

*Wrest Point*

**ROYAL**  
**HOBART**  
**FINE FOOD**  
**AWARDS**

Royal Hobart  
Fine Food Awards  
Schedule

13-15 August 2010  
Hobart Showground



The Royal Agricultural Society of Tasmania

### PERSONAL INFORMATION AND PRIVACY

The Royal Agricultural Society of Tasmania collects personal information from exhibitors in competitions conducted by the Society. Verification of the accuracy of this data may be obtained through contact with the RAST Section Secretary. This information is used only for the purpose related to the conduct of the events run by the Society and is not divulged to third parties. However, an exhibitor's name and contact details may be released to duly authorised parties in respect to matters of animal health and safety. The names of exhibitors may be included in catalogues published by the Society and successful exhibitor's names released for general publication. If you do not provide the information requested on the competition entry form we may not be able to accept your entry.

ENQUIRIES: Janice Overett

Phone: 03 6272 6812

E-mail: [janice@hobartshowground.com.au](mailto:janice@hobartshowground.com.au)

[www.hobartshowground.com.au](http://www.hobartshowground.com.au)

### **The Royal Agricultural Society of Tasmania**

ABN: 56 009 475 898

Hobart Showground, 2 Howard Road, Glenorchy TAS 7010

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## THE ROYAL AGRICULTURAL SOCIETY OF TASMANIA



### WREST POINT ROYAL HOBART FINE FOOD AWARDS

#### *Welcome from the President*

I take much pleasure in inviting members of the food produce community to take part in the Wrest Point Royal Hobart Fine Food Awards. The Awards are conducted annually and will be held this year 13-15 August 2010

The Wrest Point Royal Hobart Fine Food Awards Mission Statement is:

**That we are recognised by the food producer or manufacturer as a leading food show to exhibit and benchmark their products to deliver bottom-line benefits**

Wrest Point Royal Hobart Fine Food Awards exhibitors are not only given the opportunity to be recognised as the best, but are given the chance to be their own promoter with the use of medals awarded, certificates and sashes.

The aims of the event are to encourage excellence in the Australian food industry, provide benchmark guides for quality fine food producers, educate consumers and food industry participants in what constitutes excellence and provide a promotional vehicle for the marketing of Australian specialty foods.

Entries have grown continuously since 1996 with 2009 seeing a record of 937 entries.

A Gold Medal at the Wrest Point Royal Hobart Fine Food Awards acts as the qualifying path for Tasmanian entries in the Australian Grand Dairy Awards and is therefore an appropriate independent assessment of the management and judging process of the event. This is gratefully acknowledged by our Society. In 2008 Tant Pour Tant from Launceston – a first time entrant into the Awards went on to being awarded the Champion Dairy Dessert of the 2009 Australian Grand Dairy Awards and again in 2010.

I look forward to your participation in the 2010 Wrest Point Royal Hobart Fine Food Awards. Be sure to join us in the opportunity to share in the spirit and pursuit of excellence.

A handwritten signature in black ink that reads "P A Geard". The signature is written in a cursive, slightly slanted style.

Paul Geard  
President  
RAST

## **MAJOR SPONSOR**



# **Wrest Point**

**TASMANIA**

## **SPONSORS & TROPHY SPONSORS**

Abel Labels

Best Fresh Wholesale

Dairy Australia Corporation

Dairy Industry Association of Australia (Tas Division)

Eden Foods

Integrated Services & Distribution

Lesley Black's

Medhurst Equipment

Mrs Caroline Matterson

Mundy & Sons Pty Ltd

Mures Pty Ltd

P.A. Geard

Peter Binny Surveys

PFD Food Services Pty Ltd

Present Day Gifts & Flowers

Roberts Pty Ltd

Strategic Financial Planning

Valhalla Ice Cream

**Mission Statement:**

That we are recognised by the food producer or manufacturer as a leading food show to exhibit and benchmark their products to deliver bottom-line benefits



**Wrest Point**  
T A S M A N I A

**Invitation to 2010 Medal Winners  
of the  
Wrest Point Royal Hobart Fine Food Awards**

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Wrest Point will host a forum for all 2010 Medal Winners on “Conducting Business with Wrest Point”. This will be an opportunity for medal winners to find out more on how to pursue commercial opportunities with Wrest Point.

The forum will be led by the Food and Beverage Manager and Executive Chef from Wrest Point and will provide information on how your business could access supply to Wrest Point.

The forum will be held on the Monday 13 September 2010 at 10.00am in the Private Dining Room, Pier One Restaurant.

All Medal Winners from the 2010 Wrest Point Royal Hobart Fine Food Awards will receive an invitation by post.

# AWARDS 2010

## MAJOR AWARDS

Richard Langdon Trophy - Best Exhibit  
Mrs Caroline Matterson  
Best Tasmanian Organic Product  
Chairman's Choice Trophy

## CHAMPION & RESERVE CHAMPION AWARDS

Champion Cheese	Dairy Australia Corporation
Reserve Champion Cheese	Dairy Industry Association of Australia Tasmanian Division
Champion Dairy - Other Dairy Product	Mr P.A. Geard
Reserve Champion Dairy - Other Dairy Product	Dairy Industry Association of Australia Tasmanian Division
Champion Ice Cream	Strategic Financial Planning & Insurance
Reserve Champion Ice Cream	
Champion Preserve - Sweet	Peter Binny Surveys
Reserve Champion Preserve - Sweet	
Champion Preserve - Savoury	Lesley Black's
Reserve Champion Preserve - Savoury	
Champion Honey	Valhalla Ice Cream
Reserve Champion Honey	
Champion Smallgoods	Mundy & Sons Pty Ltd
Reserve Champion Smallgoods	
Champion Seafood	Mures Pty Ltd
Reserve Champion Seafood	
Champion Olive Oil	Roberts Pty Ltd
Reserve Champion Olive Oil	
Champion Bread Exhibit	Kerry Pinnacle
Reserve Champion Bread Exhibit	
Champion Cakes & Sweet Pastries	Medhurst Equipment
Reserve Champion Cakes & Sweet Pastries	
Champion Pies & Savoury Pastries	Abel Labels
Reserve Champion Pies & Savoury Pastries	
Champion Chocolate & Confectionery	Eden Foods
Reserve Champion Chocolate & Confectionery	
Champion Nuts & Other Nut Products	Wrest Point
Reserve Champion Nuts & Other Nut Products	
Champion Coffee	PFD Food Services
Reserve Champion Coffee	
Champion Any Other Product	Best Fresh Wholesale
Reserve Champion Any Other Product	

### **Closing Date of Entries**

## **Entries close 16 July 2010.**

The entry form, together with the correct entry fees, must be in the hands of the Project Officer by 5.00 p.m. on that date.

RAST PO Box 94, Glenorchy Tas 7010

### **Delivery of Exhibits**

Exhibits are to be delivered to:  
Royal Hobart Fine Food Awards  
Main Grandstand  
Hobart Showground,  
2 Howard Road,  
Glenorchy, Tasmania 7010

### **Dairy, Seafood & Smallgoods exhibits:**

Thursday 12 August 2010 - No later than 4.00pm

### **Bread**

Friday 13 August 2010

Exhibits may be delivered on the morning of judging  
no later than 8.00 am.

*Bread MUST be clearly labelled with  
RAST Fine Food Label*

### **Cakes, Pies & all Pastries**

Thursday 12 August or Friday 13 August 2010  
if delivering Friday please deliver  
no later than 8.00am

### **Other Sections**

**Preserves, Olive Oil, Chocolate &  
Confectionery, Nuts & Other Nut Products,  
Coffee & Any Other Product**

From  
Friday 6 August 2010  
to Thursday 12 August 2010

### **Judging**

**Friday 13 August 2010  
Saturday 14 August 2010  
Sunday 15 August 2010**

### **Presentation of Awards Dinner**

Wrest Point – Boardwalk Gallery  
Sunday 15 August 2010 - 6.30 pm

### **Publication of Results**

Results will be released by close of business on  
Monday 16 August 2010 at  
[www.hobartshowground.com.au](http://www.hobartshowground.com.au)

### **Entry Fees**

Non RAST Members \$38.00  
RAST members \$32.00

### **Bread Section**

\$17.00 for first entry,  
\$8.00 for subsequent  
entries

### **Cakes, Pies & Pastries**

\$14.00 per entry

### **Coffee Section**

\$52.00 per entry –  
RAST member \$47.00

### **Discounted fees**

First 10 (ten) entries at normal entry fee rate.  
**50% reduction** for subsequent entries that are  
entered into the same section (excluding Bread  
Section)

### **RAST Membership**

Membership of the Society is available for a fee of  
\$68.00 and may be requested on the Entry Form.

### **General Regulations**

In addition to any special regulations herein all  
exhibitors are subject to the General Regulations of  
The Royal Agricultural Society of Tasmania. Copies  
are available on request from the Society and are  
published on the web site:

[www.hobartshowground.com.au](http://www.hobartshowground.com.au)

### **For further information please contact**

Janice Overett

Phone: (03) 6272 6812

Fax: (03) 6273 0524

Email: [janice@hobartshowground.com.au](mailto:janice@hobartshowground.com.au)

## GENERAL REGULATIONS

1. Exhibitors may submit more than one entry in a class provided that such exhibit entered in the class by the exhibitor is of a different variety. The variety must be stated on the entry form.
2. All exhibits must be distinctly labelled using labels provided by the RAST, such labels to indicate only the class in which the exhibit is entered and the relevant exhibit number. Labels will be posted to Exhibitors no later than the 30<sup>th</sup> July 2010.
3. NO COMMERCIAL PACKAGING OR LABELLING IS PERMITTED – entries will be disqualified if exhibits arrive in commercial packaging or labelling is visible.
4. The RAST will not accept any liability for loss or damage to any exhibit.
5. **Once delivered, all exhibits become the property of the RAST.**
6. Exhibitors are encouraged to use the results of these awards in advertising and/or packaging only in the varieties exhibited.
7. Exhibits submitted for judging must be consistent with the quality of goods produced by the exhibitor. The RAST reserves the right to purchase commercial samples and compare the same to exhibits; any significant variation may result in downgrading of points. All entries **must be** as per normal production run.
8. All exhibitors must have commercially registered premises or a registered business name/label.
9. All products entered must be processed in appropriately approved premises and comply with the requirements of the Australian Food Standards Code, and if not conforming to the Standards may be disqualified.
10. Exhibits should be presented in a condition, as you would like the consumers to receive them.
11. The accuracy of entries is the sole responsibility of the Exhibitor. If entries are entered in the incorrect class, they may be considered 'out of class' and may not be judged.
12. **Class Transfers:** The RAST and nominated Judges may, at their discretion transfer an Exhibit into a different class than that stated on the Exhibitor Application Entry Form if in their opinion the Exhibit has been entered into the wrong class.
13. The decision of the judges will be final and no correspondence will be entered into.
14. The Royal Agricultural Society of Tasmania reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.
15. Gold, Silver and Bronze awards may be made in each class at the sole discretion of the judges. More than one exhibit may receive a Gold, Silver or Bronze in any class. An overall champion of section will also be awarded. Certificates authenticating the award and a sash will accompany all awards. Bromides of medals for use on packaging will be made available to purchase. Certificates and sashes will be posted to Exhibitors after the Awards Presentation Dinner.
16. Results of the Awards will be announced at Wrest Point on 15 August 2010
17. **Condition of entry.** If a Champion Trophy, Reserve Champion Trophy or a Gold award is awarded to your product then you may be required to provide sufficient product for the following year's Awards Presentation Dinner. Goods are to be delivered to the Chief Executive Chef at Wrest Point. The RAST will contact winners prior to the event with quantity required.
18. The highest scoring product of Medal standard in each section will be awarded "Champion Trophy" and the next highest scoring product will be awarded "Reserve Champion Trophy"
19. **Organic Tasmanian Produce** – The Minister for Primary Industries Award will be presented to the **Best Tasmanian Organic Product** judged at the show. Tasmanian products seeking to be considered for this award must be accompanied by documentation identifying the product as a certified organic food product.



## Royal Hobart Fine Food Awards Medal Style Guide

Royal Hobart Fine Food Awards medals are awarded to recognise and promote Australia's best product to the general public.

Our medals are a mark of product excellence that has been judged accordingly.

**Gold, Silver & Bronze Medals will be available for purchase at the Awards Presentation Dinner on 15 August 2010 after the announcement of trophies.**

### Medal Usage

The Royal Hobart Fine Food Award medal (Gold, Silver or Bronze) may only be applied to the product that won the medal. It may not be applied to any other products. Provided that the ingredients and method of production remain the same as the day the Medal was awarded, the artwork (without change) can be used for 12 months (i.e. August to August). The year that the medal was awarded must be shown. **Third Party use of the Medal artwork requires prior authorisation**

If a product has continued to win Gold, Silver or Bronze for consecutive years then this may be reflected on the product by use of joined medals.

### Design and Size of Medals

The minimum size should be 20mm diameter with the wording "The Royal Agricultural Society of Tasmania – *Year of Show* Royal Hobart Fine Food Awards around the outer edge. Gold, Silver or Bronze Medal in the centre of the medal.



For enquires please contact  
Janice Overett – Project Officer  
Phone: 03 6272 6812  
Fax: 03 6273 0524  
Email: [janice@hobartshowground.com.au](mailto:janice@hobartshowground.com.au)

**Third Party use of the Medal artwork requires prior authorisation**

## Categories & Classes

<u>Section</u>	<u>Contains</u>
<b>Dairy - Cheese</b> Classes 101 to 123	Cheese, white, washed rind, mould, mild, semi matured, matured, vintage, goat, sheep, fruit, fetta, cottage, ricotta, processed, mozzarella and stretched curd.
<b>Dairy – Other Dairy Products</b> Classes 180 to 306	Butter, Milk, Yoghurt, Cream, Dips, Dairy Desserts.
<b>Ice Cream</b> Classes 401 to 410	Ice Cream, Sorbet & Gelato
<b>Preserves – Sweet</b> Classes 501 to 512	Jams, Jellies, Marmalades, Wine Jellies, Pastes, Sauces, Lemon Butter
<b>Preserves – Savoury</b> Classes 520 to 528	Chutneys, Mustards, Relishes, Jellies, Pickles, Pastes, Sauces, Savoury Marmalades, Vinegars, Dressings & Marinades
<b>Honey</b> Classes 550 to 554	Liquid, light, medium & dark amber, Creamed/Whipped Honey, Value Added Honey
<b>Olive Oil</b> Classes 601 to 604	Small Commercial Class, Commercial Class, Other Varietal, Olive Oil infused or flavoured
<b>Bread</b> Classes 701 to 721	Bread & Rolls, wholemeal, white, grain, rye, sour dough, fruit loaf & buns, international type breads, gluten free
<b>Cakes &amp; Sweet Pastries</b> Classes 730 to 749	Fruit cakes, fruit logs, fruit puddings, Mud cake, carrot, banana & creative cakes, gluten free, egg free, muffins, tartlets, Danish Pastries, fruit flan, butter based pastries, biscuits, brownies
<b>Pies &amp; Savoury Pastries</b> Classes 760 to 773	Meat & Gourmet, quiche, savoury pastries, savoury biscuits, biscotti, lavosh & crisp bread
<b>Smallgoods</b> Classes 801 to 833	Salami, Prosciutto, Coppa, Pancetta, cooked beef, pork, chicken, pre-cooked meats, ham, poultry, gourmet & game meat products, manufactured meats, sausages, new & innovative products
<b>Seafood</b> Classes 850 to 862	Hot & cold Salmon, ocean & river trout, salmon flavoured, pickled, cured & marinated seafood, pates, mousse & terrine, caviar, Rock & Pacific Oysters, value added shellfish.
<b>Coffee</b> Classes 901 to 904	Plunger single origin, Espresso, Plunger & Cappuccino
<b>Chocolate &amp; Confectionery</b> Classes 910 to 921	White, dark & milk chocolate, boxed & panned chocolates, novelty chocolates, fudge, high boil confectionery, jelly confectionery, aerated confectionery & sugar free confectionery
<b>Nuts &amp; Other Nut Products</b> Classes 930 to 941	Nuts - any, honey, cinnamon, roasted, salted, chocolate coated, Dukka, nut paste, peanut butter, any other nut products
<b>Any Other Product</b> Class 950	Tea, muesli, cordial, any other baked products, drinking chocolate. Please refer to the explanation in class details

## DAIRY – CHEESE

**ENTRY FEE:** \$38.00 per entry

**RAST Members:** \$32.00 per entry

**Discounted fees:**

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section

**Close of entries - 16 July 2010**

**Delivery of goods (no later than) 12 August 2010**

***NO COMMERCIAL PACKAGING OR LABELLING***

Cheeses will be removed from refrigeration, for a suitable time prior to judging, at the discretion of the judges.

**Judging Criteria**

Flavour & Aroma points	60
Texture and Body point	25
Appearance (colour and condition) points	15
Maximum possible points	100

**Awards will be presented on gaining points as follows:-**

Bronze	90 points to 91.9 points
Silver	92 points to 94.9 points
Gold	95 points to 100 points

These awards will be made in the form of certificates and sashes.

**Be a Commercial Exhibitor at the Royal Hobart Show?**

Consider the possibilities:

- Retail Sales
- Brand Awareness
- Market Share
- Reap the Rewards



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**Or visit: [www.hobartshowground.com.au](http://www.hobartshowground.com.au)**

## CHEESE CLASSES

All classes Minimum Exhibit 1kg

<b>101</b>	Cheese -White
<b>102</b>	Cheese – Washed Rind
<b>103</b>	Mould ripened – to contain Blue mould
<b>104</b>	Cheese - Semi-Hard, e.g. Edam, Gouda, Raclette, Havarti, Swiss, Gruyere, etc
<b>105</b>	Cheese – very hard, must be a complete cheese and type of Cheese to be stated clearly
<b>106</b>	Cheddar – MILD up to 12 weeks
<b>107</b>	Cheddar – SEMI-MATURED 12 weeks to 6 months
<b>108</b>	Cheddar – MATURED 6 months to 12 months
<b>109</b>	Cheddar – VINTAGE over 12 months.. Exhibitor to indicate age of cheese on entry form
<b>110</b>	Goat Cheese – any
<b>111</b>	Sheep Cheese – any
<b>112</b>	Cheese fruit flavoured
<b>113</b>	Club Cheese
<b>114</b>	Cheese – Fetta
<b>115</b>	Cheese – Fetta – flavoured
<b>116</b>	Cottage Cheese (creamed)
<b>117</b>	Cottage Cheese – creamed with added fruit or vegetable
<b>118</b>	Ricotta Cheese, baked
<b>119</b>	Ricotta Cheese, unbaked
<b>120</b>	Processed Cheese, sliced
<b>121</b>	Processed Cheese, block
<b>122</b>	Cheese, Mozzarella and stretched curd.
<b>123</b>	Any other cheese type not listed above. Exhibitor to specify cheese type on the entry form

**CHAMPION CHEESE**

*SPONSORED BY*

**DAIRY AUSTRALIA CORPORATION**

**RESERVE CHAMPION CHEESE**

*SPONSORED BY*

**DAIRY INDUSTRY ASSOCIATION OF AUSTRALIA  
(TAS DIVISION)**

## DAIRY

### Other Dairy Products

Butter, Milk, Yoghurt, Cream, Dairy  
Desserts & Dips

**ENTRY FEE:** \$38.00 per entry

**RAST Members:** \$32.00 per entry

#### Discounted fees

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section

**Close of entries - 16 July 2010**

**Delivery of goods (no later than) 12 August 2010**

#### **NO COMMERCIAL PACKAGING OR LABELLING**

#### **Judging Criteria**

Flavour and aroma	50 points
Texture	30 points
Condition	20 points
Maximum possible points	100 points

**Awards will be presented on gaining points as follows:**

Bronze	90 points to 91.9 points
Silver	92 points to 94.9 points
Gold	95 points to 100 points

These awards will be made in the form of certificates and sashes.

#### **Butter**

Butter to be made from pasteurised cream and no preservative other than salt to be added.

**Minimum of exhibit not less than 1kg**

<b>180</b>	Butter – Salted one package, not less than 1kg
<b>181</b>	Butter – Unsalted one package, not less than 1kg
<b>182</b>	Dairyblend

#### **Cream**

Fat content (%) to be specified on entry form. To be submitted in plain containers

**Minimum Exhibit 500g of produce**

<b>190</b>	Pure Cream, no additives
<b>191</b>	Thickened Cream
<b>192</b>	Rich Cream
<b>193</b>	Sour or Cultured Cream
<b>194</b>	Sour Light Cream

#### **Milk**

**2 samples minimum 1 litre each**

<b>200</b>	Pasteurised Milk, homogenised
<b>201</b>	Pasteurised Milk, non homogenised
<b>202</b>	Modified Milk (with non dairy additives)
<b>203</b>	Modified Milk (no additives)
<b>204</b>	Skim Milk
<b>205</b>	Longlife Milk
<b>206</b>	Longlife Milk - flavoured
<b>207</b>	Flavoured Milk, full fat
<b>208</b>	Flavoured Milk, low or reduced fat

#### **Yoghurt**

**Minimum Exhibit 1kg of produce.** To be submitted in plain containers

<b>210</b>	Natural Yoghurt (unsweetened)
<b>211</b>	Natural Yoghurt, (sweetened)
<b>212</b>	Yoghurt, reduced or non fat
<b>213</b>	Yoghurt, any flavour, full fat
<b>214</b>	Yoghurt, any flavour, reduced or non fat
<b>215</b>	Yoghurt, fruit flavoured, full fat
<b>216</b>	Yoghurt, fruit flavoured, reduced or non fat

#### **Dairy Desserts**

Dairy Desserts **cannot** be frozen

**Minimum Exhibit 500g**

<b>301</b>	Dairy Custard (any flavour)
<b>302</b>	Mousse – any flavour
<b>303</b>	Dairy Dessert (any flavour) not defined under Classes 301-302, can include Fromage Frais, or Cheesecake (baked or unbaked)

## Dips

### Two samples to be provided

<b>305</b>	Dip - Cheese, any flavour, must be at least 50% cheese content
<b>306</b>	Dip – Yoghurt, any flavour Must be at least 50% yoghurt content

### CHAMPION DAIRY - OTHER DAIRY PRODUCT

SPONSORED BY

**PAUL & ELIZABETH GEARD**

### RESERVE CHAMPION DAIRY - OTHER DAIRY PRODUCT

SPONSORED BY

**DAIRY INDUSTRY ASSOCIATION OF AUSTRALIA  
(TAS DIVISION)**

## ICE CREAM

**ENTRY FEE:** \$38.00 per entry

**RAST Members:** \$32.00 per entry

### Discounted fees

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are  
entered into the same section

**Close of entries – 16 July 2010**

### **NO COMMERCIAL PACKAGING OR LABELLING**

- Exhibits in Ice Cream Classes are **to be submitted in plain 1 litre containers** with a minimum quantity of 2 litres of produce.
- Specialty Ice Creams should have an even distribution of ingredients, as they would be served to retail customers.
- All Ice Creams Classes are to have a butterfat content of not less than 10%.
- Gelato (Classes 407-410) is to have a butterfat content of not more than 10%.

### **Judging Criteria**

Appearance	15 points
Body and Texture	30 points
Flavour	50 points
Melting	5 points
Maximum possible points	100 points

**Awards will be presented on gaining points as follows:**

Silver 92 points to 93.9 points

Gold 94 points to 100 points

These awards will be made in the form of certificates and sashes.

### **Ice Cream & Gelato**

**Minimum Exhibit 2 litres**

<b>401</b>	Vanilla
<b>402</b>	Chocolate
<b>403</b>	Flavoured
<b>404</b>	Sorbet
<b>405</b>	Premium Ice Cream any flavour with a minimum of 12% fat content
<b>406</b>	Specialty Ice-cream with whole fruit pieces, fruit variegates nuts and/or confectionery items
<b>407</b>	Gelato – Vanilla
<b>408</b>	Gelato – Chocolate
<b>409</b>	Gelato – Fruit Flavoured
<b>410</b>	Gelato – Nut flavoured

### CHAMPION ICE CREAM

### RESERVE CHAMPION ICE CREAM

SPONSORED BY

**STRATEGIC FINANCIAL PLANNING  
& INSURANCE**

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HOBART  
SHOW**  
Gotta GO!

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**Or visit: [www.hobartshowground.com.au](http://www.hobartshowground.com.au)**

## **PRESERVES - Sweet**

**ENTRY FEE:** \$38.00 per entry

**RAST Members:** \$32.00 per entry

### **Discounted fees**

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section

**Close of entries** 16 July 2010

**Delivery of goods** 6-11 August 2010

### ***NO COMMERCIAL PACKAGING OR LABELLING***

Exhibits in Preserves Classes are to be submitted in plain containers with a minimum quantity of 190g of produce.

### **Judging Criteria**

Flavour and Aroma	40 points
Colour	20 points
Texture/Body	20 points
True to description	10 points
Finish	10 points
Maximum possible points	100 points

**Awards will be presented on gaining points as follows:**

Bronze: 80 points to 84.9 points

Silver: 85 points to 89.9 points

Gold: 90 to 100 points

These awards will be made in the form of certificates and sashes.

### **Classes - Sweet Preserves**

**MINIMUM QUANTITY OF 2 X 190 GRAMS OF PRODUCE**

<b>501</b>	Strawberry Jam
<b>502</b>	Raspberry Jam
<b>503</b>	Blackberry Jam
<b>504</b>	Three berry Jam (berries to be specified)
<b>505</b>	Apricot Jam
<b>506</b>	Jam – any other flavour
<b>507</b>	Marmalades
<b>508</b>	Jellies
<b>509</b>	Wine Jellies
<b>510</b>	Pastes (Sweet)
<b>511</b>	Sauces (Sweet)
<b>512</b>	Lemon Butter

## **PRESERVES - Savoury**

**ENTRY FEE:** \$38.00 per entry

**RAST Members:** \$32.00 per entry

### **Discounted fees**

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section

**Close of entries** 16 July 2010

**Delivery of goods** 6-11 August 2010

### **Classes - Savoury Preserves**

**MINIMUM QUANTITY OF 2 X 190 GRAMS OF PRODUCE**

<b>520</b>	Chutney
<b>521</b>	Mustards
<b>522</b>	Relish
<b>523</b>	Jellies (Savoury)
<b>524</b>	Pickles (Fruit and Vegetables)
<b>525</b>	Pastes (Savoury)
<b>526</b>	Sauces (Savoury)
<b>527</b>	Savoury Marmalade
<b>528</b>	Vinegars, Dressings & Marinades

### **CHAMPION PRESERVE – SWEET**

### **RESERVE CHAMPION PRESERVE - SWEET**

*SPONSORED BY*

**PETER BINNY SURVEYS**

### **CHAMPION PRESERVE – SAVOURY**

### **RESERVE CHAMPION PRESERVE - SAVOURY**

*SPONSORED BY*

**LESLEY BLACK'S**

## HONEY

**ENTRY FEE:** \$38.00 per entry

**RAST Members:** \$32.00 per entry

### Discounted fees

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section

**Close of entries – 16 July 2010**

**NO COMMERCIAL PACKAGING OR LABELLING**

### Judging Criteria (Liquid)

Colour	25 points
Density	25 points
Clarity & Brightness	15 points
Aroma	10 points
Flavour	25 points
Maximum possible points	100 points

### Judging Criteria (Creamed)

Colour	25 points
Appearance	10 points
Regularity & Fineness	25 points
Aroma	15 points
Flavour	25 points
Maximum possible points	100 points

**Honey to be shown in (2) 500g glass jars, and with no labels except those supplied by the RAST.**

<b>550</b>	Extracted Liquid Honey – light amber
<b>551</b>	Extracted Liquid Honey – medium amber
<b>552</b>	Extracted Liquid Honey – dark amber
<b>553</b>	Creamed/Whipped Honey
<b>554</b>	Value Added Honey

## CHAMPION HONEY RESERVE CHAMPION HONEY

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## VALHALLA ICE CREAM

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## OLIVE OIL

**ENTRY FEE:** \$38.00 per entry

**RAST Members:** \$32.00 per entry

### Discounted fees

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section

**Close of entries 16 July 2010**

**Delivery of goods 6-11 August 2010**

### **NO COMMERCIAL PACKING OR LABELLING**

All Exhibits must be produced in Australia and value adding to be conducted in Australia.

Exhibits in Olive Oil Classes are to be submitted in **2 plain bottles** with a minimum quantity of 500ml of Olive Oil per bottle.

### Judging Criteria - Aroma (8 points)

Fruit Intensity  
Complexity  
Cleanliness (lack of faults)

### Judging Criteria - Palate (12 points)

Flavour Intensity/Concentration  
Complexity (including bitterness and pungency)  
Balance  
Cleanliness  
Maximum possible points 20 points

### **Awards will be presented on gaining points as follows:**

Bronze 13 points to 14.9 points  
Silver 15 points to 16.9 points  
Gold 17 points to 20 points

These awards will be made in the form of certificates and sashes.

### ***The following definitions will be used by the judges to assess olive oils:***

#### Extra Virgin Olive Oil

Exhibits must be 100% Australian origin

An oil with no defects or extraneous additives whatsoever made exclusively from healthy, undamaged olives of the appropriate variety, picked at their optimum maturity and extracted by purely mechanical means, exhibiting flavour characteristics which are fresh and reflect natural, genuine chemical and organoleptic components of the variety

### Oil Quality

A clear measure of the natural rapport between defined, above-average organoleptic characteristics and intrinsic, inherent chemical properties.

Faulty Oils will be disqualified

Exhibits of 2 x not less than 500ml bottles

<b>601</b>	Australian Extra Virgin Olive Oil. <b>Small Commercial Class.</b> Any varietal or blend (blend to be nominated on entry form). Mild or Robust. Maximum volume of 499 litres.
<b>602</b>	Australian Extra Virgin Olive Oil <b>Commercial Class.</b> Any varietal or blend (blend to be nominated on entry form). Mild or Robust. Minimum volume of 1000 litres.
<b>603</b>	Australian Extra Virgin Olive Oil. <b>Other varietal eg, Greek, Italian, Spanish etc,</b> Mild or Robust. Minimum volume 499 litres

### **Class 604**

#### **Judging Criteria**

Flavour and Aroma	40 points
Colour	20 points
Texture/Body	20 points
True to description	10 points
Finish	10 points
Maximum possible points	100 points

**Awards will be presented on gaining points as follows:**

Bronze	80 points to 84.9 points
Silver	85 points to 89.9 points
Gold	90 points to 100 points

<b>604</b>	<b>Olive Oil – Infused or Flavoured</b> 2 samples to be supplied
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**CHAMPION OLIVE OIL**  
**RESERVE CHAMPION OLIVE OIL**  
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## **BREAD**

### **ENTRY FEE**

**(Bread Section Only)**

**\$17.00 per first entry**  
**\$8.00 for subsequent entries**

**Close of entries: 16 July 2010**

**Delivery of goods no later than**  
**8.00 am, Friday 13 August 2010**

Exhibits submitted in the Bread Section as per class requirements.

### **NO COMMERCIAL PACKAGING OR LABELLING**

#### **Judging Criteria**

Colour	10 points
Volume and General Appearance	10 points
Texture and Crust	30 points
Flavour and Aroma	40 points
True to description	10 points
Maximum possible points	100

**Awards will be presented on gaining points as follows:**

Bronze	80 points to 84.9 points
Silver	85 points to 89.9 points
Gold	90 points to 100 points

These awards will be made in the form of certificates and sashes.

### **CLASSES**

#### **WHITE BREAD/ROLLS – INCLUDING HIGH TOP**

**(No flour dust or seed decoration to be used)**

<b>701</b>	White Rolls (4 to be submitted) 60g
<b>702</b>	White Loaf (2 to be submitted) 680g

#### **WHOLEMEAL BREAD/ROLLS - INCLUDING HIGH TOP**

**(No flour dust or seed decoration to be used)**

<b>703</b>	Wholemeal Rolls (4 to be submitted) 60g
<b>704</b>	Wholemeal Loaf (2 to be submitted) 680g

#### **RYE BREAD – 2 LOAVES to be submitted**

<b>705</b>	20% Loaf- any shape
<b>706</b>	50% Loaf - any shape
<b>707</b>	75% Loaf - any shape
<b>708</b>	100% Loaf - any shape

#### **GRAIN-ANY VARIETY – INCLUDING HIGH TOP**

**(No flour dust or seed decoration to be used)**

<b>709</b>	Multigrain Rolls – 60g (4 to be submitted)
<b>710</b>	Multigrain Loaf – 450g (2 to be submitted)



## SOUR DOUGH

711	Rye Loaf (2) - any shape
712	Wholemeal (2) - any shape
713	White (2) - any shape
714	Rolls (4) – any shape – 80g minimum

## FRUIT CLASSES – minimum 25% fruit

715	Fruit Buns 80g (1 batch of 6 buns to be submitted)
716	Fruit Loaf (1) 450g Open tin or 680g condensed

## INTERNATIONAL CLASSES

717	Ciabatta Loaf, minimum 200g
718	Continental Vienna (baked on oven sole or flat tray) 450g
719	Turkish Bread or Pide – any shape, seed may be used.
720	International Bread style – eg. Bagel, Baguette, Focaccia, Pane di Casa, Vietnamese bread rolls, Wraps etc

## GLUTEN FREE CLASS

721	Gluten Free – any bread, shape or size
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## CHAMPION BREAD RESERVE CHAMPION BREAD

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## **CAKES & SWEET PASTRIES**

**ENTRY FEE: \$14.00 per entry**

### Discounted fees

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section

***Measurements are taken across the top of the Exhibit***

### ***NO COMMERCIAL PACKAGING OR LABELLING***

#### **Judging Criteria – Cakes & Pastry**

Volume & General Appearance	10 points
Taste	20 points
Baked quality	30 points
Quality of finish	20 points
Quality of filling	20 points
Maximum possible points	100 points

#### **Judging Criteria – Pies**

Appearance	10 points
Pastry – top and bottom	20 points
Mouth Feel	20 points
Taste, eating quality & flavour	30 Points
Baked & filling quality	20 points
Maximum possible points	100 points

**Awards will be presented on gaining points as follows:**

Bronze	80 points to 84.9 points
Silver	85 points to 89.9 points
Gold	90 points to 100 points

These awards will be made in the form of certificates and sashes.

### **CAKES & SWEET PASTRIES CLASSES**

#### **(INCLUDING SWEET BISCUITS)**

730	<b>Fruit Cake</b> dark or light, un-iced – 1 required
731	<b>Christmas Cake</b> can be decorated/iced – 1 required
732	<b>Fruit/Christmas pudding</b> any size – reheating instructions need to be provided – 1 required
733	<b>Fruit Logs/Loaves</b> Any shape or size – 2 required
734	<b>Mudcake</b> Square or round – minimum 175mm in diameter, 1 required.
735	<b>Carrot Cake</b> any shape or size must be iced – 1 required
736	<b>Banana Cake</b> Any shape or size, can be iced – 1 required
737	<b>Creative</b> 1 x decorated gateau or Torte, 3 layers, 225mm diameter.

738	<b>Gluten Free Cake – 1 required</b> any flavour, shape or size. Ingredients & flavour to be specified
739	<b>Egg Free Cake</b> Any flavour, shape or size. Ingredients & flavour to be specified
740	<b>Banana Bread</b> any size – 2 required
741	<b>Muffins – 4 required</b> any type – any size flavour combination to be specified
742	<b>Tartlet,</b> eg fruit or curd filling, lemon meringue no size restrictions 2 pieces required of same size flavour to be specified.
743	<b>Danish pastries</b> any shape and size – 2 pieces required
744	<b>Fruit Flan –</b> minimum 225mm in diameter Exhibit should be a pastry flan with crème patisserie and glazed fruit – 1 required
745	<b>Butter based pastry</b> Croissants or Pain au Chocolate any shape and size - 2 entries required.
746	<b>Biscuits - Chocolate</b> any shape or size – 1 pack 100g minimum 2 packets required
747	<b>Biscuits – Sweet - other</b> any shape or size – 1 pack 100g minimum 2 packets required
748	<b>Brownies – Chocolate</b> any shape or size – 1 pack 100g minimum 2 packets required
749	<b>NOVELTY CAKE – will not be cut. Exhibits judged on creative skill.</b> <b>1 cake required</b> <i>Not eligible for Trophy</i> <i>Eligible for Gold, Silver or Bronze medal</i> <i>Novelty cake can be any shape or size</i> <i>Cakes may be displayed at</i> <i>Awards Presentation Dinner</i>  <b>Once delivered, all exhibits become the property of the RAST</b>

**CHAMPION CAKES & SWEET PASTRIES**  
**RESERVE CHAMPION CAKES**  
**& SWEET PASTRIES**

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**MEDHURST EQUIPMENT**

**PIES & SAVOURY  
PASTRIES**

**ENTRY FEE: \$14.00 per entry**

**Discounted fees**

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are  
entered into the same section

***Measurements are taken across the top of the  
Exhibit***

***NO COMMERCIAL PACKAGING OR LABELLING***

Entries to be chilled to +3 degrees Celsius. We  
recommend method of transportation to be in a  
polystyrene container with a freezer brick.

*All entries must conform to health regulations in  
the State of origin*

**All pies 180-240g total weight.**

**Pies to be baked ready to eat. Ingredients to be  
stated.**

**No textured vegetable protein (TVP)**

**CLASSES**

760	Pie, beef – plain meat pie to contain lean beef 2 required
761	Individual Gourmet <u>Beef</u> Pie – covered any savoury filling 2 required
762	Individual Gourmet <u>Lamb</u> Pie – covered any savoury filling 2 required
763	Individual Gourmet <u>Chicken</u> Pie – covered Any savoury filling 2 required
764	Individual Gourmet <u>Vegetable/Vegetarian</u> Pie – covered 2 required
765	Individual Gourmet <u>Seafood</u> Pie – covered 2 required
766	Individual Gourmet <u>Egg &amp; Bacon</u> Pie – covered 2 required
767	Individual Gourmet Pie – <u>Other</u> – covered 2 required Any savoury filling
768	<b>Quiche Lorraine</b> Minimum 224 in diameter – entry should be in a pastry flan 1 required

769	<b>Quiche – any flavour</b> minimum 225mm in diameter– entry should be in a pastry flan 1 required
770	<b>Savoury Pastry</b> Sausage Roll or Gourmet Pastry any shape or size – any savoury filling, bread crumbs permitted. Exhibitors to state ingredients. 4 pieces required
771	<b>Biscuits – Savoury</b> May have seeds or herbs any shape or size – 1 pack 100g minimum 2 packets required
772	<b>Biscotti</b> Any shape or size 1 pack 100g minimum 2 packets required
773	<b>Lavosh/Crisp Bread</b> May have seeds or herbs Any shape or size – 1 pack 100g minimum 2 packets required

## CHAMPION PIES & SAVOURY PASTRIES

### RESERVE CHAMPION PIES & SAVOURY PASTRIES

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ABEL LABELS

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## SMALLGOODS

**ENTRY FEE:** \$38.00 per entry

**RAST Members:** \$32.00 per entry

### Discounted fees

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section

**Close of entries** 16 July 2010

**Delivery of goods** August 2010

### **NO COMMERCIAL PACKING OR LABELLING**

Exhibits will be refrigerated in accordance with health regulations until a suitable time prior to judging at the discretion of judges.

Exhibits in all classes must be manufactured by and on the premises of the factory making the entry.

Exhibits must comply with the Australian New Zealand Food Standards Code for meat and meat products as currently published in the Food Standards Gazette.

### Judging Criteria

Flavour	40 points
(To be consistent with product style with no off flavour or odours)	
Colour	10 points
Texture & Firmness	30 points
True to description	10 points
Presentation (overall appeal)	10 points
Visual (sausages uncooked)	10 points
Visual (sausages cooked)	10 points

Maximum possible points 100 points

### Awards will be presented on gaining points as follows:

Bronze	80 points to 84.9 points
Silver	85 points to 89.9 points
Gold	90 points to 100 points

These awards will be made in the form of certificates and sashes.

Minimum Exhibit 1 kg

801	<b>Traditional Salami – smoked</b> Natural casing, two pieces.
802	<b>Traditional Salami – non-smoked</b> Natural casing, two pieces
803	<b>Traditional Salami – smoked</b> Artificial permeable casing, two pieces
804	<b>Traditional Salami – non-smoked</b> Artificial permeable casing, two pieces

<b>805</b>	<b>Prosciutto</b> Two pieces, minimum 500g each, dry cured, boneless or bone-in, leg ham uncooked. (not reformed or manufactured)
<b>806</b>	<b>Coppa</b> Two pieces, dry cured, whole pork neck, uncooked (not reformed or manufactured)
<b>807</b>	<b>Pancetta</b> Two pieces, dry cured, rolled, boneless middle, uncooked (not reformed or manufactured)

### COOKED PRODUCTS

Minimum Exhibit 1 kg

<b>808</b>	<b>Cooked Beef</b> May be roasted, one piece, primal cut.
<b>809</b>	<b>Cooked Pork</b> May be roasted, one piece, hand rolled, tied or elastic netted, fully cooked with or without seasoned stuffing
<b>810</b>	<b>Corned Beef</b> One piece, fully cooked, cured
<b>811</b>	<b>Cooked Chicken</b> May be roasted, one piece, hand rolled, tied or elastic netted, fully cooked with or without seasoned stuffing
<b>812</b>	<b>Pastrami (beef)</b> Fully cooked, rolled in spices, one piece, cured.

**PRE-COOKED MEATS** – using pre-cooked meat components, which are then further processed.

Minimum Exhibit 1 kg

<b>813</b>	Liverwurst, Terrine, White Pudding, Aspic Based – Presswurst, Brawn, Blood/Rind bases – Black Pudding, Bloodwurst, Tonguewurst
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### BACON

Minimum Exhibit 500g

<b>814</b>	<b>Bacon</b> Two packets of middle bacon rashers, not rolled in each packet, long or short cut, rind on, cured and smoked.
<b>815</b>	<b>Other Bacon</b> Two packets of six rashers cured and smoked (can be rolled or tail tucked)

### HAM

<b>816</b>	<b>Shoulder Ham – one,</b> bone in shoulder, easy carve rind on, smoked and fully cooked.
<b>817</b>	<b>Ham, one bone in,</b> rind on, smoked, fully cooked
<b>818</b>	<b>Leg Ham, one whole piece,</b> boneless, rind on, framed in casing, cured, smoked and fully cooked.

### POULTRY – Chicken, Duck or Turkey

Minimum Exhibit 1 kg

<b>819</b>	<b>Chicken, Duck or Turkey,</b> two pieces, deboned and reformed, full cooked, to be eaten in form presented.
<b>820</b>	<b>Smoked poultry product,</b> either whole or portioned. Two pieces with or without bone.

### GOURMET & GAME MEAT PRODUCTS

Minimum Exhibit 1 kg

<b>821</b>	<b>Game meat</b> to be minimum 75% of ingredients, two pieces.
<b>822</b>	<b>Paté</b> two pieces, flavour and meat to be nominated, eg chicken liver, duck liver, Grand Marnier etc
<b>823</b>	<b>Terrine</b> two pieces, flavour and meat type to be nominated.

### GENERAL SMALLGOODS (manufactured meat)

Minimum Exhibit 1 kg

<b>824</b>	Australian Style Devon, two pieces
<b>825</b>	Continental (Comminuted product) eg. Bologna, Berliner, Teewurst, Lyoner, etc.
<b>826</b>	Continental Minced or Chopped Product, two pieces, in casing, for consumption as is, eg, Cabanossi, Kranski, Csabai etc.
<b>827</b>	Liverwurst, two pieces, fine emulsion style –eg, Kalbs liverwursts, Latvian.

## SAUSAGES - UNCOOKED

828	Sausages, Traditional Pork 1pkt of at least 6 sausages.
829	Sausages, Traditional Beef 1 pkt of at least 6 sausages
830	Sausages, Gourmet Pork 1 pkt of at least 6 sausages
831	Sausages, Gourmet Beef 1 pkt of at least 6 sausages
832	Sausages, Chicken, Duck, Turkey or other meat type not previously specified 1 pkt of at least 6 sausages. Meat type to be specified

## NEW & OTHER INNOVATIVE PRODUCTS

Minimum Exhibit 1 kg

833	Any cooked meat product considered being unique or modified from normal. Must be commercially available.
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### CHAMPION SMALLGOODS

### RESERVE CHAMPION SMALLGOODS

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### MUNDY & SONS PTY LTD

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## SEAFOOD

**ENTRY FEE:** \$38.00 per entry

**RAST Members:** \$32.00 per entry

### Discounted fees

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are  
entered into the same section

**Close of entries 16 July 2010**

**Delivery of goods (no later than) 12 August 2010**

### ***NO COMMERCIAL PACKING OR LABELLING***

### **ELIGIBILITY FOR ENTRY**

All Exhibits must be farmed or caught in  
Australian waters and value adding to be  
conducted in Australia

All Shellfish Exhibitors must comply with the  
State Shellfish Quality Assurance Program.

For Salmon and Trout, all Exhibitors must be  
licensed processors.

### **Smoked Salmon & Trout – Cold Smoked**

Exhibitors are to provide **2** sides, sliced or  
unsliced within the weight range of 500g – 1kg  
for each side. Vacuum packed.

### **Smoked Salmon & Trout – Hot Smoked**

Exhibitors are to provide **2** pieces, either side or  
whole fish within the weight range of 500g – 1kg  
for each side. Vacuum packed

### **Salmon or Trout Caviar, Pate, Terrine & Mousse**

Two (2) Exhibits of not less than 100g each must  
be supplied for each entry.

Caviar to be chilled and bottled

### **Other Salmon & Trout Products**

Two (2) Exhibits of not less than 100g each must  
be supplied for each entry.

### **Awards will be presented on gaining points as follows:**

Bronze 80 points to 84.9 points

Silver 85 points to 89.9 points

Gold 90 points to 100 points

These awards will be made in the form of  
certificates and sashes.

### Judging Criteria – Maximum Total 100 points

#### **Smoked Salmon & Smoked Ocean/River Trout – Hot & Cold Smoked**

*Management* 40 points

(appearance, condition, preparation)

*Fillet* 30 points

(workmanship, bouquet, freshness)

*Taste* 20 points

(flavour, aftertaste, strength/intensity, sweetness, mouth feel, smoke)

True to description 10 points

#### **Salmon or Trout Caviar**

*Management* 40 points

(appearance, condition, preparation)

*Roe Sample* 30 points

(bouquet, consistency, freshness)

*Taste* 20 points

(flavour, mouth feel, aftertaste, strength/intensity, sweetness, salinity)

True to description 10 points

#### **Salmon or Trout Pate, Terrine or Mousse**

*Taste* 40 points

*Colour* 10 points

*True to description* 10 points

*Texture & firmness* 20 points

*Workmanship* 20 points

#### **Other Seafood Products & Salmon & Trout Products**

*Mouth feel/Balance* 30 points

*Texture/Firmness* 20 points

*Flavour* 20 points

*True to description* 10 points

*Strength/Intensity* 20 points

#### **Class 861 – Value Added ready to eat Australian Shellfish**

*Meat to shell ratio* 40 points

*Colour / texture* 20 points

*Flavour* 20 points

*Freshness / condition* 20 points

### **NO COMMERCIAL PACKAGING OR LABELLING**

**Delivery of goods (no later than) 12 August 2010**

### **SEAFOOD CLASSES**

<b>850</b>	<b>Salmon – Cold Smoked</b> (Vacuum packed) Exhibitors are to provide <b>2</b> sides, sliced or unsliced within the weight range of 500g – 1kg for each side.
<b>851</b>	<b>Trout Ocean or River – Cold Smoked</b> (Vacuum packed) Exhibitors are to provide <b>2</b> sides, sliced or unsliced within the weight range of 500g – 1kg for each side
<b>852</b>	<b>Salmon – Hot Smoked</b> (Vacuum packed) Exhibitors are to provide <b>2</b> sides, sliced or unsliced within the weight range of 500g – 1kg for each side
<b>853</b>	<b>Trout Ocean or River – Hot Smoked</b> (Vacuum packed) Exhibitors are to provide <b>2</b> sides, sliced or unsliced within the weight range of 500g – 1kg for each side
<b>854</b>	<b>Salmon - Flavoured Hot Smoked</b> (Vacuum packed) Exhibitors are to provide <b>2</b> sides, sliced or unsliced within the weight range of 500g – 1kg for each side
<b>855</b>	<b>Salmon - Flavoured Cold Smoked</b> (Vacuum packed) Exhibitors are to provide <b>2</b> sides, sliced or unsliced within the weight range of 500g – 1kg for each side
<b>856</b>	<b>Pickled, Cured and Marinated Seafood</b> Two (2) Exhibits of not less than 100g each must be supplied for each entry
<b>857</b>	<b>Pates, Mousse and Terrines</b> (Minimum aquaculture content 50%) Two (2) Exhibits of not less that 100g must be supplied for each entry.
<b>858</b>	<b>Salmon or Trout Caviar</b> (chilled and bottled) Two (2) Exhibits of not less that 100g each must be supplied for each entry. Caviar to be chilled and bottled
<b>859</b>	<b>Pacific Oysters, un-shucked, unwashed</b> <b>Minimum 2dz.</b> For judging they will be shucked and turned
<b>860</b>	<b>Rock Oysters, un-shucked, unwashed</b> <b>Minimum 2 dz.</b> For judging they will be shucked and turned

<b>861</b>	<b>Value added - ready to eat Australian Shellfish</b> Packaged (exhibitors to supply no less than 1kg of shellfish)
<b>862</b>	<b>Other Seafood Product &amp; Salmon &amp; Trout products</b> Two (2) Exhibits of not less than 500g each must be supplied for each entry

### CHAMPION SEAFOOD EXHIBIT

### RESERVE CHAMPION SEAFOOD EXHIBIT

*Sponsored by*

**MURES PTY LTD**

## COFFEE

**ENTRY FEE:** \$52.00 per entry

**RAST Members:** \$47.00 per entry

#### Discounted fees

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section

**Close of entries** 16 July 2010

**Delivery of goods** 6-11 August 2010

#### **NO COMMERCIAL PACKAGING OR LABELLING**

- **3 (three) packets of coffee (not less than 150 gram each)** to be forwarded for each Entry.
- All beans to be provided whole.
- Beans can be of single origin or blended.
- **Beans must be roasted in Australia and Exhibitor must be the roaster of beans and state the roasting premises**

Class 901 must be 100% single origin coffee.  
Entrants to indicate on their entry form whether exhibit is Imported or Australian bean.

#### **Judging Criteria**

Visual (50% beans, 50% drink)

Aroma (indication of complexity & freshness)

Texture/Body

Flavour (style)

Flavour (complexity)

Maximum possible points - 100 points

**Awards will be presented on gaining points as follows:**

Bronze	80 points to 84.9 points
Silver	85 points to 89.9 points
Gold	90 points to 100 points

These awards will be made in the form of certificates and sashes.

**NO COMMERCIAL PACKAGING OR LABELLING**  
**3 (three) packets of coffee (not less than 150 gram each)** to be forwarded for each Entry.

<b>901</b>	Plunger Coffee. 100% Single Origin Coffee (either imported or Australian bean.)
<b>902</b>	Espresso (Short Black)
<b>903</b>	Plunger Coffee
<b>904</b>	Cappuccino. Classic International Style

### CHAMPION COFFEE

### RESERVE CHAMPION COFFEE

*SPONSORED BY*

### PFD FOOD SERVICES

## CHOCOLATE & CONFECTIONERY

**ENTRY FEE:** \$38.00 per entry

**RAST Members:** \$32.00 per entry

#### Discounted fees

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section

**Close of entries** 16 July 2010

**Delivery of goods** 6-11 August 2010

#### **NO COMMERCIAL PACKING OR LABELLING**

Entries of the same product will not be accepted in more than one class.

#### **Judging Criteria**

Flavour and Aroma	40 points
Colour	20 points
Texture/Body	20 points
True to description	10 points
Finish	10 points
Maximum possible points	100 points

**Awards will be presented on gaining points as follows:**

Bronze	80 points to 84.9 points
Silver	85 points to 89.9 points
Gold	90 points to 100 points

These awards will be made in the form of certificates and sashes.

**2 (two) samples of product to be supplied**

<b>910</b>	<b>High Boil Confectionery</b> Toffees, Caramels & Butterscotch Minimum 180g each
<b>911</b>	<b>Jelly Confectionery</b> Gums, Pastilles & Jellies Minimum 180g each
<b>912</b>	<b>Aerated Confectionery</b> Marshmallow, Nougat & Honeycomb Minimum 250g each
<b>913</b>	<b>Sugar Free Confectionery</b> Minimum 180g each
<b>914</b>	<b>Chocolate – plain white block</b> minimum 200g
<b>915</b>	<b>Chocolate – plain milk block</b> minimum 200g each
<b>916</b>	<b>Chocolate – plain dark block</b> minimum 200g
<b>917</b>	<b>Chocolate – Bars or block</b> coated or filled minimum of 4 samples to be submitted minimum 100g each
<b>918</b>	<b>Panned Chocolates</b> any flavour of chocolate or variety – minimum 200g each
<b>919</b>	<b>Boxed Chocolates</b> assortment - minimum exhibit 200g each
<b>920</b>	<b>Novelty Chocolates</b> unrestricted – including novel flavours. Minimum exhibit 100g each
<b>921</b>	<b>Fudge – any flavour</b> Minimum 180g each

**CHAMPION CHOCOLATE & CONFECTIONERY  
RESERVE CHAMPION CHOCOLATE &  
CONFECTIONERY**

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**NUTS & OTHER NUT PRODUCTS**

**ENTRY FEE:** \$38.00 per entry

**RAST Members:** \$32.00 per entry

**Discounted fees**

First 10 (ten) entries at normal entry fee rate.  
50% reduction for subsequent entries that are entered into the same section

**Close of entries** 16 July 2010

**Delivery of goods** 6-11 August 2010

**NO COMMERCIAL PACKING OR LABELLING**

**2 (two) samples a Minimum 250g each of product to be supplied**

<b>930</b>	Nuts - any – Honey roasted
<b>931</b>	Nuts – any – Cinnamon roasted
<b>932</b>	Nuts – any - Roasted and salted
<b>933</b>	Nuts – any – Roasted
<b>934</b>	Nuts – any Other savoury flavour
<b>935</b>	Nuts – any Chocolate coated
<b>936</b>	Nuts – any other flavour (sweet)
<b>937</b>	Nuts – any – coated, other than chocolate
<b>938</b>	Dukka – any – 2 samples
<b>939</b>	Nut paste – any – 2 samples
<b>940</b>	Peanut Butter – smooth or crunchie – 2 samples
<b>941</b>	Any Other Nut product eg, pickled walnuts etc – 2 samples

**CHAMPION NUTS & OTHER NUT PRODUCTS  
RESERVE CHAMPION NUTS & OTHER NUT  
PRODUCTS**

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**WREST POINT**

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## ANY OTHER PRODUCT

**ENTRY FEE:** \$38.00 per entry  
**RAST Members:** \$32.00 per entry  
**50% reduction of entry fee for 10 or more entries**  
**Close of entries** 16 July 2010  
**Delivery of goods** 6-11 August 2010

### **NO COMMERCIAL PACKING OR LABELLING**

#### **Minimum of 2 samples of product per entry**

In keeping with The Royal Agricultural Society of Tasmania's mission to 'develop and promote the Australian fine food industry through a competitive pursuit of product excellence' the Society invites entries from producers in the "Any Other Product" range.

Exhibits are invited to enter 'any other product' outside the current schedule range

**For example: Tea, Muesli, Cordials, Any Other Baked Product, drinking chocolate, etc.**

**We regret that we are unable to accept products that require cooking.**

#### **Judging Criteria**

Flavour and Aroma	40 points
Colour	20 points
Texture/Body	20 points
True to description	10 points
Finish	10 points
Maximum possible points	100 points

#### **Awards will be presented on gaining points as follows:**

Bronze	80 points to 84.9 points
Silver	85 points to 89.9 points
Gold	90 points to 100 points

These awards will be made in the form of certificates and sashes.

### **2 (two) samples of product per entry**

<b>950</b>	Any Other Product
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**CHAMPION ANY OTHER PRODUCT**  
**RESERVE CHAMPION ANY OTHER PRODUCT**

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**BEST FRESH WHOLESALE**

# Membership

## The Royal Agricultural Society of Tasmania

Join the RAST and you  
Will reap the rewards of membership

As a RAST Member you will be eligible for the privileges that RAST Members enjoy during the show and throughout the year.

### Full Membership includes the following:-

- ◆ **Free admission** to each day of the Royal Hobart Show for the member and two adult guests or one adult guest and two children (5 to 15 years)
- ◆ **Free access** to the Members Car Park directly opposite the Showgrounds.
- ◆ Use of Members Lounge in Main Grandstand during Royal Hobart Show.
- ◆ Newsletter
- ◆ **Free** Royal Show Catalogue.
- ◆ **Discounts** on certain exhibitor entry fees for the Royal Hobart Show, Royal Hobart International Wine Show and the Royal Hobart Fine Food Awards
- ◆ Eligibility to stand for election to any office of the Society and the right to vote at the Annual General Meeting and other privileges as defined in the Articles of Association.
- ◆ Invitations to members' social functions.

To find out more about becoming a RAST member go to:

[www.hobartshowground.com.au](http://www.hobartshowground.com.au)

or

phone 03 6272 6812



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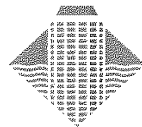
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