oyster Coast) 79
- **B** 38 Southern Oyster Culture, *Bistro Sydney Rock* (Produced by Southern Oyster Culture ) **77**
- B 18 Australia's Oyster Coast, Appellation Oysters -Merimbula - Bottle (Produced by Australia's Oyster Coast) 76
- B 25 Leeuwin Coast, Leeuwin Coast Rock Oyster Bistro (Produced by Harvest Road Oceans) **76** 
  - 13 Montague Oysters, Montague Oysters Wild Caught -Cocktail (Produced by Montague Oysters P/L) 66

## **OYSTERS**

## **CLASS 2 - Sydney Rock Oysters**

JUDGES' COMMENTS: Surprising quality given weather Excellent presentation uniform/clean. Great care taken in solection

Slightly variable internal appearance, near peak condition Some flesh discolouration

Some variability in the batches no doubt due to weather Overarching a herbal flavour no doubt an impact of freshwater

- **G** 32 Australia's Oyster Coast, *Appellation Oysters Merimbula Bistro* (Produced by Australia's Oyster Coast) **93**
- **G** 40 Tathra Oysters, *Nelson Lake Bistro Bag* (Produced by Tathra Oysters) **90.5**
- **G** 31 Australia's Oyster Coast, *Appellation Oysters Wapengo Bistro* (Produced by Australia's Oyster Coast) **90**

# **EXHIBITOR INDEX**

Australia's Oyster Coast, Batemans Bay NSW
Gold Coast Marine Aquaculture, Woongoolba QLD
Harris Oysters, Congo NSW
Leeuwin Coast, Emu Point WA
Montague Oysters, Narooma NSW
Pacific Reef Fisheries, Ayr QLD
Southern Oyster Culture, Broulee NSW
Stirling Oysters, Merimbula NSW
Tassal Group Trading as Tropic Co Prawns, Hobart TAS
Tathra Oysters, Tathra NSW
Wapengo Rocks Wild Organic Oysters, Wapengo NSW



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

## Gold



#### **Bronze**















