

# Seafood and Delicatessen Schedule

*20th August 2021*



**ROYAL  
TASMANIAN**  
FINE FOOD  
AWARDS

# ROYAL TASMANIAN FINE FOOD AWARDS



## 25th year of Showing Annual Royal Tasmanian Fine Food Awards

The Royal Tasmanian Fine Food Awards is the  
oldest and most respected competition in Australia.

Established 1995

### Mission Statement

We encourage Tasmanians to redefine excellence in food and beverages.

The Royal Tasmanian Fine Food Awards acclaims and recognises the finest Australian food producers across nineteen (19) categories, including baked products, beverages, bread, chocolate, coffee, cheese, dairy products, delicatessen, herbs and spices, honey, ice-cream, olive oil, preserves, seafood and plant based product.



# ROYAL TASMANIAN FINE FOOD AWARDS

## KEY INFORMATION

<b>Entries Open</b>	2 <sup>nd</sup> July 2021
<b>Closing date of online entry</b>	30 <sup>th</sup> July 2021
<b>Entry Delivery Dates</b>	w/c 16 <sup>th</sup> August 2021
<b>Judging Dates</b>	20 <sup>th</sup> August 2021
<b>Applications for entry</b>	Late applications for entry will not be accepted
<b>Closing Date of Paper entries</b>	<p><b><i>Must be received by 30<sup>th</sup> July 2021 to:</i></b></p> <p>Royal Tasmanian Fine Food Awards            RAST, Hobart Showground            Upper Main Grandstand            PO Box 94            Glenorchy, TAS 7010</p> <p><b><i>Please note that faxed entries are not accepted.</i></b></p>
<b>Social Media</b>	<p>Follow us to stay up to date through the year:-</p> <p><a href="https://www.hobartshowground.com.au/royal-tasmanian-fine-food-awards">https://www.hobartshowground.com.au/royal-tasmanian-fine-food-awards</a></p> <p><a href="https://www.facebook.com/tasfinefoodawards">https://www.facebook.com/tasfinefoodawards</a></p> <p><a href="https://www.instagram.com/tasmanianfinefoods/">https://www.instagram.com/tasmanianfinefoods/</a></p>
<b>Contact</b>	<p>Kathryn Kerstan, Project Officer            Royal Agricultural Society of Tasmania            PO Box 94, Glenorchy, TAS 7010            Tel: 03 6285 8734            Email: <a href="mailto:events@hobartshowground.com.au">events@hobartshowground.com.au</a></p>
<b>Medal Presentation Event</b>	tba

## ROYAL TASMANIAN FINE FOOD AWARDS

# AWARDS

**Award Session #4**  
**20<sup>th</sup> August**  
**SEAFOOD**  
**DELICATESSEN**

VALHALLA SEAFOOD AWARDS	
Trophy	Sponsor
Seafood Champion & Reserve Champion	Valhalla
XXXX DELICATESSAN AWARDS	
Trophy	Sponsor
Champion & Reserve Champion Delicatessen Products	

# ENTRY FEES

Seafood	
<b><u>Please note:</u></b> There is <b>NO</b> credit card surcharge on entry fees	
RAST Members	\$44.00 per entry
Non RAST Members	\$50.00 per entry

## EXHIBITOR INFORMATION

### ROYAL TASMANIAN FINE FOOD AWARDS – SUPPORTING THE AUSTRALIAN FOOD INDUSTRY

The Royal Agricultural Society of Tasmania is a not-for-profit organisation that can trace its history back to 1821 when a group of Van Diemen's Land residents corresponded with the Official Secretary and gained approval for the establishment of a Society for the protection of animals. Since then the Society has broadened its vision and now supports the Australian Food Industry and the Australian Wine Industry with Exhibitor competitions that support both industries. The Royal Tasmanian Fine Food Awards is committed to engaging the very best professionals as Judges and Stewards, providing a professional environment for networking and development to all participants, resulting in huge benefits for the food industry at large.

**The RAST strongly encourages Exhibitors to enter online; it is:**

**Quicker!** Entering online offers instant confirmation to Exhibitors that an application has been received.

**Beneficial!** Entering online reduces the processing time for entries and saves you postage.

### HOW TO ENTER

Follow these simple steps to a successful entry:

- Read the schedule carefully and determine the categories and classes for your products.
- Complete your entries and arrange payment for your entries, "link"
- Payment can be made by credit card (Visa/Mastercard), EFTPOS, direct credit, or cheque.
- Direct Debit: ANZ, BSB: 017-209, Account: 8367 24957
- Advise RAST by phone if you wish to pay by direct credit (tell us your payment reference) or by cheque. Your entry will remain as "Online in Progress" until payment has been confirmed.
- Your online entry will be confirmed via email.

Alternatively, for paper-based entry:

- Go to the Royal Tasmanian Fine Food Awards web page: -
- Download the entry and payment forms, fill them in and send them to us. You can post a cheque payment with the forms, do a direct credit and advise us or ring us to pay by credit card.

After entry:

- Your product delivery instructions and labels will be sent to you after entries have closed.

### REASONS TO ENTER

The Royal Tasmanian Fine Food Awards is ***one of the leading fine food awards in the country***

- Winning products receive a Gold, Silver or Bronze medals **which are a brand of excellence** and provide marketing power for your product from the value of a winning medal.
- Benchmarking your products against industry standards and other entries.
- Receive individual feedback and scores from the judges regarding your product.
- The Awards are aimed at promoting the Australian fine food industry and the pursuit of product excellence through a competition environment.
- *Award winning exhibitors are invited to provide and showcase their product at the Awards Presentations*

### WHAT YOU NEED TO KNOW ABOUT ENTERING

- To be eligible for the Royal Tasmanian Fine Food Awards the Exhibit must be submitted by (a) the producer of the Exhibit that is entered, or (b) a brand owner or retailer provided that the producer of the contracted product is listed.
- Trophy status will recognise the producer of the Exhibit and the brand owner/retailer.
- All entries must be produced and available commercially at the time of entry.
- An Exhibit can only be entered once into the Awards.
- Entrants are responsible for ensuring the prompt and safe delivery of their entries by the due delivery date.
- All entries must be labelled with a *Use By or Best Before date*.
- This year categories will be judged at intervals throughout the year.

## ROYAL TASMANIAN FINE FOOD AWARDS

# FOOD SAFETY

All Exhibits must be labelled with *Use By* or *Best Before* dates.

All Exhibits must comply with the requirements of the Australia New Zealand Standards Code under the Legislative instruments 2003 for both product and packaging – please visit [www.foodstandards.gov.au](http://www.foodstandards.gov.au)

All food products are to be delivered via appropriate food transport vehicles.

## BIO SECURITY TASMANIA

**Permits are required for the following items coming into Tasmania: (available by contacting Biosecurity in your originating State)**

- Bulbs, corms etc. that are dormant and free of soil
- Fruit, vegetables and cut flowers
- Plants and nursery stock
- Native birds and wildlife
- Livestock/Domestic Animals
- Soil and plant samples imported for analytical purposes at biosecurity approved laboratories

**For more information on following items into Tasmania, please contact: 03 6165 3777**

- **Plants/Fruits to Tasmania**
- **Fish, fish products and fishing/diving equipment (marine and freshwater)**

## 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. 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.

## ROYAL TASMANIAN FINE FOOD AWARDS

# PRESENTATION AWARDS CONDITIONS

All major awards, The Richard Langdon Trophy, Best Tasmanian Product, The Premier's Encouragement Award, will be presented at the Best of the Best Gala Dinner – date yet tbc.

This will be a showcase for previous medal winning products. It is also an excellent opportunity for Exhibitors to celebrate the current winners and network with people from the Australian Food Industry.

The previous year's Trophy & Medal winners may be contacted by the RAST to supply product, at the winners' expense, to be used in this event. Your medal awarded product will be advertised in the table menu and power point presentation. Promotional material for your product/business may also be displayed.

The RAST will contact the selected previous year's Exhibitors with a required quantity of their winning product to be delivered prior to the event.

### Royal Tasmanian Fine Food Awards Medal Style Guide

The Royal Tasmanian Fine Food Awards medals are awarded to recognise and promote the best products available in Australia to the general public. Our medals are a symbol of product excellence.

#### MEDAL USAGE

The Royal Tasmanian Fine Food Award medals (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 a medal winning entry was entered, the artwork (without change) can be used on that product. 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. **Medal Artwork can only be obtained through the RAST.**

## ROYAL TASMANIAN FINE FOOD AWARDS

# CONDITIONS OF ENTRY AND SHOW REGULATIONS

*Exhibitors should familiarise themselves with the Conditions of Entry and Show regulations outlined below:*

**1. Definition of Producer**

A Producer means the registered premises that manufacture the product entered into the Fine Food Awards.

All Exhibitors who have product/s manufactured or packaged under contract must identify the Producer on their entry application.

**2. Definition of Retail**

A Retail Producer means the Exhibit is labelled in accordance with the Australian Food Standards Code and manufactured in commercial quantities for Retail sale.

**3. Recognition**

Producer and the Exhibitor **Eligibility of Products**

At the time of entry, each Exhibit entered by an Exhibitor must be the property of the Exhibitor and available commercially in Australia.

Exhibits must be as from a normal production run of a commercial product available to purchase within Australia.

Spot audits may be conducted comparing commercially purchased samples with entries. If a comparison highlights any significant variation, then that entry may be disqualified.

**4. Definition of Exhibitor**

An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of the RAST & RHFFA Committee is the following:

- (a) Manufacture or processes
- (b) Has product/s manufactured or packaged under contract

5. will be recognised in all official announcements of results of the Royal Tasmanian Fine Food Awards. The result will recognise the Exhibit, producer and the Exhibitor.

**6. Multiple entries**

Exhibitors may submit multiple entries consisting of similar but non-identical products (including in one class). However, a specific product may only be submitted once in the show.

**7. Commercial Title (Commercial Brand Name)**

Exhibitors are required to enter the product under the normal commercial brand name on the application form. Commercial titles will be published in the results catalogue and used for promotional material. Commercial title includes, but is not limited to, the brand name and product description as it appears on the Exhibitor's primary commercial label. **Organic Produce** – Exhibitor products must be accompanied by documentation identifying the product as a certified organic food product.

**8. Third Party Manufacturing**

Entry into the Royal Tasmanian Fine Food Awards is mostly from the Producers of Exhibits; however a Brand Owner or Retailer may also enter a product manufactured under contract by a third party, but ONLY if the Producer is also listed. Trophy status will recognise the Producer of the Exhibit and the Brand Owner or Retailer.

**9. Delivery & Labelling**

All entered Exhibits are to:



## **ROYAL TASMANIAN FINE FOOD AWARDS**

- (a) To display the identification labels emailed to Exhibitors by the RAST. These labels will indicate only the class information and Exhibit number. Labels are emailed when entries have closed.
- (b) It is preferred that entries do not display commercial labels and entries displaying commercial labels will be covered over or removed for judging.
- (c) All products entered must be processed in appropriately approved premises and comply with the requirements of the Australia New Zealand Standards Code 2003.
- (d) Any entry that does not conform may be disqualified.
- (e) Exhibitor list, it is the responsibility of the Exhibitor to check the information on the report which reflects the items entered. If incorrect or a mistake has been made, please contact the RAST immediately to avoid any Exhibit being disqualified.
- (f) The accuracy of entries is the sole responsibility of the Exhibitor. Incorrect entries may be reclassified at the discretion of the judges.
- (g) All food must be transported in accordance with Food Standard Australia New Zealand guidelines, which includes 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).
- (h) If the product contains a Chilli component, a gradient of heat must be added to the label.  
1 = Mild, 2 = Medium, 3 = Hot, 4 = Extra Hot

### **10. Stock**

The RAST will not accept any liability for loss or damage to any Exhibit. All Exhibits received become the property of the RAST.

### **11. Results**

The decision of the judges will be final, and no correspondence will be entered into.

- (a) Exhibitors may use the results of these awards in advertising and on packaging for their awarded products.
- (b) The Royal Agricultural Society of Tasmania reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.
- (c) Awards are 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 may also be awarded. Certificates authenticating the award and a sash will accompany all awards. Certificates and sashes will be posted to Exhibitors.
- (d) Section Winners will be announced by a live-stream event on Facebook on the day of final judging.

### **12. Power to alter / transfer**

- (a) Alter the Closing Date of the Awards.
- (b) The Royal Agricultural Society of Tasmania reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.
- (c) The RAST may at its discretion and without the prior approval of the Exhibitor disqualify or transfer an Exhibit into a different class than was stated on the application for entry if in its opinion or the judge's opinion the Exhibit has been entered into the wrong class.
- (d) Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete.
- (e) Alter the date and/or time at which the judging is scheduled to take place.
- (f) Alter a judge scheduled to Judge at the event.
- (g) Cancel the event

### **13. Interference by Exhibitor**

An Exhibitor, their invitees or agents, must not consult, influence or interfere with a Judge or attempt to consult, influence or interfere with a Judge or do any other thing which may interfere with the Judge's freedom of choice or judgement.

# ROYAL TASMANIAN FINE FOOD AWARDS

## JUDGING PROCESS

### Judges

Judging panels consist of three judges and one associate from a range of backgrounds eg.

- Food manufacturers
- Food technologists and educators
- Product retailers
- Chefs and hospitality professionals
- Experienced Fine Food Awards stewards
- Food writers and food critics
- Other food specialists.

Judging will take place at various times throughout the year.

- Judges are assigned and invited to judge by their qualifications and expertise of their section. Each class will be assigned a judging panel or judging panels where the entries will be blind tasted.
- Each product is scored out of 100 points. The products are not compared to one another but judged on their own merit.
- The highest scoring products from each class (Gold) are put aside for the Champion & Reserve Champion trophy judging of that section.
- Finally, all Champion winners are reassessed by a panel of judges selected by the Chief Judge to determine the winner of the **Richard Langdon Trophy – Best Exhibit in Show**.

### ***Medals will be awarded as follows:***

<b>Gold</b>	<b>90 – 100 points</b>
<b>Silver</b>	<b>82 – 89 points</b>
<b>Bronze</b>	<b>74 – 81 points</b>

The Chief Judge has the power to disqualify, dismiss or transfer (out of class) as being ineligible for judging, any product/Exhibit which in their opinion does not comply with the Royal Tasmanian Fine Food Awards Regulations. Such decision will be final.

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**LOGO**

## ROYAL TASMANIAN FINE FOOD AWARDS

# DELICATESSEN PRODUCTS

Ham & Bacon, Specialty Products, Cooked Products, Poultry Products, & Gourmet delicatessen products  
Deli Products, Sausages, Other Deli Meat Products, Convenience Foods  
Pre-prepared pre-cooked meals - Storage & heating instructions must be supplied  
Plant based style

### Classes: 347 - 404

#### Entry Fees:

RAST Member - \$44 per entry

Non-Member - \$50 per entry

#### Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

#### Entry Requirements

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

Exhibits must comply with the current Australian New Zealand Food Standards Code for meat products.

Minimum 1kg to be submitted unless otherwise stated

Sausages: Minimum 2 packets of 6 sausages to be submitted

Specialty Products: Minimum 2 x 250g samples to be submitted

### NO COMMERCIAL LABELLING

#### Judging Criteria

Flavour	50
Texture & Flavour	20
True to Description	10
Visual appeal	10
Presentation	10
Total	100

## HAM

Class 347 Ham - Bone In - Whole Piece (e.g. leg, Shoulder) cured, smoked, and cooked

Class 348 Ham - Boneless, Whole Piece (e.g. shoulder, leg), rind on or rindless, smoked, cooked, formed or netted etc.

Class 349 Leg Ham manufactured (minced, cut, or comminuted) & formed or pressed, in casing, elasticised netting or similar, fully cooked, may be smoked. Minimum 1kg

Class 350 Leg Ham - traditional (C.O.B.) full bone-in, rind on, cured, smoked, full cooked. 1 full ham.

## BACON

Class 351 Bacon - Full Rasher - shortloin, streaky or long, smoked, or unsmoked, rind on or rindless 0073 - 2 packets of 6 rashers.

Class 352 Bacon - Dry Cured - shortloin, streaky or long, smoked, or unsmoked, rind on or rindless.

## DRIED CURED MEATS

Class 353 Dried Cured Meats - e.g. Prosciutto, Coppa, Bresola, Basturma, Pancetta, Speck, Jerky - smoked or unsmoked, flavour and meat to be nominated.

## RAW FERMENTED PRODUCTS

Class 354 Raw Fermented Salami/Sausage - air-dried/smoked, whole piece e.g. Casalinga, Felino, Cacchiatori, Colbaz etc., flavour to be nominated.

## COOKED OR BAKED MEATS

Class 355 Cooked Meats Cured - smoked/cooked/baked, flavoured/coated e.g. Corned Beef, Pastrami, Devon, Mortadella, Wiener, Frankfurts, Chicken Loaf, Meatloaf, Chicken Breast.

Class 356 Cooked Meats Uncured - e.g. Roast Beef, Roast Pork etc.

Class 357 Gourmet Meat Products - e.g. Pates, Terrines, Rillettes, Blood Sausages, Black & White Puddings, Brawn, Game Products.

## CONVENIENCE FOOD

### Cooking Preparation:

Where heating is required, convenience meals, side dishes and soups will be heated in a microwave oven for several minutes. Please include heating instructions where applicable.

No bread, additional sauces, cheeses or flavourings or other accompaniment may be used. Convenience foods may have separate components ready to combine but packaged as a single unit.

### Judging Criteria:

Appearance	20
Fit for purpose	20
Flavour	40
Aroma	20
<b>Total</b>	<b>100</b>

**Pasta Meals** - any size, Lasagna, Cannelloni etc., 2 samples to be submitted.

Frozen Pre-cooked Meals, meat type to be indicated. 2 packets to be submitted.

**Cryovac Meals** - Lamb Beef, Pork, Chicken etc., meat type to be indicated, 4 packets to be submitted.

**Snacks Hot** - any type/flavour - pouch, tub or pack, 2 samples to be submitted.

**Soups** - Ready to eat Soup - any flavour - main flavour to be nominated, 4 packets to be submitted.

Gourmet Product or Pre-prepared Meals e.g. Lamb Parcels etc., 4 samples to be submitted.

**Pastry Wrapped Gourmet Products** - e.g. Lamb, Beef, Pork, Venison - meat type to be indicated, 4 samples to be submitted.

**Salads** – ready to serve in tubs, pack or pouch – 2 required.

Class 358 All Convenience Foods

## DIPS

2 samples - minimum quantity 250g

Class 359 Basil - Pesto

Class 360 Hummus

Class 361 Seafood

Class 362 Tzatziki

Class 363 Vegetable

Class 364 Other Dips - flavour to be nominated

## GENERAL SMALLGOODS, COOKED PRODUCTS & POULTRY PRODUCTS

### Minimum Exhibit 1kg

Class 365 Australian Style Devon

Class 366 Chicken, Duck or Turkey - deboned and reformed, fully cooked and designed to be eaten in form presented

Class 367 Chicken Loaf manufactured (minced or comminuted, in casing for slicing. Any shape or size, 2 pieces

Class 368 Chicken Schnitzel - 6 to be submitted

1 piece, hand rolled, tied or elastic netted, fully cooked with or without seasoned stuffing

Class 369 Corned Beef, cured, fully cooked, one piece, any shape or size

Class 370 Continental / Australian Frankfurts - Continental style products are to be named as a product style and will be judged on that style

Class 371 Continental (comminuted) product - ready to eat, in large casing for slicing, eg, Bologna, Berliner, Teewurst, Lyoner etc

Class 372 Continental Minced or Chopped product - showing distinct pieces of meat and/or fat, in casing, for consumption as is, eg. Cabanossi, etc, ready to eat

Class 373 Liverwurst, fine emulsion style - flavour or type to be nominated eg, Kalbs liverwurst, Latvian etc, any shape or size, two pieces

Class 374 Pastrami (beef) cured, fully cooked, rolled in spices, one piece, any shape or size

Class 375 Roast Beef, primal cut, one piece, any shape or size

Class 376 Rare Roast Beef, primal cut, one piece, any shape or size

Class 377 Roast Pork, hand rolled, tied or elastic netted, fully cooked, rind on, seasoned stuffing optional

Class 378 Smoked Poultry product, either whole or portioned, with or without bone

Class 379 Weisswurst, in small casing



## **GOURMET SMALLGOODS PRODUCTS**

**Two pieces to be submitted, must be two separate units, NOT one piece cut in half and re-packaged.  
Provide heating instructions if necessary.**

- Class 380 Pate or Terrine may be fine emulsion or coarse texture style. flavour & meat type to be nominated, eg, Chicken Liver Pate, Duck Liver Pate, Grand Marnier Pate
- Class 381 Gourmet Smallgood (processed) No restrictions, eg, lamb, beef, pork, venison etc, meat type to be indicated
- Class 382 Gourmet Cooked Product, with or without bone.eg, lamb, beef, pork, venison etc, meat type to be indicated
- Class 383 Game Products - any shape or size
- Class 384 Any other Smallgood product not listed in general classes, type to be indicated

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### **SAUSAGES - FRESH-RAW**

**Minimum 2 packets of 6 sausages to be supplied**

- Class 385 Fresh Sausages - Beef, Pork, Chicken, Lamb, Continental - meat & style to be nominated.
- Class 386 Fresh Sausages - Open Class - includes Game Meats & blanched Sausages - meat and style to be identified.
- Class 387 Other Deli Meat Products
- Class 388 Any other items not listed in the above classes.

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### **SPECIALTY PRODUCTS**

**Minimum 2 x 250g samples to be supplied**

- Class 389 Traditional Salami - Smoked, or Non-Smoked - any casing. X2 pieces
- Class 390 Prosciutto, dry cured, boneless or bone-in, leg ham, uncooked. Two pieces (not sliced)
- Class 391 Jerky - any shape or size. Minimum quantity 250g
- Class 392 Sucuk, minced or chopped product. Maximum casing diameter of 38mm. Two pieces. To be heated for judging.
- Class 393 Pancetta, dry cured, rolled, boneless middle, uncooked, rolled, or flat. Any shape or size, two pieces (not sliced)
- Class 394 Air-dried product not eligible in the classes listed. Any shape or size. Two pieces (not sliced)

### **OTHER DELI MEAT PRODUCTS**

- Class 395 New & Other Innovative Products - any cooked meat considered to be unique or modified from normal, 2 samples required
- Class 396 Any other smallgood product not listed in any of the Smallgood classes section, 2 samples required.

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### **CHAMPION DELICATESSEN PRODUCTS**

### **RESERVE CHAMPION DELICATESSEN PRODUCTS**

# SEAFOOD

Fresh Fish, Smoked Salmon & Trout, Oysters, Mussels, Other Seafood Products, Edible Seaweed

## Classes:503 - 531

### Entry Fees:

RAST Member - \$44 per entry

Non-Member - \$50 per entry

### Discounted fees:

First 10 (ten) entries are at normal entry fee rate.

50% reduction for subsequent entries that are entered into the same section.

### NO COMMERCIAL 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 Australian State Shellfish Quality Assurance Program.

**Salmon & Trout:** All Exhibitors must hold an appropriate fish processing licence.

**Oysters:** Minimum 2 dozen to be submitted.

Oysters will be shucked and turned for judging.

**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 Seafood Products:** Two (2) Exhibits of not less than 500gm each must be supplied for each entry.

### Judging Criteria:

Fillet Slice	20
Appearance	10
Presentation	20
Taste Quality	20
Freshness	10
Blood Bones	20
<b>Total</b>	<b>100</b>

## EDIBLE SEAWEEEDS

All fresh or dried edible seaweeds to be supplied in the same manner as they are to the consumer/restaurant.

Approximate. harvest date to be supplied.

### Judging Criteria:

Texture/Mouth feel	20
Visual	10
Strength/intensity	20
Flavour	50
<b>Total</b>	<b>100</b>

Class 503 Edible Seaweed, fresh or dried.  
Cultivated or wild harvest, species to be named.  
Three samples required, minimum 200gm per entry.

## FISH

Fresh Fish: Exhibitors must prove the species /type of fish in accordance with the current Australian Fish Names Standard. Approximate harvest date, location of farm or catch area.

The sample that is gilled/gutted/scaled will be cooked for judging.

Fish Fillets to be cooked to internal temperature of 59-60 °C

### Judging Criteria:

Visual condition raw	25
Tasting Flavour	40
Tasting Texture	15
Taste strength/intensity	20
<b>Total</b>	<b>100</b>

Class 504 Smaller Fresh Fish - 400 - 800g - eg. Rainbow Trout  
Three samples. All samples should be of similar size. One sample whole round, balance of samples to be gilled/gutted/scaled.

Class 505 Larger Fresh Fish 2- 4 kg - e.g. Ocean Trout/Salmon, Blue Eye Trevalla etc.  
Two samples. All samples should be of similar size. One sample whole round, balance of samples to be gilled/gutted/scaled.

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### OYSTERS – MUSSELS

- Class 506 Mussels  
Exhibitors must specify the size, approximate harvest date, lease number, growing area.  
Two dozen, live or chilled. External shell of unopened molluscs to be cleaned
- Class 507 Pacific Oysters, un-shucked, un-washed  
**Minimum 2doz to be supplied.**  
**Oysters will be shucked and turned for judging.**
- Class 508 Rock Oysters, un-shucked, un-washed  
**Minimum 2doz to be supplied.**  
**Oysters will be shucked and turned for judging.**
- Class 509 Angasi Native Flat Oysters, un-shucked, un-washed  
**Minimum 2doz to be supplied.**  
**Oysters will be shucked and turned for judging.**

### TROUT - SMOKED

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

#### Judging Criteria: -

Fillet/slices workmanship	20
Appearance	10
Presentation	20
Taste/eating quality	20
Freshness/aroma	10
Bones/blood	20
<b>Total</b>	<b>100</b>

- Class 510 Gravlax. Ocean or River Trout - Sliced, 2 pieces either side or whole. Chilled, vacuum packed.
- Class 511 Gravlax. Ocean or River Trout - Unsliced, 2 pieces either side or whole. Chilled, vacuum packed.
- Class 512 Trout - Ocean or River - Cold Smoked - Cold smoked - Sliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.
- Class 513 Trout - Ocean or River - Hot Smoked - Unsliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Class 514 Trout - Ocean or River - Flavored - Cold smoked - Sliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Class 515 Trout - Flavoured - Ocean or River - Hot Smoked - Unsliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

### OTHER SEAFOOD PRODUCTS

#### 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 Seafood Products

Two (2) exhibits of not less than 500g each must be supplied for each entry.

#### Judging Criteria:

Appearance	10
Freshness & condition	20
Taste/mouth feel/eating quality	20
Colour & firmness	30
Presentation overall appeal	20
<b>Total</b>	<b>100</b>

Class 516 Pates, Mousse and Terrines. Minimum aquaculture content 50%

Class 517 Pickled, Cured and Marinated Seafood

Class 518 Salmon or Trout Caviar, chilled and bottled

Class 519 Value added - ready to eat Australian Shellfish. Packaged (exhibitors to supply no less than 1kg of shellfish)

Class 520 Other Seafood Product - Salmon or Trout.

Class 521 Other Seafood product not listed in the above classes, e.g. Squid, Calamari, Scallops, Abalone etc.

### GRAVLAX

Class 522 Gravlax, Salmon, Sliced - 2 pieces either side or whole. Chilled, vacuum packed.

Class 523 Gravlax, Salmon, Unsliced, 2 pieces either side or whole. Chilled, vacuum packed.

## ROYAL TASMANIAN FINE FOOD AWARDS

### SALMON – SMOKED

#### Judging Criteria:

Fillet/slices workmanship	20
Appearance	10
Presentation/trim	20
Taste/eating quality	20
Freshness/aroma	10
Bones/blood	20
<b>Total</b>	<b>100</b>

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### COLD SMOKED SALMON

Class 524 Salmon - Cold smoked - sliced, 500g to 2kg, 2 pieces either side or whole.  
Chilled, vacuum packed fillet.

Class 525 Salmon - Flavoured - Cold Smoked - sliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Class 526 Salmon - Cold smoked - sliced, 250gm packs. Chilled, vacuum packed. 2 x 250gm packs to be provided.

Class 527 Salmon - Cold smoked - sliced, 500gm packs. Chilled, vacuum packed. 2 x 500gm packs to be provided.

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### HOT SMOKED SALMON

Class 528 Salmon - Hot Smoked - unsliced, 500g to 2kg, 2 pieces either side or whole.  
Chilled, vacuum packed fillet.

Class 529 Salmon - Flavoured - Hot Smoked - unsliced, 500g to 2kg, 2 pieces either side or whole. Chilled, vacuum packed fillet.

Class 530 Salmon - Hot smoked - sliced, 250gm packs. Chilled, vacuum packed. 2 x 250gm packs to be provided.

Class 531 Salmon - Hot smoked - sliced, 500gm packs. Chilled, vacuum packed. 2 x 500gm packs to be provided.

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### CHAMPION SEAFOOD

### RESERVE CHAMPION SEAFOOD