



Royal Agricultural Society of NSW

# *Schedule*

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## Sydney Royal Fine Food Show

2025  
Sydney Showground  
Sydney Olympic Park  
[www.rasnsw.com.au](http://www.rasnsw.com.au)







Royal Agricultural Society of NSW

## Welcome from the President



On behalf of the Royal Agricultural Society of NSW (RAS), I extend a warm welcome to all exhibitors in the 2025 Sydney Royal Wine, Beer & Cider, Distilled Spirits, Cheese & Dairy Produce, and Fine Food competitions. Your dedication and passion for excellence in your respective fields are truly commendable, and we are thrilled to have you join us in these prestigious shows.

The mission of the RAS is to promote and celebrate agricultural excellence, foster innovation and support the growth of our industries. By entering these competitions, you are not only showcasing your exceptional products but also engaging with a vibrant community of like-minded people and industry leaders, all similarly pursuing the goal of excellence. The Sydney Royal platform provides a unique opportunity to exchange knowledge, build valuable connections, and gain insights that can drive both your business and your industry forward.

Winning an award at Sydney Royal is more than just recognition of hard work and skill. It serves as a prestigious mark of distinction that can significantly enhance your brand's reputation. The award artwork can be proudly displayed in your marketing materials, signalling to consumers that your products meet the highest standards of quality and excellence.

I would like to extend my heartfelt gratitude to our revered judges, whose vast experience, professionalism and passion ensure the integrity and success of these competitions. Their expertise and dedication are invaluable to the RAS and to all participants.

Additionally, I want to acknowledge our stewards and volunteers who generously give their time and expertise to make these events possible. Also, to our Council and Staff who continually work to ensure our competitions truly are the best of the best.

Thank you once again for participating in our competitions. We wish you the very best of luck 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 Advisors

## 2025 FINE FOOD COMMITTEE

Mr Michael Bullen (Chair)

Ms Heidi Badgery

Mr Angus Barnes

Mr Lachlan Bowtell

Mr Stuart Davies

Mr James Dorahy

Ms Sally Evans

Ms Lyndey Milan OAM

Mr Hunter White OAM

## HONORARY MEMBERS OF THE COMMITTEE

Mr Gerry Andersen OAM

Mr Geoffrey Mason

## FINE FOOD INDUSTRY ADVISORS

Ms Tawnya Bahr

Ms Venessa Barnes

Ms Sally Gosper

## Table of Contents

COMMITTEE AND ADVISORS	3
GENERAL INFORMATION	8
KEY INFORMATION	9
2025 SYDNEY ROYAL FINE FOOD SHOW SPECIAL REGULATIONS	12
AQUACULTURE	18
BRANDED MEAT	20
OIL & OLIVES	27
PASTA	30
PROFESSIONAL BAKERY	33
SMALLGOODS & CHARCUTERIE	39
SPECIALTY FOODS	43

This version issued 13 May 2025.

# Why enter the Sydney Royal Fine Food Show?

## The benefits of entering the Sydney Royal Fine Food Show ("the Competition") include:

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

## Sydney Royal Award Winners are given further opportunities such as:

- Access to the Sydney Royal medal artwork for winning Exhibits. This artwork provides the winning producer with a distinct marketing advantage and can be used to enhance advertising, promotional material and packaging.
- Access to the marketing promotional kit to assist medal winners to make the most of their achievement.
- 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 every year.
- Opportunity to be invited as an Exhibitor at the 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.
- Opportunity to be selected to showcase and sample your medal-winning produce at the Grape, Grain & Graze Festival, a public-facing event held in September each year.

## President's Medal

Exhibitors of the top Exhibits will be invited to participate in the President's Medal Competition. Since 2006, the President's Medal has recognised excellence in Australian food and drink production with only the best of the best nominated to compete. Six to eight Champion Exhibitors from the Wine, Beer & Cider, Cheese & Dairy Produce, Fine Food and Distilled Spirits Shows are selected to undergo a rigorous independent review of their business model to assess their social, economic and environmental impact both up and down-stream. It is this triple bottom line audit that makes the President's Medal Award the most unique and prestigious in the country. For more information on the President's Medal Competition visit our website [www.rasnsw.com.au/presidentsmedal](http://www.rasnsw.com.au/presidentsmedal).

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

President's Medal	Winners' Alumni	Fine Food Finalists
18 <sup>th</sup>	Tathra Oysters	Angel Seafood, Cobram Estate, Gumshire Pork, Inglewood Organic, Mandolé Orchard, Tathra Oysters
17 <sup>th</sup>	Pecora Dairy	Gumshire Pork, Stockyard Beef, The Food Farm
16 <sup>th</sup>	Rice Culture	Aquna Sustainable Murray Cod, Australia's Oyster Coast, Newcastle's Pudding Lady, Rice Culture, Yumbah Aquaculture
15 <sup>th</sup>	Shottesbrooke Vineyards	Rio Vista Olives, Stockyard Beef, Sunshine Meats, Tathra Oysters
14 <sup>th</sup>	Gumnut Patisserie	Gold Coast Marine Aquaculture, Gumnut Patisserie, Julianne's Kitchen, Yumbah Aquaculture
13 <sup>th</sup>	Meredith Dairy	Tathra Oysters, Staple Bread & Necessities
12 <sup>th</sup>	Brasserie Bread	Black Label Berkshire, Brasserie Bread
11 <sup>th</sup>	Cobram Estate	Breakout River Pty Ltd, Cobram Estate
10 <sup>th</sup>	Pacific Reef Fisheries	Australian Agricultural Company, Pacific Reef Fisheries
9 <sup>th</sup>	Bulla Dairy Foods	Kaczanowski & Co, Richard Gunner Fine Meats
8 <sup>th</sup>	Tahblik Winery & Vineyard	Savannah Lamb, Gold Coast Marine Aquaculture
7 <sup>th</sup>	Milly Hill Lamb	Milly Hill Lamb, Tathra Oysters
6 <sup>th</sup>	The Yalumba Wine Company	Jelm Pastoral Company, Cobram Estate
5 <sup>th</sup>	Holy Goat Cheese	Huon Aquaculture Group Pty Ltd, T & R Pastoral
4 <sup>th</sup>	Paringa Estate	Gold Coast Marine Aquaculture, Richard Gunner's Fine Meats
3 <sup>rd</sup>	Country Valley	Pendleton Estate, Sapphire Coast Smoked Fish
2 <sup>nd</sup>	Hardy Wine Company	High Trees Estate, Nicholson Fine Foods
1 <sup>st</sup>	Tathra Oysters	Barossa Fine Foods, Tathra Oysters

## 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. For more information about judging, visit:

<https://www.rasnsw.com.au/sydney-royal-wine-dairy-fine-food/>

To actively develop the Associate Judges, in conjunction with TAFE NSW the RAS of NSW conducts an annual accredited sensory training program. Expression of interest to participate in the program please email [finefood@rasnsw.com.au](mailto:finefood@rasnsw.com.au)

### Sponsors

The Sydney Royal Fine Food Show gratefully acknowledges support from our Sponsors:

**NSW Food Authority**

**Australian Pork**

### 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.





# Choose Australian Pork.

The fuller the bar the more Aussie they are.





## General Information

2025 SYDNEY ROYAL FINE FOOD SHOW	
APPLICATIONS FOR ENTRY	To enter online, visit <a href="http://www.rasnsww.com.au">http://www.rasnsww.com.au</a> Fine Food Competitions open for entry in May 2025.
CLOSING DATES FOR ENTRY	Wednesday 18 June 2025
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on dates indicated in Key Information. Exhibits must be delivered to: <b>Sydney Royal Fine Food Show Supervisor</b> The Stables, Hawkesbury Street, Sydney Showground, Sydney Olympic Park NSW 2127 Please note this delivery address is subject to change. Please refer to the Exhibitor Confirmation Pack for final details.
AWARDS PRESENTATION	<b>Fine Food Show Awards Night - Wednesday 10 September 2025</b> Celebrate the winners of the 2025 Sydney Royal Fine Food Show held at Sydney Showground, Sydney Olympic Park. Tickets will be made available for purchase at <a href="http://www.rasnsww.com.au">http://www.rasnsww.com.au</a> Exhibitors who have won a Champion award will be notified in early September 2025 and invited to attend the event.
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 Fine Food Show Awards Night on Wednesday 10 September 2025 and can be found at <a href="https://www.rasnsww.com.au/sydney-royal-wine-dairy-fine-food/">https://www.rasnsww.com.au/sydney-royal-wine-dairy-fine-food/</a> . 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 the applicable certificates in October 2025.
EVENTS	<b>Grape, Grain &amp; Graze Festival - Saturday 20 September 2025</b> Celebrate all things Australian Wine, Beer & Cider, Cheese & Dairy Produce, Distilled Spirits and Fine Food. This event is open to the general public. For tickets and more information, visit: <a href="https://www.rasnsww.com.au/events/grape-grain-graze/">https://www.rasnsww.com.au/events/grape-grain-graze/</a> An exclusive opportunity for Sydney Royal Medal Winners. Benefits of participating as an Exhibitor include the following: <ul style="list-style-type: none"> <li>• The opportunity to promote your brand and increase product awareness by way of taste testing;</li> <li>• Showcase specific medal-winning products and your business to generate direct sales;</li> <li>• Opportunity to network and sell to possible industry professionals attending the event;</li> <li>• Exposure via the RAS marketing channels and social media.</li> </ul> If you wish to express interest to be an Exhibitor at the 2025 Grape, Grain & Graze Festival, please email <a href="mailto:grapegraingraze@rasnsww.com.au">grapegraingraze@rasnsww.com.au</a>
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 <a href="https://www.rasnsww.com.au/sydney-royal-wine-dairy-fine-food/">https://www.rasnsww.com.au/sydney-royal-wine-dairy-fine-food/</a>
SOCIAL MEDIA	Follow us to stay up to date throughout the year. Facebook: @RASofNSW Instagram: @ras_nsw Twitter: @ras_nsw #finefoodshow #sydneyroyal
CONTACT	<b>Sydney Royal Fine Food Events Manager</b> Royal Agricultural Society of NSW Locked Bag 4317, Sydney Olympic Park NSW 2127 Telephone (02) 9704 1353 <a href="mailto:finefood@rasnsww.com.au">finefood@rasnsww.com.au</a>



## Key Information

AQUACULTURE	
ENTRY FEE	<b>\$138</b> (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Wednesday 6 August, Thursday 7 August, Friday 8 August and Monday 11 August 2025 between 9am and 4pm.
JUDGING DAY	Tuesday 12 August 2025 All judging is closed to Exhibitors and the general public.
BRANDED MEAT	
ENTRY FEE	<b>\$214</b> (incl. GST) per Lamb or Pork Exhibit. <b>\$524</b> (incl. GST) per Beef Exhibit. <b>\$158</b> (incl. GST) per Poultry Exhibit. <b>\$118</b> (incl. GST) per Specialty Meats Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Wednesday 13 August, Thursday 14 August and Friday 15 August 2025 between 9am and 4pm.
JUDGING DAY	Tuesday 19 August and Wednesday 20 August 2025 All judging is closed to Exhibitors and the general public.
OIL & OLIVES	
ENTRY FEE	<b>\$94</b> (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Wednesday 20 August, Thursday 21 August and Friday 22 August 2025 between 9am and 4pm.
JUDGING DAY	Monday 25 August 2025 All judging is closed to Exhibitors and the general public.
PASTA	
ENTRY FEE	<b>\$58</b> (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits are to be delivered with the appropriate identification labels (supplied by the RAS) on Thursday 21 August, Friday 22 August and Monday 25 August 2025 between 9am and 4pm.
JUDGING DAY	Tuesday 26 August 2025 All judging is closed to Exhibitors and the general public.
PROFESSIONAL BAKERY	
ENTRY FEE	<b>\$58</b> (incl. GST) per Exhibit. <b>\$20</b> (incl. GST) per Exhibit for Apprenticeship Classes.
DELIVERY OF EXHIBITS	Exhibits to be delivered with the appropriate identification labels (supplied by the RAS) on Monday 25 August, Tuesday 26 August and Wednesday 27 August 2025 between 9am and 4pm. <b>Fresh Exhibits can be delivered on the following days between 6.30am – 8.00am:</b> <b>Bread &amp; Cake Classes:</b> Thursday 28 August 2025 <b>Pastry &amp; Biscuit Classes:</b> Friday 29 August 2025 <i>*Fresh Apprentice Class delivery date to be advised in Exhibitor Confirmation Pack.</i>
JUDGING DAY	<b>Bread &amp; Cake Classes:</b> Thursday 28 August 2025 <b>Pastry &amp; Biscuit Classes:</b> Friday 29 August 2025 All judging is closed to Exhibitors and the general public. <i>*Please note, the second judging date may not be required. Please refer to the Exhibitor Confirmation Pack for confirmation of judging and delivery dates.</i>

## Key Information cont.

SMALLGOODS & CHARCUTERIE	
ENTRY FEE	<b>\$58</b> (incl. GST) per Exhibit.
DELIVERY OF EXHIBITS	Exhibits to be delivered with the appropriate identification labels (supplied by the RAS) on Monday 18 August, Tuesday 19 August and Wednesday 20 August 2025 between 9am and 4pm.
JUDGING DAY	Thursday 21 August and Friday 22 August 2025 All judging is closed to Exhibitors and the general public.
SPECIALTY FOODS	
ENTRY FEE	<b>\$58</b> (incl. GST) per Exhibit. <b>\$73</b> (incl. GST) per Exhibit submitted in Class 17, Innovation and Development.
DELIVERY OF EXHIBITS	Exhibits to be delivered with the appropriate identification labels (supplied by the RAS) on Monday 11 August, Tuesday 12 August and Wednesday 13 August 2025 between 9am and 4pm.
JUDGING DAY	Thursday 14 August and Friday 15 August 2025 All judging is closed to Exhibitors and the general public.

### DISCLAIMER

The information contained in this publication is for the purpose of providing information to our Exhibitors and Show patrons. The information is correct at the time of printing, however, the information may be subject to change or amendments. Please check our websites for the most recent up to date information.





# THE BEST OF THE BEST

## 19<sup>TH</sup> ANNUAL RAS OF NSW PRESIDENT'S MEDAL

Tathra Oysters, NSW - Winner 18th Annual President's Medal



Royal Agricultural Society of NSW

## Australia's Premier Food & Beverage Award

The President's Medal is unique in that the Medal is not awarded solely on taste; it recognises a product's overall financial, social and environmental integrity through the entire production cycle from gate to plate.

It draws from Sydney Royal Champions from throughout the year, examines, and celebrates truly inspirational, innovative agricultural food and beverage achievers.

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

# 2025 Sydney Royal Fine Food Show Special Regulations

## 1. COMPETITION CONDITIONS OF ENTRY

The conditions of entering into the Competition are adherence to:

- (a) RAS General Regulations (online at [rasnsw.com.au](http://rasnsw.com.au) for all Sydney Royal Competitions); and
- (b) These Sydney Royal Fine Food Show Special Regulations (containing specific rules for these Competitions); and
- (c) Key Terms and Conditions included in the Application for Entry online (via the 'MyRAS' online Competition portal)

Collectively known as "the Regulations" the information constitutes the whole agreement between the RAS and the Exhibitor, if there are any inconsistency between the documents, the Fine Food Show Special Regulations prevail.

## 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 each of the Competition pages. 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 and/or one (1) RAS Competition.

At the time of judging, if an Exhibit is determined to have been entered into the incorrect Class or does not meet the relevant Class's Additional Specifications and Special Requirement, the Exhibit will be disqualified without a refund of Entry Fee.

Exhibitors are required to submit their full ingredient listings exactly as they are on the commercially labelled packaging in order of predominance, including allergens, on the Application for Entry. On request by the RAS, Exhibitors will be required to submit their nutritional information, prior to Competition.

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

All Exhibitors must strictly comply with Auditing, Special Regulation 23. For an Exhibit to be eligible for judging, Exhibitors must ensure that all requirements as specified in the auditing Special Regulation are met. Exhibitors will risk the Exhibit being disqualified if requirements cannot be produced for auditing purposes.

## 4. COMMERCIAL TITLE

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



## 5. COMMERCIAL AVAILABILITY

Exhibits must meet the following criteria for Commercial Availability. Exhibits may be disqualified if they are not commercially available at the time of judging or three (3) months thereafter.

- (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 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) An Exhibit may be entered for judging on the condition that the product is intended for sale in Australia within three (3) months following the judging. However, if the Exhibit is not available for commercial purchase at the time of judging, it will be ineligible for a Champion award.
- (f) Class 17: Innovation & Development in the Specialty Foods Competition should **not yet** be commercially available (page 48).

## 6. ELIGIBILITY OF PRODUCTS

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

## 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) If an Exhibitor wishes to withdraw an Exhibit, they must do so in writing to the Fine Food Events Manager. Any withdrawal accompanied by a request for a refund will only be considered if received before the Closing Date of Entry as advised by the Schedule. Please note however that the granting of refunds of Entry Fees at any time is entirely at the discretion of the RAS, and meeting the date requirement is not a guarantee of receiving a refund.
- (d) Please note that 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.
- (e) Once entries have closed, products are able to be transferred to another Class, however no products are able to be substituted for a new entry.
- (f) All refunds of Entry Fees are at the discretion of the RAS. A full refund shall only be made if notification of withdrawal is received in writing to the Fine Food Events Manager by Wednesday 18 June 2025 (Closing Day of Entry). After this date, if an Exhibitor wishes to withdraw an Exhibit, they must do so in writing to the Fine Food Events Manager by Wednesday 30 July 2025. Only in special circumstances will a refund be considered at this point.

## 11. INNOVATION & DEVELOPMENT CLASS

All products entered into this Class should be in advanced stages of new product development but not yet commercially available. 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 only be for Specialty Food Exhibits.

## 12. 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) Map and delivery instructions.

Should you require additional identification labels or need to make amendments to your Exhibitor Confirmation Advice, please contact the Fine Food Events Manager.

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) or hot (60°C or hotter).

The RAS cannot be held responsible for any theft, loss, delay or damage during the transport of Exhibits. Upon delivery and acceptance, the Exhibits become the property of the RAS.

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

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

Failure to supply the minimum requirements outlined for each Class may affect an Exhibitor's opportunity to participate in the Championship round due to an insufficient amount of product delivered.

## 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 by the Committee, 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 conflicts exist. 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, with the exception of Oil & Olives:

- 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.

For Oil & Olives, Awards shall be determined on the following point scale:

- Gold medal for outstanding Exhibits gaining 85.00pts and over.
- Silver medal for excellent Exhibits gaining 75.00pts but less than 85.00pts.
- Bronze medal for quality Exhibits gaining 65.00pts but less than 75.00pts.

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 'My RAS' 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 RAS General Regulations Rule 189.

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 has been awarded a Sydney Royal 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:

- (i) The name of the medal.
- (ii) The year of the medal.
- (iii) The medal or special prize won.
- (iv) 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 Fine Food Show for advertising purposes may be subject to disqualification from further Shows conducted by the RAS.

## 17. OBLIGATIONS FOR GOLD MEDAL AND CHAMPIONSHIP WINNERS

Following the judging, the RAS will host an Awards Function during which a selection of Award-winning produce will be available for consumption. The Sydney Royal Fine Food Show Championship-winners will also be awarded their trophy and ribbon in an awards-style presentation during the event. Successful Gold and Champion-winning Exhibitors may be contacted shortly after the Fine Food Show and asked to provide a reasonable quantity of their Award-winning product for the Awards function. We kindly request that products be supplied at the Exhibitor's own expense or offered at 50% of the wholesale price. This will enable the winning products to gain exposure by being featured at the event which is attended by potential Trade, Sponsors, Exhibitors, Judges and the general public.

## 18. 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 the 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.

## 19. PRESIDENT'S MEDAL

The President's Medal recognises excellence and inspirational innovation in Australian producers, with only the best of the best nominated to compete for the RAS of NSW's pinnacle Award. Nominees will be selected from the Champions of the Sydney Royal Wine, Cheese & Dairy Produce, Fine Food, Distilled Spirits and Beer & Cider Competitions.

The President's Medal is unique in that the Medal is not awarded solely on taste; it examines a producers "Triple Bottom Line" recognising the overall economic, social and environmental integrity throughout the entire production cycle from gate to plate.

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

For those who successfully proceed to the final stage, the next level of assessment will be for the Judges to conduct a visit to the site of operation in early 2026. The winner of the President's Medal will be announced at an Awards Night held during the 2026 Sydney Royal Easter Show, unless advised otherwise. Nominees for the 19th Annual President's Medal will be notified in December 2025.

For more information on the President's Medal Award, please visit: <https://www.rasnsw.com.au/presidentsmedal>

## 20. POWER TO CANCEL OR ALTER

The RAS may, without assigning a reason:

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

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

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

- (a) Defer announcing results until the Chair of Judges' report is 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.

## 21. 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.

## 22. 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 is to be made to the Fine Food Events Manager at [finefood@rasnsw.com.au](mailto:finefood@rasnsw.com.au).

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

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

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

**23. AUDITING**

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

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

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

The RAS may publish in any medium the results of any such inspection or analysis. Neither the Exhibitor nor any other person shall have any claim against the RAS or against any Councillor, member, employee, agent or representative in respect of any matter published as contemplated by this Special Regulation 23.

**24. 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.

**25. WORKPLACE SURVEILLANCE ACT**

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

# Aquaculture

## 26. 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'.

## 27. JUDGING CRITERIA

Oysters will be judged on the following criteria:

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

Other Aquaculture Products will be judged on the following criteria:

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

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

Judging Criteria	Points
Aroma (Fillet)	5
Freshness (Fillet)	10
Presentation (Appearance, Condition, Preparation, Workmanship)	20
Flavour (Taste)	15
Smoke (Taste)	10
Strength / Intensity (Saltiness)	10
Sweetness (Taste)	10
Texture / Mouthfeel (Taste)	10
Aftertaste	10
<b>TOTAL</b>	<b>100</b>



## Aquaculture Classes

Class No.	Class Description	Size/Volume/Weight	No. Of Samples Required	Special Requirements	Preparation by RAS for Judging
3	<b>Oysters, other than Sydney Rock Oysters</b> (e.g. Pacific, Angasi)	Industry standard size: <u>Pacific Oysters</u> <b>Small</b> - 70mm, 35g <b>Medium</b> - 70-85mm, 35-70g <b>Large</b> - 85mm, 70g +  <u>Native Oysters</u> <b>Small</b> - 80mm, 70g <b>Medium</b> - 80-100mm, 70-100g <b>Large</b> - 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.
4	<b>Smoked/Cured Aquaculture Products</b> Hot or Cold Smoked (e.g. Salmon, Ocean Trout, Rainbow Trout, Mullet, Mackerel, etc.)	Up to 499g  500g - 1kg sample	Three (3) samples required.  Two (2) samples required, either side or one (1) whole fish.  One (1) sample must be commercially labelled.  Use by date must be stated on all samples.	Chilled, loose or vacuum-packed fillet.	Storage instructions must be provided on the Application for Entry (ambient, fridge or freezer temperature).  If cooking or warming is required for the purposes of assessment, specific instructions must also be included in the Application.
5	<b>Other Farmed Aquaculture Products</b> (e.g. Eel, Abalone, Anchovies, Kelp, Seaweed, Roe, Mussels, Caviar, etc.) Caviar can be salt or fresh water farmed/branded e.g. Trout, Salmon.	Minimum 150g per sample. For Caviar minimum 50g per sample.  Exhibitors may provide a smaller quantity by prior agreement with the Fine Food Events Manager.	Three (3) samples required.  One (1) sample must be commercially labelled.  Two (2) samples must have branding removed.  Use by date must be stated on all samples.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.  Chilled and bottled accepted.	

## Aquaculture Awards

**CHAMPION PACIFIC OR NATIVE OYSTER** (Class 3)

**CHAMPION SMOKED OR CURED AQUACULTURE** (Class 4)

**CHAMPION OTHER FARMED AQUACULTURE PRODUCT** (Class 5)

## Branded Meat

### 28. ENTRY REQUIREMENTS

All Exhibits must comply with the Australia New Zealand Food Standards Code - Standard 2.2.1 - Meat and Meat Products as currently published on the Food Standards website [www.foodstandards.gov.au](http://www.foodstandards.gov.au) effective 1 March 2016.

To qualify as 'branded' for the purposes of the Branded Meat 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.

Exhibitors who, for commercial reasons, have multiple brand names for one product specification are not able to submit these multiple commercial brand names as separate Exhibits in the Application of Entry. **The brand name must represent the commercial brand name that the Exhibit is sold under.**

For Beef & Lamb Exhibits, ageing criteria of the carcasses must be specified on the Application of Entry.

### 29. ORIGIN OF EXHIBIT

All Exhibits must be **100% Australian farmed, grown, manufactured and produced Lamb, Pork, Beef, Poultry, Goat or Venison.**

### 30. JUDGING CRITERIA

All Branded Meat Exhibits will be judged on the following criteria:

Judging Criteria	Points
Visual / Texture – Raw	5
Aroma - Cooked	5
Tenderness	30
Juiciness	15
Flavour	30
Overall Liking	15
<b>TOTAL</b>	<b>100</b>

## LAMB

### 31. ADDITIONAL ENTRY REQUIREMENTS

**Class 1:** All Exhibits must be considered a lamb, meeting the lamb definition outlined at: [www.ausmeat.com.au](http://www.ausmeat.com.au)

Exhibits must be fed an eligible diet. Please refer to the below website for definition:

[https://ausmeat.com.au/WebDocuments/Animal\\_Raising\\_Claims\\_Framework\\_for\\_Sheep\\_Production\\_in\\_Australia.pdf](https://ausmeat.com.au/WebDocuments/Animal_Raising_Claims_Framework_for_Sheep_Production_in_Australia.pdf)

Both Domestic and Export Lamb are eligible to be entered into Class 1. Export Lamb Exhibits may include frozen products that will be thawed for judging and should be in the same packaging format as they would normally be sold under e.g. IVac chilled or frozen primals. Exhibitors will need to state on their Application for Entry in which market their Exhibit is sold under (Domestic or Export) and the state in which the Exhibit will arrive for judging (e.g. fresh or frozen with thawing advice).

### 32. SPECIAL INSTRUCTIONS

The rack is prepared from a side of lamb by the removal of the forequarter with a straight vertical cut along the specified rib bone and a horizontal cut along the top of the flap. The rack contains rib bones, backbone and thick, meaty rib eye muscle. Racks must be prepared for Competition by the removal of the cap and the ribs must be French trimmed. Exhibitors will need to submit four (4) separate eight (8) rib racks, equalling to two (2) carcasses. The left and right sides of the four (4) rib racks submitted must be clearly labelled on the Exhibit when delivered. Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.

The image below HAM 4764 represents the **correct** specification for the Exhibit.



Source: AUS-MEAT Limited, *Handbook of Australian Meat*.

The image below HAM 4756 represents the **incorrect** specification for the Exhibit with the cap remaining on the primal.



Source: AUS-MEAT Limited, *Handbook of Australian Meat*.

## PORK

### 33. ADDITIONAL ENTRY REQUIREMENTS

**Australian Pork Industry Quality Assurance Program (APIQ)** standards must be adhered to with a demonstrated food safety program be provided upon request.

**Class 2:** Exhibits entered in this Class must be submitted fresh and not frozen. Exhibits must not consist of moisture infusion methods and cannot include any additives.

The image below represents how Exhibits **must be submitted**, with **no branding** and skinless.



The image below represents how Exhibits **must not be submitted**, due to inclusion of branding and rind left on.



## BEEF

### 34. ADDITIONAL ENTRY REQUIREMENTS

**Class 3:** Grass Fed Exhibits must be fed an eligible diet which is derived solely from forage consisting of grass (annual and perennial). The cattle must not be fed a grain-based supplement, nor sourced from a feedlot, and needs to be accredited from either the **Pasture Fed Cattle Assurance System (PCAS)**. Please refer to the below website for definition:

[https://www.ausmeat.com.au/WebDocuments/Animal\\_Raising\\_Claims\\_Framework\\_for\\_Beef\\_Production\\_in\\_Australia.pdf](https://www.ausmeat.com.au/WebDocuments/Animal_Raising_Claims_Framework_for_Beef_Production_in_Australia.pdf)

**Class 4:** Grain Fed Exhibits must be fed products derived from grains and processed from an accredited feedlot, to comply with prescribed industry standards that qualify the product to be labelled Grain Fed (GF Cypher).

**Class 5:** Exhibitors may only enter this Class if the Exhibit does not meet the eligibility or entry conditions of Classes 3 and 4.

The image below HAM 2140 represents how the Exhibit must be submitted.



Source: AUS-MEAT Limited, *Handbook of Australian Meat*.



### 35. SPECIAL INSTRUCTIONS

- All Exhibits entered in Classes 3 and 4 will be cut to a width of 25mm, Class 5 to a width of 20mm and the RAS will trim the selvage fat to retail a level of 7 to 10mm.
- Ageing Criteria should be specified as the days being hung or time between slaughter and butcher, not the age of the beast.

## SMALL POULTRY

### 36. ADDITIONAL ENTRY REQUIREMENTS

All Exhibits must be farmed in Australia by licensed growers/processors and meet all relevant State regulations.

**Primary Production and Processing (PPP)** Standards for Poultry Meat must be adhered to with a demonstrated food safety program be provided upon request. Please refer to Standard 4.2.2 in the below link: [www.legislation.gov.au/Details/F2012L00292](http://www.legislation.gov.au/Details/F2012L00292).

**Class 6:** Exhibits entered in this Class must be submitted fresh and not frozen. All Exhibits must be kept and arrive chilled (5°C or below for fresh Poultry). Exhibits that do not comply will be subject to disqualification at the discretion of the RAS.

The image below represents how the Exhibit must be submitted.



### 37. SPECIAL INSTRUCTIONS

- Exhibits will be cooked whole and portion cut by the RAS for judging.

## SPECIALTY MEATS

### 38. ADDITIONAL ENTRY REQUIREMENTS

**Class 7:** All Exhibits must be farmed in Australia by licensed growers/processors and meet all relevant State regulations for human consumption.

Only Specialty Meats permitted in this Class is Goat and Venison and must be considered as such.

Exhibits entered in this Class must be submitted fresh and not frozen and should be in the same packaging format as they would normally be sold under. Exhibits must not consist of moisture infusion methods and cannot include any additives or marinades.

### 39. SPECIAL INSTRUCTIONS

For Goat and Venison Exhibits, refer to the 'Special Instructions' under the Lamb Class requirements which state:

*The rack is prepared from a side of the beast by the removal of the forequarter with a straight vertical cut along the specified rib bone and a horizontal cut along the top of the flap. The rack contains rib bones, backbone and thick, meaty rib eye muscle. Racks must be prepared for Competition by the removal of the cap and the ribs must be French trimmed. Exhibitors will need to submit four (4) separate eight (8) rib racks, equalling to two (2) carcasses. The left and right sides of the four (4) rib racks submitted must be clearly labelled on the Exhibit when delivered. Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.*

## Branded Meat Classes

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
1	<b>Lamb</b>	4 x Whole 8-rib racks (left and right side of carcass) (HAM 4764)	Four (4)	<p>Exhibitors must specify Feed Type (Grain, Grass, etc.) and if sold Domestic or Export in Application for Entry.</p> <p><b>Removal of cap and the ribs to be Frenched and Trimmed.</b> Chine and Feather bone removed, whole 8-rib racks.</p> <p>All Exhibits must be aged 5 - 21 days at the time of judging. This age requirement includes the age prior to being frozen for Export Lamb Exhibits.</p> <p>Exhibits must be submitted as a whole primal which will be portion cut by the RAS (left and right side of carcass must be submitted).</p> <p>Each Exhibit must be submitted vacuum packed with kill date.</p> <p>The left and right rib sides must be clearly labelled on the Exhibits along with the Class and Catalogue number.</p>
2	<b>Pork</b>	4 - 14th rib Pork Loin (Boneless)	One (1)	<p>Exhibitors must specify Feed Type (Grain, Grass, etc.) and if dry or wet aged in Application for Entry.</p> <p><b>Submitted <u>boneless</u> and skinless.</b></p> <p>Pork loins will be cut at 20mm and the RAS will trim the selvage fat to a retail level of 5 to 10mm.</p>
3	<b>Grass Fed Beef</b>	Full Striploin (1, 2 or 3 rib) (HAM 2140)	One (1)	<p>Each Exhibit should be a 1, 2 or 3 rib, full striploin from the rump end. Exhibitors must produce a minimum volume of 30 bodies per week and advise if the Exhibit is wet or dry aged in Application for Entry.</p> <p>If dry aged, Exhibit must not exceed a maximum of 35 days at judging. If wet aged, maximum of 21 days at judging.</p>
4	<b>Grain Fed Beef</b>	Full Striploin 1, 2 or 3 rib) (HAM 2140)	One (1)	<p>Exhibits entered in Class 3 must be Grass Fed and Exhibits in Class 4 must be Grain Fed.</p> <p>Exhibits entered into Class 3 and 4 must have an AUS-Meat Marbling score under MB5 +. Exhibitors to advise marbling score in Application for Entry.</p> <p>Each Exhibit must be submitted vacuum packed with kill date stated on packaging.</p>
5	<b>Open Beef</b> High Marble Score 6+, Mix of Feeds, Mix of Breeds, Wagyu, Dry Aged	Full Striploin (1, 2 or 3 rib) (HAM 2140)	One (1)	<p>Exhibitor must specify Ageing Criteria, Feed Type (grain, grass, mix) and any identifying characteristics (e.g. breed, marbling score) in Application for Entry.</p> <p>Minimum of 30 days for Dry Aged product that must be presented ready to cook. Exhibits can be either grass fed or grain fed.</p> <p>There is no ageing limit for Exhibits. There is no minimum volume requirement for bodies produced and graded per week.</p> <p>AUS-Meat Marbling score must be MB6 +.</p> <p>Each Exhibit must be submitted vacuum packed with kill date stated on packaging.</p>

6	<b>Small Poultry</b> Chicken, Quail, etc.	Whole bird  Under 1.5kg, four (4) samples required   Over 1.5kg, two (2) samples required	Four (4)          Two (2)	Exhibitors must specify bird species, sex, weight, brined/un-brined and age of bird in Application for Entry.  Exhibitors must specify the feed type and if the bird is free range, caged or organic breed.  <b>Bird must be fully dressed for retail sale</b> - feathers, head and feet <b>must be removed</b> .  Exhibits must be submitted as a whole bird which will be portion cut by the RAS for Judging.  Each Exhibit must be submitted vacuum packed with kill date and expiry date on the pack. The Class and Catalogue number must also be clearly labelled.  Exhibits may face disqualification if considered 'not to Schedule'.
7	<b>Specialty Meats</b> Goat and Venison <u>only</u>	4 x whole 8 rib rack (left and right side of the same carcase)	Four (4)	Exhibitors must specify animal type, sex, weight, feed type and age of animal at slaughter on Application for Entry.  For <b>Goat</b> and <b>Venison</b> Exhibits, <b>removal of cap and the ribs to be Frenched and Trimmed</b> . Chine and Feather bone removed, whole 8-rib racks. Left and right rib sides must be labelled.  Exhibits must be submitted as a whole primal which will be portion cut by the RAS.  Recommended cooking time must be provided in Application for Entry.  Each Exhibit must be submitted vacuum packed with kill date on the pack. The Class and Catalogue number must also be clearly labelled.

## Branded Meat Awards

**CHAMPION LAMB** (Class 1)

**CHAMPION PORK** (Class 2)

**GRAND CHAMPION BEEF** (Classes 3 to 5)

The **Dick Stone Perpetual Trophy** for Grand Champion Beef Exhibit

**CHAMPION POULTRY** (Class 6)

**CHAMPION SPECIALTY MEATS** (Class 7)



## Oil & Olives

### 40. ORIGIN OF EXHIBIT

All Exhibits must be of **100% Australian farmed, grown, manufactured and produced origin**.

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

### 41. JUDGING CRITERIA

All Olive Oil Exhibits (Classes 1-3) will be judged on the following criteria:

Judging Criteria	Points
AROMA: Intensity, complexity, freshness, absence of faults	40
PALATE: Transfer (aroma to palate); Balance - harmony of bitterness and pungency, complexity, freshness, mouth feel, absence of faults	60
<b>TOTAL</b>	<b>100</b>

All Table Olive Exhibits (Class 6) will be judged on the following criteria:

Judging Criteria	Points
Visual	15
Texture & Firmness	25
Flavour Profile	25
Taste Balance	20
Overall Mouthfeel Flavour Balance	15
<b>TOTAL</b>	<b>100</b>

All Flavoured and Culinary Oil Exhibits (Classes 4 & 5) will be judged on the following criteria:

Judging Criteria	Points
AROMA: Style of Oil	15
AROMA: Freshness	15
AROMA: No Defects	10
PALATE: Style of Oil	10
PALATE: Balance	15
PALATE: Freshness	10
PALATE: Complexity	15
PALATE: No Defects	10
<b>TOTAL</b>	<b>100</b>

## Oil & Olives Classes

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
1	<b>Extra Virgin Olive Oil, 100% Single Varietal or Varietal Blend - Boutique Volume</b>  Annual Production Volume between 50-399 litres.  Any varietal or blend.	Minimum one (1) litre	Minimum two (2) samples  Supply: 2 x 500ml OR 3 x 375ml  One (1) sample must be commercially labelled.  One (1) sample must have all branding removed.  Use by date must be stated on all samples.	Mild, Medium or Robust Flavour and Vintage must be specified in the Application for Entry.  Classes 1 and 3 Blend must be specified in Application for Entry.  All Exhibits must be bottled and ready for sale.  Exhibitors are encouraged to provide a laboratory report with their Exhibits upon delivery, at their own cost, for auditing purposes if necessary.
2	<b>Extra Virgin Olive Oil, 100% Single Varietal – Commercial Volume</b>  (e.g. Frantoio, Corregiola, Koroneiki, Picual, Manzanillo, Barnea, Mission, etc.)  Minimum Production Volume 400 litres.			
3	<b>Extra Virgin Olive Oil, Any Varietal Blend – Commercial Volume</b>  Minimum Production Volume 400 litres.  Any varietal combination.			
4	<b>Flavoured Oil</b>  Must be Olive Oil base.  <b>Citrus</b> - sourced solely from the fruit of the citrus genera.  <b>Herbal</b> - sourced solely from the leaves, flowers or seeds of plants.  <b>Other</b> – e.g. lemon myrtle, fruit, garlic, chilli, fungi, smoked, blend of citrus and herbal.			Flavour and ingredients listing must be specified in the Application for Entry.  All Exhibits must be bottled and ready for sale.  Exhibitors are encouraged to provide a laboratory report with their Exhibits upon delivery, at their own cost, for auditing purposes if necessary.
5	<b>Culinary Oil</b>  Any base other than Olive Oil.  Any flavour.  (e.g. coconut, seed, macadamia, avocado, mustard, etc.)  <b>Tallow, Schmultz, Lard and Ghee not accepted in this Class.</b>			Flavour and ingredients listing must be specified in the Application for Entry.  All Exhibits must be bottled and ready for sale.  Exhibitors are encouraged to provide a laboratory report with their Exhibits upon delivery, at their own cost, for auditing purposes if necessary.
6	<b>Table Olives</b>  Green, Black, Kalamata, Wild.  Value Add Spiced or Flavoured.	Minimum 150g per sample	Minimum four (4) samples  One (1) sample must be commercially labelled.  One (1) sample must have all branding removed.  Use by date must be stated on all samples.	Samples must be whole olives only.  Wild Olives may be small in size, with variations in colour permitted.  Exhibits may be dried, stuffed, pitted or not pitted.  Flavour and ingredients listing to be specified in the Application for Entry. All Exhibits must be packaged ready for sale.

## Oil & Olives Awards

**CHAMPION BOUTIQUE EXTRA VIRGIN OLIVE OIL** (Class 1)

**CHAMPION SINGLE VARIETAL EXTRA VIRGIN OLIVE OIL – COMMERCIAL VOLUME** (Class 2)

The **Champion Single Varietal Extra Virgin Olive Oil Perpetual Trophy**, donated by **Lyndey Milan OAM**

**CHAMPION BLENDED EXTRA VIRGIN OLIVE OIL – COMMERCIAL VOLUME** (Class 3)

**CHAMPION FLAVOURED OIL** (Class 4)

**CHAMPION CULINARY OIL** (Class 5)

**CHAMPION TABLE OLIVES** (Class 6)

# Pasta

## 42. ORIGIN OF EXHIBIT

All Exhibits must be of Australian origin, **100% Australian grown grains and produced in Australia**. The pasta filling must be manufactured and made from at least **85% of ingredients that are farmed, grown, manufactured and produced in Australia**. The inclusion of minor ingredients that have been imported such as herbs and spices, will be permitted as long as it does not exceed 15% of the total Exhibit. Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.

Pre-made meals and lasagna will **not** be accepted.

## 43. JUDGING CRITERIA

Dried Pasta Exhibits will be judged on the following criteria:

Judging Criteria	Points
Colour	15
Translucency	10
Surface Properties	10
Cracking	10
Impurities (specks)	5
Taste	25
Texture	25
<b>TOTAL</b>	<b>100</b>

Fresh Pasta Exhibits will be judged on the following criteria:

Judging Criteria	Points
Colour	25
Surface Properties	15
Impurities (specks)	10
Taste	25
Texture	25
<b>TOTAL</b>	<b>100</b>

Filled Pasta Exhibits will be judged on the following criteria:

Judging Criteria	Points
Colour	10
Surface Properties	10
Impurities (specks)	5
Integrity	10
Taste	20
Quality & Flavour of Filling	25
Texture	20
<b>TOTAL</b>	<b>100</b>

Gnocchi Exhibits will be judged on the following criteria:

Judging Criteria	Points
Colour	25
Surface Properties	15
Impurities (specks)	5
Integrity	5
Taste	25
Texture	25
<b>TOTAL</b>	<b>100</b>

Noodle Exhibits will be judged on the following criteria:

Judging Criteria	Points
Colour	25
Surface Properties	15
Impurities (specks)	10
Taste	25
Texture	25
<b>TOTAL</b>	<b>100</b>

Gluten Free Exhibits will be judged on the following criteria:

Judging Criteria	Points
Colour	10
Surface Properties	15
Integrity	15
Taste	25
Texture & Mouthfeel	25
True to Name / Style	10
<b>TOTAL</b>	<b>100</b>



## Pasta Classes

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
1	<b>Fresh Pasta</b> Unfilled; plain or flavoured (e.g. fettuccine, linguine, spaghetti, etc.)  Durum wheat, wholemeal/wholegrain, semolina, spelt, maize, rice and tapioca.	Any shape or size.  Minimum of 500g for each sample.	Minimum two (2) samples.  One (1) sample must be commercially labelled.  One (1) sample must have all branding removed.  Use by Date and/or Best Before Date must be stated on all samples.	Exhibitor must state storage instructions on Application for entry (ambient, fridge or freezer temperature).  Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.  Frozen Exhibits will only be accepted in Classes 3, 4 or 6.  <b>Gluten free products are only accepted in Class 6</b> and must be specified on the Application for Entry.	Adequate cooking instructions MUST be provided at time of entry according to directions on the packaging, including if Exhibits are to be cooked from frozen.  If cooking instructions are not supplied the Exhibit may face disqualification.
2	<b>Dried Pasta</b> Unfilled; plain or flavoured (e.g. fettuccine, linguine, spaghetti, etc.)  Durum wheat, wholemeal/wholegrain, semolina, spelt, maize, rice and tapioca.				
3	<b>Filled Pasta</b> (e.g. tortellini, ravioli, etc.)  Durum wheat, wholemeal/wholegrain, semolina, spelt, maize, rice and tapioca.  <b>Cannelloni or Lasagna will not be accepted.</b>				
4	<b>Gnocchi Pasta</b> Filled or unfilled; plain or flavoured, including Gnocconi.				
5	<b>Noodles</b> (Fresh and Dried) Unfilled  (e.g. Asian, non-traditional, rice, egg, buckwheat, etc.)  Spelt pasta will not be accepted in this Class.				
6	<b>Gluten Free Pasta</b> Can be fresh, dried, filled or gnocchi pasta, however, <b>must not</b> contain gluten.				

## Pasta Awards

**CHAMPION FRESH PASTA** (Class 1)

**CHAMPION DRIED PASTA** (Class 2)

**CHAMPION FILLED PASTA** (Class 3)

**CHAMPION GNOCCHI PASTA** (Class 4)

**CHAMPION NOODLE** (Class 5)

**CHAMPION GLUTEN FREE PASTA** (Class 6)

# Professional Bakery

## 44. ENTRY REQUIREMENTS

No premix or par-baked products will be accepted. Product may be frozen after manufacture but must be delivered on the day of judging in a thawed state. No visible branding is to be embedded into the product or have the Exhibitor logo on the Exhibit.

## 45. ORIGIN OF EXHIBIT

All Exhibits must be manufactured in Australia and made from at least **85% Australian farmed, grown, manufactured and produced ingredients**. The inclusion of minor ingredients that have been imported, such as chocolate, herbs, spices, fruits, butter and other baking ingredients will be permitted as long as it does **not exceed 15% of the total Exhibit**. Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.

## 46. SPECIAL INSTRUCTIONS

Exhibits must be delivered in plain packaging with Best Before date stated and not have any commercial labelling/branding displayed on the product. In compliance with the food regulations, a complete ingredient listing including the presence of any allergens must accompany the Exhibit. This should include the percentage of Australian ingredients listing.

Exhibitors are to advise of any dietary specifications in their Exhibits on the Application for Entry (e.g. gluten free, vegan, dairy free, nut free, sugar free, etc.).

## 47. JUDGING CRITERIA

Bread (Classes 1-4) will be judged on the following criteria:

Judging Criteria	Points
Volume and General Appearance	20
Bloom	10
Crust Colour	15
Crumb - Brightness	15
Texture	15
Flavour & Aroma	25
<b>TOTAL</b>	<b>100</b>

Small Cakes and Sweet Breads (Classes 5 & 8) will be judged on the following criteria:

Judging Criteria	Points
Visual Appeal	25
Uniformity & Volume	10
Flavour & Aroma	25
Baked Quality (lightness, crumb, etc.)	20
Quality of Finish	20
<b>TOTAL</b>	<b>100</b>

Cakes, Tortes, Gateaux, Brownies & Slices (Classes 6 & 10) will be judged on the following criteria:

Judging Criteria	Points
Visual Appeal & Artistry	20
Bake Quality & Technical Skill	30
Flavour & Aroma	30
Mouthfeel & Texture	20
<b>TOTAL</b>	<b>100</b>

Unbaked Cakes (Class 7) will be judged on the following criteria:

Judging Criteria	Points
Visual Appeal (well presented)	25
Texture (smooth base, creamy, etc.)	20
Flavour & Aroma	30
Quality of Finish (creativity, technique, garnishes, etc.)	25
<b>TOTAL</b>	<b>100</b>

Christmas Cakes & Puddings (Class 9) will be judged on the following criteria:

Judging Criteria	Points
Volume and Visual Appeal	25
Flavour & Balance	30
Aroma	20
Baked Quality (texture, lightness, crumb, etc.)	25
<b>TOTAL</b>	<b>100</b>

Biscuits, Sweet, Nut, Savoury & Macaron (Classes 11-14) will be judged on the following criteria:

Judging Criteria	Points
Volume / Visual Appeal	20
Shape & Practicability	15
Flavour & Balance	25
Baked Quality (texture, lightness, crumb, etc.)	20
Quality of Finish (creativity & technique)	20
<b>TOTAL</b>	<b>100</b>

Filo, Kataifi Pastry & Savoury Quiches (Classes 16 & 18) will be judged on the following criteria:

Judging Criteria	Points
Visual Appeal	20
Flavour & Aroma	20
Bake Quality & Technical Skill	25
Texture & Mouthfeel	20
Pastry to Filling Ratio	15
<b>TOTAL</b>	<b>100</b>

Shortcrust Pastry (Class 15) will be judged on the following criteria:

Judging Criteria	Points
Visual Appeal	20
Flavour & Aroma	20
Mouthfeel	15
Eatability	15
Pastry	15
Pastry to Filling Ratio	15
<b>TOTAL</b>	<b>100</b>

Savoury Pie, Pastie, Sausage/Vegetarian Roll (Class 17) will be judged on the following criteria:

Judging Criteria	Points
Visual Appeal	20
Pastry	20
Flavour & Aroma (filling)	20
Mouthfeel	10
Eatability	15
Pastry to Filling Ratio	15
<b>TOTAL</b>	<b>100</b>

Viennoiserie & Choux Pastry (Classes 19 & 20) will be judged on the following criteria:

Judging Criteria	Points
Visual Appeal	20
Texture	20
Technique & Artistry	20
Flavour & Balance	20
Quality of Finish	20
<b>TOTAL</b>	<b>100</b>

Apprentice/Student Classes will be judged on the following criteria:

Judging Criteria	Points
Visual Appeal	15
Variety	10
Portion Size	10
Creativity and Technique	20
Taste	30
Suitability for Retail Sale	15
<b>TOTAL</b>	<b>100</b>

## Professional Bakery Classes

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
<b>BREAD</b>				
1	<b>Traditional Bread</b> Including White, Grain, Wholemeal & Rye (e.g. two piece condensed loaf, two-piece high top - half married, etc.)	Any shape or size	Two (2) samples	Specify fermentation and ingredients on Application for Entry.  No flour dust or seed decoration to be used.  Minimum of 10% grain based on flour weight. Minimum 1% yeast of total flour weight.
2	<b>Sourdough</b> Including Rye	Any shape or size	Two (2) samples	Specify fermentation and ingredients on Application for Entry.  Minimal inclusion of commercial yeast accepted < 0.5% and to be specified in Application for Entry.
3	<b>International Bread</b> (e.g. baguette, ciabatta, chapatti, flatbread, bagels, etc.)	Any shape or size	Two (2) samples	Specify fermentation and ingredients on Application for Entry.  Exhibitor to specify percentage of yeast used in Application for Entry.
4	<b>Specialty Loaf</b> Including Artisan Bread & Hot Cross Buns (e.g. spelt, soy & linseed, olive, roasted garlic, herbs, plain Vienna or cob loaf, etc.)	Specialty Loaf: Any shape or size  Hot Cross Buns: Minimum 80g each	Two (2) samples  Two (2) samples of six (6) buns	Specify fermentation and ingredients on Application for Entry.  No flour dust or seed decoration to be used.  Exhibitor to specify percentage of yeast and grains used in Application for Entry.  May be machine-mixed (during preparation of the leaven and dough).  Mixed bread dough must be hand-shaped/finished for baking.  Specialty Fruit Loafs – specify fruit percentage on the Application for Entry.  Hot Cross Buns – inclusions and flavour to be specified in Application for Entry.



Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
<b>CAKE</b>				
5	<b>Small Cakes</b> (e.g. muffins, cupcakes, donuts, lamingtons, etc.)	Any shape or size	< 220g – Four (4) samples	Flavour to be specified in Application for Entry.
6	<b>Cakes, Tortes &amp; Gateaux</b> (e.g. classic chocolate, mud cake, white chocolate, blueberry, carrot, vanilla, sponge, etc.)	Any shape or size	< 400g – Two (2) samples > 400g – One (1) sample	Flavour to be specified in Application for Entry.
7	<b>Unbaked Cakes</b> (e.g. mousse cake, non-baked cheesecake, etc.)  Assemble-like cakes such as tiramisu and trifle are not accepted. <b>Must resemble a cake and not a slice.</b>	Any shape or size	Two (2) samples	Flavour to be specified in Application for Entry.  <i>If Exhibit contains ≥ 50% dairy content, the Exhibit will need to be entered into the Sydney Royal Cheese &amp; Dairy Produce Show.</i>
8	<b>Sweet Breads</b> (e.g. banana bread, fruit log, date loaf, etc.)	Any shape or size	Two (2) samples	Flavour to be specified in Application for Entry.
9	<b>Christmas Cake &amp; Puddings</b>  Deconstructed puddings will not be accepted.	Any shape or size	< 250g – Four (4) samples > 250g – Two (2) samples	Flavour to be specified in Application for Entry.  If warming is required for the purpose of judging, heating time must be included in the Application for Entry or will be presented as received.
10	<b>Brownies &amp; Slices</b> (e.g. fudge brownie, caramel slice, muesli slice, etc.)  Partial baked slices accepted.	Any shape or size	Four (4) samples	Flavour to be specified in Application for Entry.
<b>BISCUIT</b>				
11	<b>Biscuit, Sweet, Chocolate</b> (e.g. triple chocolate, chocolate pinwheels, etc.)	Any shape or size	Two (2) samples > 100g per sample	Flavour to be specified in Application for Entry.  All Biscuit Exhibits must be delivered sealed in airtight packaging.  The inclusion of minor ingredients in the product, such as imported cocoa, fruits, nuts, seeds and spices will be permitted as long as it <b>does not exceed 15% of the total Exhibit</b> . This includes imported baking ingredients such as chocolate, butter, sugar and flower.  Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.
12	<b>Biscuit, Sweet, Nut or Other</b> (e.g. macadamia, cashew, shortbread, etc.)			
13	<b>Biscuit, Savoury</b> (e.g. lavosh, crispbread, etc.)			
14	<b>Biscuit, Assortment Macaron</b> (e.g. salted caramel, chocolate, pistachio, etc.)			

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements
<b>PASTRY</b>				
15	<b>Shortcrust Pastry</b> (e.g. sweet pies, tarts, flans, etc.)  Quiche will not be accepted in this Class.	Any shape or size	< 250g – Four (4) samples > 250g – Two (2) samples	Baked ready to eat.  Flavour to be specified in Application for Entry.  If warming is required for the purpose of judging, heating time must be included in the Application for Entry or will be presented as received.
16	<b>Filo or Kataifi Pastry</b> (e.g. spanakopita, filo rolls or wraps, baklava, strudel, etc.)	Any shape or size	Four (4) samples	
17	<b>Savoury Pie, Pastie or Sausage/Vegetarian Roll</b>  Made with shortcrust or puff pastry (e.g. meat, vegetable or combination, etc.)	Any shape or size	Four (4) samples	
18	<b>Savoury Quiche</b>  Made with shortcrust or puff pastry (e.g. spinach, artichoke or chicken puff pastry, etc.)	Any shape or size	< 250g – Four (4) samples > 250g – Two (2) samples	
19	<b>Viennoiserie</b>  Including yeast-based and laminated pastries (e.g. danish, vanilla slice, brioche, croissant, pain au chocolat, etc.)	Any shape or size	Four (4) samples	
20	<b>Choux Pastry</b> (e.g. eclairs, profiteroles, etc.)	Any shape or size	Four (4) samples	

## Apprentice/Student Classes

Apprentice/Student Classes involve creating a series of individual Exhibits, aiming to demonstrate skill sets learnt during training. Judging of these Classes will assess variety, presentation, portion size, creativity, taste and suitability for retail sale.

To be eligible for the best Professional Bakery Apprentice/Student Award, an Exhibit entered in an Apprentice/Student Class must receive a Gold medal.

A separate Entry Application must be completed for each Apprentice or Student under the same Exhibitor record.

Class No.	Class Description	Size/Volume /Weight	No. of Samples Required	Special Requirements	Maximum Entries Permitted
BREAD					
21A	<b>Bread Rolls - Three (3) different varieties of bread rolls</b> (e.g. knot roll)	Any shape or size	Two (2) samples of each item = 6 samples in total.	Specify ingredients/flavour of each variety in the Application for Entry.	One (1)
22A	<b>Sourdough - Three (3) different varieties of sourdough</b> (e.g. white, rye, spelt)				
BISCUIT					
23A	<b>Biscuit, Sweet - Three (3) different types of biscuit</b> (e.g. chocolate, nut, shortbread, etc.)	Any shape or size	Three (3) samples of each item = 9 samples in total.	Each biscuit to be a different variety or flavour - must be specified in the Application for Entry.  Savoury Exhibits can have seeds or herbs.	One (1)
24A	<b>Biscuit, Savoury - Three (3) different types of biscuit</b> (e.g. lavosh, crispbread, etc.)				
PASTRY					
25A	<b>Creative – Three (3) different types of Viennoiserie portions</b> (e.g. danish, vanilla slice, brioche, croissant, pain au chocolat, etc.)	Any shape or size	Two (2) samples of each item = 6 samples in total.	Specify ingredients/flavour of each variety in the Application for Entry.	One (1)
26A	<b>Savoury Pie, Pastie or Sausage/ Vegetarian Roll - Three (3) different types</b>  Made with shortcrust or puff pastry (e.g. meat, vegetable or combination, etc.)				

## Professional Bakery Awards

**CHAMPION BREAD** (Classes 1 to 4)

**CHAMPION CAKE** (Classes 5 to 10)

**CHAMPION BISCUIT** (Classes 11 to 14)

**CHAMPION PASTRY** (Classes 15 to 20)

**BEST PROFESSIONAL BAKERY APPRENTICE/STUDENT EXHIBIT** (Classes 21A to 26A)

## Smallgoods & Charcuterie

### 48. ENTRY REQUIREMENTS

To qualify as 'branded' for the purposes of the Smallgoods & Charcuterie 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.

In addition to specific requirements listed in the Smallgoods & Charcuterie Classes table, Exhibitors must specify date of manufacture in the Application for Entry. Exhibitors are to record the Best Before date on the Class and Catalogue labels provided.

All Exhibits must comply with the Australia New Zealand Food Standards Code – Standard 2.2.1 – Meat and Meat Products as currently published on the Food Standards website [www.foodstandards.gov.au](http://www.foodstandards.gov.au) effective 1 March 2016.

**Ready-made meals, convenience-style meals and pre-prepared meals will not be accepted in this competition.**

### 49. ORIGIN OF EXHIBIT

All Exhibits must be **100% Australian farmed, grown, manufactured and produced meat or game.**

The inclusion of minor ingredients that have been imported, such as herbs and spices, will be permitted as long as it does not exceed 15% of the total Exhibit. Exhibits delivered not to these specifications may face disqualification if considered 'not to Schedule'.

### 50. SPECIAL INSTRUCTIONS

Exhibits must be delivered with one (1) commercially labelled sample and one (1) unbranded sample with Best Before date stated on each sample, unless stated otherwise in the Class table below. In compliance with the food regulations, a complete ingredient listing including the presence of any allergens must accompany the Exhibit. This should include the percentage of Australian ingredients labelling.

This image represents how samples must be submitted, in **whole pieces and unsliced**.



### 51. JUDGING CRITERIA

Products (excluding Jerky, Droëwors/Biltong, Chorizo and Fresh Sausages) will be judged on the following criteria:

Judging Criteria	Points
Presentation: Overall consumer appeal	10
Flavour: Should be consistent with product style with no off flavours or odour	30
Colour: Should be natural and conform to product type	10
Workmanship: Indicates a high standard of finish	30
Texture & Firmness	20
<b>TOTAL</b>	<b>100</b>

Fresh Sausage Exhibits will be judged on the following criteria:

Judging Criteria	Points
Visual Appearance – Raw	10
Visual Appearance – Cooked	10
Flavour & Aroma	40
Texture	20
Workmanship: Indicates a high standard of finish	20
<b>TOTAL</b>	<b>100</b>

Jerky, Droëwors and Biltong Exhibits will be judged on the following criteria:

Judging Criteria	Points
Presentation: Overall consumer appeal	10
Flavour: Should be consistent with product style with no off flavours or odour	40
Colour: Should be natural and conform to product type	10
Texture	10
Workmanship: Indicates a high standard of finish	30
<b>TOTAL</b>	<b>100</b>

Chorizo Exhibits will be judged on the following criteria:

Judging Criteria	Points
Visual Appearance	10
Presentation: Overall consumer appeal	20
Flavour & Aroma	30
Texture	20
Workmanship	20
<b>TOTAL</b>	<b>100</b>

## Smallgoods & Charcuterie Classes

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
1	<p><b>Bacon</b></p> <p>Middle product, bone in or boneless, full or partial, rind on or rindless, cured and smoked.</p> <p>Sliced bacon can be derived from any meat species specified on Entry.</p>	<p>Un sliced bacon, one (1) piece.</p> <p>OR</p> <p>Sliced bacon, minimum twelve (12) rashers/slices per sample.</p>	<p>Minimum one (1) unsliced sample.</p> <p>OR</p> <p>Minimum two (2) separate samples for sliced bacon, one (1) sample must be commercially labelled.</p> <p>Use by date must be stated on all samples.</p>	<p>Exhibitors must specify meat species (if applicable), product type, dominant flavour, no nitrate/nitrate added and spice levels in Application for Entry.</p> <p><b>Exhibits must be vacuum packed.</b></p>	<p><u>RAS Cooking Method:</u></p> <p>Rashers will be placed on a rack in a stainless-steel roasting tray and cooked for 6 minutes at 175C.</p>
2	<p><b>Ham</b></p> <p>Bone in, semi boneless, and boneless hams.</p> <p>All hams must be cured, fully cooked and may or may not be smoked.</p> <p>No additional sweet or savoury glaze or 'add-ons'.</p> <p><b>If Exhibit is considered 'not to Schedule' at the time of Judging, then the Exhibit may be disqualified.</b></p>	<p>Only the following five (5) types of hams will be accepted.</p> <p><b>Bone in leg ham</b> derived wholly from pork hind leg.</p> <p><b>Shoulder ham</b> derived wholly from the front pork leg.</p> <p><b>Bone in half leg ham</b> derived wholly from the pork hind leg. Must be the shank end of the leg.</p> <p><b>Semi-boneless ham</b> (<i>easy carve types</i>) derived from the shank end of the leg. Processed as such and presented as a "full ham" - not cut.</p> <p><b>Boneless ham</b> (<i>whole or half &gt;500g</i>) derived from leg (hind) or shoulder (front leg) and must be stated on application.</p>	<p>Minimum one (1) sample.</p> <p>Use by date must be stated on the Exhibit.</p>	<p>Exhibitors must specify product type, dominant flavour and identifying characteristics in Application for Entry, e.g. Traditional Bone in Leg Ham.</p> <p>Only bone in leg hams and boneless hams can be submitted as a full or half ham. Exhibitors must submit the shank end (lower half of the leg) if submitting a half bone in leg ham.</p> <p><b>Portion or quarter cut hams will not be accepted.</b></p>	
3	<p><b>Fermented Salami Type Products</b> (e.g. Danish, Milano, Hungarian, etc.)</p> <p>Salami products, cured, smoked or not smoked (process), natural or fibrous casing.</p>	<p>Exhibitors are to provide a minimum of two (2) samples, full pieces not cut or sliced and can be any shape or size.</p>	<p>One (1) sample must be commercially labelled.</p> <p>One (1) sample must have all branding removed.</p> <p>Use by date must be stated on all samples.</p>	<p>Exhibitors must specify if Exhibit is cured, smoked/ non-smoked, casing, dominant flavour, ingredients listing, spice and any other identifying characteristics in Application for Entry.</p>	<p><b>All Exhibits entered into this Class will be judged as received and will not be cooked or heated for assessment.</b></p>



Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
4	<b>Dried / Cured Products</b> (e.g. Bresaola, Prosciutto, Coppa, Basturma, Pancetta, etc.)  May be cured or dried, may be smoked or non-smoked, whole muscle products, not reformed or manufactured meat.	Exhibitors are to provide a minimum of two (2) samples, full pieces not cut or sliced and can be any shape or size.	One (1) sample must be commercially labelled.  One (1) sample must have all branding removed.  Use by date must be stated on all samples.	Exhibitors must specify product type, dominant flavour, spice or identifying characteristics in Application for Entry, e.g. Smoked Prosciutto.	<b>All Exhibits entered into this Class will be judged as received and will not be cooked or heated for assessment.</b>
5	<b>Jerky</b> Meat that has been salted, spiced and then dried. Smoked or non-smoked.	Exhibitors are to provide a minimum of two (2) separate samples, with a combined total weight of no less than 500g.	One (1) sample must be commercially labelled.  One (1) sample must have all branding removed.  Use by date must be stated on all samples.	Exhibitor must specify meat species, product type, dominant flavour, heat intensity (from 1 low to 10 very spicy) and identifying characteristics in Application for Entry, e.g. Honey Soy Beef Jerky.	
6	<b>Droëwors and Biltong</b> Meat that has been salted, spiced and then dried. Smoked or non-smoked.	Exhibitors are to provide a minimum of two (2) separate samples, with a combined total weight of no less than 500g.	One (1) sample must be commercially labelled.  One (1) sample must have all branding removed.  Use by date must be stated on all samples.	Exhibitor must specify meat species, product type, dominant flavour, heat intensity (from 1 low to 10 very spicy) and identifying characteristics in Application for Entry, e.g. Garlic Flavoured Wagyu Biltong.	
7	<b>Fully Cooked Products</b> (e.g. Roast Beef, Roast Pork, Corned Beef, Pastrami etc.)  Cured products are not eligible for this Class.	Exhibitors are to provide a minimum of two (2) samples, full pieces not cut or sliced and can be any shape or size.	One (1) sample must be commercially labelled.  One (1) sample must have all branding removed.  Use by date must be stated on all samples.	Exhibitor must specify product type, dominant flavour, spice and identifying characteristics in Application for Entry.  Can be oven or water cooked.  Convenience-style meals will not be accepted.	<b>All Exhibits entered into this Class will be judged as received and will not be cooked or heated for assessment.</b>
8	<b>General Smallgoods</b> (e.g. Kransky, Frankfurt, Black Pudding, Sujuk, Mortadella, Brawn, etc.)  Manufactured meat products, any diameter casing. Fully or partially cooked.	Exhibitors are to provide a minimum of two (2) separate samples, with a combined total weight of no less than 1kg.	One (1) sample must be commercially labelled.  One (1) sample must have all branding removed.  Use by date must be stated on all samples.	Exhibitor must specify product type, casing, dominant flavour, spice or identifying characteristics in Application for Entry.  Convenience-style meals will not be accepted.	<u>RAS Cooking Method:</u>  Adequate cooking instructions MUST be provided at time of entry according to directions on the packaging for Kransky and Frankfurt type products. Other meat products to be judged as received.

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
9	<b>Terrine and Spreadable Meat Paste</b> (e.g. Liverwurst, Terrine, Pâté, Sobrassada, Nduja, Rillette, etc.)	Exhibitors are to provide a minimum of two (2) separate samples, with a combined total weight of no less than 250g.	One (1) sample must be commercially labelled.  One (1) sample must have all branding removed.  Use by date must be stated on all samples.	Exhibitor must specify product type, dominant flavour, spice or identifying characteristics in Application for Entry.	
10	<b>Chorizo</b> Fermented, semi-fermented, semi-dried, cured, smoked, fully or partially cooked, whole.  “Fresh” or non-fermented Chorizo must be entered in Class 11.	Exhibitors are to provide a minimum of two (2) separate samples, whole and unsliced.	One (1) sample must be commercially labelled.  One (1) sample must have all branding removed.  Use by date must be stated on all samples.	Exhibitor must specify meat species, natural, collagen or no casing, dominant flavour, Spanish or Mexican style of chorizo, heat intensity (from 1 low to 10 very spicy), spice or identifying characteristics in Application for Entry, e.g. Spicy Pork Chorizo.	<b>All Exhibits entered into this Class will be judged as received and will not be cooked or heated for assessment.</b>
11	<b>Fresh Sausages</b> Any meat species, uncooked. May be minced or comminuted.  Fresh Chorizo accepted.  <b>Pre or par-cooked sausages are not permitted.</b>	Exhibitors are to provide a minimum of two (2) separate samples with a minimum of five (5) sausages per pack.	One (1) sample must be commercially labelled.  One (1) sample must have all branding removed.  Use by date must be stated on all samples.	Exhibitor must specify meat species, natural, collagen or no casing, thick or thin, dominant flavour, heat intensity (from 1 low to 10 very spicy), spice or identifying characteristics in Application for Entry, e.g. Thick Pork Fennel Sausage.	<u>RAS Cooking Method:</u> Sausages will be placed on stainless-steel trays and cooked in a commercial oven for a determined amount of time at 160-180C.  Cooking time will vary based on sausage size and thickness.

## Smallgoods & Charcuterie Awards

**CHAMPION BACON** (Class 1)

**CHAMPION HAM** (Class 2)

**CHAMPION SALAMI TYPE PRODUCT** (Class 3)

**CHAMPION DRIED OR CURED PRODUCT** (Class 4)

**CHAMPION JERKY OR BILTONG TYPE PRODUCT** (Classes 5 & 6)

**CHAMPION OTHER CHARCUTERIE PRODUCT** (Classes 7 to 9)

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

**CHAMPION CHORIZO** (Class 10)

**CHAMPION FRESH SAUSAGE** (Class 11)

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

## Specialty Foods

### 52. ORIGIN OF EXHIBIT

Exhibits in all Classes must be manufactured in Australia and made from at least **85% Australian farmed, grown, and produced ingredients**. The inclusion of minor ingredients that have been imported, such as herbs and spices, will be permitted as long as it does not exceed 15% of the total Exhibit. Exhibitors will be required to name the supplier and growing location of where they source the fruits and/or vegetables used in the Exhibit in the Application for Entry.

Exhibits in Coffee Classes 13 to 16 must be **100% Single Origin Australian grown from one or more Australian Estates**.

Chocolate used in Exhibits entered in Class 9: Chocolate & Confectionery, must be **100% Australian Bean**. The inclusion of minor ingredients in the entire product, such as imported fruits and nuts will be permitted as long as it does not exceed 15% of the total Exhibit.

**Ready-made meals, convenience-style meals and pre-prepared meals will not be accepted in this competition.**

### 53. SPECIAL INSTRUCTIONS

All Exhibitors must provide a full list of ALL known ingredients in the Application for Entry. Ingredients should be listed exactly as they are on the commercially labelled packaging in order of predominance.

Due to the nature of Classes 13 to 16: Coffee, RAS must receive a minimum of 10 entries across all Classes by more than 1 Exhibitor. In the case of receiving less than 10 entries, Exhibitors that have submitted entries in these Classes will be notified and offered a refund of all Coffee entries.

### 54. JUDGING CRITERIA

Products (excluding Vinegars, Nuts, Drinks and Coffee) will be judged on the following criteria:

Judging Criteria	Points
Visual & Aroma	15
Texture / Firmness / Viscosity / Uniformity	15
Taste & Eating Quality	35
Depth & Length (persistence)	10
Mouthfeel / Balance	15
True to Name / Style	10
<b>TOTAL</b>	<b>100</b>

Vinegars will be judged on the following criteria:

Judging Criteria	Points
Visual	15
Aroma	30
Taste	40
True to Name / Style	15
<b>TOTAL</b>	<b>100</b>

Nuts will be judged on the following criteria:

Judging Criteria	Points
Visual	10
Aroma	10
Texture / Firmness / Viscosity / Uniformity	15
Taste & Eating Quality	35
Depth & Length (persistence)	10
Mouthfeel / Balance	10
True to Name / Style	10
<b>TOTAL</b>	<b>100</b>

Drinks will be judged on the following criteria:

Judging Criteria	Points
Visual	15
Aroma	10
Taste	35
Depth & Length (persistence)	15
Mouthfeel / Balance	15
True to Name / Style	10
<b>TOTAL</b>	<b>100</b>

All Espresso Exhibits will be judged on the following criteria:

Judging Criteria	Points
Visual - Green Beans	5
Visual - Roasted Appearance	5
Visual – Crema	10
Aroma	5
Acidity	10
Sweetness	15
Bitterness	10
Aftertaste	20
Balance and Mouth Feel	20
<b>TOTAL</b>	<b>100</b>

All Latte and Piccolo Exhibits will be judged on the following criteria:

Judging Criteria	Points
Visual - Green and Roasted Beans	10
Aroma	5
Acidity	15
Sweetness	15
Bitterness	15
Flavour and Aftertaste	20
Balance and Mouth Feel	20
<b>TOTAL</b>	<b>100</b>

All Plunger Exhibits will be judged on the following criteria:

Judging Criteria	Points
Visual - Green and Roasted Bean	10
Aroma	5
Body	10
Acidity	15
Sweetness	15
Bitterness	10
Flavour and Aftertaste	15
Balance and Mouth Feel	20
<b>TOTAL</b>	<b>100</b>

## Specialty Foods Classes

All Oil products, including Extra Virgin Olive Oil and other base flavoured or culinary oils are to be entered in the Oil & Olives Competition.

Flavoured/infused/specialty honey are not accepted for entry in the Sydney Royal Fine Food Show Competitions. Value-add honey will need to be entered into the Sydney Royal National Honey Show, for more information visit <http://www.rasnsr.com.au>

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
1	<b>Sweet Preserves and Dressings</b> (e.g. jams, jellies, preserves, marmalades, spreads, pastes, sauces, etc.) <b>Flavoured honeys are not eligible for this Class.</b>	Minimum 200g per sample.	Three (3) samples. One (1) sample must be commercially labelled. Two (2) samples must have all branding removed. Use by date must be stated on all samples.	Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product must be specified in the Application for Entry.	If cooking or warming is required for the purposes of assessment, specific instructions must be included in the Application for Entry or will be presented as received. Where a cooked protein is required, 100g of fresh chicken tenderloin will be prepared. Must indicate in the Application for Entry:
2	<b>Savoury Preserves and Condiments</b> (e.g. chutney, tapenade, mustards, mayonnaise, horseradish, relishes, salsa, chilli preserves, etc.) <b>Flavoured honeys are not eligible for this Class.</b>			The supplier and growing location of the fruits and/or vegetables used must be specified. Exhibitors must indicate heat intensity for Exhibits containing chilli, pepper, mustard seed, horseradish, wasabi from 1 (low) to 10+ (very spicy) in Application for Entry.	1) How many grams/ teaspoons/ tablespoons are required to be cooked with 100g of chicken tenderloin. 2) Preparation e.g. coat both sides of 100g chicken tenderloin. 3) Simple cooking method and time e.g. pan-fry or heat sauce for 3 minutes and add chicken.
3	<b>Savoury Dressings and Sauces</b> (e.g. marinades, salad dressings, savoury pastes, curry pastes, wet rubs, pesto, pasta sauce, jus, etc.) <b>Flavoured honeys are not eligible for this Class.</b>				<b>Please note there are no facilities to marinate Exhibits overnight nor to add other ingredients.</b> It is the Exhibit alone which is being judged.
4	<b>Herbs, Spices and Salts</b> (e.g. spice mixes, dry rubs, Australian grown culinary herbs and spices - lemon myrtle, vanilla, saffron, pepper, dukkah, garlic, truffle, etc.)	Minimum 20g/ml per sample. For seasonal Exhibits such as saffron and truffle, Exhibitors may provide a smaller quantity by prior agreement with the Fine Food Events Manager.	Three (3) samples. One (1) sample must be commercially labelled. Two (2) samples must have all branding removed. Use by date must be stated on all samples.	Exhibitors must indicate heat intensity for Exhibits containing chilli, pepper, mustard seed, horseradish, wasabi from 1 (low) to 10+ (very spicy) in the Application for Entry.	



Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
5	<b>Pickled/Marinated/Fermented/Dried and Preserved Products</b> (e.g. fruit, vegetables, pickled onions, figs, dried mushrooms, tomatoes, miso, garnishing pearls, non-meat jerky products, etc.)	Minimum 200g per sample. For mushrooms, tomatoes, miso, fruit, vegetable or garnishing pearls – minimum 30g/ml.	Three (3) samples. One (1) sample must be commercially labelled. Two (2) samples must have all branding removed. Use by date must be stated on all samples.	Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product must be specified in the Application for Entry. The supplier and growing location of the fruits and/or vegetables used must be specified. Exhibitors must indicate heat intensity for Exhibits containing chilli, pepper, mustard seed, horseradish, wasabi from 1 (low) to 10+ (very spicy) in Application for Entry.	
6	<b>Vinegars</b> (e.g. caramelised, maceration including raspberry or tarragon, from any fruit, vegetable or grain, etc.)	Minimum 200ml per sample.	Three (3) samples. One (1) sample must be commercially labelled. Two (2) samples must have all branding removed. Use by date must be stated on all samples.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry.	
7	<b>Dips</b> (e.g. basil, hummus, tzatziki, taramosalata, smoked or dried seafood, etc.) Seafood-based dips must be Australian farmed seafood.	Minimum 150g per sample.	Three (3) samples. One (1) sample must be commercially labelled. Two (2) samples must have all branding removed. Use by date must be stated on all samples.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.	
8	<b>Nuts</b> (e.g. raw, roasted, plain, salted and savoury, etc.) <b>Any confectionery containing nuts must be entered into Class 9.</b>	Minimum 200g per sample.	Three (3) samples. One (1) sample must be commercially labelled. Two (2) samples must have all branding removed. Use by date must be stated on all samples.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry.	

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
9	<b>Confectionery &amp; Chocolate</b> (e.g. peanut brittle, chocolate coated macadamias, sugar coated almonds, nougat, rocky road, fudge, fairy floss, liquorice, marshmallow, etc.) Chocolate based or non-chocolate based, dipped, enrobed or moulded. No nougat assortments. Only one flavour of nougat per Entry.	Minimum 200g per sample. For Fairy Floss and Marshmallow – 200g total weight.	Three (3) samples. One (1) sample must be commercially labelled. Two (2) samples must have all branding removed. Use by date must be stated on all samples.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application and flavour of the product should be included in the Application for Entry. <b>Confectionary containing chocolate must meet the minimum 85% Australian content requirement.</b>	
10	<b>Drinks</b> (e.g. cold pressed juice, cordial, concentrate, tea, kombucha, etc.) <b>Alcoholic and non-alcoholic beverages that have been dealcoholised are not eligible for this Competition.</b>	Minimum 200g per sample. Tea and Infusions - minimum 20g/ml per sample.	Three (3) samples. One (1) sample must be commercially labelled. Two (2) samples must have all branding removed. Use by date must be stated on all samples.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry.	Storage instructions must be provided on the Application for Entry (ambient, fridge or freezer temperature). For Herbal Tea and Infusions, Exhibitors must provide directions for dilution, infusion and heating on the Application for Entry.
11	<b>Plant Based Products</b> Including Cereals, Grains, Seeds and Legumes (e.g. plant-based cheese, gelato made from soy or almond product, lentils, pulses, granola, muesli, chia bars, cereal bars, chickpeas, beans, popcorn, quinoa, etc.)	Minimum 200g per sample.	Three (3) samples. One (1) sample must be commercially labelled. Two (2) samples must have all branding removed. Use by date must be stated on all samples.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance. The intended use/application of the product should be included in the Application for Entry.	If cooking or warming is required for the purposes of assessment, specific instructions must be included in the Application for Entry or will be presented as received. Where a cooked protein is required, 100g of fresh tofu will be prepared. Exhibitors must indicate in the Application for Entry: 1) How many grams/teaspoons/tablespoons are required to be cooked with 100g of tofu. 2) Preparation e.g. coat both sides of 100g tofu. 3) Simple cooking method and time e.g. pan-fry or heat sauce for 3 minutes. <b>Please note there are no facilities to marinate Exhibits overnight nor to add other ingredients. It is the Exhibit alone which is being judged.</b>

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
12	<b>Other Specialty Foods Product</b>  Other than products eligible to be entered in Classes 1 to 11 (e.g. tallow, schmaltz, lard etc.)	Minimum 200g per sample.	Three (3) samples.  One (1) sample must be commercially labelled.  Two (2) samples must have all branding removed.  Use by date must be stated on all samples.	All Exhibitors must provide a full list of ALL known ingredients listed exactly as they are on the packaging in order of predominance.  The intended use/application of the product should be included in the Application for Entry.	If cooking or warming is required for the purposes of assessment, specific instructions must be included in the Application for Entry or will be presented as received.
13	<b>Coffee – 100% Australian Grown Latte</b>  100% Single Origin Australian grown from one or more Australian Estates	Minimum 150g per sample.	<b>ROASTED:</b>  One (1) sample must be commercially labelled with Best Before date stated.  Two (2) remaining samples must have all branding removed with Best Before date stated.  <b>GREEN BEAN:</b>  One (1) pack with all branding/labelling removed.	Each packet must be identified clearly as either ‘roasted’ or ‘green bean’.  Exhibitors must ensure that the green bean coffee used in their Exhibits is commercially available and is <b>100% Australian Single Origin coffee</b> .  Raw coffee supplier must be specified in the Application for Entry.  Roast level - Light, Medium, Medium-Dark or Dark must be specified in the Application for Entry.  Roasted coffee beans must be two weeks old at the time of judging.  Flavoured coffees with infusions will not be permitted in this competition.  <b>Maximum Entries permitted per Exhibitor per Class is eight (8).</b>	<u>Latte Exhibits</u>  A 30ml espresso shot, 110ml steamed full cream milk and 60ml froth.
14	<b>Coffee – 100% Australian Grown Piccolo</b>  100% Single Origin Australian grown from one or more Australian Estates				<u>Piccolo Exhibits</u>  A 15ml ristretto shot, 55ml steamed full cream milk and 20ml froth.
15	<b>Coffee – 100% Australian Grown Plunger</b>  100% Single Origin Australian grown from one or more Australian Estates				<u>Plunger Exhibits</u>  A 12g of ground coffee and 200ml of fresh water heated to 94C at 2 minutes extraction.
16	<b>Coffee – 100% Australian Grown Espresso</b>  100% Single Origin Australian grown from one or more Australian Estates				<u>Espresso Exhibits</u>  A split shot using a 21g double filter basket with a 25-30 extraction yielding a 25ml liquor.

## Innovation and Development Class

All products entered into this Class should be in advanced stages of new product development and must be pre-commercial. Exhibits in this Class will not be judged according to any set criteria but will receive extended feedback on all aspects of the product.

Exhibits must align with Specialty Foods Classes 1-16 only. Entries that align with other Fine Food Competitions will not be accepted.

**Ready-made meals, convenience-style meals and pre-prepared meals will not be accepted in this Class.**

Exhibits in this Class will not be eligible for a Sydney Royal medal and Championship prize or Trophy.

Class No.	Class Description	Size/Volume/Weight	No. of Samples Required	Special Requirements	Preparation by RAS for Judging
17	Innovation and Development	No minimum size, volume or weight – however Exhibits must be submitted as intended for sale with prototype packaging and labelling.	Two (2) samples required.  Use By date or Best Before date must be stated on all samples.	All Exhibitors must provide a full list of ALL known ingredients on the Application for Entry, as stated on the packaging.  The intended use/application of the product should be included in the Application for Entry.  <b>Exhibitor to provide documentation that the product is approved for sale on Application for Entry.</b>	Storage instructions must be provided on the Application for Entry (ambient, fridge or freezer temperature).  If cooking or warming is required for the purposes of assessment, specific instructions must be included in the Application for Entry or will be presented as received.  Where a cooked protein is required, 100g of fresh tofu or chicken will be prepared. Exhibitors must indicate in the Application for Entry:  1) How many grams/teaspoons/tablespoons are required to be cooked with 100g of tofu/chicken.  2) Preparation e.g. coat both sides of 100g tofu/chicken.  3) Simple cooking method and time e.g. pan-fry or heat sauce for 3 minutes.  <b>Please note there are no facilities to marinate Exhibits overnight nor to add other ingredients.</b> It is the Exhibit alone which is being judged.

## Specialty Foods Awards

**CHAMPION SWEET** (Class 1)

**CHAMPION SAVOURY** (Classes 2 and 3)

**CHAMPION PICKLED OR FERMENTED** (Class 5)

**CHAMPION VINEGAR** (Class 6)

**CHAMPION CHOCOLATE OR CONFECTIONERY** (Class 9)

**CHAMPION DRINKS** (Class 10)

**CHAMPION PLANT BASED PRODUCT** (Class 11)

**CHAMPION OTHER SPECIALTY FOODS** (Classes 4, 7, 8 and 12)

**CHAMPION COFFEE** (Classes 13 to 16)



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