



**ROYAL
TASMANIAN**
FINE FOOD
AWARDS

Four Roses Bakery + Preserves

Schedule

19th + 20th May 2021



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	Wednesday 31 st March 2021
Closing date of online entry	Friday 30 th April 2021
Entry Delivery Dates	w/c 10 th May: Preserves – Sweet and Savoury 17 th -18 th May between 9AM-5PM: Baked Products 19 th May between 7.30-8.30AM: Breads and Rolls
Awards Judging Date	Wednesday 19 th and Thursday 20 th May
Applications for entry	https://www.hobartshowground.com.au/royal-tasmanian-fine-food-awards <i>Late applications for entry will not be accepted</i>
Closing Date of Paper entries	<i>Must be received by Friday 30th April 2021 to:</i> Royal Tasmanian Fine Food Awards RAST, Hobart Showground PO Box 94 Glenorchy, TAS 7010 <i>Please note that faxed entries are not accepted.</i>
Social Media	Follow us to stay up to date through the year: - https://www.facebook.com/tasfinefoodawards https://www.instagram.com/tasmanianfinefoods/
Contact	Project Officer Royal Agricultural Society of Tasmania PO Box 94, Glenorchy, TAS 7010 Tel: 03 6285 8734 Email: events@hobartshowground.com.au
Medal Presentation Events	tba

ROYAL TASMANIAN FINE FOOD AWARDS

AWARDS

Award Session #1

BAKERY: Wednesday 19th May

PRESERVES: Thursday 20th May

FOUR ROSES BAKERY AWARDS	
Trophy	Sponsor
Baked Products – Savoury Champion & Reserve Champion	<i>Four Roses</i>
Baked Products - Sweet Champion & Reserve Champion	<i>Four Roses</i>
Breads & Rolls Champion & Reserve Champion	<i>Baking Association of Australia</i>
FOUR ROSES PRESERVES AWARDS	
Preserves – Savoury Champion & Reserve Champion	<i>Showribbons Online</i>
Preserves – Sweet Champion & Reserve Champion	<i>Showribbons Online</i>

ENTRY FEES

Breads & Rolls; Baked Products – Savoury & Sweet	
RAST Members	\$27.00 per entry
Non RAST Members	\$33.00 per entry
Preserves – Savoury & Preserves – Sweet	
RAST Members	\$39.00 per entry
Non RAST Members	\$45.00 per entry
FULL Membership is required for member entry fees. \$95.00	50% DISCOUNTED FEES First 10 (ten) entries at normal entry fee rate (entries must be in same section e.g. Coffee, Olive Oil, Ice Cream etc.). 50% reduction for subsequent entries that are entered into the same section.
All Exhibitors' product is to be delivered to: -	Royal Tasmanian Fine Food Awards Hobart Showground, Upper Main Grandstand 2 Howard Road, Glenorchy, Tasmania, 7010
Delivery Dates	Categories
Week commencing: 10th May	General sections - cakes, pies, and pastries and preserves Exhibits MUST be clearly labelled with the supplied Royal Tasmanian Fine Food Awards labels. RAST will take no responsibility for unmarked product.
Wednesday, 19th May	Breads & Rolls – fresh baked breads Exhibits may be delivered in the morning from 7.30am to no later than 8.30am. All bread Exhibits MUST be clearly labelled with the supplied Royal Tasmanian Fine Food Awards labels. RAST will take no responsibility for unmarked product.

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.

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**.

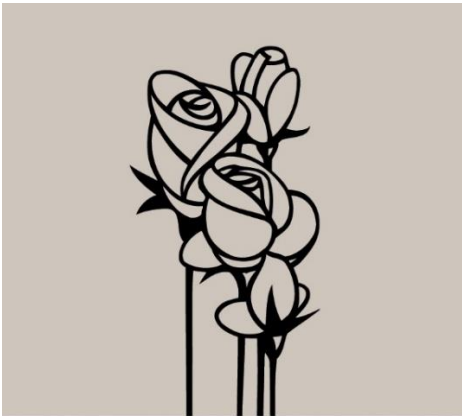
Medals will be awarded as follows:

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.

SPONSORS PAGE

*We wish to gratefully acknowledge the ongoing support of our sponsors of the
Bakery and Preserves Section*



FOUR SEASONS BAKERY AWARDS

BAKED PRODUCTS – SAVOURY

Pies – Traditional & Gourmet, Gourmet Pastries, (e.g. quiche, sausage rolls, pasties etc)
4 samples of each to be submitted

Classes: 1 – 9

Entry Fees:

RAST Member - \$27 per entry
Non-Member - \$33 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 Regulations:

Measurements are taken across the top of the Exhibit
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.
Entries to be baked ready to eat with all ingredients stated on entry form.
Weight of Pies - 180 - 240g total weight. Family pies - no less than 450g. All pies to be covered.

Judging Criteria:

Freshness	35
Flavour	35
Texture	20
Appearance	10
Total	100

CRACKERS, CRISPBREADS & SAVOURY BISCUITS

- Class 1 Flatbread/Crisp Bread/Crackers/Savoury Biscuits - plain or flavoured, flavour to be identified
- Class 2 Rice Crackers or Biscuits - plain or flavoured, flavour to be identified
- Class 3 Seed or Grain Crackers/Biscuits - plain or flavoured - flavour to be identified

GLUTEN FREE BAKED SAVOURY PRODUCTS

- Class 4 Gluten Free - Savoury Biscuits/Crackers/Crispbreads - plain or flavoured, flavour to be identified.
- Class 5 Gluten Free Slices - filled or unfilled - type and flavour to be identified.
- Class 6 Gluten Free Pies - type, meat and flavour to be identified - 2 required.
- Class 7 Gluten Free - any other savoury product not listed.

PIES - TRADITIONAL & GOURMET

Size and weight as per guideline regulations in front of schedule

- Class 8 Pies - Family Size or Individual - meat, style and flavour to be identified - family Size - 2 required, individual pies - 4 required.

SAVOURY & GOURMET PRODUCTS

Any shape or size - any savoury filling, breadcrumbs permitted. - 4 to be submitted.

- Class 9 Any shape or size, any savoury filling, breadcrumbs permitted e.g. Cornish Pastie/ Quiche/ Frittata/ Sausage Rolls/ Spinach & Cheese Filo/ Gourmet Pork Pie and any other Savoury Pastry

CHAMPION BAKED PRODUCTS – SAVOURY

RESERVE CHAMPION BAKED PRODUCTS – SAVOURY

FOUR SEASONS BAKERY AWARDS

BAKED PRODUCTS – SWEET

Novelty Cake, Fruit Cakes, Cakes, Fruit & Custard Tarts, Fruit Pies & Flans, Sweet Pastries, Meringues, Filled Biscuits, Sweet Biscuits

Classes: 10 - 50

Entry Fees:

RAST Member - \$27 per entry

Non-Member - \$33 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 Regulations:

Fruit Cakes: Minimum weight 250gm, 1kg required cake required

Fruit Logs / Puddings: Minimum weight 200g each – 2 required, heating instructions to be supplied.

Cakes, Muffins, Sweet Breads: 2 required unless otherwise stated. Minimum 175mm diameter unless otherwise stated.

Tarts: 1 large or 6 small individuals

Fruit pies: 2 to be submitted

Sweet pastries: Any shape – 4 to be submitted

Judging Criteria:

Freshness 35

Flavour 35

Texture 20

Appearance 10

Total 100

BISCUITS & SLICES - SWEET

Filled or Unfilled

Any shape or size, 2 packets of 100g minimum each

Melting Moments and Macaroons - 6 to be supplied

Class 10 Slices - any flavour, filled or unfilled - flavour to be identified.

Class 15 Biscuits filled or unfilled (e.g. chocolate, melting moments), flavour to be identified

Class 16 Macaroons - any flavour, flavour to be identified.

Class 17 Any other type of filled or unfilled biscuit or slice not listed in the above classes.

CAKES & PUDDINGS - FRUIT

Class 18 Chocolate & Fruit Logs/loaves - any shape or size

Class 19 Fruit Cake - light or dark - iced or un-iced, decorated, or undecorated, may be Christmas style cake.

Class 20 Fruit Pudding / Christmas Pudding

CAKES

2 required unless otherwise stated. All cakes minimum 175mm unless otherwise stated.

Class 21 Cake - Frozen - any flavour - 2 to be submitted

Class 22 Chocolate Cake - classic chocolate (not mud cake)

Class 23 Cakes - Gateau, Torte, Mousse Cakes (need to be edible), creative, decorated/iced, layered or not layered, flavour to be identified - larger (200+mm) 1 required, smaller (up to 200mm) 2 required.

Class 24 Cheesecake - any type - flavour to be identified

Class 25 Cup Cakes - decorated, flavour to be identified - 6 to be submitted.

Class 26 Fruit flavoured cakes or loaves - e.g. Banana, Pineapple, Strawberry etc., any shape - flavour to be identified - 175mm min diameter - 2 required.

Class 27 Flourless Cake - Low Flour - any shape/size or flavour, 2 required

Class 28 Lamingtons - 6 to be submitted

Class 29 Mud Cake - any shape - 2 required

Class 30 Pudding - sticky date, chocolate, caramel - 2 required

Class 31 Vegetable Flavoured Cake eg. carrot, zucchini - square or round minimum 175mm diameter, 2 required

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Class 32 Any other type of cake not listed in the above classes.

FRUIT PIES & FLANS

Minimum 500g - 2 to be submitted

Class 33 Fruit/Vegetable Pies - Fruit/Vegetable flavour and style to be identified.

Class 34 Flans - fruit or other (may include fruits, custard, pecans etc.) - fruit/flavours to be identified.

Class 35 Meringue Pies - fruit to be identified.

SWEET PASTRIES

Any shape or size - 6 to be submitted.

Class 41 Danish Pastry – Fruit - flavour to be nominated.

Class 42 Butter Based Pastry - Croissants, Pain au Chocolate etc.

Class 43 Chocolate Eclairs

Class 44 Mille-feuille/Vanilla Slice - e.g. Napoleon - any size or shape, style to be identified

Class 45 Any other type of sweet pastry product not listed in the above classes

TARTS - FRUIT & CUSTARD

1 large Tart or 6 small Tartlets to be submitted.

Class 46 Custard or Curd Filled Tarts - Fruit/Flavour to be identified.

Class 47 Fruit Tart or Tartlet

Class 48 Tart or Tartlet- any other filling (e.g. chocolate, caramel etc.)

OTHER SWEET BAKED PRODUCTS

2 large or 6 individuals

Class 49 Meringue, any.

Class 50 Any other type of sweet baked product not listed, including frozen cakes, tarts etc. Flavour and type to be listed

CHAMPION BAKED PRODUCTS – SWEET

RESERVE CHAMPION BAKED PRODUCTS – SWEET

FOUR SEASONS BAKERY AWARDS

BREADS & ROLLS

Bread & Rolls, Rye & Grain Breads, Sour Dough, Fruit Bread & Rolls, Flavoured Breads & Rolls, Artisan Breads & Rolls, Gluten Free Breads & Rolls, Flat Breads

Classes: 67 - 124

Entry Fees:

RAST Member - \$27 per entry

Non-Member - \$33 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

Exhibits to be submitted in the Bread Section as per class requirement.

Entry Regulations:

2 loaves or 6 rolls to be submitted

Breads & Rolls: No flour dust or seeds permitted

Fruit classes: Minimum 25% fruit

Judging Criteria

Appearance 30

Aroma 10

Flavour 30

Texture 30

Total: 100

ARTISAN & INTERNATIONAL BREADS & ROLLS

Class 67 Ciabatta Loaf, any shape or size - 2 to be submitted

Class 68 Continental Vienna - 450g (baked on oven sole or flat tray) 2 loaves to be submitted

Class 69 Focaccia filled - any flavour - 2 samples to be submitted

Class 70 International Bread style - eg, Bagel, Baguette, Focaccia, French Bread, Vietnamese bread rolls, Wraps etc - 2 loaves or 6 rolls/wraps to be submitted

Class 71 Italian Bread - Other eg, pane di casa) any shape or size, 2 to be submitted

Class 72 Turkish Bread or Pide -any shape, seed may be used, 2 loaves to be submitted

Class 73 Turkish Bread - Rolls - seed may be used, 4 to be submitted

Class 74 Any other bread type that is not listed in the above classes

FLAVOURED BREADS & ROLLS

2 loaves or 6 rolls to be submitted

Class 75 Bread stick - flavoured - 2 to be submitted

Class 76 Cheese & Bacon rolls or loaf - 6 rolls or 2 loaves to be submitted

Class 77 Cheese bread or rolls - 6 rolls or 2 loaves to be submitted

Class 78 Olive Bread or rolls - 2 loaves or 6 rolls to be submitted

Class 79 Gourmet Pullapart - any flavour - 2 loaves to be submitted

Class 80 Specialty Flavoured Loaf - eg, olive, roasted garlic, herbs - any shape - 2 samples to be submitted

Class 81 Any other flavoured bread or rolls not listed in any other classes - 2 loaves or 6 rolls to be submitted

FRUIT BREAD - ROLLS

Fruit classes - minimum 25% fruit

Class 82 Boston Bun - 2 to be submitted

Class 83 Chocolate Chip Hot Cross Buns - 2 batches of 6 buns to be submitted

Class 84 Fruit Buns - 80g - 2 batches of 6 buns to be submitted

Class 85 Fruit Loaf - 450g - Open tin or 680g condensed - 2 loaves to be submitted

Class 86 Hot Cross Buns - 2 batches of 6 to be submitted

MUFFINS, CRUMPETS & SCROLLS

Class 93 English Muffin - 6 to 12 to be submitted

Class 94 Wholemeal Muffin - 6 to 12 to be submitted

Class 95 Multigrain Muffins - 6 to 12 to be submitted

Class 96 Fruit Muffins - 6 to 12 to be submitted

Class 97 Vegemite Scrolls - 4 to be submitted

Class 98 Cheese & Vegemite Scrolls - 4 to be submitted

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- Class 99 Veggie Pizza Scrolls - 4 to be submitted
Class 100 Crumpets - 2 packets to be supplied
Class 101 Crumpets Wholemeal - 2 packets to be supplied

RYE & GRAIN BREADS - ANY VARIETY

- Class 102 Grain Bread - Round Cob approx. 450g - 35% grain based on flour weight - 2 to be submitted
Class 103 Grain Bread, two-piece High Top (Half Married) Approx 680g - 2 to be submitted
Class 104 Multigrain Rolls - 60g - 6 to be submitted
Class 105 Multigrain Loaf - Approx 680g - 2 to be submitted
Class 106 Rye Loaf - 10 - 30%- any shape or size - 2 to be submitted
Class 107 Rye Loaf - 40 - 75% - any shape or size - 2 to be submitted
Class 108 Rye Loaf - 75 - 100% - any shape or size - 2 to be submitted

SOURDOUGH

- Class 109 Flavoured Sourdough - any shape - 2 to be submitted
Class 110 Rye Loaf - any shape - 2 to be submitted
Class 111 Sourdough Rolls - 80g minimum - 6 to be submitted
Class 112 White Loaf - any shape - 2 to be submitted
Class 113 Wholemeal Loaf - any shape - 2 to be submitted

WHITE

- Class 114 White Loaf Condensed Square- Approx. 680g - 2 to be submitted
Class 115 White Loaf - any shape or size, seeds permitted - 2 to be submitted
Class 116 White Round Cob 450g - 2 to be submitted
Class 117 White Hi-Top 2-piece High Top (Half Married) approx. 680g - 2 to be submitted
Class 118 White Rolls - 6 to be submitted
Class 119 White 3 Strand Plait 450gm - 2 to be submitted

WHOLEMEAL

- Class 120 Wholemeal Round Cob 450gm - 2 to be submitted
Class 121 Wholemeal 2-piece High Top (Half Married) approx. 680g - 2 to be submitted
Class 122 Wholemeal rolls - 6 to be submitted
Class 123 Wholemeal Loaf - approx. 680g - 2 to be submitted
Class 124 Wholemeal Loaf - any shape or size, seeds permitted

CHAMPION BREADS & ROLLS

RESERVE CHAMPION BREADS & ROLLS

PRESERVES – SAVOURY

Chutney, Mustard, Relish, Dressings & Vinegars, Pesto, Table Olives, Wild Foods etc.

Please Note: 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

Classes: 466 - 482

Entry Fees:

RAST Member - \$39 per entry

Non-Member - \$45 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

Exhibits in Preserve Classes are to be submitted in plain containers.

Minimum quantity 500gms of produce to be supplied in 2 x 250gm Jars/Containers or equivalent to

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

Bush Food Products must be flavoured with wild bush ingredients

Judging Criteria:

Aroma	20
Flavour	20
True to description	10
Colour	20
Finish	10
Total	100

Class 466 Chutney

Class 467 Mustard

Class 468 Relish

Class 469 Pickles - Fruit or Vegetable - Style to be identified.

Class 470 Jellies - Savoury

Class 471 Marmalade – Savoury

Class 472 Savoury Jams & Pastes - flavour to be identified

Class 473 Sauces - Savoury - Soy, Tomato, Chilli etc.

Class 474 Dressings (including Chilli) - flavour to be identified.

Class 475 Vinegar - (excluding Balsamic) - any flavour - flavour to be identified.

Class 476 Vinegar - Balsamic - any flavour - flavour to be identified.

Class 477 Marinades

Class 478 Pesto - flavour to be nominated

Class 479 Tapenade Style Products - 2 jars of standard commercial size

Class 480 Any other type of Savoury Preserve not listed in the above classes.

Class 481 Bush Foods - Any (Savoury Preserve is to be flavoured with bush foods)

Class 482 Fermented Food - Natural (any naturally Fermented food accepted), (including sauerkraut, kimchi)

CHAMPION PRESERVES – SAVOURY

RESERVE CHAMPION PRESERVES - SAVOURY

PRESERVES – SWEET

Jam, Conserves, Marmalades, Jellies, Sweet Sauces, Lemon/Lime Butters, Bush Foods etc.

Classes: 483 - 502

Entry Fees:

RAST Member - \$39 per entry

Non-Member - \$45 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 Preserve Classes are to be submitted in plain containers

Minimum quantity 500gms of produce to be supplied in 2 x 250gm Jars or equivalent to 500gms

Bush Food Products must be flavoured with wild bush ingredients

Judging Criteria:

Aroma	20
Flavour	20
True to description	10
Colour	20
Finish	10
Total	100

Class 483 Apricot Jam

Class 484 Blackberry Jam

Class 485 Bush Foods - Any (Sweet Preserve is to be flavoured with bush foods)

Class 486 Conserves - any flavour

Class 487 Raspberry Jam

Class 488 Strawberry Jam

Class 489 Three berry jam (fruit to be specified)

Class 490 Jellies

Class 491 Jellies - Wine

Class 492 Lemon or Lime Butter, flavour to be nominated

Class 493 Marmalade – Orange

Class 494 Marmalade - Whisky flavoured

Class 495 Marmalade - any other flavour - flavour to be nominated

Class 496 Salsa

Class 497 Sauce - including Salted Caramel Sauce (sweet & dessert sauces)

Class 498 Savoury Jams (Onion, Chilli etc)

Class 499 Spreads & Pastes (sweet)

Class 500 Any Other Flavour Jam - flavour to be nominated

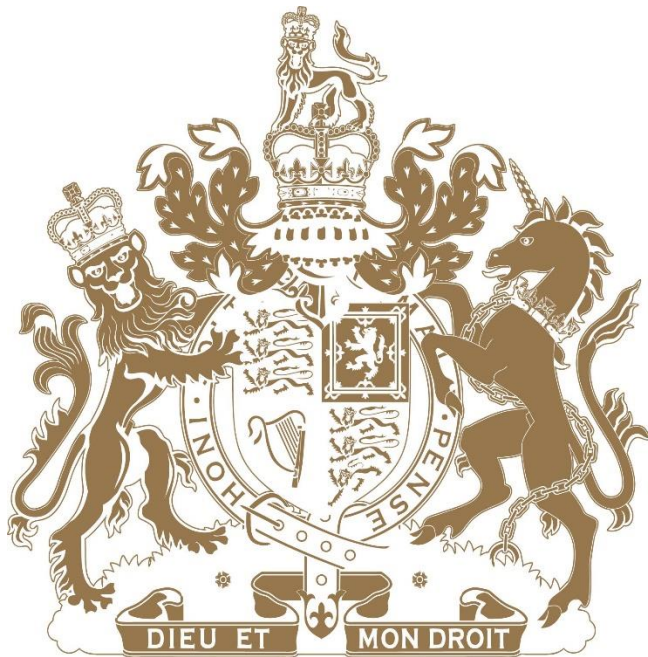
Class 501 Any other type of sweet preserve not listed in the above classes. Type of jam, marmalade, paste etc to be specified, list flavour, type and use of product.

Class 502 Sweet Syrups

CHAMPION PRESERVES – SWEET

RESERVE CHAMPION PRESERVES - SWEET

ROYAL TASMANIAN FINE FOOD AWARDS



**THE ROYAL AGRICULTURAL
SOCIETY OF TASMANIA**