



Royal Agricultural Society of NSW

Schedule

Sydney Royal Cheese & Dairy Produce Show

8-11 February 2027
Sydney Showground
Sydney Olympic Park
www.rasnsw.com.au



Front Cover

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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

COMMITTEE AND OFFICIALS

DAIRY PRODUCE COMMITTEE

Ms H A Badgery (Chair)

Mr G D Andrews

Mr D F Macintyre

Ms L S Milan OAM

Mr G W Moore

Mr B J Wilson

HONORARY COUNCILLORS OF THE COMMITTEE

Mr G J Andersen OAM

Mr G W Mason

Mr R G Reid

STEWARD-IN-CHIEF

Ms H A Badgery

CHAIR OF JUDGES

Ms Tiffany Beer

CHIEF STEWARD

Mr G W Mason

TABLE OF CONTENTS

MESSAGE FROM CHAIR OF JUDGES.....	6
SUPPORTING THE AUSTRALIAN DAIRY PRODUCE INDUSTRY	7
WHY ENTER	9
KEY INFORMATION	10
SPECIAL REGULATIONS	11
CLASSES	17
Cheddar Cheese (Classes 1 – 10)	17
Club Cheese (Class 11)	18
Ricotta Cheese (Class 12)	18
Fresh Unripened Cheese (Classes 13 – 14).....	18
Semi-Hard and Eye Cheese (Class 15)	19
Haloumi, Paneer and Other Cheeses for Cooking (Classes 16 – 17).....	19
Labneh, Soft Cheese and Mascarpone (Classes 18 – 21).....	19
Fetta Cheese (Classes 22 – 24)	20
Flavoured Cheese (Classes 25 – 26)	20
Mould Ripened and Washed Rind Cheese (Classes 27 – 29)	20
Hard Cheese (Classes 30 – 32).....	21
Grated, Shredded, Processed and Sliced Cheese (Classes 33 – 34).....	21
Other Cheese (Classes 35 – 36)	21
Butter (Classes 37 – 40)	22
Milk (Classes 41 – 49)	22
Cream (Classes 50 – 55).....	23
Yoghurt, Cultured Milk Products and Frozen Yoghurt (Classes 56 – 65).....	23
Ice Cream and Gelato (Classes 66 – 74)	24
Dairy Dessert, Custard and Mousse (Class 75)	24
Sheep Milk Product (Classes 76 – 80)	25
Goat Milk Product (Classes 81 – 86)	26
Buffalo Milk Product (Classes 87 – 89).....	27
Camel Milk Product (Classes 90 – 91)	27
Cow, Sheep, Goat and Buffalo Milk Blended Product (Class 92).....	27
Other Dairy Product (Class 93)	28
Research and Development Product (Class 94).....	28
CHAMPIONSHIPS, TROPHIES AND ANNUAL PRIZES	29

MESSAGE FROM THE CHAIR OF JUDGES



Australian cheese and dairy products are exceptional and contribute to the health and wellbeing of our population. There is a deep commitment to the dairy industry from farmers and producers as they work hard every day to bring great products to consumers.

The climatic conditions have been better this year for most dairy producing areas, but there have been significant geopolitical and other pressures that have led to increased input costs, and disrupted supply leading to a further reduction in overall milk production. Despite this the dairy industry continues to meet the consumer demand for high-quality affordable dairy products including the increased sales volume especially for yoghurt, milk, and butter.

In February 2027, we are looking forward to recognising, rewarding and promoting some of the highest quality cheese and dairy products available to Australian consumers through the Sydney Royal Cheese & Dairy Produce Show. The RAS medals clearly identify high-quality products through the rigorous independent judging process and give consumers confidence when purchasing those products.

It is always a privilege to work with a great team of committed and experienced judges with excellent palates and product knowledge. Each product is judged “blind” by panels of three judges. The judges are dedicated to impartially judging and rewarding quality products. They provide helpful feedback to producers to support the continual improvement of products. There is also a commitment to develop the skills and knowledge of new and existing judges to benefit producers and the general dairy industry.

I want to encourage all Australian dairy producers to enter this competition to benchmark their products and have them recognised at this highest level. Please carefully review the Competition Schedule during the entry process.

I would like to thank the President of the RAS, Mr John Bennett OAM, RAS NSW Dairy Produce Committee Chair, Ms Heidi Badgery, Head of Agriculture, Ms Nicole Bryce, Wine, Dairy and Fine Food Events Manager, Ms Mel Beech, the other support staff, judges and stewards for their support and organisation of the competition and general support of the exhibitors.

I look forward to working together with the dairy industry to recognise and celebrate exceptional Australian cheese and dairy products entered in the 2027 Show.

Tiffany Beer
Chair of Judges
Sydney Royal Cheese and Dairy Produce Show

SUPPORTING THE AUSTRALIAN DAIRY PRODUCE 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 Cheese & Dairy Produce Show, we are promoting and rewarding excellence in the Australian dairy produce industry.

Networks

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

Development of Judges

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

If you or someone you know is interested in dairy sensory training, please email cheesedairy@rasnsw.com.au to receive further information.



Sponsors

The Sydney Royal Cheese & Dairy Produce Show gratefully acknowledges support from NSW Food Authority.

Where excellence tells its story

20th President's Medal



Each year, a few remarkable Australian food and beverage producers take the next step in their Sydney Royal journey. The Royal Agricultural Society of NSW President's Medal recognises Champion producers whose dedication shines through every part of their business – demonstrating integrity, care and innovation in the way they produce, grow and give back.

Becoming a finalist is an opportunity to share your story – the people, values and vision behind your success – and to be recognised among producers helping shape a more sustainable, connected future for Australian food and agriculture.

It's much more than an award. It's acknowledgement of the passion and purpose that define your business, and a chance to open new doors through trusted recognition and genuine celebration.

When your product has earned Sydney Royal Champion status, now is your moment to showcase the story behind it and what makes your enterprise truly stand out.

Ready to share the story behind your success?

Learn more at rasnsw.com.au/presidentsmedal

WHY ENTER A SYDNEY ROYAL SHOW?



The benefits of entering the Sydney Royal Cheese & Dairy Produce Show ("the Competition") include:

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

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

- Access to the Sydney Royal medal artwork for winning Exhibits. This artwork provides the winning producer with a distinct marketing advantage and can be used to enhance advertising, promotional material and packaging.
- Access to the marketing promotional kit to assist medal winners to make the most of their achievement.
- Listing on the online consumer guide, Australia's Best Producers, that features medallists from the Sydney Royal Competitions with the ability to tailor your listing and link consumers directly to your purchase facilities.
- Invaluable exposure to over 900 influential consumers and wine trade at the Sydney Royal Grape, Grain & Graze Festival.
- Opportunity to present and promote medal-winning products at the iconic Sydney Royal Easter Show, Australia's largest ticketed event attracting hundreds of thousands of visitors each year.
- Opportunity to be invited as an Exhibitor at Sydney Royal Talk & Taste at the Sydney Royal Easter Show, where you can talk and sell your medal-winning products directly to consumers.
- Opportunity to be handpicked by Sydney Showground to supply your medal-winning product at hundreds of events that happen on site throughout the year, including at the Sydney Royal Easter Show.

KEY INFORMATION

ENTRY FEE	\$62.00 (incl. GST) per Exhibit submitted \$77.00 (incl. GST) per Exhibit submitted in Class 10, Cheddar, Retail \$77.00 (incl. GST) per Exhibit submitted in Class 94, Research and Development
APPLICATIONS FOR ENTRY	To enter online, visit https://www.rasnsw.com.au/cheesedairy
INCORRECT AND INCOMPLETE APPLICATIONS FOR ENTRY	A Correction Fee of up to \$50 may be charged by the RAS, at its discretion, for each Application for Entry which is incorrect or incomplete. If an Application for Entry is not rectified in accordance with the RAS' requirements, the Entry may not be accepted by the RAS.
CLOSING DAY OF ENTRY	Wednesday 28 October 2026
DELIVERY OF EXHIBITS	Exhibits are to be delivered in required quantities and with the appropriate identification labels supplied by the RAS from Tuesday 2 February to Thursday 4 February 2027 between 9am and 4pm. Exhibits must be delivered to Sydney Showground, Sydney Olympic Park. Delivery details will be communicated to Exhibitors via email in Exhibitor Information Packs.
JUDGING DAYS	Monday 8 February until Thursday 11 February 2027. All judging is closed to Exhibitors and the general public.
PUBLICATION OF RESULTS	Online results listing scores and medals awarded for all Exhibits will be available for viewing at the conclusion of the Sydney Royal Cheese & Dairy Awards Night on Wednesday 24 March 2027. Results will not be released prior to this date. In addition, the Results Catalogue will be made available online as a PDF following the Awards Night; this will contain scores of all Exhibits, as well as Judges' Class comments. Exhibitors will be posted a breakdown of their individual results, confidential feedback per Exhibit, and any applicable certificates in March 2027.
SOCIAL MEDIA	Follow us to stay up to date throughout the year. Facebook: @RASofNSW LinkedIn: @Royal Agricultural Society of NSW X: @ras_nsw Instagram: @ras_nsw
EXPRESSIONS OF INTEREST FOR STEWARDING & JUDGING	If you know anyone interested in becoming a Steward or Associate Judge, please complete the Expression of Interest form available at Royal Agricultural Society of NSW - Cheese and Dairy Produce
CONTACT	Wine, Dairy & Fine Food Events Manager Royal Agricultural Society of NSW Locked Bag 4317, Sydney Olympic Park NSW 2127 Telephone: (02) 9704 1350 Email: cheesedairy@rasnsw.com.au
AWARDS NIGHT	The Awards Night will be held on Wednesday 24 March 2027. Celebrate the winners of the Sydney Royal Cheese & Dairy Produce Show at Sydney Showground, Sydney Olympic Park. Tickets will be made available for purchase at https://www.rasnsw.com.au/cheesedairy Exhibitors who have won a Championship will be notified by email (via the address provided at time of Entry).



2027 SYDNEY ROYAL CHEESE & DAIRY PRODUCE SHOW

SPECIAL REGULATIONS

These Sydney Royal Cheese & Dairy Produce Show 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 Sydney Royal Cheese & Dairy Produce Show Special Regulations will prevail.

1. 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 \(apply to all Sections of the Show\);](#)
- President's Medal Special Regulations (applies to this Section only);
- This Sydney Royal Cheese & Dairy Produce Show Schedule.

2. ELIGIBILITY OF PRODUCTS

- (a) All Exhibits must comply with the requirements of the Australia New Zealand Food Standards Code for both product and packaging.
- (b) Exhibits not complying with the minimum Australian dairy content will be disqualified.
- (c) Cheese Exhibits should be provided whole, not portioned, except in Classes otherwise specified.
- (d) Exhibits produced with Sheep, Goat, Buffalo or Camel Milk will be eligible to enter into Classes 76 to 92 only.
- (e) Wholesale products must be accompanied by a Nutrition Information Panel and ingredients listing including allergen statements.
- (f) No Exhibit is to be previously sampled by the Exhibitor before being submitted for judging.
- (g) All Exhibits are to be delivered via a suitable and appropriate food transport vehicle and upon delivery the Exhibits become the property of the RAS.

3. ORIGIN OF EXHIBIT

All Exhibits must be manufactured in Australia. All Exhibits other than Ice Cream and Gelato must be made from 100% Australian dairy raw materials unless specified in the Class requirements. Ice Cream and Gelato Exhibits must contain a minimum 80% Australian content for the dairy solids. Exhibits that include ingredients other than dairy solids must be made from at least 85% Australian farmed, grown, manufactured and produced ingredients.

4. COMMERCIAL AVAILABILITY

Exhibits must meet the following criteria for Commercial Availability:

- (a) Each Exhibit entered must be the absolute property of the Exhibitor and must be commercially available in Australia or in the market available for export as an identifiable Australian product, or both.
- (b) Exhibitors will be required to submit details regarding their Exhibit's approximate annual production, as well as where and when the Exhibit is commercially available, prior to Competition.
- (c) At the time of judging, the RAS may conduct an audit to compare Exhibit samples with those commercially available.
- (d) Class 94 Research & Development is exempt.

5. ENTRY REQUIREMENTS

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

An Exhibitor is permitted to enter more than one (1) Exhibit per Class, each Exhibit must be different, and these differences are to be identified on the Application for Entry. More than one Entry under a given Commercial Title may be permissible should the Entries be produced in separate distinct locations (e.g. South Coast NSW and Central Coast NSW) and must be identified on the Application for Entry.

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

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

- 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.

At the time of judging, if an Exhibit is determined to have been entered into the incorrect Class, the Exhibit will be subject to class transfer, withdrawal or disqualification without a refund of Entry Fee.

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

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

All Exhibitors must strictly comply with Auditing, Special Regulation 28. For an Exhibit to be eligible for judging, Exhibitors must ensure that all requirements as specified in the auditing Special Regulation are met. Exhibitors will risk the Exhibit being disqualified if requirements cannot be produced for auditing purposes.

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

Sorbet Exhibits and Dip Exhibits are no longer eligible for the Sydney Royal Cheese & Dairy Produce Show, however, can be entered into the Sydney Royal Fine Food Show - Specialty Foods Competition.

6. MINIMUM TOTAL WEIGHT / VOLUME REQUIREMENTS

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

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

Exhibitors must provide the Minimum Exhibit quantity as outlined in Classes listing, under Size/Class/Table. The minimum quantity must be constituted by at least two samples of the Exhibit unless specified otherwise. This ensures that an adequate quantity of product is available for each round of judging and allows for a fresh sample to be available should the Exhibit proceed to the Championship judging stage.

7. COMMERCIAL TITLE

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

The Commercial Title provided will be utilised in all Cheese & Dairy Produce Show publications during and after the judging. Medals and Awards are non-transferable and if an Exhibitor changes the name of a product, the scores, Medals and Awards may cease to apply. If an Exhibitor wishes to change the name of a product, the Exhibitor must contact the RAS to seek permission.

8. DEFINITION OF EXHIBITOR

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

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

9. DEFINITION OF PRODUCER

A Producer means the registered premises that manufactures or processes the dairy component of the product entered in the Competition.

10. 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 mentioned in the Results Catalogue.

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

11. CLASS TRANSFERS & WITHDRAWALS

It is the sole responsibility of the Exhibitor to enter the Exhibit(s) in the correct Class or be subject to disqualification without refund of Entry Fee.

The RAS may, at its discretion, without any liability and without the prior approval of the Exhibitor, disqualify or transfer an Exhibit into a different Class than that stated on the Application for Entry if in its opinion the Exhibit has been entered in the wrong Class.

All refunds of Entry Fees are at the discretion of the RAS. A full refund shall only be made if a withdrawal is submitted on Wednesday 28 October 2026 (Closing Day of Entry).

After this date, if an Exhibitor wishes to withdraw an Exhibit, the withdrawal must be submitted by 4pm Thursday 4 February 2027. Only in special circumstances will a refund be considered at this point.

To submit a withdrawal for an Exhibit, Exhibitors must log into their online Competition entry system (myRAS) account and select the Class they wish to withdraw from and complete the withdrawal process.

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

12. RESEARCH & DEVELOPMENT CLASS

All products entered into this Class are in connection with corporate innovation and constitutes the first stage of development of a potential new product. Exhibits in this Class will not be eligible for a Sydney Royal medal and Championship prize or Trophy. This Class will be judged after normal product judging. The Exhibitor must confirm on the Application for Entry that their new product complies with the Australia New Zealand Food Standards code and provide a description of the product, storage instructions and directions for preparation and use if required.

Exhibits entered in this Class may be from Cattle, Sheep, Buffalo, Goat or Camel Milk.

13. DESIGNATION OF SPECIES

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

- Bovine – Cattle ¹
- Ovine – Sheep ¹
- Bubaline – Buffalo ¹
- Caprine – Goat ¹
- Camelus – Camel ¹

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

Exhibits produced with Sheep, Goat, Buffalo or Camel Milk are eligible to enter into Classes 76 – 92 only. Exhibits entering Class 94 may be from Cattle, Sheep, Buffalo, Goat or Camel Milk.

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

14. PREPARATION OF EXHIBITS

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

- (a) Identification label sheets that contain the catalogue number, Exhibit number, QR code and Class Number for each Exhibit. Identification labels should be printed as labels and 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) 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) Courier and postal label instructions.
- (d) Map and delivery instructions.

It is the sole responsibility of the Exhibitor to ensure that the correct identification labels are adhered to the correct Exhibit/s. Any Exhibit/s that are not labelled correctly are subject to disqualification without refund of Entry. Should you need to make amendments to your Exhibitor Confirmation Advice, please contact the Wine, Dairy & Fine Food Events Manager at cheesedairy@rasnsw.com.au.

All Exhibits (commercial and wholesale) shall comply with the requirements of the Australia New Zealand Food Standards Code for both products and packaging, which requires Nutrition Information Panel, an ingredient listing and allergen statement. Products that do not comply may be disqualified.

Exhibits must be taken from a normal production run and must be identical to those commercially available.

The minimum volume/weight requirements must be made up of which appears on the package as intended for sale.

15. DELIVERY OF EXHIBITS

Exhibits must be delivered to the Supervisor, Sydney Showground, Sydney Olympic Park, NSW 2127. Delivery details will be supplied to Exhibitors closer to the delivery period. Exhibits must be properly marked with the RAS supplied identification labels and strictly delivered between Tuesday 2 February to Thursday 4 February 2027 between the hours of 9am and 4pm. The RAS cannot be held responsible for any theft, loss, delay or damage during the transportation of Exhibits.

Exhibits are to be delivered in accordance with the Australia New Zealand Food Standards Code requirements, via a suitable temperature controlled food transport vehicle. Chilled product is to be transported and delivered at a temperature of 5°C or below and frozen product transported and delivered frozen solid. Any Exhibits delivered in a non-temperature-controlled vehicle and/or not meeting these temperature requirements will be disqualified. The Exhibitor will be provided the opportunity to submit new product for judging no later than 4pm Thursday 4 February 2027.

16. FOOD SAFETY

All Exhibits must comply with the Australia New Zealand Food Standards Code for both product and packaging, visit <http://www.foodstandards.gov.au/>.

All Exhibitors must be licenced or accredited by the relevant State Food Authority (e.g. NSW Food Authority/DPI, Dairy Food Safety Victoria, Safe Food Production Queensland) for the production of milk and dairy products. A copy of the certification must be provided if requested by the RAS.

17. JUDGING

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

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

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

18. CONFLICTS OF INTEREST

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

Judges are not permitted to enter the Sydney Royal Cheese & Dairy Produce Show as Exhibitors, unless a conflict of interest is declared. If a Judge is permitted to enter as an Exhibitor by the Committee, the Exhibitor/Judge will not be permitted to judge that Exhibit and/or Class.

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 Cheese & Dairy Produce Show within the 6 months prior to entry, this would constitute a conflict of interest.

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

19. JUDGING CRITERIA

All Exhibits will be judged using the following criteria:

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

20. MEDAL AWARD LEVELS

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

- Gold medal for outstanding Exhibits gaining 18.Opts and over.
- Silver medal for excellent Exhibits gaining 17.Opts but fewer than 18.Opts.
- Bronze medal for quality Exhibits gaining 16.Opts but fewer than 17.Opts.

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

All Gold Medal winners may be eligible to enter the Australian Grand Dairy Awards, which are held annually. For further information, visit <https://www.dairy.com.au/our-programs/australian-grand-dairy-awards>.

21. CHAMPIONSHIPS, TROPHIES & ANNUAL PRIZES

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

The process for determining the Champions is that the highest scoring Gold medal-winning Exhibits from each eligible Class are re-tasted blind by an expanded Panel of Judges and ranked according to the Borda Count Method.

Exhibits entered in Classes, 1-36, 76 – 79, 81 – 83, 87 – 88 and cheeses entries in 90 and 92, which attain a Gold medal, qualify to be judged, and may, at the discretion of the RAS, be eligible for selection in the Australian Cheeseboard Perpetual Trophy. Up to five of the top point scoring cheeses in each category may be eligible for judging. Exhibits entered into Class 36 are not eligible for this perpetual trophy.

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

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

22. OBLIGATIONS FOR GOLD MEDAL AND CHAMPIONSHIP WINNERS

Following the judging, the RAS hosts the Awards Function during which a selection of Award-winning produce is available for consumption. Successful Gold or Champion-winning Exhibitors are required to provide a reasonable quantity of the Award-winning product by Monday 22 March 2027. It would be appreciated if products could be supplied to the RAS at the Exhibitor's own expense or agree to sell it at 50% of wholesale price. This will enable the winning products to gain exposure by being featured at the event which is attended by Trade, Sponsors, Exhibitors, Judges and the general public.

23. MEDAL ARTWORK

Medal and Champion-winning Exhibitors will be able to download their artwork from the 'myRAS' account after the results are 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 is at the discretion of the RAS.

Medal winning Exhibitors must refer to the Award being won at the Sydney Royal Cheese & Dairy Produce Show, not the Sydney Royal Easter Show.

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

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

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

24. PRESIDENT'S MEDAL

The President's Medal is one of Australia's most prestigious awards recognising excellence in food and beverage production. It promotes and rewards Champion Exhibitors that demonstrate the highest levels of environmental, social, and financial sustainability, as well as innovation, resilience, and industry leadership.

Exhibitors of Champion Exhibits from the Sydney Royal Cheese & Dairy Produce, Wine, Fine Food, Beer & Cider, and Distilled Spirits Shows will be invited to participate in the President's Medal Competition.

Finalists will be required to:

- Supply adequate quantities of their product for purchase by the RAS for consumption and service at the President's Medal Awards Presentation.
- Provide promotional assets, including a business logo, product images, and quotes, to be used across RAS marketing and communications.

For more information, please visit the [President's Medal webpage](#).

25. EXCESS JUDGING STOCK

Please note all Exhibits become the property of the Royal Agricultural Society of NSW once delivered. Excess stock may be used for promotional purposes including (but not limited to) VIP and media tastings, presentations, Exhibitor and trade tastings, consumer events, education and displays.

The RAS reserves the right to use excess stock as an RAS fundraising tool with the aim of supporting the agricultural industry through scholarships and grants.

26. 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 or misrepresentation to the Australian Competition and Consumer Commission and/or Office of Fair Trading for further action.

27. 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 Wine, Dairy & Fine Food Events Manager at cheesedairy@rasnsw.com.au.

Should the RAS deem that the Exhibit does not meet the requirements of the Schedule, the Exhibit may be disqualified without a refund of Entry Fee. 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.

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.

28. AUDITING

- (a) The RAS may appoint any person (an 'Auditor') to undertake random pre-judging and post-judging audits relating to any Exhibit entered into the Sydney Royal Cheese & Dairy Produce Show.
- (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, to enter, with reasonable notice, the Exhibitor's premises as nominated and inspect all products, books, electronic and hard copy records thereon, or to request relevant documentation electronically for the purpose of verifying the authenticity of any information stated in the Exhibitor's Application for Entry.
- (e) An Exhibitor undergoing a cheese & dairy produce audit must permit the Auditor to take from the Exhibitor's premises up to three (3) samples (at no extra charge) taken at random from the stock on hand of any Exhibit for comparison with the original Exhibit.
- (f) The RAS may also obtain retail samples sourced from the marketplace to compare with the original Exhibit. A random sample of all entries will be targeted for this type of audit in 2027.
- (g) The RAS reserves the right to audit Exhibits within twelve (12) months following the Sydney Royal Cheese & Dairy Produce Show.

If the Exhibitor fails to comply with these provisions; or as a result of any 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 28.

29. POWER TO CANCEL OR ALTER

The RAS may, without assigning a reason:

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

Notification of change will be listed on <https://www.rasnsw.com.au/cheesedairy>

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

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

The rights set out above apply notwithstanding:

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

30. WORKPLACE SURVEILLANCE ACT

The Royal Agricultural Society of NSW (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).

CLASSES

CHEESE

Exhibits entered in Classes 1 – 35 must be made from Australian Cow milk only.

CHEDDAR CHEESE

All dairy used must be 100% Australian.

Class No.	Class Description	Flavour Profile	Special Requirements	Sample Requirements
1	One Cheddar Cheese	Mild, up to 12 weeks		Must be a complete cheese. Exhibitors are to provide a minimum one (1) sample with a total weight no less than 2kg. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
2	One Cheddar Cheese	Semi-matured, 12 weeks to 6 months		
3	One Cheddar Cheese	Matured, 6 months to 12 months		
4	One Cheddar Cheese	Vintage, not less than 12 months	Exhibitor must specify age on Application for Entry.	
5	Cheddar Cheese, Retail Pack	Mild, up to 12 weeks		Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
6	Cheddar Cheese, Retail Pack	Semi-matured, 12 weeks to 6 months		
7	Cheddar Cheese, Retail Pack	Matured, 6 months to 12 months		
8	Cheddar Cheese, Retail Pack	Vintage, not less than 12 months	Exhibitor must specify age on Application for Entry.	
9	Cheddar Style Cheese, Any other style		e.g. Cheshire, Red Leicester, Colby Excludes any other type/variety already specified or entered into Classes 1 – 8. Exhibitor must specify age, type and dairy fat content percentage on Application for Entry.	N/A
10	Cheddar, Retail		This Class shall assess the quality of product available for purchase by the Australian consumer from retail outlets in the Greater Metropolitan Area of Sydney. The Exhibitor shall identify where their product is available for purchase. The Exhibit will be purchased by the RAS in the week prior to the judging and will be assessed during the judging week. Exhibitor must specify age, type and dairy fat content percentage on Application for Entry.	

CLUB CHEESE

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage and cheese flavour on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Sample Requirements
11	Cheese, Club	No minimum or maximum	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.

RICOTTA CHEESE

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
12	Cheese, Ricotta	No minimum or maximum	Baked or unbaked. Exhibitor must specify type on the Application for Entry.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.

FRESH UNRIPENED CHEESE

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage, type and flavour (if flavoured) on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
13	Cheese, Fresh, Unripened, No added flavour	No minimum or maximum	e.g. Cottage Cheese, Farm Style, Cream Cheese, Neufchatel, Quark, Fromage Frais	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
14	Cheese, Fresh, Unripened, Flavoured	No minimum or maximum	e.g. Cottage Cheese, Farm Style, Cream Cheese, Neufchatel, Quark	

SEMI-HARD AND EYE CHEESE

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage and type on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
15	Cheese, Semi-hard and Eye	No minimum or maximum	e.g. Edam, Gouda, Raclette, Havarti, Swiss, Gruyere, Tilsit	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.

HALOUMI, PANEER AND OTHER CHEESES FOR COOKING

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage and flavour on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
16	Cheese, Haloumi	No minimum or maximum	Flavoured or unflavoured. Will be presented to the judging panel pan-fried.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
17	Cheese, Other than Haloumi	No minimum or maximum	e.g. Paneer and other cheeses for cooking. Flavoured or unflavoured. Will be presented to the judging panel pan-fried.	

LABNEH, SOFT CHEESE AND MASCARPONE

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
18	Cheese, Labneh	No minimum or maximum	Flavoured or unflavoured. Exhibitor must specify flavour on the Application for Entry.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
19	Cheese, Soft	No minimum or maximum	e.g. Bocconcini, Fior di Latte, Trecce/Nodini, Burrata, etc. Exhibitor must specify type on the Application for Entry.	
20	Cheese, Semi Soft	No minimum or maximum	e.g. Mozzarella, Stretched Curd, Scamorza, Pizza Cheese, Provolone, Cacio Cavallo, etc. Exhibitor must specify type on the Application for Entry.	
21	Cheese, Mascarpone	No minimum or maximum		

FETTA CHEESE

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage and salt content percentage on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
22	Cheese, Fetta, Traditional	No minimum or maximum	e.g. Greek style. No added flavourings, may include lipase.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
23	Cheese, Fetta, Modern	No minimum or maximum	May be UF technology, unflavoured and other soft styles.	
24	Cheese, Fetta, Flavoured	No minimum or maximum	Exhibitor must specify flavour on the Application for Entry.	

FLAVOURED CHEESE

All dairy used must be 100% Australian.

Exhibitor must specify the dairy fat content percentage, type and flavour on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Sample Requirements
25	Cheese, Fruit Flavoured	No minimum or maximum	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
26	Cheese, Flavours other than fruit	No minimum or maximum	

MOULD RIPENED AND WASHED RIND CHEESE

All dairy used must be 100% Australian.

Exhibitor must specify the dairy fat content percentage and type on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
27	Cheese, White Mould Ripened	No minimum or maximum	Soft style cheeses e.g. Brie, Camembert, etc. Note: The addition of ash is permitted in this Class, but if flavour ingredients (e.g. truffle) are added, the cheeses are to be entered in the Flavoured Cheese Classes 25-26.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
28	Cheese, Blue Mould Ripened	No minimum or maximum		
29	Cheese, Mixed Rind or Wash Rind	No minimum or maximum	Contains washed rind and white mould ripening. Excludes those eligible for Classes 12 – 28.	

HARD CHEESE

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage and type on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
30	Cheese, Very Hard	No minimum or maximum		Must be a complete cheese. Exhibitors are to provide a minimum one (1) sample with a total weight no less than 1kg One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
31	Cheese, Very Hard, Retail Pack	No minimum or maximum		Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
32	Cheese, Soft or Semi-hard	No minimum or maximum	Excludes those eligible for Classes 12 – 31.	

GRATED, SHREDDED, PROCESSED AND SLICED CHEESE

All dairy used must be 100% Australian.

Exhibitor must specify the dairy fat content percentage, cheese type and flavour (if flavoured) on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
33	Cheese, Grated or Shredded	No minimum or maximum	Retail or Food Service Pack.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
34	Cheese, Processed, Sliced	No minimum or maximum	Can be flavoured.	

OTHER CHEESE

All dairy used must be 100% Australian.

Exhibitor must specify the dairy fat content percentage, type and flavour (if flavoured) on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
35	Cheese, Any Other Type	No minimum or maximum	Excludes those eligible for Classes 1 – 34. Provide a description of the product and preparation instructions if required.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
36	Cheese, Innovation, Any Variety	No minimum or maximum	The product must be offered to the market not more than 12 months prior to judging. Products will be evaluated for packaging, innovation and product quality. A statement must be included, explaining the innovative nature of the product and/or package with the Application for Entry. Provide a description of the product and preparation instructions if required.	

DAIRY PRODUCE

BUTTER

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage on the Application for Entry.

Class No.	Class Description	Dairy Content %	Special Requirements	Sample Requirements
37	Butter, Retail Pack, Salted	≥ 97%	Must be made from pasteurised cream.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
38	Butter, Retail Pack, Unsalted	99%		
39	Dairy Blend or Dairy Spread, Retail Pack	≥ 50%	Exhibitors must specify blend or spread on the Application for Entry.	
40	Speciality Butter or Blends, Retail Pack, including Ghee	≥ 50%		

MILK

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
41	Milk, White, Homogenised	$\geq 3.2\%$		Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1.5L. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
42	Milk, White, Non-Homogenised	$\geq 3.2\%$		
43	Milk, UHT, including Extended Shelf Life, Whole, Modified and Skim	No minimum or maximum	Includes full fat, reduced fat and skim modified milks. For chilled extended shelf-life products, specify the shelf life achieved in days from manufacture.	
44	Milk, Modified (with Non-Dairy additives, such as Omega 3, Lactose-Free and Hydrocolloids)	No minimum or maximum	Includes full fat, reduced fat and skim modified milks.	
45	Milk, Reduced Fat	Must be over 0.15% and less than 3.2%	Needs to comply with the Food Standards Code requirement of a 25% reduction from the standard product.	
46	Milk, Skim	0.15% maximum		
47	Milk, Flavoured, Chocolate	No minimum or maximum	White Chocolate permitted.	
48	Milk, Flavoured, Coffee	No minimum or maximum		
49	Milk, Flavoured, Other	No minimum or maximum	Exhibitor must specify flavour on the Application for Entry.	

CREAM

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
50	Cream, Sour or Cultured	≥ 35%	e.g. sour cream, crème fraîche	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
51	Cream, Sour Light	< 35%		
52	Cream, Light	< 35%	No Additives permitted.	
53	Cream, Pure	≥ 35% to < 48%	No Additives permitted.	
54	Cream, Thickened	No minimum or maximum	With added Stabilisers.	
55	Cream, Rich	≥ 48%	No Additives permitted.	

YOGHURT, CULTURED MILK PRODUCTS AND FROZEN YOGHURT

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage and flavour (if flavoured) on the Application for Entry.

Class No.	Class Description	Dairy Fat Content %	Special Requirements	Sample Requirements
56	Yoghurt, Natural, Unsweetened	> 2%	Exhibitor must specify if Set or Stirred on the Application for Entry. May include probiotic cultures.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
57	Yoghurt, Natural, Sweetened	> 2%		
58	Yoghurt, Natural, Low/Reduced Fat, Unsweetened	≤ 2%		
59	Yoghurt, Natural, Low/Reduced Fat, Sweetened	≤ 2%		
60	Yoghurt, Flavoured	> 2%	Exhibitor must specify if Set or Stirred on the Application for Entry and specify flavour. May include probiotic cultures. Multipack flavoured Yoghurt Exhibits will be judged as a whole.	
61	Yoghurt, Flavoured, Low/Reduced Fat	≤ 2%		
62	Buttermilk, Cultured	No minimum or maximum		
63	Milk Beverage, Cultured	No minimum or maximum	May be flavoured.	
64	Yoghurt, Frozen, Unsweetened	No minimum or maximum	Exhibitor must specify flavour on the Application for Entry. May include probiotic cultures.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 1kg. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
65	Yoghurt, Frozen, Sweetened	No minimum or maximum		

ICE CREAM AND GELATO

Products are to be dairy based. Dairy solids are to be 80% Australian.

Exhibitor must specify dairy fat content percentage on the Application for Entry.

Class No.	Class Description	Dairy Content %	Dairy Fat Content %	Special Requirements	Sample Requirements
66	Ice Cream or Gelato, Vanilla Only	≥ 50%	≥ 10%		Exhibitors are to provide a minimum two (2) samples with a combined total volume of no less than 1L. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
67	Ice Cream or Gelato, Low/Reduced Fat, Vanilla Only	≥ 50%	< 10%		
68	Ice Cream or Gelato, Chocolate Only	≥ 50 %	≥ 10%	White Chocolate permitted.	
69	Ice Cream or Gelato, Low/Reduced Fat, Chocolate Only	≥ 50%	< 10%		
70	Ice Cream or Gelato, Nuts Only	≥ 50%	≥ 10%	Multiple nut combinations are permitted. Nuts with additional flavours are NOT permitted in this Class.	
71	Ice Cream or Gelato, Low/Reduced Fat, Nuts Only	≥ 50%	< 10%		
72	Ice Cream or Gelato, Other	≥ 50%	≥ 10%	Single flavours or a combination of flavours. Products not eligible for Classes 66, 68 or 70. Exhibitor must specify flavour on the Application for Entry.	
73	Ice Cream or Gelato, Low/Reduced Fat, Other	≥ 50%	< 10%	Single flavours or a combination of flavours. Products not eligible for Classes 67, 69 or 71. Exhibitor must specify flavour on the Application for Entry.	
74	Ice Cream or Gelato, Novel	≥ 50%	No minimum or maximum	Single flavours or a combination of flavours. Bambino cones, Piccolo cones, Petit fours, sticks. No tubs, must be individual serve. Exhibitor must specify flavour on the Application for Entry.	

DAIRY DESSERT, CUSTARD AND MOUSSE

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage, type and flavour on the Application for Entry.

Class No.	Class Description	Dairy Content %	Dairy Fat Content %	Special Requirements	Sample Requirements
75	Dairy Dessert, Custard, Mousse	≥ 50%	No minimum or maximum	Includes cheesecake (baked or unbaked), etc. Note: Condensed milk is to be entered in Class 93 "Other Dairy Product".	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.

SHEEP MILK PRODUCT

All dairy used must be 100% Australian.

Exhibitor must specify the dairy fat content percentage on the Application for Entry.

Class No.	Class Description	Dairy Content %	Dairy Fat Content %	Special Requirements	Sample Requirements
76	Cheese, Sheep Milk, Mould Ripened	≥ 80%	No minimum or maximum	Exhibitor must specify flavour on the Application for Entry.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g / 500mL. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
77	Cheese, Sheep Milk, Fresh Unripened	≥ 80%	No minimum or maximum	Exhibitor must specify flavour on the Application for Entry.	
78	Cheese, Sheep Milk, Matured	≥ 80%	No minimum or maximum	Exhibitor must specify age and flavour on the Application for Entry.	
79	Cheese, Sheep Milk, Other	≥ 80%	No minimum or maximum	Exhibitor must specify age and flavour on Application for Entry. Any other products not eligible for Classes 76, 77 or 78.	
80	Yoghurt, Sheep Milk, Natural	≥ 80% (excluding oil for marinated products)	No minimum or maximum	Exhibitor must specify if Set or Stirred on the Application for Entry.	

GOAT MILK PRODUCT

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage and flavour (if flavoured) on the Application for Entry.

Class No.	Class Description	Dairy Content %	Dairy Fat Content %	Special Requirements	Sample Requirements
81	Cheese, Goat Milk, Fresh Unripened	≥ 80%	No minimum or maximum	Exhibitor must specify flavour on the Application for Entry.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
82	Cheese, Goat Milk, Mould Ripened	≥ 80%	No minimum or maximum	Exhibitor must specify flavour on the Application for Entry.	
83	Cheese, Goat Milk, Other	≥ 80% (excluding oil for marinated products)	No minimum or maximum	Exhibitor must specify age flavour and cheese type on the Application for Entry. Any other products not eligible for Classes 81 or 82 and includes matured goat milk cheese and goat milk fetta.	
84	Yoghurt, Goat Milk, Natural including liquid cultured goat milk/yoghurt	≥ 80%	No minimum or maximum	Exhibitor must specify if set or stirred on the Application for Entry.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500mL. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
85	Yoghurt, Goat Milk, flavoured including liquid cultured goat milk/yoghurt and Ayran	≥ 80%	No minimum or maximum	Exhibitor must specify flavour on the Application for Entry.	
86	Milk, Goat	100%	No minimum or maximum	Exhibitor must provide certification approval from the relevant State Food Authority on the Application for Entry.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 1.5L. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.

BUFFALO MILK PRODUCT

All dairy used must be 100% Australian.

Exhibitor must specify the dairy fat content percentage and flavour (if flavoured) on the Application for Entry.

Class No.	Class Description	Dairy Content %	Dairy Fat Content %	Special Requirements	Sample Requirements
87	Cheese, Buffalo Milk, Fresh Unripened	≥ 80%	No minimum or maximum		Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
88	Cheese, Buffalo Milk, Other	≥ 80%	No minimum or maximum	Exhibitor must specify type on the Application for Entry. Any product not eligible for Class 87.	
89	Buffalo Milk Product, Other	≥ 80%	No minimum or maximum	Exhibitor must specify type on the Application for Entry. Any product not eligible for Classes 87 or 88.	

CAMEL MILK PRODUCT

All dairy used must be 100% Australian.

Exhibitor must specify the dairy fat content percentage and flavour (if flavoured) on the Application for Entry.

Class No.	Class Description	Dairy Content %	Dairy Fat Content %	Special Requirements	Sample Requirements
90	Camel Milk Product, Fresh	100%	No minimum or maximum	Exhibitor must specify type and flavour on the Application for Entry.	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g/mL or 1.5L for milk. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.
91	Camel Milk Product, Frozen	100%	No minimum or maximum		

COW, SHEEP, GOAT AND BUFFALO MILK BLENDED PRODUCT

All dairy used must be 100% Australian.

Exhibitor must specify the dairy fat content percentage, type, flavour and milk blend on the Application for Entry.

Class No.	Class Description	Dairy Content %	Dairy Fat Content %	Sample Requirements
92	Blended Milk Product	≥ 50% Blend of Cow, Sheep, Goat or Buffalo	No minimum or maximum	Exhibitors are to provide a minimum two (2) samples with a combined total weight of no less than 500g/ml or 1.5L for milk. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.

OTHER DAIRY PRODUCT

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage on the Application for Entry.

Class No.	Class Description	Total Dairy Content in finished product	Special Requirements	Sample Requirements
93	Other Dairy Product	≥ 50%	e.g. Condensed milk. May only be entered if not eligible for any other Class. Overall product must be made up of at least 85% Australian product. Baby formula and nutritional powders will not be accepted.	Exhibitors are to provide a minimum one (1) sample with a combined total weight of no less than 500g. One (1) sample must be commercially labelled with use by or best before date stated. Remaining samples should have all branding removed or covered with use by or best before date stated.

RESEARCH AND DEVELOPMENT PRODUCT

All dairy used must be 100% Australian.

Exhibitor must specify dairy fat content percentage on the Application for Entry.

Class No.	Class Description	Total Dairy Content in finished product	Special Requirements	Sample Requirements
94	Research & Development	≥ 50%	Exhibitor to specify product type, flavour (if flavoured), storage requirements and preparation instructions if required on the Application for Entry. Exhibitor to provide certification approval from the relevant State Regulatory Authority on the Application for Entry. Exhibits in the Class will not be eligible for a Sydney Royal Medal or Championship prize or trophy.	Two (2) samples must be as intended for commercial labelling with use by or best before date stated. No minimum size, volume or weight – however must be provided as appears on the package as intended for sale.

CHAMPIONSHIPS, TROPHIES AND ANNUAL PRIZES

CHAMPION CHEDDAR CHEESE (S001)

The NSW Food Authority Perpetual Trophy

Donated by the NSW Food Authority for the Champion Cheddar Cheese. First presented in 2001 and formerly known as the New South Wales Government Perpetual Trophy for Cheddar Cheese.

Eligible Classes: 1 – 10

2026 Winner:

BEGA CHEESE

Produced by Bega Cheese, Bega NSW

Class No. 4 / Cat No. 5

Bega Rindless Vintage

CHAMPION SPECIALTY CHEESE (S002)

The NSW Food Authority Perpetual Trophy

Donated by the NSW Food Authority for the Champion Specialty Cheese. First presented in 2001 and formerly known as the New South Wales Government Perpetual Trophy for Fancy Cheese.

Eligible Classes: 11 – 36

2026 Winner:

MILAWA CHEESE COMPANY

Produced by Milawa Cheese Company, Milawa VIC

Class No. 28 / Cat No. 164

King River Gold

CHAMPION COW MILK CHEESE (S003)

The Dairy Australia Perpetual Trophy

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

Eligible Classes: 1 – 35

2026 Winner:

BEGA CHEESE

Produced by Bega Cheese, Bega NSW

Class No. 4 / Cat No. 5

Bega Rindless Vintage

CHAMPION CHEESE OF SHOW (S004)

Annual Trophy for the Champion Cheese of Show supported by the Dairy Produce Committee.

Eligible Classes: 1 – 36, 76 – 79, 81 – 83, 87 – 88 and 90

2026 Winner:

BERRYS CREEK GOURMET CHEESE

Produced by Berrys Creek Gourmet Cheese, Fish Creek VIC

Class No. 88 / Cat No. 626

Riverine Blue

AUSTRALIAN CHEESEBOARD (S005)

The Australian Cheeseboard Perpetual Trophy

Awarded to the Exhibitors of the five Gold medal-winning cheeses selected by the Chair of Judges to comprise the Australian Cheeseboard. First presented in 1993.

Eligible Classes: 1 – 36, 76 – 79, 81 – 83, 87 – 88, 90 and 92

2026 Winner:

MADAM TWOCAN

Produced by

Murrumbateman Cheese And Fine Food Company, Meadows SA

Class No. 18 / Cat No. 102

Aleppo Pepper Labneh

2026 Winner:

PARIS CREEK FARMS ORGANIC DAIRY

Produced by Paris Creek Farms Organic Dairy, , Paris Creek SA

Class No. 27 / Cat No. 181

Biodynamic Triple Cream Camembert

2026 Winner:

BEGA CHEESE

Produced by Bega Cheese, Bega NSW

Class No. 4 / Cat No. 5

*Bega Rindless Vintage***2026 Winner:**

MILAWA CHEESE COMPANY

Produced by Milawa Cheese Company, Milawa SA

Class No. 29 / Cat No. 207

*King River Gold***2026 Winner:**

BERRYS CREEK GOURMET CHEESE

Produced by Berrys Creek Gourmet Cheese, Fish Creek VIC

Class No. 88 / Cat No. 626

*Riverine Blue***CHAMPION BUTTER (S006)**

Eligible Classes: 37 – 40

2026 Winner:

BORGHI'S DAIRY

Produced by Borghi's Dairy, Coburg North VIC

Class No. 40 / Cat No. 253

*Del Boccia Australian Herb Butter***CHAMPION WHITE MILK (S007)****The Jim Forsyth Perpetual Trophy**

Donated by Mr Jim R Forsyth, for the Champion White Milk. First presented in 1997. Until 2015, this trophy was presented for Champion Milk.

Eligible Classes: 41 – 46

2026 Winner:

THE LITTLE BIG DAIRY COMPANY

Produced by The Little Big Dairy Company, Dubbo NSW

Class No. 42 / Cat No. 281

*Non-Homogenised Full Cream Milk***CHAMPION FLAVOURED MILK (S008)**

Eligible Classes: 47 – 49

2026 Winner:

SHARMA'S KITCHEN

Produced by Sharma's Kitchen, Hornsby NSW

Class No. 49 / Cat No. 384

*Khajoor Milk***CHAMPION CREAM (S009)**

Eligible Classes: 50 – 55

2026 Winner:

THE LITTLE BIG DAIRY COMPANY

Produced by The Little Big Dairy Company, Dubbo NSW

Class No. 53 / Cat No. 384

*Pure Double Cream***CHAMPION YOGHURT OR CULTURED MILK PRODUCT (S010)****The Bega Cheese Perpetual Trophy**

Donated by Bega Cheese for the Champion Yoghurt or Cultured Milk Product. First presented in 2002. Until 2014, this trophy was awarded to the Most Successful Fancy Cheese Exhibitor.

Eligible Classes: 56 – 63

2026 Winner:

KENILWORTH DAIRIES

Produced by Kenilworth Dairies, Kenilworth QLD

Class No. 60 / Cat No. 439

Honey Yoghurt

CHAMPION FROZEN YOGHURT (S011)

Eligible Classes: 64 and 65

2026 Winner:

Not awarded

CHAMPION FULL CREAM ICE CREAM OR GELATO (S012)

Eligible Classes: 66, 68, 70 and 72

2026 Winner:

SCOOPANOVA

Produced by Scoopanova, Brookvale NSW

Class No. 72 / Cat No. 522

2019 Event Horizon

CHAMPION LOW/REDUCED FAT ICE CREAM OR GELATO (S013)

Eligible Classes: 67, 69, 71 and 73

2026 Winner:

COW AND THE MOON

Produced by Cow on the Moon, Enmore NSW

Class No. 73 / Cat No. 528

Olive, Honey, Lemon and Thyme

CHAMPION NOVEL ICE CREAM OR GELATO (S014)

Eligible Class: 74

2026 Winner:

Not awarded

CHAMPION DAIRY DESSERT, CUSTARD OR MOUSSE (S015)

Eligible Class: 75

2026 Winner:

V'S DESSERT GLUTEN FREE

Produced by V'S Dessert Gluten Free, Dee Why NSW

Class No. 75 / Cat No. 565

Original Basque Cheesecake

CHAMPION SHEEP, GOAT, BUFFALO OR CAMEL MILK PRODUCT (S016)

The Simon Johnson Perpetual Trophy

Donated by Simon Johnson, for the Champion Sheep, Goat, Buffalo & Camel Milk Product. First presented in 2002.

Eligible Classes: 76 – 92

2026 Winner:

BORGHI'S DAIRY

Produced by Borghi's Dairy, Coburg North VIC

Class No. 89 / Cat No. 632

Del Boccia Buffalo Cream Butter



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agriculture and regional communities.



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Royal Agricultural Society of NSW