

Olive Products Schedule

3rd + 4th September 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

Entries Open	23 rd July 2021
Closing date of online entry	13 th August 2021
Entry Delivery Dates	w/c 30 th August 2021
Judging Dates	4 th & 5 th September
Applications for entry	Late applications for entry will not be accepted
Closing Date of Paper entries	<p><i>Must be received by 13th August 2021 to:</i></p> <p>Royal Tasmanian Fine Food Awards RAST, Hobart Showground Upper Main Grandstand PO Box 94 Glenorchy, TAS 7010</p> <p><i>Please note that faxed entries are not accepted.</i></p>
Social Media	<p>Follow us to stay up to date through the year:-</p> <p>https://www.hobartshowground.com.au/royal-tasmanian-fine-food-awards</p> <p>https://www.facebook.com/tasfinefoodawards</p> <p>https://www.instagram.com/tasmanianfinefoods/</p>
Contact	<p>Kathryn Kerstan, Project Officer Royal Agricultural Society of Tasmania PO Box 94, Glenorchy, TAS 7010</p> <p>Tel: 03 6285 8734</p> <p>Email: events@hobartshowground.com.au</p>
Medal Presentation Event	tba

ROYAL TASMANIAN FINE FOOD AWARDS

AWARDS

Award Session #5
3rd/4th September
OLIVE OIL PRODUCTS

TOC - OLIVE PRODUCTS AWARDS	
Trophy	Sponsor
Olive Oil Champion & Reserve Champion	<i>Tasmanian Olive Council</i>

ENTRY FEES

Olive Oil Products	
Please note: There is NO credit card surcharge on entry fees	
RAST Members	\$44.00 per entry
Non RAST Members	\$50.00 per entry

ROYAL TASMANIAN FINE FOOD AWARDS

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

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.

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.**

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.

ROYAL TASMANIAN FINE FOOD AWARDS

9. Delivery & Labelling

All entered Exhibits are to:

- (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:

Gold	90 – 100 points
Silver	82 – 89 points
Bronze	74 – 81 points

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.

ROYAL TASMANIAN FINE FOOD AWARDS

SPONSORS PAGE



OLIVE OIL PRODUCTS

Boutique, Small Commercial, Single Estate & Blends, Infused Olive Oil & Flavoured Olive Oil.

Classes: 425 – 444

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

Entry Requirements

Exhibits in Olive Oil Classes are to be submitted in 2 plain bottles of 250ml each per bottle.

Please Note: Truffle flavoured Olive Oil requires a certificate as to where the Truffles were processed. The Certificate is to accompany your product at the time of delivery.

Olive Oil: All Exhibits must be 100% Australian origin, free of any extraneous additives, produced from the appropriate variety and extracted by entirely mechanical means at temperatures < 30°C.

Oil quality should display the natural harmony between the intrinsic chemical properties and superior organoleptic attributes, i.e. free of defects with flavour characteristics which are fresh and reflect the genuine chemical and organoleptic components of the variety.

A laboratory report is required for each EVOO entry, on the Free Fatty Acid content (must be <0.8%), the Polyphenol content and the Peroxide value (must be <20 ml equivalent of O₂ / kg)

Judging Criteria:

Nose Aroma	35
Palate Flavour	45
Harmony Complexity	20
Total	100

MILD

Class 425 Australian EVOO -Boutique Class - any varietal or blend, mild. 15 to 199 litres

Class 426 Australian EVOO - Small Commercial Class - any varietal or blend, mild. Volume between 200 - 999 litres

Class 427 Australian EVOO - Commercial Class - any varietal or blend, mild. Minimum Volume 1000 litres

Class 428 Australian EVOO - Single Estate Grown - mild. Minimum volume of exhibit produced 200 - 1000 litres

Class 429 Australian EVOO, Italian Varietal - Single varietal or Blend of Italian Varietal - Frantoio, Correggioli, Leccino, Mediterranean etc. Mild. Minimum volume 500 litres

Class 430 Australian EVOO - any other - Spanish, Greek single or blend or other varietal single or blend, mild. Minimum volume 500 litres

ROBUST

Class 431 Australian EVOO - Boutique Class - Any varietal or blend, robust 15 to 199 Litres

Class 432 Australian EVOO - Small Commercial Class - any Varietal or blend, robust. Volume between 200 - 999 Litres.

Class 433 Australian EVOO - commercial class - any varietal or blend, robust. Minimum volume 1000 litres.

Class 434 Australian EVOO - Single Estate Grown - robust. Minimum volume of exhibit produced 200 - 1000 litres.

Class 435 Australian EVOO - Italian varietal - single varietal or blend or Italian varietal - Frantoio, Correggioli, Leccino, Mediterranean etc., robust. Minimum volume 500 litres.

Class 436 Australian EVOO - any other - Spanish, Greek single blend or other varietal single or blend, robust. Minimum volume 500 litres

FLAVOURED OLIVE OIL

Class 437 Olive Oil - Citrus flavoured, flavours to be sourced from the fruit of the citrus genera.

Class 438 Olive Oil - Herbal, flavours to be sourced from the leaves or seeds of plants.

Class 439 Olive Oil - Other, includes fruit, garlic, chilli, fungi, lemon myrtle etc, including oils that are a combination of the above classes.

INFUSED OLIVE OIL

ROYAL TASMANIAN FINE FOOD AWARDS

Class 440 Olive Oil - Citrus flavoured, flavours to be sourced from the fruit of the citrus genera.

Class 441 Olive Oil - Herbal, flavours to be sourced from the leaves or seeds of plants.

Class 442 Olive Oil - Other, includes fruit, garlic, chilli, fungi, lemon myrtle etc, including oils that are a combination of the above classes.

TABLE OLIVES

2 jars, pouches of commercial size

Class 443 Olives - Black or Green, pitted or unpitted

Class 444 Olives - Black or Green, stuffed or flavoured

CHAMPION OLIVE OIL

sponsored by Tasmanian Olive Council (TOC)

RESERVE CHAMPION OLIVE OIL

sponsored by Tasmanian Olive Council (TOC)