



Royal Agricultural Society of NSW

Schedule

Sydney Royal Fine Food Show - Aquaculture

February 2027
Sydney Showground
Sydney Olympic Park
www.rasnsw.com.au



Front Cover

Image supplied by: RoughCut Studios

This version issued 21 October 2026

DISCLAIMER

The information contained in this publication is provided for the information of Competitors, Exhibitors and Show patrons. Although reasonable care has been taken to ensure its accuracy at the time of publication, the information may be subject to change or amendments from time to time. Please visit our websites for the most current information.



Royal Agricultural Society of NSW

Welcome from the President



On behalf of the Royal Agricultural Society of NSW (RAS), I am delighted to welcome exhibitors to the 2027 Sydney Royal Wine, Beer & Cider, Distilled Spirits, Cheese & Dairy Produce and Fine Food competitions.

For generations, Sydney Royal competitions have celebrated the skill, passion and dedication of Australian producers. Today, they continue to provide an important platform for producers from across the country to benchmark their products against the best and showcase the quality and innovation that underpin Australian agriculture and food production.

A defining commitment of the RAS is our support and promotion of Australian produce and Australian producers. Across our competitions, that commitment extends from primary production through to the finished product, connecting paddock to plate and recognising excellence at every stage of the journey.

For exhibitors, the value of entering extends well beyond the judging room. The feedback, benchmarking and recognition that come through competition provide opportunities to strengthen products and businesses, while a Sydney Royal medal is a trusted mark of quality that can help distinguish award-winning produce in the marketplace and connect it with consumers.

For our Champion and major trophy winners, that journey may continue through the President's Medal – the pinnacle of Sydney Royal food and beverage competition. Bringing together eligible winners from Wine, Beer & Cider, Distilled Spirits, Cheese & Dairy Produce and Fine Food, the President's Medal looks beyond the award-winning product to recognise the people and businesses behind it. Through consideration of sustainability, innovation, business performance and leadership, it celebrates producers who are not only achieving excellence today but helping shape the future of Australian agriculture and food production.

The strength and reputation of Sydney Royal competitions are made possible by the expertise and commitment of our judges, stewards, volunteers, committee members and RAS staff. I sincerely thank them for the time, knowledge and integrity they bring to our competitions.

Most importantly, thank you to every exhibitor who enters a product for judging. Your commitment to pursuing excellence and sharing what you produce is what gives Sydney Royal competitions their purpose.

I wish you every success in the 2027 Sydney Royal competitions and look forward to celebrating your achievements.

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

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

MESSAGE FROM CHAIR FINE FOOD COMMITTEE

The RAS Fine Food Aquaculture Competition will again be held in January next year, with the competitions being the most prestigious in Australia.

We have taken the decision to combine the Spring and Summer Aquaculture competitions to allow a focus on showcasing all that is best about Australia's seafood produce.

The Aquaculture competition sits alongside the Branded Meat, Oils and Olives, Professional Bakery, Smallgoods & Charcuterie, Pasta, and Speciality Foods which are held in August each year.

With such a broad range products covered the competitions are a celebration of the best of the best of Australia's Fine Food Producers.

The strength of the competitions relies on the quality of the exhibitors who enter each year, but also the rigour and care with which the products are judged and feedback provided to the exhibitors.

Also, if awarded a medal or champion the exhibitors, can mean a major boost to their recognition and an increase in customers.

For consumers the competitions provide an opportunity to see who has won medals and who are the champions, and that they can confidently select these products when shopping.

The competition can only happen with the support of the RAS Agriculture and Competition Teams, as well as the Judges and Stewards who all volunteer their time to ensure the competitions run smoothly. We are very fortunate to have a stellar group of Chairs of Judges that oversee the judging process and the integrity of the competition. I welcome back our Chair of Judges for Aquaculture - John Susman.

I would also like to thank the Fine Food Committee for their support and hard work in overseeing and making the events possible.

We are looking forward to the competition and would encourage all fine food Aquaculture companies across Australia to enter this year's competitions.

Michael Bullen

Chair

Fine Food Committee



MESSAGE FROM THE CHAIR OF JUDGES

It is a great privilege, as Chair of Judges, to welcome growers and producers to the 2027 Sydney Royal Aquaculture Competition.

The competition has an important and very practical purpose: to provide Australian aquaculture producers with a clear, credible and independently assessed guide to what the market recognises as excellence. While medals are a valuable acknowledgement of achievement, the competition is equally about benchmarking, learning and giving producers meaningful feedback that can support continual improvement.

Our judging system was developed in collaboration with stakeholders from across the seafood supply chain. This ensures the process is specific to aquaculture and reflects the characteristics that matter commercially—from product condition, presentation and consistency through to texture, flavour and overall eating quality. It is not a generic food judging model applied to seafood; it is a purpose-built framework designed around the realities of producing, handling, selling, preparing and enjoying premium aquaculture products.

Our judges are trained in this process and calibrated to apply the criteria consistently. They are deliberately drawn from across the supply chain, including aquaculture and seafood managers, distributors, retailers, chefs and food and seafood media. Each brings a different but complementary perspective: an understanding of production, handling and logistics; knowledge of customer and market expectations; experience in preparation and presentation; and, ultimately, an appreciation of how the product performs on the plate.

This breadth of experience is one of the competition's greatest strengths. It provides growers with an assessment that looks beyond individual preference and considers the complete commercial journey of their product—from the plate, back through the market and supply chain, to the water.

For exhibitors, entering the competition is an act of confidence. A medal is a powerful endorsement, but the real value of participation also lies in understanding where a product excels, where it may be improved and how it compares with the standards being set across the industry.

For buyers, chefs, retailers and consumers, Sydney Royal recognition provides an important signal of quality. The awards carry meaning because they are supported by a disciplined process, trained judges and criteria grounded in genuine industry and market experience.

Australian aquaculture continues to grow, diversify and earn recognition for the quality of its products. The Sydney Royal Aquaculture Competition has an important role to play not only in celebrating that excellence, but in helping to define and advance it.

I encourage established exhibitors, first-time entrants and those returning to the competition to see participation as part of an ongoing conversation with the market. By putting your product forward, you strengthen the competition, contribute to the development of industry standards and help build confidence in Australian aquaculture.

Thank you for your commitment to excellence and for the care, skill and stewardship you bring to producing some of Australia's finest seafood.

John Susman AM

Chair of Judges

Sydney Royal Aquaculture Competition



FINE FOOD COMMITTEE

Mr M J Bullen (Chair)

Mrs T Bahr

Mr A Barnes

Mr S J B Davies

Mr J M Dorahy

Ms S P Evans

Ms L S Milan OAM

Mr H B White OAM

HONORARY COUNCILLORS OF COMMITTEE

Mr G J Andersen OAM

Mr G W Mason

FINE FOOD INDUSTRY ADVISORS

Ms V Barnes

Ms S Gosper

TABLE OF CONTENTS

WHY ENTER THE SYDNEY ROYAL FINE FOOD SHOW?	8
SUPPORTING THE AUSTRALIAN FOOD INDUSTRY	12
KEY INFORMATION	13
FINE FOOD - AQUACULTURE SPECIAL REGULATIONS	14
AQUACULTURE CLASSES	20
AWARDS.....	21

WHY ENTER THE SYDNEY ROYAL FINE FOOD SHOW?

The **Sydney Royal Fine Food Show** is one of Australia's most respected fine food competitions, offering producers the opportunity to benchmark their products, receive expert judging feedback and gain authoritative industry recognition.

The Value of a Sydney Royal Award

Sydney Royal Awards are determined through an independent, rigorous and score-based judging process. Winning a Sydney Royal medal or champion title is a powerful endorsement of quality, signalling excellence and consistency to both industry and consumers.

Benchmarking, Feedback & Product Insight

Every Exhibit receives confidential, individual feedback from experienced Judges. This allows entrants to compare their products against industry benchmarks, supporting continuous improvement, innovation and quality assurance.

Commercial & Brand Advantage

Medal and champion recognition deliver increased market credibility and visibility. Award winners gain access to official Sydney Royal medal artwork and marketing assets, providing a distinctive advantage across packaging, promotions and advertising.

Marketing & Promotional Exposure

Producers benefit from RAS's annual Consumer Marketing Campaign, which promotes medal winners and champions to a wide consumer and industry audience.

Integrity, Scale & Industry Leadership

The Sydney Royal Fine Food Show spans a broad range of products and categories and is delivered with the highest standards of integrity. The Competition is supported by the RAS Agriculture and Competition Teams, together with dedicated Judges and Stewards who generously volunteer their time to ensure consistency, professionalism and trust in every result.



EXCLUSIVE OPPORTUNITIES FOR MEDAL WINNERS



Use of official Sydney Royal medal artwork

Gain the right to feature the prestigious Sydney Royal medal artwork across packaging, advertising, digital platforms and point-of-sale. This instantly communicates quality to consumers and offers strong differentiation on shelves and in marketing campaigns.

Access to a medal-winner marketing toolkit

Receive a tailored set of marketing resources designed to help you leverage your achievement, including brand guidelines, promotional templates, digital assets and practical advice for maximising exposure across your marketing channels.

Listing in the Sydney Royal Fine Food Show Results online

Benefit from an official online listing viewed by trade, media and consumers. This increases visibility, enhances credibility, and creates ongoing discovery opportunities well beyond the Competition period.

Exposure at Grape, Grain & Graze Festival (1,000+ attendees)

Showcase your medal-winning products directly to a highly engaged audience of trade professionals, enthusiasts and consumers. This event offers valuable tastings, direct feedback and potential sales opportunities.

Showcasing in the Medal Winning Stand in the Dome at the Sydney Royal Easter Show

Participate in the most visited pavilion of the Sydney Royal Easter Show — the largest ticketed event in the southern hemisphere with more than 850,000 attendees — at a discounted Exhibitor rate. This delivers unmatched brand visibility and consumer engagement.

Invitation-only participation in Sydney Royal Talk & Taste activations

Engage directly with Easter Show visitors through guided tastings, presentations and storytelling opportunities. These sessions offer high-value face-to-face interaction, product education and the chance to build loyal brand advocates.

Potential selection by Sydney Showground for major event supply

Be considered for procurement opportunities to supply medal-winning products for high-profile Sydney Showground events, creating commercial pathways and extending the reach of your brand to large-scale audiences.

Champion products may be featured at the Sydney Royal Fine Food Show Awards Night

Providing premium exposure to Exhibitors, trade professionals and industry media, and highlighting your product among the most celebrated fine food products of the year.



Awarding excellence in Australian wine, beer & cider,
distilled spirits, cheese and dairy produce and fine food.

EXCEPTIONAL PRODUCTS. EXTRAORDINARY BUSINESSES.



THE PRESIDENT'S MEDAL

RECOGNISING BUSINESS EXCELLENCE BEYOND THE PRODUCT

Achieve Champion or Trophy status at Sydney Royal and your business
could be invited to compete for the President's Medal.

LEARN MORE

rasnsw.com.au/presidentsmedal

PRESIDENT'S MEDAL

The President's Medal is the Royal Agricultural Society of NSW's most prestigious Award. This Award recognises the best of the best of Australia's leading food and beverage producers.

The Sydney Royal Champions across Wine, Beer & Cider, Distilled Spirits, Cheese & Dairy Produce and Fine Food Shows are invited to participate in the President's Medal competition. Having already been recognised as champions for the quality of the product, the President's Medal celebrates holistic excellence, rewarding enterprises that demonstrate exceptional performance across environmental, social, and financial sustainability, as well as resilience, governance, and industry leadership. The nominees are assessed on their integrity and impact across the entire production cycle, from gate to plate.

The Award honours producers who embody innovation, responsibility, resilience, and long-term vision in Australian agriculture and food production.

An invitation to enter the President's Medal is extended to Exhibitors whose products have achieved Champion or Trophy status in the:

Sydney Royal Fine Food Show

Sydney Royal Wine Show

Sydney Royal Beer and Cider Show

Sydney Royal Distilled Spirits Show

Sydney Royal Cheese and Dairy Produce Show

Invitations to apply for the President's Medal Competition will be extended to qualifying Exhibitors by the President annually in September following the conclusion of the Sydney Royal Show Competitions.

Each President's Medal nominee embarks on a rigorous journey to review the business behind the Champion product, through a written application, video interview, and on-premise visit, where they are comprehensively assessed against the six pillars of the President's Medal judging criteria, recognising excellence across all aspects of their business' performance.

As a President's Medal finalist, you join a growing alumni of excellence, gaining prestigious recognition and valuable opportunities to elevate your brand, showcase your achievements and connect with industry leaders and consumers.

Discover all the benefits and opportunities available to finalists and winners in the President's Medal Schedule, available on the [President's Medal website](#).



ENVIRONMENTAL
SUSTAINABILITY



SOCIAL
SUSTAINABILITY



FINANCIAL
SUSTAINABILITY



CLIMATE & BUSINESS
RESILIENCE



SUCCESSION
& GOVERNANCE



KNOWLEDGE SHARING
& INDUSTRY IMPACT

SUPPORTING THE AUSTRALIAN FOOD INDUSTRY

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

Networks

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

Development of Judges

The judging panel for the Sydney Royal Fine Food Show is selected by the Fine Food Competition Chair of Judges and the RAS of NSW Fine Food Committee who aim to include a combination of food industry educators, product retailers, product users, chefs, manufacturers, food journalists, technologists from Industry, and other specialists and Industry groups. To actively develop the Associate Judges, in conjunction with TAFE NSW the RAS of NSW conducts two annual accredited sensory training programs.

For more information about judging, visit: <https://www.rasnsw.com.au/sydney-royal-wine-dairy-fine-food/>. To express interest to participate in the program, please email finefood@rasnsw.com.au.

Sponsors

The Sydney Royal Fine Food Show - Aquaculture Competition gratefully acknowledges support from the NSW Food Authority.

Industry Supporters

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

KEY INFORMATION

2027 SYDNEY ROYAL FINE FOOD SHOW - AQUACULTURE	
APPLICATIONS FOR ENTRY	To enter online, visit www.rasnsw.com.au All Aquaculture Classes open for entry in October 2026 to be judged in February 2027 only. Please note that for 2027, Aquaculture classes previously split between Summer (February) and Spring (July) are being combined into one singular competition in February.
ENTRY FEE	\$142 (incl. GST) per Rock, Pacific or Native Oyster Exhibit. \$60 (incl. GST) per Smoked or Cured Farmed Salmon/Trout Exhibit. \$60 (incl. GST) per Smoked or Cured Farmed Aquaculture Product - Other Exhibit.
CLOSING DATE FOR ENTRY	Wednesday 18 November 2026
DELIVERY OF EXHIBITS	Exhibits are to be delivered in required quantities and with the appropriate identification labels supplied by the RAS on Tuesday 23 February 2027 between 7:30am and 4pm only. Exhibits must be delivered to Sydney Showground, Sydney Olympic Park. Delivery details and any updates or changes to delivery details will be communicated to Exhibitors via email in their Exhibitor Information Packs. Further details indicated in Fine Food - Aquaculture Special Regulation 12.
JUDGING	Wednesday 24 February 2027
EVENTS	Grape, Grain & Graze Festival - September 2027 Celebrate the winners of the Sydney Royal Fine Food Show and all things Australian Wine, Beer & Cider, Distilled Spirits, Cheese & Dairy Produce and Fine Food. This event is open to the general public. For more information, visit: www.rasnsw.com.au An exclusive opportunity for Sydney Royal Medal Winners. Benefits of participating as an Exhibitor include the following: • The opportunity to promote your brand and increase product awareness by way of taste testing; • Showcase specific medal-winning products and your business to generate direct sales; • Opportunity to network and sell to possible industry professionals attending the event; • Exposure via the RAS marketing channels and social media; If you wish to express interest to be an Exhibitor at the 2027 Grape, Grain & Graze Festival, please email grapegraingraze@rasnsw.com.au.
PUBLICATION OF RESULTS	Online results listing, scores and medals awarded for all Exhibits will be available for viewing at the conclusion of judging. In addition, the Results Catalogue will be made available online as a PDF to all Exhibitors the month following the Sydney Royal Fine Food Show - Aquaculture Competition; this will contain scores of medal-winning Exhibits, as well as Judges' Class comments. Exhibitors will receive a breakdown of their individual results, confidential feedback per Exhibit, and the applicable certificates in March 2027.
EXPRESSIONS OF INTEREST FOR STEWARDING AND JUDGING	If you know anyone interested in becoming a Steward or Associate Judge, please complete the Expression of Interest form available at www.rasnsw.com.au
SOCIAL MEDIA	Follow us to stay up to date throughout the year. Facebook: facebook.com/RASofNSW Instagram: @ras_nsw X (formerly known as Twitter): @ras_nsw #finefoodshow #sydneyroyal
CONTACT	Sydney Royal Fine Food Events Manager Royal Agricultural Society of NSW Locked Bag 4317, Sydney Olympic Park NSW 2127 Telephone (02) 9704 1487 finefood@rasnsw.com.au

FINE FOOD - AQUACULTURE SPECIAL REGULATIONS

These Fine Food - Aquaculture Special Regulations apply specifically to this Competition and should be read in conjunction with the RAS General Regulations. Unless otherwise specified in the RAS General Regulations, in the event of any inconsistency, the Fine Food - Aquaculture Special Regulations will prevail.

1. COMPETITION CONDITIONS OF ENTRY

The Application for Entry and the following constitute the whole agreement upon which entries are submitted.

- **Conditions of Entry to Sydney Showground;**
- **RAS General Regulations (apply to all Sections of the Show);**
- Fine Food Show - Aquaculture Special Regulations (applies to this Section only);
- This Sydney Royal Fine Food Show - Aquaculture Schedule.

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

The Exhibitor warrants that each article exhibited by them, or by any child or person(s) under the Exhibitor's guardianship, is duly registered and is either owned absolutely by the Exhibitor or is under the Exhibitor's absolute care and control. The Exhibitor releases and holds the RAS harmless from any liability for any loss or damage to such article, howsoever caused.

The RAS reserves the right to evict any Exhibitor from the Showground if the Exhibitor breaches any provision of the Conditions of Entry to Sydney Showground, RAS General Regulations and/or this Sydney Royal Fine Food Show - Aquaculture Schedule.

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 the 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.

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 at all times.

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.

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

All Exhibitors must strictly comply with Auditing, Fine Food - Aquaculture Special Regulation 21. For an Exhibit to be eligible for judging, Exhibitors must ensure that all requirements as specified in the auditing Fine Food - Aquaculture Special Regulation are met. Exhibitors will risk the Exhibit being disqualified if requirements cannot be produced for auditing purposes.

4. COMMERCIAL TITLE

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

5. COMMERCIAL AVAILABILITY

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

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

6. ELIGIBILITY OF PRODUCTS

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;

- (a) All Exhibits must comply with the requirements of the Australian Food Standards Code for both product and packaging. Exhibits not complying with the Australian Standard will be disqualified.
- (b) Wholesale products must be accompanied by a Nutrition Information Panel and ingredients listing;
- (c) No Exhibit is to be previously sampled by the Exhibitor before being submitted for judging; and
- (d) All Exhibits are to be delivered via a suitable and appropriate food transport vehicle and upon delivery the Exhibits become the property of the RAS.

7. DEFINITION OF EXHIBITOR

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

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

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

- (a) It is the sole responsibility of the Exhibitor to enter the Exhibit(s) in the correct Class or be subject to disqualification without refund of Entry Fee.
- (b) The RAS may at its discretion, without any liability and without the prior approval of the Exhibitor disqualify or transfer an Exhibit into a different Class than that stated on the Application for Entry if in its opinion the Exhibit has been entered in the wrong Class.
- (c) Exhibitors are able to withdraw online any Exhibits from Classes by logging onto their myRAS account [RAS Competitions Administration System](#) up until 4pm on 23 February 2027. If an Exhibitor wishes to withdraw an Exhibit after 23 February 2027, they must do so in writing to the Fine Food Events Manager. No substitution of products will be accepted once entries have closed. The products which have been entered in the online Application of Entry are those samples that are required to be delivered for judging.
- (d) All refunds of Entry Fees are at the discretion of the RAS. A refund of Entry Fees shall not be made unless a notification of withdrawal is received by the RAS on or before 4pm on 23 February 2027. After this date, only in special circumstances will a refund be considered at this point.

11. PREPARATION OF EXHIBITS FOR DELIVERY

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

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

Should you require additional identification labels or need to make amendments to your Exhibitor Confirmation Advice, please contact the Fine Food Events Manager by emailing finefood@rasnsw.com.au

Failure to supply the minimum requirements outlined for each Class may affect your opportunity to participate in the Championship round due to an insufficient amount of product delivered. All Exhibits must also be taken from a normal production run/farming cycle and must be identical to those commercially available at the time of judging.

12. DELIVERY OF EXHIBITS

All Exhibits must be delivered to the Sydney Royal Fine Food Show Supervisor following location and key delivery instructions as per detailed in your digital Exhibitor Confirmation Pack. 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 for frozen products) or hot (60°C or hotter).

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

The RAS may at its discretion and without any liability or prior approval of the Exhibitor, disqualify an Exhibit which may not comply to the minimum requirements outlined in the schedule or if Exhibits do not comply with food safety guidelines and regulations as mentioned above.

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 Fine Food Committee. If a Judge is permitted to enter as an Exhibitor in the Sydney Royal Fine Food Show, the Exhibitor/Judge will not be permitted to judge the Class in which their Exhibit is entered or any subsequent Championship containing the related Exhibit.

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

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

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

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 of transferring medal artwork to the new owner is at the discretion of the RAS.

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

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

- (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 at the Sydney Royal Fine Food 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. Championships may be withheld in instances where the Exhibits are considered by the Judges to be unworthy of the Award.

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

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

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

18. POWER TO CANCEL OR ALTER

The RAS may, without assigning a reason:

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

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

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

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

19. 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.

20. 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 Events Manager at finefood@rasnsw.com.au

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

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

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

21. 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:

- (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 this Fine Food - Aquaculture Special Regulation.

22. MISREPRESENTATION

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

23. WORKING WITH CHILDREN

Exhibitors must comply with all applicable Working with Children Legislation.

Exhibitors over the age of 18 years, who are involved in a child-related role or have direct unsupervised contact with children, must produce evidence of Working with Children Checks to the RAS, at least one (1) month prior to Competition.

24. WORKPLACE SURVEILLANCE ACT

The 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. The 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. The RAS warrants that it conducts all such activities in accordance with the *Workplace Surveillance Act 2005 (NSW)*.

25. ORIGIN OF EXHIBIT

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

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

26. JUDGING CRITERIA

Rock, Pacific and Native Oysters will be judged on the following criteria:

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

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

Judging Criteria	Points
Aroma (Fillet – cleanliness, smoke aromatics, absence of taint)	10
Raw Material Quality / Cleanliness (oxidation, rancid notes, muddiness, staleness)	10
Appearance & Workmanship (cut, trim, uniformity, finish, condition)	12
Flavour Quality (Taste – core species flavour + cure character)	22
Smoke Quality & Integration (type, balance, no harsh/ashy/creosote)	14
Seasoning Balance (salt/sugar/spice balance)	14
Texture / Mouthfeel (Taste succulence, oil/fat behaviour, slice/eat)	12
Finish/Aftertaste (length, cleanliness, no bitterness/metallic)	6
TOTAL	100

AQUACULTURE CLASSES

Class No.	Class Description	Size/Volume/Weight	No. Of Samples Required	Special Requirements	Preparation by RAS for Judging
1	Sydney Rock Oysters – Commercial Volume Minimum Annual Production Volume 5000 dozen.	At the time of Entry, Exhibitors are to specify the industry standard oyster size of the Exhibit, as outlined by the Department of Primary Industries. Small Exhibitors are to provide the industry standard size of 55mm, 30g Medium Exhibitors are to provide the industry standard size of 55-70mm, 30-50g Large Exhibitors are to provide the industry standard size of 70mm, 50g	Three (3) dozen required.	To be supplied unopened, with cleaned external shell.	For visual judging, Sydney Rock Oysters will be shucked and turned and presented in the lower cupped shell. For tasting, all oysters will be shucked and presented un-rinsed in the lower cupped shell in their own liquor.
2	Oysters, other than Sydney Rock Oysters (e.g. Pacific, Angasi)	Industry standard size: <u>Pacific Oysters</u> Small - 70mm, 35g Medium - 70-85mm, 35-70g Large - 85mm, 70g + <u>Native Oysters</u> Small - 80mm, 70g Medium - 80-100mm, 70-100g Large - 100mm, 100g +	Three (3) dozen required.	To be supplied unopened, with cleaned external shell. Exhibitors must specify industry standard size as outlined by the Department of Primary Industries in Application for Entry.	For visual judging, oysters will be shucked, turned and presented in the lower cupped shell. For tasting, oysters will be shucked, turned and presented un-rinsed in the lower cupped shell in their own liquor.
3	Smoked/Cured Farmed Salmon/Trout Hot or Cold Smoked (e.g. Salmon, Ocean Trout, Rainbow Trout etc.)	Up to 499g 500g - 1kg sample	Three (3) samples required. ----- Two (2) samples required,	Chilled, loose or vacuum-packed.	Storage instructions must be provided on the Application for Entry (ambient, fridge or freezer temperature).
4	Smoked/Cured Other Farmed Aquaculture Products (e.g. Hot or Cold Smoked other than Salmon/Trout, includes Mullet, Mackerel, Mussels, Oysters, Roe, Eel, other)	Up to 499g 500g - 1kg sample	either side or one (1) whole fish. ----- One (1) sample must be commercially labelled. Use by date must be stated on all samples.		

AQUACULTURE AWARDS

CHAMPION COMMERCIAL SYDNEY ROCK OYSTER (Class 1)

Annual Trophy sponsored by **NSW Food Authority**.

CHAMPION PACIFIC OR NATIVE OYSTER (Class 2)

CHAMPION SMOKED OR CURED FARMED SALMON/TROUT (Class 3)

CHAMPION SMOKED OR CURED OTHER FARMED AQUACULTURE PRODUCT (Class 4)

NOTES

NOTES



The RAS thanks the sponsors and supporters of the 2027 Sydney Royal Aquaculture Competition for their valued support in celebrating excellence in Australian agriculture and regional communities.

Competition Sponsors



Food
Authority

Industry Supporters



Royal Agricultural Society of NSW