AUSTRALIAN FOOD AWARDS

2019
Entry Booklet

RASV

The Australian Food Awards (AFA) is Australia's leading national fine food awards program.

The AFA celebrates excellence and recognises the best Australian food producers across eight major categories, including dairy, meat, poultry, seafood, fresh produce, grains and pulses, pantry goods and convenience foods.

AUSTRALIAN
FOOD
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RASV

2019 Entry Booklet

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2019 AUSTRALIAN FOOD AWARDS

INTRODUCTION

The Australian Food Awards (AFA) is Australia's leading national food awards program, conducted by The Royal Agricultural Society of Victoria (RASV).

The Australian Food Awards offers broad opportunities for Australian producers to leverage success locally and internationally with the AFA's national brand seal of excellence.

The AFA provides producers, large and small, with the chance to benchmark their products, establish their food industry credentials and for the award winners, the right to display the AFA seal of excellence to raise their products profile.

REASONS TO ENTER THE AUSTRALIAN FOOD AWARDS

- Award winning products receive a nationally recognised seal of excellence with Gold, Silver and Bronze medals awarded.
- All entries are blind tasted. Entries are allocated a tasting order number to ensure the confidentiality of the Exhibit, and to protect the integrity of the judging process.
- Exhibitors can benchmark their product against competitors with **unique, innovative results reporting**, providing more information on where your product is ranked against your competitors.
- Award winning producers will be provided with the **AFA Marketing** and **PR Kit** to assist with promoting your win.
- Award winning producers have the opportunity to market their products in the **Winning Tastes Pavilion** and at the Royal Melbourne Show.
- Exhibitors can attend the **AFA Awards Presentation Dinner**, held in a unique setting where the Champion Trophies will be announced.

KEY CHANGES TO THE AFA PROGRAM IN 2019

NEW AND REVISED CLASSES AND CATEGORIES

NEW CLASSES

- Introduction of new category Beverages. This category includes fermented drinks, fresh juice, pressed juice and alternative milks.
- New classes sponsored by MSA for Branded Beef, Branded Wagyu and Branded Lamb.
  NB: there are still Branded Beef, Branded Wagyu and Branded Lamb classes that accept non-MSA branding.
- An added Unflavoured Yoghurt class as well as a new Flavoured Milks class in the Dairy category.
- Frozen Desserts category has a new Single Serve Ice Cream class; any individual hand-held ice cream served with cones, in a sandwich or on a stick.

CLASS CHANGES

- Changes for bread class includes Specialty Breads, which will replace Other Breads. This class can include naan bread, wraps, bagels, muffins. Any type of bread based product that is not eligible to be entered into VGP001.
- New Dietary classes; Dietary Breads, Dietary Baked Goods and Dietary Pasta classes. **Dietary** can include, but not limited to, gluten free, vegan, sugar free, dairy free.

COMPETITION LOGISTICS CHANGES

- If your exhibit progresses to Champion judging, we may request you to send additional products.

WHAT OUR TROPHY WINNERS SAY

“We competed in the Australian Food Awards because we believe in the quality of our products. Entering the Australian Food Awards offers companies broader opportunities for Australian producers to leverage their success locally and internationally with the AFA seal of excellence. Therefore, with this great opportunity, we wanted to compete with other great Australian cheese-makers/companies to see where our products stand in comparison. Winning the 2018 Champion trophy means a great deal for our company. It’s a big win for the team, because the trophy acknowledges the hard work and effort we put into producing the highest quality products. As a company, this trophy allows our customers to support and recognise our efforts in providing products that are best in class.”
That's Amore Cheese, Victoria - Champion Australian Dairy Winner 2018

“We enter the Australian Food Awards to position ourselves in the market as a premium and high quality product. Winning four gold medals, Best in Class and a Champion Trophy at the 2016 Australian Food Awards is uplifting, as it is the result of a lot of hard work. It has also helped to develop consumer trust towards our brand.”
Plough to Plate Fine Foods, Victoria - Champion Small Producer 2016

“We entered our garlic into the Australian Food Awards because it is the premier judging / showcase for garlic in Australia. Putting our garlic forward for the competition means it is benchmarked against many other garlics and gives us confidence that we are producing a desirable product. Winning a Best in Class medal at the Australian Food Awards has reinvigorated our business and stimulated our efforts to continue producing the best garlic we can. A humbling yet thrilling experience that came after many years of hard work.”
Fleurieu Garlic, South Australia – Best in Class Garlic 2018

“This was my first time entering the awards and I did so because I saw great value in benchmarking my products against my peers. The wins came at a complete surprise! We know we produce a top quality product but to win Best in Class and a Champion Trophy was more than we could have imagined. The wins have given me greater confidence in what we produce, our methods and our philosophies.”
Schulz Organic Farms, Victoria - Champion Australian Organic Product 2016

The Australian Food Awards are a fantastic opportunity for us to compete against other great Australian produce and show our consistently high quality. The awards are well respected for their integrity and our chefs and end users internationally recognise our performance in the awards.
Stockyard Pty Ltd, Queensland – Champion Australian Meat 2018

IMPORTANT ENTRY REQUIRMENTS

- All entries must be **100% produced in Australia** and commercially available in retail or foodservice at the time of entry;
- Exhibitors must provide their Quality Assurance Certification Number for their Exhibits to be accepted;
- Natural produce and natural cuts must be 100% Australian grown;
- With the exception of Chocolate and Confectionery, all other manufactured products must contain at least 50% of ingredients (by weight), grown and processed in Australia;
- Please note classes that state 'natural only' products, products containing an artificial additive will be disqualified from these classes. Cane sugar and carrageenan are permitted.
- To be eligible for the Champion Australian Food Product, exhibits must be natural produce that is 100% Australian grown, or a manufactured product with at least 50% of ingredients (by weight) grown and processed in Australia;
- Exhibitors are responsible for ensuring the timely and safe delivery of their entries by the **Delivery Due Date and Time**;
- **All individual samples must have a Use By or Best Before date**. Any container or pack missing this information will be discarded. This includes vinegars, olive oil and other preserves.
- Products must be clearly labelled with any allergen information, as per food regulations.
- Exhibitors are responsible selecting the correct classes and abiding by the rules and published deadlines. No product class transfers shall be made without instruction by the Exhibitor.

Please send any queries to food@rasv.com.au

Food Safety

All Entries must comply with the requirements of the Australian Food Standard Code for both product and packaging. For information on the Australian Food Standard Code go to: http://www.foodstandards.gov.au/.

All food products are to be delivered via a suitable and appropriate Food Transport Vehicle. Food articles that require temperature control must be delivered in a vehicle that can maintain temperature at 5˚C or below for fresh products or in accordance with the manufacturers' specifications.

Producers must be accredited and supply a Quality Assurance certification or registration number on their entry application.

Certification or registration may include, but is not limited to the following:

- Hazard Analysis and Critical Control Points (HACCP)
- Safe Quality Food (SQF)
- ISO 22000
- Certification of Food Premises

Each state has different classifications for food businesses, and you will need to determine your classification to obtain the proper license or registration. For further information regarding compliance and certification in your local area, please refer to the FSANZ or Australian Institute of Food Safety websites.

Third party manufacturing

An exhibit (i.e. product) can be submitted by either the producer or the brand owner who has had the product produced under contract.

Subject to judging results, these entries are eligible for medal awards, a Best in Class Medal, or a Champion Trophy, provided they meet entry requirements.

The contract producer must be recorded as the 'Contract Manufacturer' in the entry process. Please note that exhibits made under contract manufacturing are not eligible for the Champion Small, Medium, or Large Producer Awards.

The exhibitor's name and the product name as recorded in the entry process, will be published in the Results Catalogue and other announcements. *The Contract Producer or Brand Owner will not be published as in previous years.*

Judging criteria

Please refer to individual class and category information for specific changes to judging criteria (pages 20 – 34).

HOW TO ENTER

There are three simple steps to enter the Australian Food Awards:

- Read through this Entry Booklet and the classes and categories that you can enter product into;
- Complete the entry form online and arrange payment for your entries and;
- Wait for acknowledgement of your entries and check the content and product delivery instructions.

PLEASE NOTE: Exhibitors are responsible for entering the correct product class and should check their entry acknowledgement email carefully to ensure all details are correct. Organisers will not transfer products between classes unless discussed with the Exhibitor.

Entries are accepted **online only**. *Paper entries are no longer accepted.*

To enter, please visit the Australian Food Awards home page, click **Enter Competition** and our online entry wizard will guide you through the steps to complete your entries.
For additional information on the online entry process, please refer to the Help with Entries and FAQs pages.

ENTRY FEES

Entry fees apply per *each* product entered.
The 2019 entry fees are determined on the basis of annual turnover as follows:

$80 per product	Small Producer/Manufacturer	Annual Turnover of less than $200,000
$150 per product	Medium Producer/Manufacturer	Annual Turnover of between $200,000 and $2,000,000
$200 per product	Large Producer/Manufacturer	Annual Turnover of more than $2,000,000

Exhibitors may be required to produce their most recent audited annual financial statement as proof of their annual turnover.

Payment Methods

No entry will be accepted until the entry fee is received in full. Please note entry fees will not be refunded.
Payment can be made by MasterCard or Visa payments. Please note that we do not accept AMEX.

DELIVERY

Please note that **Delivery Due Dates are critical** as these are the dates when our team process particular categories to prepare samples for judging. This preparation involves applying catalogue numbers and tasting orders to each product to ensure blind tasting.
Products that arrive late are not guaranteed to be processed in time for judging. Refunds are not available for late or not received products. Please see relevant delivery dates on pages 12 to 13.

SAMPLE REQUIREMENTS

Exhibitors are required to submit a minimum number of samples of their product to be used for judging the medals and Best in Class awards. Exhibitors who progress to one or more Championship rounds, may be requested to provide additional product at their own cost for this assessment, particularly if fresh products are required.

Unopened surplus products within their Use By or Best Before date may be given to charities that facilitate the safe and timely distribution of food to people in need.

Exhibitors are requested to send in one branded sample, and the remainder with unbranded labelling if possible. Branded samples may be used for photography and promotional purposes, or for training and education.
Award winning producers may be requested to donate or feature their products at the Australian Food Awards Presentation Dinner or other award events.

Reach

A TASTY 10,000 GOURMET FOOD FANS

Winning Tastes FOR BUSINESS.

Showcasing winners from Australia's leading food and drink awards programs, Winning Tastes provides award-winning producers with exclusive opportunities to reach a dedicated audience of food and drink fans.

Promote your brand to more than 10,000 Winning Tastes subscribers, 450,000 engaged Royal Melbourne Show visitors, and an active social media following hungry for the latest in gormet food and drink.

To find out more visit winningtastes.com.au

WINNING TASTES FOR BUSINESS

SUMMARY OF 2019 PRODUCT CATEGORIES

Please note that 'Not Eligible' products are either not eligible in this competition, or may be eligible under another Category where such reference is provided.

Refer to class details for more information or contact food@rasv.com.au

Category/Class	Eligible Products	Not Eligible in this class
Beverages	Ready to serve beverage from the listed classes.	Product must be ready to serve. *No cordial, please refer to Preserves class.*
Convenience Food	Ready to eat or 'heat and serve' meals and side-dishes including soups, salads, side dishes and convenience main meals. Salads and side dishes includes ready to eat or heat and serve grain mixes. Convenience main meals includes pasta meals and curries. All products must be ready to serve or require heating in a microwave or oven for one to several minutes. Please include heating instructions where applicable.	No meals that require preparation and cooking. Must be ready to eat or ready to heat.
Dairy, Butter / Cream	These classes are for dairy products made from cow's milk only.	No non-cow dairy products
Dairy, Cheese	All cheese must be natural cuts and made from pasteurised milk. 'Blind cheeses' are permitted in the Semi-hard and Eye Cheese class. The '**Other Cheese, non-cow'** class is for any type of cheese made from other animal's milk including sheep, goat and buffalo.	No processed or club cheese. No raw milk cheese.
Dairy, Yoghurt	Must be full fat yoghurt. Natural flavours only into the flavoured class, including natural fruit flavours, honey and vanilla. Plain yoghurt to be entered in unflavoured class. Cane sugar and other natural additives are permitted.	No reduced fat yoghurt. No yoghurt with an artificial additive. *No frozen yoghurt in this class – Refer to the Frozen Desserts category.*
Dairy, Fresh Milk	The Fresh Milk class is for fresh cow's milk only. The '**Fresh Milk, Other'** class is for animal's milk other than cows, including goat, sheep, buffalo and camel's milk. All fresh milk must be pasteurised as per food regulations. Fresh milk may be either homogenised or unhomogenised. May be full cream milk or reduced fat. Must be unflavoured.	No UHT or powdered products. *No plant-based products - no almond, coconut, rice or other similar milk. Refer to the Beverages category.* *No additional flavourings (chocolate, strawberry, etc.)*

Category/Class	Eligible Products	Not Eligible in this class
Dairy, Flavoured Milk	This class is for **flavoured** fresh cow's milk only. Must be pasteurised as per food regulations. May be homogenised, non-homogenised, or cultured. May be full cream milk or reduced fat.	No UHT or powdered products. *No plant-based products - no almond, coconut, rice or other similar milk. Refer to the Beverages category.* Inclusion flavour must be specified.
Frozen Desserts	Classes include ice-cream, gelato, sorbet and dairy-based frozen yoghurt. Single serve ice cream can include cones, ice cream on a stick, ice cream sandwiches. Must be products that require freezing (stored at less than 0°C). The '**Non-dairy'** class includes frozen desserts made from other milk types including plant-based milks such as almond, coconut and rice milk.	No desserts that do not require freezing. Products that are refrigerated only are not eligible.
Meat, Branded Meat	Natural cuts of beef, lamb, pork and poultry (chicken and duck). Must be branded products and MSA branded.	No processed or cured meats. *Refer to Meat, Smallgoods classes for preserved meats.*
Meat, MLA Branded Meat	MLA graded natural cuts of beef, lamb Must be branded products.	No processed or cured meats. *Refer to Meat, Smallgoods classes for preserved meats.*
Meat, Other Branded Meat	Any other natural cuts of branded meat, including goat, venison, kangaroo and veal.	No processed or cured meats. *Refer to Meat, Smallgoods classes for preserved meats.*
Meat, Smallgoods	Includes classes for ham, bacon, smoked meats, beef jerky, pates and terrines.	No uncooked sausages or burgers. No marinated meats. *Refer to the Meat, Value-Add Meat Products for flavoured sausages, flavoured burgers and marinated meats.*
Meat, Value-Add Meat Products	These include classes for gourmet hamburgers and gourmet sausages that have added herbs, spices or other flavour ingredients, for example Cumberland sausages, garlic and parsley sausages. Classes are also included for marinated meats and marinated poultry. Products must be raw and ready for cooking.	No classes available for plain sausages or plain burgers. *No pre-cooked meat products – Refer to the Cooked Meats class.*
Pantry Goods	Pantry items that are not listed in other sections. Classes include chocolate, confectionery, table olives, olive oils and other oils.	Any pantry item that fits in another category, for example preserves are listed under the Preserves section.

Category/ Class	Minimum Quantity to be submitted	Delivery Due
Preserves	Several classes available for sweet and savoury preserves. This category includes various classes for sweet and savoury preserves and condiments based on fruit, vegetables, herbs or spices. Savoury Preserves include curry pastes and sauces. Other Savoury Preserves includes stock and jus.	*No preserved meats or seafoods - Refer to Meat and Seafood categories* No fresh produce.
Produce	Fresh or unprocessed produce including garlic, truffles, honey, eggs, nuts and dried fruits, eggs. Also includes a class for single grains and legumes.	Manufactured products made from multiple ingredients. *Not grain or legume mixes which can be served as a side-dish (see Convenience Foods)*
Seafood	Fresh or preserved seafood including classes for fresh fish, molluscs, smoked fish and pickled seafood.	Tinned seafood or other seafood items for which there is not a class.
Value-Add Grain Products	These classes are for products which are manufactured from grain-based ingredients. Includes bread, sweet and savoury baked goods (cakes, biscuits, muffins, pies, pasties, crackers and crispbreads), cereals and muesli, and uncooked pasta. New **dietary** classes include; vegan, gluten free, dairy free, sugar free.	No par-baked or frozen products. *No fresh or unprocessed grain produce – Refer to the Produce category.* *No heat and serve pasta meals or grain mixes – Refer to the 'Convenience Foods' category.*

DELIVERY DATES AND SAMPLE QUANTITIES

Entries Open: **Thursday 18 April 2019**
(all classes except Garlic)
Entries Close: **Wednesday 5 June 2019**
Contacts: Telephone (03) 9281 7444 or email food@rasv.com.au

Minimum quantities below, or a *similar total equivalent amount*, are required by the delivery due dates.
Products such as preserves or some pantry goods can be sent in before due date, but we recommend sending your freshest product in for judging.
Multiple packs are preferred as this allows a fresh pack to be opened for progressive rounds of judging, where applicable.

Category/ Class	Minimum Quantity to be submitted	Delivery Due
Sweet and Savoury Preserves	3 packs x 200 g each	Tuesday 16 July 9am – 5pm
Pantry Goods	Chocolate: 3 packs x 100 grams each Confectionery: 2 packs x 200 grams each Dips and Tapenades: 2 packs x 200 grams each Salts and Spices: 2 packs x 100 grams each	Wednesday 17 July 9am – 5pm
Seafood	Fresh Fish (Small, 400 – 800g): 3 samples Fresh Fish (Large, 2 - 4kg): 2 samples Oysters and Mussels: 2 dozen, live or chilled. External shells to be cleaned Cooked Prawns: 2 x 400 grams samples Scallops, Abalone, Yabbies, Marron, Crabs andand Bugs: 5 samples, live or chilled. Must be fresh, not frozen. Smoked Fish Fillets: 3 packs x chilled vacuum packed fillet Cured Fish: 2 pieces either side or whole, sliced/unsliced, vacuum packed Pickled Seafood, Roes and Corals and Other Preserved Seafoods: 3 packs x 100 g minimum each Edible Seaweed: 2 packs x 100 grams minimum per pack	Thursday 18 July 6am – 5pm
Dairy	Butter: 3 packs x 250 grams each Cheese: 3 packs x 250 grams each OR 2 x 1 kg block or wheel Fresh Milk: 2 x 1 Lt Cream: 3 packs x 300 mL each Yoghurt: 3 packs x 300 mL each	Friday 19 July 9am – 5pm
Convenience Foods	Soups, Salads, Side Dishes and Main Meals: 2 packs x 200 grams minimum each Snack Foods: 3 packs x 100 grams minimum each	Friday 19 July 9am – 5pm
Frozen Desserts	Ice cream, gelato, sorbet or other frozen desserts: 3 x 250 g tubs OR 5 ice-cream on sticks/ sandwiches	Friday 19 July 9am – 5pm

Category/ Class	Minimum Quantity to be submitted	Delivery Due
Branded Meats	Branded Beef and Branded Wagyu: 1 x vacuum sealed striploin Branded Lamb and Pork: 2 x vacuum sealed whole 8 rib racks, Cap on Poultry: 2 x vacuum sealed chicken or duck breasts, skin on, bone out, from the same carcass per entry	Monday 22 July 9am – 5pm
Smallgoods	Ham: Whole piece Bacon: 3 packs x 4 rashers per pack Cured and Cooked Meats: minimum 500 grams	Monday 22 July 9am – 5pm
Value-Add Meats	Gourmet Sausages (flavoured): 3 packs x 4 sausages per pack Gourmet Burgers (flavoured): 3 packs x 4 burgers per pack Marinated Meats and Other: minimum 1 kg	Monday 22 July 9am – 5pm
Value-Add Grain Products	Bread: 2 loaves per entry OR 4 rolls/bagels Cakes, Biscuits, Slices: 2 packs x 250 grams each Large cakes and cheesecakes: 1 sample Puddings: 2 samples Single serve cakes, slices, pies, pasties and savoury rolls: 4 samples Crackers and Crispbreads: 2 packs x 100 g each Cereals and Muesli: 2 packs x 200 grams each, or similar Pasta: 2 packs x 250 grams each, or similar	Cakes, other baked goods, cereals and muesli: Wednesday 24 July 9am – 5pm Fresh Bread and Fresh Pasta: Thursday 25 July, 6am – 8.30 am
Beverages	Soda, Kombucha, Kefir drinks: 3x 330ml bottles or 4x 250ml cans Milk based and juice products: 2x 1 Lt	Thursday 25 July 9am – 5pm
Produce	Eggs: 2 cartons x half dozen Truffles: 2 Truffles weighing 50 – 120 grams each Honey: 2 packs x minimum 200 grams per pack Nuts and Dried Fruits: 2 packs x minimum 250 grams per pack Grains and Legumes: 2 packs x minimum 300 grams per pack	Thursday 25 July 9am – 5pm
Pantry Goods	Table Olives: 2 samples x 200 grams each Olive Oils and Other Cooking Oils: 2 samples x 250ml each	Monday 12 August 9am – 5pm

2019 AFA JUDGING PROCESS AND MEDAL AWARDS

Judges are chosen on the basis of their industry knowledge and expertise. Judges are allocated to a panel for each product class so that products are assessed by a group of judges.

All product entries are blind tasted. To ensure the integrity of the judging process, each product entry is allocated a tasting order number that is not released and is separate to the exhibit catalogue number.

In this first round of tasting each judge applies the class criteria using a point system that totals 100 points. The exhibit is scored according to the panel's average calculated from the individual assessments. Medals are awarded on this final score as follows:

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

Any medal awards may be verified by the panel or a Head Judge to ensure consistency in the award of medals.

Judges may in their absolute discretion decline to make a gold or any other medal award in any class, if for whatever reason, the panel agrees that the products do not meet the expected levels of excellence. Where a consensus decision cannot be reached by the judging panel, the Head Judge or Competition Manager will arbitrate or make the final call.

The Head Judge or the Competition Manager has the authority to disqualify or dismiss, as being ineligible for judging, any exhibit which, in their opinion, does not comply with the AFA regulations. Such disqualification will be final.

The above instructions do not in any way limit or restrict any of the authority, discretions, rights, and duties conferred upon the Judges by the regulations or the RASV's powers under the regulations.

BEST IN CLASS AND CHAMPION TROPHY JUDGING

The Best in Class medals are awarded to the highest scoring gold product in each product class.
Where there is no gold medal exhibit, no best in class medal is awarded.

Where there are split panels across a class, or gold medal exhibits with similar scores, the products are re-tasted and ranked by each judge and then the winner determined by the Borda Count Method. The Borda Count Method is a common standard for calculating which entry has been ranked the highest most often.

Each Best in Class exhibit will progress to a Champion Trophy round. These exhibits are re-tasted and ranked, using the Borda Count Method to determine the winner of the Champion Trophy for the product category.

Each Champion Trophy exhibit then progress to the final prize of 2019 Champion Australian Food Product. Once again the finalists are re-tasted and ranked with the winner identified via the Borda Count Method.

CONSISTENCY OF EXCELLENCE MEDALS

Consistency of Excellence Medals are awarded for an individual exhibit that has been awarded a gold medal for 3 consecutive years.

Dates	Categories
Thursday 18th July	Preserves (sweet, savoury)
Friday 19th July	Seafood (fresh fish, mollusc or crustaceans, other preserved seafood);
	Pantry Goods (chocolate, confectionery, salts and spices, dips and tapenades)*****
	*******Table olives, olive oils and other cooking oils to be judged in August*
Monday 22nd July	Dairy (cheese, butter, cream, milk, yoghurt);
	Convenience Foods (soups, salads and side dishes, main meals, snack foods)
Tuesday 23rd July	Frozen Desserts (ice cream, gelato, sorbet, frozen yoghurt, non-dairy frozen desserts); Branded Meats (beef, Wagyu, lamb, pork, poultry, other meat - goat, venison, veal)
Wednesday 24th July	Smallgoods (pâtés, terrines, bacon, prosciutto, jerky);
	Value-Add Meats (hamburgers, sausages, marinated meats)
Thursday 25th July	Value Add Grain Products (bread, cakes, other baked goods, pasta, cereals and muesli)
Friday 26th July	Beverages;
	Produce
Tuesday 13th August	Table Olives and Olive Oil
Wednesday 21st August	Champion Australian Product

2019 AFA BEST IN CLASS MEDALS AND CHAMPION TROPHIES

BEST IN CLASS MEDALS

The Best In Class Medals will be awarded to the highest scoring product in the following Product Categories. Where there are multiple Classes progressing to one Class and where there are split panels across Product Categories, a taste off using the Borda Count Method will be used to determine the Best in Class medal winner.

BEVERAGES

BIC1S - BEST FERMENTED DRINKS
Eligible Classes: BEV001 - BEV003

BIC2S - BEST SODA
Eligible Classes: BEV004

BIC3S - BEST JUICE
Eligible Classes: BEV005, BEV006

BIC4S - BEST ALTERNATIVE MILKS
Eligible Classes: BEV007

CONVENIENCE FOOD

BIC5S - BEST SOUP
Eligible Classes: CVF001

BIC6S - BEST SALAD OR SIDE DISH
Eligible Classes: CVF002

BIC7S - BEST CONVENIENCE MAIN MEAL
Eligible Classes: CVF003

BIC8S - BEST SNACK FOOD
Eligible Classes: CVF004

DAIRY

BIC9S - BEST BUTTER
Eligible Classes: DAI001

BIC10S - BEST CHEESE
Eligible Classes: DAI002 - DAI008

BIC11S - BEST YOGHURT
Eligible Classes: DAI009, DAI010

BIC12S - BEST FRESH MILK
Eligible Classes: DAI011, DAI012

BIC13S - BEST FLAVOURED MILK
Eligible Classes: DAI013

BIC14S - BEST CREAM
Eligible Classes: DAI014

FROZEN DESSERT

BIC15S - BEST ICE CREAM
Eligible Classes: FRO001, FRO002

BIC16S - BEST GELATO
Eligible Classes: FRO003

BIC17S - BEST SORBET
Eligible Classes: FRO004

BIC18S - BEST FROZEN YOGHURT
Eligible Classes: FRO006

BIC19S - BEST SINGLE SERVE ICE CREAM
Eligible Classes: FRO005

BIC20S - BEST NON-DAIRY FROZEN DESSERT
Eligible Classes: FRO007

MEAT

BIC21S - BEST BRANDED BEEF
Eligible Classes: MEA001, MEA002

BIC22S - BEST BRANDED WAGYU
Eligible Classes: MEA003, MEA004

BIC23S - BEST BRANDED LAMB
Eligible Classes: MEA005, MEA006

BIC24S - BEST BRANDED PORK
Eligible Classes: MEA007

BIC25S - BEST BRANDED POULTRY
Eligible Classes: MEA008

BIC26S - BEST BRANDED OTHER MEAT
Eligible Classes: MEA009

BIC27S - BEST SMALLGOODS
Eligible Classes: MEA010 - MEA015

BIC28S - BEST VALUE-ADD MEAT
Eligible Classes: MEA016 - MEA018

PANTRY GOODS

BIC29S - BEST DIPS AND TAPENADES
Eligible Classes: PAN001

BIC30S - BEST CHOCOLATE
Eligible Classes: PAN002 - PAN006

BIC31S - BEST CONFECTIONERY
Eligible Classes: PAN007

BIC32S - BEST SALT AND SPICES
Eligible Classes: PAN008

BIC33S - BEST TABLE OLIVES
Eligible Classes: PAN009

BIC34S - BEST EXTRA VIRGIN OLIVE OIL
Eligible Classes: PAN010

BIC35S - BEST FLAVOURED OLIVE OIL
Eligible Classes: PAN011

BIC36S - BEST OTHER OIL
Eligible Classes: PAN012

PRODUCE

BIC37S - BEST GARLIC
Eligible Classes: PRD001, PRD002

BIC38S - BEST FREE RANGE AND BARN LAID CHICKEN EGGS
Eligible Classes: PRD003

BIC39S - BEST TRUFFLES
Eligible Classes: PRD004

BIC40S - BEST HONEY
Eligible Classes: PRD005

BIC41S - BEST NUTS OR DRIED FRUITS
Eligible Classes: PRD006, PRD007

BIC42S - BEST GRAINS OR LEGUMES
Eligible Classes: PRD008

PRESERVES

BIC43S - BEST SAVOURY PRESERVE
Eligible Classes: PRE001 - PRE008

BIC44S - BEST SWEET PRESERVE
Eligible Classes: PRE009 - PRE013

SEAFOOD

BIC45S - BEST FRESH FISH
Eligible Classes: SEA001

BIC46S - BEST MOLLUSC OR CRUSTACEAN
Eligible Classes: SEA002 - SEA004

BIC47S - BEST OTHER PRESERVED SEAFOOD
Eligible Classes: SEA005, SEA006

VALUE-ADD GRAIN PRODUCT

BIC48S - BEST BREAD
Eligible Classes: VGP001 - VGP003

BIC49S - BEST BAKED GOODS
Eligible Classes: VGP004 - VGP012

BIC50S - BEST CEREAL AND MUESLI
Eligible Classes: VGP013

BIC51S - BEST PASTA
Eligible Classes: VGP014 - VGP017

CHAMPION TROPHIES

1S - CHAMPION AUSTRALIAN FOOD PRODUCT
The Trophy for Best Australian Food Product will be awarded to the product or produce deemed the best product from the nine overarching categories in the Australian Food Awards.
Each finalist will be tasted and ranked using the Borda count method to determine to which product will receive the coveted award.

Eligible Classes: 6S, 7S, 8S, 9S, 10S, 11S, 12S, 13S, 14S, 15S

5S - CHAMPION AUSTRALIAN ORGANIC FOOD PRODUCT
The Trophy for Champion Australian Organic Food product will be awarded to the best organic food product. Only Products that have been identified, at the time of entry, as being certified organic, with a certificate of authenticity, will be eligible for this Trophy.

Eligible Classes: 6S, 7S, 8S, 9S, 10S, 11S, 12S, 13S, 14S, 15S

CATEGORY CHAMPION TROPHIES

7S - CHAMPION AUSTRALIAN BEVERAGE
The trophy winner will be selected from the Best in Class winners in the Beverage section.

Eligible Classes: BIC1S, BIC2S, BIC3S, BIC4S

13S - CHAMPION AUSTRALIAN CONVENIENCE FOOD
The trophy winner will be selected from the Best in Class winners in the Convenience Food section.

Eligible Classes: BIC5S, BIC6S, BIC7S, BIC8S

6S - CHAMPION AUSTRALIAN DAIRY
The trophy winner will be selected from the Best in Class winners in the Dairy section.

Eligible Classes: BIC9S, BIC10S, BIC11S, BIC12S, BIC13S, BIC14S

8S - CHAMPION AUSTRALIAN FROZEN DESSERT
The trophy winner will be selected from the Best in Class winners in the Frozen Dessert section.

Eligible Classes: BIC15S, BIC16S, BIC17S, BIC18S, BIC19S, BIC20S

14S - CHAMPION AUSTRALIAN PRODUCE
The trophy winner will be selected from the Best in Class winners in the Produce section.

Eligible Classes: BIC37S, BIC38S, BIC39S, BIC40S, BIC41S, BIC42S

15S - CHAMPION AUSTRALIAN PRESERVE
The trophy winner will be selected from the Best in Class winners from the Preserves section.

Eligible Classes: BIC43S, BIC44S

11S - CHAMPION AUSTRALIAN PANTRY GOODS
The trophy winner will be drawn from the Best in Class Trophy winners. The trophy will be determined by a judging panel that will taste, and rank the entrants within the category, using the Borda count method, and will be awarded to the highest ranked product. The Best in Class Trophies will be determined by re-tasting each of the highest scoring Gold entries, determined by a panel within a class.

Eligible Classes: BIC29S, BIC30S, BIC31S, BIC32S, BIC33S, BIC34S, BIC35S, BIC36S

9S - CHAMPION AUSTRALIAN MEAT
The trophy winner will be selected from the Best in Class winners in the Meat section.

Eligible Classes: BIC21S, BIC22S, BIC23S, BIC24S, BIC25S, BIC26S, BIC27S, BIC28S

12S - CHAMPION AUSTRALIAN SEAFOOD
The trophy winner will be selected from the Best in Class winners in the Seafood section.

Eligible Classes: BIC45S, BIC46S, BIC47S

10S - CHAMPION AUSTRALIAN VALUE-ADD GRAIN PRODUCT
The trophy winner will be selected from the Best in Class winners in the Value-Add Grain Product section.

Eligible Classes: BIC48S, BIC49S, BIC50S, BIC51S

CHAMPION PRODUCER TROPHIES

4S - CHAMPION AUSTRALIAN SMALL PRODUCER/MANUFACTURER
To be eligible for the Champion Australian Small Producer/Manufacturer Trophy the Producer must be the licensed owner of the Product/or Produce. The award will be judged on the Producer or Manufacturers top four scoring Exhibits, with at least one being a Gold Medal winning Exhibit. Exhibitors will not be able to count product produced under contract towards their score for this Trophy.

3S - CHAMPION AUSTRALIAN MEDIUM PRODUCER/MANUFACTURER
To be eligible for the Champion Australian Medium Producer/Manufacturer Trophy the Producer must be the licensed owner of the Product/or Produce. The award will be judged on the Producer or Manufacturers top four scoring Exhibits, with at least one being a Gold Medal winning Exhibit. Exhibitors will not be able to count product produced under contract towards their score for this Trophy.

2S - CHAMPION AUSTRALIAN LARGE PRODUCER/MANUFACTURER
To be eligible for the Champion Australian Large Producer/Manufacturer Trophy the Producer must be the licensed owner of the Product/or Produce. The award will be judged on the Producer or Manufacturers top four scoring Exhibits, with at least one being a Gold Medal winning Exhibit. Exhibitors will not be able to count product produced under contract towards their score for this Trophy.

2019 AUSTRALIAN FOOD AWARDS

BEVERAGES

Delivery: 25 Jul 2019 9:00 AM to 25 Jul 2019 5:00 PM

Address to:

Australian Food Awards
C/- RASV
Building 5, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

FERMENTED DRINKS

BEV001 - KOMBUCHA
Must include a base of green or black tea or herbs. Must contain less than 0.5% alcohol. Any flavoured permitted and must be specified at time of entry. Product must be fermented and ready to taste.

BEV002 - KEFIR MILK
Any base including; animal milk, soybean milk, coconut milk. Kefir culture must be used. Product must be fermented and ready to taste.

BEV003 - WATER KEFIR
Any base including fruit juices, and sugar and molasses solutions. Kefir culture must be used. Product must be fermented and ready to taste.

SODA

BEV004 - SODA
Must be carbonated and contain less than 11.0g/100ml of sugar. Only flavoured permitted and must be specified at time of entry. No energy/sports drinks or sparkling water.

JUICE

BEV005 - FRESH JUICE
Undiluted fruit and/or vegetable, with or without pulp. Can be a blend of more than one ingredient. Can contain up to 4% added sugar. No cold-pressed juice, please see other class.

BEV006 - PRESSED JUICE
Cold-pressed juice obtained from a fruit or a vegetable. Can be a blend of more than one ingredient. No smoothies; i.e. no dairy inclusion.

ALTERNATIVE MILKS

BEV007 - ALTERNATIVE MILKS
Includes grains (barley, oat, rice, spelt), cereals (quinoa), legumes (soy) nuts
(almond, cashew, hazelnut, pistachio, walnut), other (coconut). No flavours permitted.

CONVENIENCE FOOD

Delivery: 19 Jul 2019 9:00 AM to 19 Jul 2019 5:00 PM

Address to:

Australian Food Awards
C/- RASV
Building 5, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

Convenience Food classes include Soups, Salads and Side Dishes, Main Meals and Snack Foods.

All meals, soups, salads and side dishes must be ready to serve, or heat and serve.
Snack foods must be ready to eat.
All exhibits (excluding Chocolate and Confectionery) must meet the requirement that at least 50% of the ingredients by weight are grown and processed in Australia.

Packaging and labelling requirement
Product name or product description must include characterising ingredients.
All sample packs must display a Use By date or Best Before date and, where appropriate, a batch and dispatch number. Any sample entered without the display of a Use By date or Best Before date will be withdrawn.

Quantities to be Submitted
Soups, Salads, Side Dishes and Main Meals: 2 packs x 200 g minimum each
Snack Foods: 3 packs x 100 g minimum each

Cooking and preparation
Where heating is required, convenience meals, side dishes and soups will be heated in a microwave or oven for one to several minutes. Please include heating instructions where applicable.
No bread, additional sauces, cheeses or flavourings or other accompaniment will 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
Maximum total	**100**

SOUP

CVF001 - SOUP
Vegetable, meat, legume or grain or a combination; In pouch, tub or pack; Heating instructions required

SALADS and SIDE DISHES

CVF002 - SALADS and SIDE DISHES
Ready to serve, or Heat and serve side dishes or salads made with vegetables, or grains or a combination ; In pouch, tub or pack

MAIN MEALS

CVF003 - CONVENIENCE MAIN MEALS
Ready to serve, or Heat and serve meals made with vegetables, meat, fish or grains or combination; Includes pasta meals, pizzas and curries. In pouch, tub or pack; Cooking or heating instructions required.

SNACK FOOD

CVF004 - SNACK FOODS
Ready to eat snacks only.
Pouch, tub or pack; Vegetable, meat, pulse or grain, or combination

DAIRY

Delivery: 19 Jul 2019 9:00 AM to 19 Jul 2019 5:00 PM

Address to:

Australian Food Awards
C/- RASV
Building 5, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

With the exception of classes specified as 'Other, non-cow', all other Dairy classes are for products made from cow's milk only.
Packaging and labelling requirement
All sample packs must display a Use By date or Best Before date and, where appropriate, a batch and dispatch number. Any sample entered without the display of a Use By date or Best Before date will be withdrawn.
Please note that the use of the aroma additive 2,4-Dithiapentane is not permitted.

BUTTER

Quantities to be submitted
3 packs x 250 grams each, *or equivalent total*

Judging Criteria	
Appearance	20
Flavour	50
Texture	30
Maximum total	**100**

DAI001 - BUTTER
Salted, unsalted, cultured or specialty

CHEESE

Quantities to be submitted
3 packs x 250 g each
OR
2 x 1 kg block or wheel
Single wheels or large blocks which meet the total minimum are acceptable

Judging Criteria	
Appearance	20
Aroma	10
Flavour	50
Texture	20
Maximum total	**100**

DAI002 - FRESH CHEESE
Must be a whole cheese; Any size; Styles include Mozzarella, Ricotta, Bocconcini, Marscapone, Haloumi, Feta, Burrata, Fior Di Latte.

DAI003 - MOULD SURFACE OR WASHED RIND
Must be a whole cheese; Any size; Double and Triple cream; Styles include Camembert, Brie and Washed Rind.

DAI004 - BLUE CHEESE
Must be a whole cheese; Any size. Includes Blue Cheese, Gorgonzola, Roquefort and cheese containing blue mould.

DAI005 - SEMI HARD OR EYE CHEESE
Must be a whole cheese; Any size; Styles include Gouda, Swiss, Edam, Raclette, Gruyere, Cheshire, Leicester and Gloucester style; Plain or flavoured.

DAI006 - CHEDDAR
Retail packs, blocks or wheels up to 5kg; Mature, Vintage and Cloth Bound Cheddar; Waxed or Rindless.
Club Cheese, Colby and flavoured cheddars are not permitted in this class.
Age profiles are as follows:
Matured Cheddar
Six to twelve months
Vintage Cheddar
Over twelve months

DAI007 - HARD CHEESE
Must be a whole cheese; Any size; Styles include Parmesan, Pecorino and Romano.

DAI008 - OTHER CHEESE (NON-COW)
Any type of cheese made from animal-based milks other than cow's milk. Includes, sheep, goat and buffalo cheeses.

YOGHURT

Quantities to be submitted
3 packs x 300 mL each *or equivalent total*

Exclusions
Multi packs cannot be entered into the competition.

Judging Criteria	
Appearance	20
Aroma	5
Flavour	45
Texture	30
Maximum total	**100**

DAI009 - YOGHURT, FLAVOURED
Full fat, flavoured yoghurt only. Natural set only natural flavourings such as real fruit, honey and vanilla. Cane sugar and other natural additives are permitted.
No artificial additives. No reduced fat or plain yoghurt.

DAI010 - YOGHURT, UNFLAVOURED
Full fat, plain unflavoured yoghurt only. Natural set only. Cane sugar and other natural additives are permitted.
No artificial additives. No reduced fat yoghurt.

FRESH MILK

Quantities to be submitted
2 x 1L carton or bottle *or equivalent total*

Judging Criteria	
Appearance	20
Aroma	10
Flavour	40
Texture	30
Maximum total	**100**

DAI011 - FRESH MILK
This class is for fresh cow's milk. Must be Pasteurised as per food regulations. May be Homogenised, Non-Homogenised, or Cultured. May be full cream milk or reduced fat. No flavourings permitted (eg. Chocolate, strawberry).

DAI012 - OTHER FRESH MILK (NON-COW'S MILK)
Includes fresh sheep, goat, buffalo and camel's milk. Must be Pasteurised as per food regulations. May be Homogenised, Non-Homogenised, or Cultured.
May be full cream milk or reduced fat. No flavourings permitted (eg. Chocolate, strawberry).

FLAVOURED MILK

DAI013 - FLAVOURED FRESH MILK
This class is for **flavoured** fresh cow's milk only. Must be pasteurised as per food regulations. May be homogenised, non-homogenised, or cultured. May be full fat, low or reduced fat, maximum low fat 2%.

CREAM

Dairy-based, made from cow's milk.

Quantities to be submitted
3 packs x 300 mL each, *or equivalent total*

Judging Criteria	
Appearance	20
Aroma	10
Flavour	40
Texture	30
Maximum total	**100**

DAI014 - CREAM
Thickened, Unthickened, Rich, Sour, Cultured

FROZEN DESSERT

Delivery: 19 Jul 2019 9:00 AM to 19 Jul 2019 5:00 PM

Address to:

Australian Food Awards
C/- RASV
Building 5, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

Products must be a dessert that requires freezing (stored at less than zero degrees)

Packaging and labelling requirement
All sample packs must display a Use By date or Best Before date and, where appropriate, a batch and dispatch number. Any sample entered without the display of a Use By date or Best Before date will be withdrawn.

Quantities to be submitted
3 x 250 g tubs, *or equivalent total*

Judging Criteria	
Appearance	20
Flavour	50
Texture	30
Maximum total	**100**

ICE CREAM

Exhibits must have a minimum 10% milk fat content for regular ice cream and minimum 14% milk fat for premium ice cream

Quantities to be submitted
3 x 250 g tubs, *or equivalent total*
OR 5 ice-cream on sticks
OR 5 ice-cream sandwiches

FRO001 - REGULAR ICE CREAM
Plain or flavoured; Minimum 10% milk fat content; With or without inclusions such as fruit, chocolate chips, biscuits, nuts and confectionery items.

FRO002 - PREMIUM ICE CREAM
Plain or flavoured; Minimum 14% milk fat content; With or without inclusions such as fruit, chocolate chips, biscuits, nuts and confectionery items.

GELATO
Exhibits must have a milk fat content of less than 10%.

Product definition
Fresh gelato exhibits to be produced with a core temperature typically of between -10 and -12°C and a milk fat content less than 10%.

FRO003 - GELATO
Fresh or Frozen; Flavoured; Less than 10% fat content; With or without inclusions such as fruit, chocolate chips, biscuits, nuts and confectionery items.

SORBET
Exhibits must have zero milk fat.

FRO004 - SORBET
Flavoured; 0% fat content; With or without inclusions such as fruit, chocolate chips, biscuits, nuts and confectionery items.

SINGLE SERVE ICE CREAM

FRO005 - SINGLE SERVE ICE CREAM
Plain or flavoured; Minimum 10% milk fat content; With or without inclusions such as fruit, chocolate chips, biscuits, nuts and confectionery items. Must be individual hand-held including cone, sandwich wafers or stick.

FROZEN YOGHURT
Dairy-based frozen yoghurt only.

FRO006 - FROZEN YOGHURT
Flavoured; With or without inclusions such as fruit, chocolate chips, biscuits, nuts and confectionery items. Dairy-based frozen yoghurt only.

FROZEN DESSERT NON-DAIRY
For frozen desserts not based on dairy milk.
Includes plant-based alternatives.

FRO007 - FROZEN DESSERT NON-DAIRY
Flavoured; With or without inclusions; 0% dairy fat content
Includes frozen desserts made from plant-based milks.

MEAT

Delivery: 22 Jul 2019 9:00 AM to 22 Jul 2019 5:00 PM

Address to:

Australian Food Awards
C/- RASV
Building 5, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

Packaging and labelling requirements
All exhibits must display a Use By Date or Best before and, where appropriate, a batch and dispatch number. Exhibits entering without the display of a Use By Date or Best Before date will be withdrawn.

Branded Beef, Branded Wagyu and Branded Lamb
Exhibitors must nominate:
- MSA grading (if applicable)
- Production volume;

Small producers have an average minimum volume output of five carcasses per month and a maximum output of fifty carcasses per month
Large producers must have an average minimum volume output of fifty carcasses per month

Judging Criteria	
Raw	
Appearance	10
Cooked	
Appearance	10
Tenderness	25
Juiciness	25
Flavour	30
Maximum total	**100**

BRANDED BEEF
This class is for meat from non-Wagyu breeds.

Minimum days of ageing
Beef must be aged for a minimum of five days.

Quantities to be submitted
One x vacuum sealed striploin.

Presentation
One whole striploin (Ausmeat Primal Cut. H.A.M. 2140)

Grain Fed Beef
Grain fed Exhibits must be from cattle that have been placed in a feedlot accredited by the National Feedlot Accreditation Scheme. Exhibitors must specify the number of days of grain on the entry form

Grass Fed Beef
Grass fed Exhibits must be from cattle that have been grazed on natural pasture and have not been placed in a feedlot.

Cooking and preparation of entry
The porterhouse will be centre cut from the strip loin into portions of between 2.2 and 2.5cm, seared in a hot pan 2.5 minutes each side and finished in a pre-heated oven 150°C oven for 5 to 6 minutes to medium rare and an internal temperature of 53 -55°C. Cooked meat will be allowed to rest 5 minutes before being judged.

MEA001 - BRANDED BEEF
Grass fed, Grain fed; non-MSA graded

MEA002 - MSA BRANDED BEEF
Grass fed, Grain fed; MSA graded.

BRANDED WAGYU

This class is for Wagyu pure and cross breeds.
Exhibitors must nominate the Wagyu breed (pure or cross breed) and marbling score for their exhibit.

Grain Fed Wagyu Grain fed Exhibits must be from cattle that have been placed in a feedlot accredited by the National Feedlot Accreditation Scheme. Exhibitors must specify the number of days of grain on the entry form

Grass Fed Wagyu Grass fed Exhibits must be from cattle that have been grazed on natural pasture and have not been placed in a feedlot.

Minimum days of ageing
Wagyu beef must be aged for a minimum of five days.

Quantities to be submitted
One x vacuum sealed striploin.

Presentation
One whole striploin (Ausmeat Primal Cut. H.A.M. 2140)

Cooking and preparation of entry
The porterhouse will be centre cut from the strip loin into portions of between 2.2 and 2.5cm, seared in a hot pan 2.5 minutes each side and finished in a pre-heated oven 150°C oven for 5 to 6 minutes to medium rare and an internal temperature of 53 -55°C. Cooked meat will be allowed to rest 5 minutes before being judged.

MEA003 - BRANDED WAGYU
Grass fed, Grain fed, Wagyu or Wagyu Cross; non-MSA graded

MEA004 - MSA BRANDED WAGYU
Grass fed, Grain fed, Wagyu or Wagyu Cross; MSA graded.

BRANDED LAMB

Minimum days of ageing
Lamb must be aged for a minimum of five days.
Quantities to be submitted
Two x vacuum sealed whole eight rib racks.
Presentation
Lamb rack; Frenched; Cap on. (Ausmeat Primal Cut. H.A.M. 4938)

Grain Fed Lamb
All grain fed lambs must be sourced from a Livestock Production System that is accredited by AUS-MEAT under the Livestock Production Accreditation Scheme (LPAS) for Grain Fed Lamb and Hogget and must comply with the feeding and carcase criteria as specified by AUS-MEAT. Exhibitors must specify the number of days of grain the exhibit has been fed on the entry form.

Cooking and preparation of entry
The racks of lamb will be cooked in a pre-heated oven 190°C for 12-14 minutes to medium pink and an internal temperature of 53-55°C Cooked meat will be allowed to rest for five (5) minutes before being judged.

MEA005 - BRANDED LAMB
Grass fed, Grain fed; non-MSA graded; 20 - 26kg

MEA006 - MSA BRANDED LAMB
Grass fed, Grain fed; MSA graded; 20 - 26kg

BRANDED PORK

Quantities to be submitted
Two x vacuum sealed whole 8 rib racks

Presentation
Pork rack; Frenched; Cap on; (Ausmeat Primal Cut. H.A.M.4089)

Cooking and preparation of entry
The pork rack rind on will be cooked in an oven at 220°C for 20 minutes followed by 20 minutes per 500gm or equivalent at 180°C. It must achieve an internal temperature of 66 - 68°C. The cooked rack will be rested for 10 minutes before being judged.

MEA007 - BRANDED PORK

BRANDED POULTRY

Chicken

Quantity to be submitted

Two x vacuum sealed chicken breasts, skin on, bone out from the same carcase for each entry.

Cooking and preparation of entries

The breast will be cooked on a baking tray lined with baking paper in a pre-heat oven set to 190°C for between 15-18 minutes until tender (time may vary dependent upon the size) and it has achieved an internal temperature of 73-75°C. Rest for three minutes.

Duck

Quantity to be submitted

Two x vacuum sealed duck breasts, skin on, bone out from the same carcase for each entry.

Cooking and preparation of entries

The skin will be scored prior to cooking in a pre-heated hot pan, skin side down for 4-5 minutes until skin is golden and fat has rendered. The duck breasts are then turned and cooked in the pan for a further 2 minutes, then finished in a pre-heated oven set to 190°C for 8 minutes until it has reached an internal temperature of 73-75°C. Rest for five minutes.

MEA008 - BRANDED POULTRY

BRANDED OTHER MEAT

This class is for other natural cuts of branded meat, including goat, venison and veal.

Quantities to be submitted

One x vacuum sealed striploin or Two x vacuum sealed whole 8 rib racks.

Presentation

One whole striploin (Ausmeat Primal Cut. H.A.M. 2140)

MEA009 - BRANDED OTHER MEAT

Grain fed; Grass fed

SMALLGOODS

Quantities to be submitted

Bacon: Three packets with four rashers each.
Cured and Cooked Meats: minimum 500 grams.
Pates and terrines: Three samples with a minimum weight of 200 grams per sample.
Cooked sausages, smoked sausages and blood puddings: minimum 500 grams.

Cooking and preparation of entry

Bacon will be cooked in a single layer on an oven tray in a pre-heated oven at 200°C for five minutes.

Judging criteria	
Ham	
Appearance	15
Texture	15
Aroma	10
Flavour	60
Maximum total	**100**
Judging criteria	
Other Smallgoods	
Flavour	50
Texture	25
Appearance	25
Maximum total	**100**

MEA010 - SALAMI

Whole piece; Smoked or Non-smoked

MEA011 - HAM

Whole piece; Shoulder, Leg, Bone In or Boneless; Rind on or Rindless

MEA012 - CURED MEATS

Whole piece; Prosciutto, Pancetta, Coppa, Bresaola, Basturma, Jerky; Flavour and meat to be specified

MEA013 - BACON

Full rasher or short cut; Smoked or unsmoked

MEA014 - COOKED MEAT

Whole piece, Pastrami, Corned Beef, Mortadella, Roast Beef, Roast Pork, Chicken Breast. Cooked Sausages, Frankfurters, Weisswurst

MEA015 - PATES and TERRINES

Pates, Terrines, Rilette, Flavour ingredients and type of meat used to be specified in the Product Name or Product Description.

VALUE-ADD MEAT

Quantities to be submitted

Gourmet Sausages (flavoured): 3 packs x 4 sausages per pack
Gourmet Burgers (flavoured): 3 packs x 4 burgers per pack
Marinated Meats and Other: minimum 1 kg

Cooking and preparation of entries

Products will be cooked in accordance with instructions provided by the exhibitor.

Judging Criteria	
Raw	
Appearance	10
Cooked	
Appearance	10
Tenderness	25
Juiciness	25
Flavour	30
Maximum total	**100**

MEA016 - GOURMET BURGERS, FLAVOURED

Flavour ingredients and type of meat used to be specified in the Product Name or Product Description.

MEA017 - GOURMET SAUSAGES

Flavour ingredients and type of meat used to be specified in the Product Name or Product Description.

MEA018 - MARINATED MEATS and POULTRY

Flavour ingredients and type of meat and cuts used to be specified in the Product Name or Product Description.

PANTRY GOODS

Chocolate, confectionery, salts and spices, dips and tapenades Delivery: 17 Jul 2019 9:00 AM to 17 Jul 2019 5:00 PM

Address to:

Australian Food Awards
C/- RASV
Building 5, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

Table olives, olive oils and other cooking oils Delivery: 12 Aug 2019 9:00 AM to 12 Aug 2019 5:00 PM

Address to:

Australian Food Awards
C/- RASV
Building 5, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

This category includes: Dips and Tapenades, Chocolate, Confectionery, Salts and Spices, Table Olives, Olives Oils and Other cooking oils.

Dips and Tapenades, Salts and Spices
All exhibits must meet the requirement that at least 50% of the ingredients by weight are grown and processed in Australia. Production must be 100% Australian.
Olives and Olive oils
All entries must be produced from olives grown and harvested in Australia.

Packaging and labelling requirements
All sample packs must display a Use By date or Best Before date and, where appropriate, a batch and dispatch number. Any sample entered without the display of a Use By date or Best Before date will be withdrawn.

Please note that the use of the aroma additive 2,4-Dithiapentane is not permitted.

DIPS AND TAPENADES

Quantities to be submitted
2 packs x 200 g each, *or equivalent total*

Judging Criteria	
Appearance	30
Flavour	40
Texture	30
Maximum total	**100**

PAN001 - DIPS AND TAPENADES
Vegetable or dairy based; dip or paste; additional flavourings to be specified; Includes hummus, tzatziki, seafood, baba ghanoush, pesto, tapenade

CHOCOLATE

Quantities to be submitted:
3 packs x 100 g each, *or equivalent total*

Exhibits must not feature company branding or logo on the chocolate itself, either as an imprint from a mould or as a stencil.

All products entered must include chocolate as an ingredient. The chocolate used must meet the following definition of 'fine chocolate'.

- Only real/natural vanilla as pods or extract is allowed.
- Lecithin is allowed, either soy or other source such as sunflower.
- Dark chocolate must contain a minimum of 60% cocoa solids when used in a bar or coating. When used in a filling mixed with other ingredients, 55% is permissible.
- Milk chocolate must contain a minimum of 30% cocoa solids.
- White chocolate must contain a minimum of 25% cocoa solids.
- Origin bars chocolate can contain a minimum of 50% cocoa solids.

The quality of chocolate used for filled chocolates / bonbons / pralines will be a consideration when judging.

Judging Criteria	
Appearance	30
Aroma	10
Flavour	40
Texture	20
Maximum total	100

PAN002 - CHOCOLATE BARS AND BLOCKS
Entrants in this category must produce their own chocolate. To qualify for this class, entrants must either be a chocolate maker, partial producer (eg making from liquor) or a 'Private label bean-sourcer'.
Bar or block, approx. 70 – 250 grams, The filling and inclusions to be the exhibitor's choice. Fillings and inclusions must be stated.

PAN003 - BEAN TO BAR
Entrants in this category must produce their own chocolate from the cocoa beans to the bar. To qualify for this class, entrants must either be a chocolate maker, partial producer (eg making from liquor) or a 'Private label bean-sourcer'.
Bar or block, approx. 70 – 250 grams, The filling and inclusions to be the exhibitor's choice. Fillings and inclusions must be stated.

PAN004 - SINGLE VARIETY CHOCOLATES
This section features the best chocolates that chocolatiers are producing. Each entry is a single variety of chocolate. Chocolates entered into this section cannot be entered as part of boxed assortment into classes PAN005

PAN005 - BOXED CHOCOLATE
A box must contain a minimum of six different varieties per box. The assortment cannot include chocolates entered into classes PAN002-004.

PAN006 - NOVELTY CHOCOLATE
May feature non-traditional shapes, designs or features (eg. Easter Bunny, Bilby, Kangaroo or other shapes). The entries in this section can have a plain finish or feature special effects or decorative elements such as airbrushing, brushing or lustre dust or an acetate transfer, filigree etc.

CONFECTIONERY

Quantities to be submitted
2 packs x 200 g each *or equivalent total*

Judging Criteria	
Appearance	30
Aroma	10
Flavour	40
Texture	20
Maximum total	**100**

PAN007 - CONFECTIONERY
Plain or flavoured; Additional flavourings or inclusions to be specified; Includes Marshmallow, Honeycomb, Fudge, Nougat, Fruit or Nuts, Licorice, Brittle, Toffee; Chocolate bars, blocks and single variety chocolates with fillings or inclusions are excluded

SALTS AND SPICES

Quantities to be submitted
2 packs x 100 g each, *or equivalent total*

Judging Criteria	
Aroma	20
Flavour	60
Ingredient Quality and Combination	20
M**aximum total**	**100**

PAN008 - SALTS AND SPICES
Salt, salt mix and spice mix; Dry or wet; Flavourings need to be specified; Dukkah, Spice Mix, Salt Mixes and Seasonings, Fresh Curry Paste, Australian Native Herbs and Spices

TABLE OLIVES

All entries must be produced from olives grown and harvested in Australia.

Exhibitors must specify:
1. The variety of olive;
2. The type of processing;
3. The volume produced in kilos;
4. Location of the grove.

Laboratory report
Entries into the table olive class must submit a laboratory report that satisfies the parameters specified in *The Voluntary Industry Standard for Table Olives in Australia* (RIRDC 2012) which can be found on the Australian Olive Association and the Rural Industries Research and Development Corporation websites.

Quantities to be submitted
2 samples x 200 grams each, *or equivalent total*
Table olives will be assessed on the following characteristics:

- Absence of blemishes
- Colour
- Good flesh texture
- Acidity and Saltiness
- True to description and flavour

Judging Criteria	
Appearance	20
Aroma	10
Flavour	40
Texture	30
Maximum total	**100**

PAN009 - TABLE OLIVES
Black or green olives; Whole or pitted, sliced or stuffed; Salt cured, Brined or Flavoured

OLIVE OIL

All entries must be produced from olives grown and harvested in Australia.

Laboratory report
A laboratory report must be submitted along with the entry form to confirm the free fatty acid content, the peroxide value and polyphenols content of each exhibit. The free fatty acid content must not exceed 0.8% and the peroxide value must not exceed 20 meqO2/kg oil.

Extra Virgin Olive Oil
Exhibitors must specify:
1. The location of the grove;
2. The style of olive oil - delicate, medium or robust;
3. The volume produced in litres;
4. The variety or varieties of olive(s) from which oil was produced ;
5. Whether their oil meets the requirement for a micro volume, small volume, commercial volume or single estate grown entry.

Flavoured Oils
Exhibitors must specify:
1.The location of the grove;
2. The volume produced in litres;
3. Whether the flavouring was infused into the olive oil or crushed with the olives.

No artificial flavours are permitted.

Judging Criteria	
Aroma Complexity	15
Aroma Intensity	20
Flavour Complexity	15
Flavour Intensity	20
Flavour Persistence	10
Harmony	20
Maximum Total	**100**

PAN010 - EXTRA VIRGIN OLIVE OIL
Single variety or blend; No additional flavourings; Style to be specified.

Quantities to be submitted
2 samples with a minimum 250 ml per bottle.

Product description
The necessary condition for inclusion into a particular class is the combined degree of bitterness and pungency that the oil displays:

Delicate: Polyphenol level: <120ppm (mg/kg). The overall combined level of bitterness and pungency must be the least prevalent characteristic of the oil, with little bitterness or pungency.
Medium: Polyphenol level: 120 - 220ppm (mg/kg). The overall combined level of bitterness and pungency must be moderate but not high.
Robust: Polyphenol level: > 220ppm (mg/kg)> The overall combined level of bitterness and pungency must be high.

PAN011 - FLAVOURED OLIVE OIL
Infused or agrumato; Flavouring to be specified

Quantities to be submitted
Three samples with a minimum of 375ml per bottle.

Product definitions
Agrumato oils: Flavoured olive oils made by pressing fresh whole fruits, herbs, or chilli peppers together with the olives in the press.
Infused oils: Flavoured olive oils made by infusing the olive oil with various flavouring agents.

OTHER COOKING OILS

All entries must have a characterising ingredient that was 100% grown and harvested in Australia. Includes canola oil, grapeseed oil and other varieties that are not olive oil.
Laboratory report
A laboratory report must be submitted along with the entry form to confirm the free fatty acid content, the peroxide value and polyphenols content of each exhibit. The free fatty acid content must not exceed 0.8% and the peroxide value must not exceed 20 meqO2/kg oil.

Quantities to be submitted
2 samples x 250 mL per bottle or an equivalent total.

Judging Criteria	
Aroma Complexity	15
Aroma Intensity	20
Flavour Complexity	15
Flavour Intensity	20
Flavour Persistence	10
Harmony	20
Maximum Total	**100**

PAN012 - OTHER COOKING OILS
Other types of fruit or vegetable oils that are not olive oil (PAN009-PAN010); Includes cold-pressed varieties.

PRESERVES

Delivery: 16 Jul 2019 9:00 AM to 16 Jul 2019 5:00 PM

Address to:

Australian Food Awards
C/- RASV
Building 5, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

Chilli may be a characterising ingredient or a minor added flavouring. Products in which chilli is a dominant flavour must be entered into PRE006. Products which have other characterising ingredients with only a hint of chilli may be entered into the other preserve classes.

Quantities to be submitted
3 packs x 200 g each, *or equivalent total*

Judging Criteria	
Colour	20
Finish	10
Flavour	20
Aroma	20
Texture	20
True to description	10
Maximum total	**100**

SAVOURY PRESERVES

PRE001 - SAVOURY CHUTNEY, RELISHES AND JAMS
Any fruit or vegetable; Additional flavourings to be specified; Chutney, Relish, Savoury Jam - excludes chilli-based product

PRE002 - MUSTARD
Any mustard; Additional flavouring to be specified

PRE003 - MARINADES
Raw, Cooked or Dry; Flavours to be specified

PRE004 - VINEGARS and DRESSINGS
Naturally fermented, flavoured or macerated, caramelisation through reduction, fermentation or ageing; Wine or cider base; Additional flavouring to be specified

PRE005 - SAVOURY SAUCES and PASTES
Any fruit or vegetable; Additional flavourings to be specified, excluding chilli based products

PRE006 - CHILLI
Chilli is the characterising ingredient. Additional flavourings to be specified; Jam, Sauce, Dressing or Paste

PRE007 - PICKLED, FERMENTED OR PRESERVED FRUIT OR VEGETABLES
Any fruit or vegetable; Additional flavourings to be specified; Method and medium of preservation must be included in the product description for example ‘Pickled in vinegar, brine or oil

PRE008 - OTHER SAVOURY PRESERVES
Any other savoury preserve that is not eligible to enter into PRE001 - 007.

SWEET PRESERVES

PRE009 - JAMS, CONSERVES AND MARMALADE
Any fruit or vegetable, flavour/s to specified

PRE010 - FRUIT PASTES, CURDS, JELLIES AND BUTTERS
Any fruit, flavour/s to specified; Includes Lemon curd, Lemon Butter, Lime Curd

PRE011 - SWEET DRESSINGS AND SAUCES
Any fruit or vegetable, flavour/s to specified

PRE012 - SYRUPS AND CORDIALS
Any fruit, flavour/s to specified; Fruit or flower infused in a sugar syrup

PRE013 - OTHER SWEET PRESERVES
Any fruit or vegetable; flavour/s to specified

PRODUCE

Delivery: 25 Jul 2019 9:00 AM to 25 Jul 2019 5:00 PM

Address to:

Australian Food Awards
C/- RASV
Building 5, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

This category includes: Garlic, Eggs, Honey, Nuts and Dried Fruits, Truffles, Grains and Legumes.

Packaging and labelling requirements
All sample packs must display a Use By date or Best Before date and, where appropriate, a batch and dispatch number. Any sample entered without the display of a Use By date or Best Before date will be withdrawn.

GARLIC

Entry requirements
All garlic must have been grown in Australia for commercial sale.
Only garlic cultivars from within the Allium Sativum species are eligible for entry.
An Exhibit can only be entered into one class. An Exhibitor can enter a maximum of five Exhibits into a class, as long as they demonstrate the difference between the Exhibits.
In entering the awards the Exhibitor certifies that the Exhibit is a product available for sale at the time of entry.

Nominating garlic group and cultivar
The group and cultivar for each entry needs to be stipulated where possible for each entry (eg. Group: Artichoke; Cultivar: Australian White or Group: Turban; Cultivar: Ontos Purple).
For detailed information on Australian Garlic groups and cultivars refer to www.australiangarlic.net.au

Quantities to be submitted
Each entry will consist of a minimum of 6 bulbs of garlic.

Cooking and preparation of entries
3 bulbs will be presented raw for inspection.
2-3 bulbs will be cooked in a pre-heated oven at approx. 180°C for 30 minutes, or until garlic cloves are soft throughout.

Raw

Judging Criteria	
Raw	
Aroma	10
Condition	20
Quality	10
Flavour	20
Uniformity	20
Cooked	
Flavour	20
Maximum Total	100

PRD001 - GARLIC

PRD002 - ORGANIC GARLIC

EGGS

Only Free Range eggs and Barn Laid eggs can be entered into the competition. The following accreditation applies:

Accredited Free Range Eggs (Small)
The eggs must be produced on a farm which is currently certified as Free Range under one of the following certification programs:

- Free Range Farmers Association Inc.
- Australian Certified Organic
- Humane Choice
- RSPCA Approved Farming

Any other accreditation program which allows stocking density in an outdoor paddock (no. of birds per ha) of no more than 1,500 birds per ha where set stocking systems are in place or 2,500 birds per hectare where stock or forage rotations are practiced.

Accredited Free Range Eggs (Large)
Free Range Eggs produced on a farm with stocking levels above 1,500 birds per ha which currently has accreditation with the Australian Egg Corporation. (Egg Corp Assured).

Free Range Eggs (Open)
Free Range Eggs which are produced on a farm which is not formally accredited by an independent accreditation body.

Barn Laid Eggs
Barn Laid eggs are produced in barns where birds are free to roam, have access to nests, food and water and may have access to perches and litter.

Egg Sizes
Any size egg can be entered into the competition but the Exhibitor must specify the size and weight of the eggs on the entry form. The Australian Egg Corporation defines the following sizes in its labelling guide.

Size	**Mass per egg**
King-size	71.7 g – 78.0gm
Jumbo	66.7g – 71.6gm
Extra large	58.3g – 66.6gm
Large	50.0g – 58.2gm
Medium	41.7g – 49.9gm

Quantities to be submitted
2 cartons x half dozen.

Cooking and preparation of entries
The Eggs will be poached in gently simmering lightly salted water for 3 - 4 minutes until the albumen white is cooked and firm and yolk is warmed through and soft.

Judging Criteria	
Appearance	20
Aroma	10
Flavour	40
Texture	30
Maximum total	**100**

PRD003 - FREE RANGE OR BARN LAID CHICKEN EGGS
Free Range or Barn Laid; Any size; Accredited or Non-Accredited

TRUFFLES

Product definition
All truffles must have been grown in Australia, by a commercial truffle grower with a minimum one hundred planted trees under cultivation at the property stated on the entry form, and available for commercial sale.
Only black truffles *Tuber melenosporum* are eligible for entry.

Entries must conform to the specifications of the Australian Black Truffles Standard and be ***Extra Grade*** to be eligible to be entered into the competition.

The Australian Black Truffles Standard can be accessed at: *http://trufflegrowers.com.au/wp-content/uploads/2014/01/Australian-Black-Truffle-Standard-final1.pdf*

Quantities to be submitted
2 truffles, 50 – 120 grams in weight each.

Cooking and preparation of entries
5 grams of Truffle will be shaved and folded through warm salted butter and another 2-3 grams of Truffle will be shaved on top.
No other cooking method, ingredients or toppings will be applied.

Judging Criteria	
Appearance	30
Flavour	40
Aroma	30
Maximum total	**100**

PRD004 - TRUFFLES
Whole truffle; Extra Grade; 50 - 100 grams

HONEY

Quantities to be submitted
2 packs x 200 grams each, *or equivalent total*

Judging Criteria	
Aroma	10
Clarity and brightness	10
Colour	20
Density	20
Flavour	40
Maximum total	**100**

PRD005 - AUSTRALIAN HONEY
Liquid honey; No creamed, comb or chunk. Red Gum, Yellow Bark, Iron Bark / Orange Blossom, Leatherwood, Clover, Manuka, Lavender. No added flavours.

NUTS AND DRIED FRUITS

Quantities to be submitted
2 packs x 250 grams each, *or equivalent total*

Judging Criteria	
Appearance	10
Flavour	50
Texture	40
Maximum total	**100**

PRD006 - NUTS
Plain or flavoured; Raw or roasted; Mixed; Nut products (eg pastes); Additional flavouring to be specified; Almonds, Pistacho, Walnuts, Macadamia, Hazelnuts, Chestnuts, Pecans

PRD007 - DRIED OR FREEZE DRIED FRUIT
Dried or freeze dried; Apple, berries, currants, sultanas, muscats, apricot, pear, nectarine, peach, prunes, Australian native fruits, mango, pineapple

GRAINS AND LEGUMES

All Exhibits must be 100% Australian grown

Product definition
Beans: The edible pulse from the species *Phaseolus vulgaris.*
Chickpeas: The edible pulse from the species *Cicer arientum.*
Lentils: The edible pulse from the species *Lens culinaris.*
Peas: The edible pulse from the species *Pisum Sativum.*
Freekah: A wheat product which is harvested when the grain young and green and is toasted
Rice: The edible seed of the species Oryza sativa.

Quantities to be submitted
2 packs x minimum 300 grams per pack.
Cooking and preparation of entries
Products will be prepared in accordance with cooking instructions provided by the exhibitor. Exhibits will be cooked in boiling water with no additional elements (eg. Salt, Sauces, other vegetables, other ingredients). Pulses will be served plain and without the addition of any other flavourings or ingredients (eg Salt, butter or oil).
Please note that pulses can be hydrated prior to cooking.

Judging Criteria	
Appearance	30
Aroma	10
Flavour	40
Texture	20
Maximum total	**100**

PRD008 - GRAINS AND LEGUMES
Whole grains or legumes, such as chickpeas, lentils, beans, peas, freekah, barley, rice, quinoa.

SEAFOOD

Delivery: 18 Jul 2019 9:00 AM to 18 Jul 2019 5:00 PM

Address to:

Australian Food Awards
C/- RASV
Building 5, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

Seafood and Aquaculture Classes include:
Fresh Fish, Molluscs, Crustaceans, and Preserved Seafoods

Industry Compliance
All aquaculture Exhibits must be Australia farmed by licensed processors and meet all relevant state regulations and requirements, including Australian Shellfish Quality Assurance Program if applicable to class and product at market. All wild harvested exhibits must meet all relevant state regulations and requirements, including Australian Shellfish Quality Assurance Program if applicable to class and product at market.
Packaging and labelling requirements
All sample packs must display a Use By date or Best Before date and, where appropriate, a batch and dispatch number. Any sample entered without the display of a Use By date or Best Before date will be withdrawn.
Fresh seafoods should be delivered in polystyrene containers or eskies and be delivered with freezer bricks or gel packs, not loose ice.
Seafood entries must display an approximate harvest date. Exhibitors must provide the Species or type of fish in accordance with the current Australian Fish Names Standard. Approximate harvest date. Location of farm or catch area

Cooking and preparation of entries
All products that require cooking will be steamed in a combination steam oven unless otherwise specified by the supplier.
Fish Fillets to be cooked to internal temperature of 59-60°C

Judging Criteria	
Fresh Abalone and Scallop	
Appearance	20
Sashimi	
Flavour	25
Texture	15
Steamed	
Flavour	25
Texture	15
Maximum total	**100**

Judging Criteria	
Other Seafood	
Appearance	20
Flavour	50
Texture	30
Maximum total	**100**

FRESH FISH

Quantities to be submitted
Smaller Fresh Fish, e.g. Rainbow Trout. 400 - 800 grams. 3 samples. All fish should be of similar size One Sample whole round, balance of samples to be gilled/gutted/scaled.
Larger Fresh Fish e.g. Barramundi, Mulloway, Ocean Trout, Salmon. 2-4kg.
2 samples. All fish should be of similar size One Sample whole round, balance of samples to be gilled/gutted/scaled.

SEA001 - FRESH FISH

MOLLUSC and CRUSTACEANS

Quantities to be supplied
Molluscs:
2 dozen. Live or chilled. External shell of unopened molluscs to be cleaned.

Crustaceans:
Cooked Prawns - 2 x 400 grams samples
Lobster Tail - 2 samples
Yabbles and Marron - 5 samples, live or chilled. Must be fresh, not frozen
Crabs and Bugs - 5 samples, live or chilled. Must be fresh, not frozen

SEA002 - FRESH OYSTERS
Whole oyster; Unshucked; Need to specify species name

SEA003 - FRESH ABALONE AND SCALLOP
Whole product; In Shell; Any size; Need to specify species name

SEA004 - OTHER FRESH MOLLUSCS OR CRUSTACEANS
Whole or premium piece; Prawns, cooked; Others, live or chilled; Need to specify species name; Prawns, Lobster; Yabbies, Marron, Crabs, Bugs

PRESERVED SEAFOODS

Quantities to be supplied
Smoked Salmon, Ocean Trout or other fish:
3 x chilled, vacuum packed fillets, whole or sliced

Cured Salmon, Ocean Trout or other fish:
2 pieces either side or whole, sliced/unsliced, vacuum packed

Products in jars:
3 packs x 100 g minimum each, *or equivalent*

Edible Seaweed:
2 packs x 100 g minimum per pack

SEA005 - SMOKED SEAFOODS
Aquaculture or wild caught; Smoked; Salmon, Ocean Trout, Rainbow Trout, Mussels, Cockles, Clams, Squid, Calamari, Squid, Cuttlefish, Octopus and Pipis

SEA006 - OTHER PRESERVED SEAFOOD
Includes Cured or Pickled Fish (Whole fish or fillet, Salmon or Ocean Trout), Cured or Pickled Mussels, Squid, Calamari, Octopus, Cuttlefish and Pipis; Corals and Roes and Edible Seaweed

VALUE-ADD GRAIN PRODUCT

Fresh bread and pasta only Delivery: 24 Jul 2019 6:00 AM to 24 Jul 2019 8.30 AM

Delivery: 24 Jul 2019 9:00 AM to 24 Jul 2019 5.00 PM

Address to:

Australian Food Awards
C/- RASV
Building 5, Melbourne Showgrounds
Gate 5, Langs Road
Ascot Vale VIC 3032

Exhibits must be breads or baked goods produced in an Australian bakery or production facility.
Par-baked, pre-mixed or frozen products are not eligible for entry.

BREAD

Bread type and any added flavour must be specified in the Product Name or Product Description.

Product descriptions
Artisan Sourdough Bread: Loaf or roll produced using non-commercially available sourdough starter, cultured by wild yeasts
Artisan Yeast Bread: Loaf or roll produced with preferment using commercially available yeast
Bread Roll: A single serve round or long bread to be eaten by one person
Bagels: A round bread roll with a full or partial hole which has been boiled or steamed prior to being baked
Dietary: Loaf or roll produced with a dietary flour
Rye: Loaf or roll produced with a minimum 30% rye flour by weight
Seed and grain: Loaf or roll produced with a minimum 30% seed or grain by weight to flour;
Wholemeal: Loaf or roll produced with at a minimum 30% wholemeal flour
Other Breads: Any style of bread which does not satisfy the requirements of the existing Classes

Quantities to be submitted
Loaves: Two loaves per entry
Rolls and Bagels: Four rolls or bagels per entry

Judging Criteria	
Appearance	30
Aroma	10
Flavour	30
Texture	30
Maximum total	**100**

VGP001 - ARTISAN SOURDOUGH BREAD
Loaf or roll produced using non-commercially available sourdough starter, cultured by wild yeasts

VGP002 - DIETARY BREAD
Loaf or roll; Plain or Flavoured; **Special Dietary** can include, but not limited to, gluten free, vegan, sugar free, dairy free.

VGP003 - SPECIALTY BREADS
Any bread loaf, roll, bagel, naan bread, wraps, or muffins that is not eligible to be entered into VGP001-002; Product description to be specified.

BAKED GOODS

Quantities to be submitted
Biscuits: 2 packs x 250 grams or equivalent total
Large Cakes and Cheesecakes: One sample
Single serve cakes flans, tarts, slices and crumbles, pastries, cheesecakes: 4 samples
Puddings: 2 samples
Pies, Pasties and Savoury Rolls: 4 samples per entry
Crackers and Crispbreads: 2 packs x 100 g each
Cooking and preparation of entries
Pies, Pasties, Savoury rolls, Puddings: Products will be heated in a microwave, oven or saucepan in accordance with instructions provided by the exhibitor.

Judging Criteria	
Appearance	20
Flavour	40
Texture	20
Finish/Fillings	20
Maximum total	**100**

VGP004 - BISCUITS
Individual or multi serve pack; Flavours and inclusions to be specified

VGP005 - CAKES, FLANS AND TARTS
Flavours and inclusions to be specified; Cup Cake, Friand, Muffin, Sweet Flan or Tart

VGP006 - CHEESECAKE
Maximum 25 centimetres; Baked or Unbaked

VGP007 - OTHER SWEET BAKED GOODS
Individual or multi serve pack; Flavours and inclusions to be specified

VGP008 - PUDDING
Individual or family size; Cooking or heating instruction required

VGP009 - PIES, SAVOURY
Individual or family size; Beef or Savoury; Cooking or heating instruction required

VGP010 - OTHER SAVOURY PASTRIES
Individual or family size; Vegetable or Vegetable and Meat; Cooking or heating instruction required

VGP011 - CRACKERS AND CRISPBREAD
Plain or flavoured or with Seed and Grain; Additional flavouring to be specified

VGP012 - DIETARY BAKED GOODS
Special Dietary can include, but not limited to, gluten free, vegan, sugar free, dairy free. Any special dietary baked good that is not bread (VPG002).

CEREAL AND MUESLI

Quantities to be submitted
2 packs x 200 g each, *or equivalent total*

Judging Criteria	
Appearance	20
Flavour	50
Texture	30
Maximum total	**100**

VGP013 - CEREAL AND MUESLI
Plain Cereal or cereal mix with nuts and/or fruits; granola, muesli, porridge, muesli or cereal bar

PASTA

Product definition
Fresh Pasta: Fresh Pasta produced from 100% durum wheat or from 100% wheat
Filled Pasta: A fresh or dried Pasta which is filled with cheese, pureed vegetable, meat, seafood or a combination of the above.
Dietary Pasta: Pasta produced using dietary flours

Cooking and preparation of entries
Exhibits must not be pre-cooked. Exhibitors must provide cooking instructions for boiling the pasta. Once cooked the pasta will be served plain with a dressing of oil. No sauces or cheese or other flavourings or ingredients (eg. butter, tomato sauce, herbs or garlic) will be used as accompaniment.

Quantities to be submitted
2 packs x 250 g each, *or equivalent total*

Please note that the use of the aroma additive 2,4-Dithiapentane is not permitted.

Judging Criteria	
Flavour	40
Texture	30
Aroma	10
Appearance	20
Maximum total	**100**

VGP014 - FRESH PASTA
100% Durum Wheat or 100% Wheat; Plain or flavoured; Any shape or size

VGP015 - FILLED PASTA
Fresh pasta; Filling to be specified; Ravioli, Tortellini, Agnolotti, Cannelloni

VGP016 - DIETARY PASTA
Special Dietary can include, but not limited to, gluten free, vegan, sugar free, dairy free.Fresh or dried; Plain or flavoured; Any shape or size.

WORLD-CLASS EVENTS

COMPETITIONS

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RASV

SPECIAL REGULATIONS OF THE AUSTRALIAN FOOD AWARDS

Introduction

1. The General Regulations appearing in this Entry Booklet form part of the Conditions of Entry. In the event of inconsistency between the General Regulations and these conditions, the General Regulations shall prevail to the extent of the inconsistency unless the General Regulations provide otherwise.

2. The following Regulations and any other conditions, rules or guidelines, which may be expressed to apply in respect of either judging or the awarding of prizes in the Australian Food Awards (AFA) shall be read subject to General Regulation 9 and shall in no way be construed as limiting the discretion of Judges to award prizes as and when they think fit.

Labelling of Exhibits

3. All Exhibits must bear labels. Exhibitors will be emailed official labels to be used for judging which show:
   a) the year of the competition;
   b) class name;
   c) class number;
   d) Exhibit number; and
   e) The RASV allocated barcode.

RASV will send all Exhibitors the required labels, along with the entry confirmation letter.

Australian Food Standards

4. All Exhibits must comply with the requirements of the Australian Food Standards Codes for both product and packaging.

Entries

5. Only commercial producers, manufacturers and brand owners with a registered business name and an ABN or equivalent are eligible to enter Exhibits into the awards. Exhibitors must also have a Food Quality Assurance certification and provide the number on their entry. Entries must be made by using the online entry facility, must be submitted by the Closing Date and be accompanied by the applicable entry fee for each Exhibit.

6. Exhibitors must state on the entry form:
   a) the class;
   b) the product's commercial brand name;
   c) particulars of the Exhibit;
   d) ingredients; and
   e) any other information required.

7. The Exhibitor must certify that each Exhibit entered is representative of a commercially available product in Australia or which is produced for export overseas. All Exhibits must be 100% Australian produced or manufactured. Please refer to the category requirements for specific information.

8. RASV will set an annual schedule for the entry requirements and the entry fees which will apply to each AFA program.

9. Entry fees will be set on the basis of annual turnover. RASV will use the Australian Bureau of Statistics (ABS) definitions for business size on the basis of turnover to determine the setting of entry fees.

10. 2019 Entry fees will be set for small, medium and large size businesses on the basis of the turnover range:
    a) Large producer/ manufacturer or brand owner is defined as being business entity with greater than $2M annual turnover.
    b) Medium producer/ manufacturer or brand owner is defined as being business entity with turnover between $200,000 and $2M annual turnover.
    c) Small size producer/ manufacturer or brand owner is defined as being business entity with turnover less than $200,000 annual turnover.

11. Satisfactory proof of annual turnover: Exhibitors may be requested to produce their most recent audited annual financial statement as proof of their annual turnover. The audited annual financial statement should be forwarded to the AFA Event Manager: food@rasv.com.au if requested. All statements submitted will be treated confidentially and destroyed directly following the announcement of the Awards.

12. The Exhibitor must have authority to enter the Exhibit(s) on behalf of the Producer, Brand Owner, and the Third Party Manufacturer where applicable.

Exhibit

13. An Exhibit can only be entered once into AFA. Multiples entries can be entered into a single class by an Exhibitor, provided each Exhibit is a different product.

14. Exhibits must be submitted in accordance with the instructions on presentation in the entry booklet.

15. A Brand Owner who has had a product produced under contract by another manufacturer/ producer may enter an Exhibit and will be required to record the contract manufacturer in the application process.

16. All Exhibits become the property of RASV. Without prejudice to the General Regulations, RASV accepts no responsibility for the loss or damage to any Exhibit whether occurring before, during or after the AFA.

17. Exhibitors may be required to provide additional product at their own cost for judging the Champion Australian Food Product. Award winning producers may also be requested to provide at their own cost product to feature on the menu for the AFA Gala Dinner and Awards Presentation.

Inspection of Exhibits

18. RASV may nominate a person or persons to inspect and/ or analyse any Exhibit to verify that it meets the relevant conditions of the class in which it was entered, and that the product held by the Exhibitor represents the Exhibit provided for judging. The Exhibitor must permit the nominated person or persons to take samples of the product if so requested. Any inspection and/ or analysis is to be conducted within four weeks of the announcement of the Awards. The nominated person or persons appointed to carry out the inspection and/or analysis must make a written report to RASV.

19. Should the inspection and/ or analysis prove that the Exhibit for that class is incorrect/ noncompliant; all awards for that Exhibit shall be forfeited.

Access to Exhibits

20. Except for the Chief Stewards or their nominee/s, no person will be permitted access to the Exhibits until after the judging is completed.

Compliance of Exhibits

21. An Exhibitor may only enter Exhibits which:
    a) comply in all respects with the criteria established by RASV for entry in the relevant class;
    b) are the bona fide property of the Exhibitor; and
    c) represent the product listed on the entry form.

Judging

22. **How judging is conducted**
    All entries will be blind tasted and judged against a specified set of criteria.

23. **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.

24. **Disqualification of Exhibits**
    The Head Judge or judging panel, in consultation with the RASV Competition Manager, has the power to disqualify or dismiss, as being ineligible for judging, any Exhibit which, in its opinion, fails to comply with the Regulations. Such disqualification will be final.

25. **Forfeiture of Award if disqualified**
    Where an Exhibit or an Exhibitor is disqualified and their prize is forfeited, RASV may (but is not obliged to) promote the Exhibit next in order to that prize, whether the Exhibit was awarded a prize or a reserve number. Exhibits next in order, whether awarded a prize or reserve number, may also be promoted to the prize next in order.

26. All decisions of RASV and the judges as to the application of the Regulations, or any decisions made under the Regulations, will be final and binding on all Exhibitors. RASV may in its absolute discretion elect to review and alter any decision made by it or it's Judges under the Regulations at any time. This includes without limitation, the conferring of awards or decisions of the Judges. RASV may in its absolute discretion take actions or steps it considers appropriate in respect of the Regulations including without limitation, revoking awards and suspending or prohibiting persons from future entry in any Event.

27. Protests may only be made by Exhibitors with Exhibits in the class to which a protest relates.

Feedback and Results

28. **Feedback**
    The Judges' feedback to an Exhibitor about their Exhibits will remain commercial-in-confidence and will not be shared with any other Exhibitors.

29. **Results**
    Class results will be made available within five working days of the completion of the competition. Trophy winners will be announced following the release of the class results.

30. **Awards**

    RASV will determine the medal ranges for Gold, Silver and Bronze medals and judging criteria for AFA on an annual basis.

31. RASV will review and determine the trophies to be awarded and the eligibility requirements annually.

32. Certificates will be awarded to Gold, Silver and Bronze medal winning Exhibits. Gold, Silver and Bronze Certificates will be issued to those Exhibits attaining the requisite points. The certificates will be awarded to the Company/Exhibitor named and product specified on the Entry Form.

33. Champion Trophy and Medal winners in the AFA may at their own expense be asked to supply product to be used at the Awards Presentation Function. Trophies will be presented at the official AFA Awards Presentation event.

The Royal Agricultural Society of Victoria Limited

ABN 66 006 728 785

GENERAL REGULATIONS FOR ALL COMPETITIONS

1. DEFINITIONS AND INTERPRETATION

1.1 Definitions

The following definitions apply unless the context requires otherwise.

Agent includes any person, agent, association or corporation engaged by or on behalf of the Exhibitor and any person acting or purporting to act on the Exhibitor's behalf (including any person who is an invitee of the Exhibitor and regardless of whether the person is remunerated or not).

Assistant Chief Steward means the person occupying or acting in the position of Assistant Chief Steward of a section.

Body includes any society, organisation or body within or outside Australia having similar objects to RASV and, without limitation, includes:

- Royal Agricultural Society of the Northern Territory Inc;
- Royal National Agricultural and Industrial Association of Queensland;
- Royal Agricultural and Horticultural Society of South Australia;
- Royal Agricultural Society of NSW;
- Royal Agricultural Society of Tasmania;
- Royal National Capital Agricultural Society;
- Royal Agricultural Society of WA; and
- any breed association or society recognised by RASV.

Business Day means a week day on which banks in Melbourne are open for business.

Chief Executive Officer means a person occupying or acting in the position of Chief Executive Officer of RASV.

Chief Steward means the person occupying or acting in the position of Chief Steward of a section.

Closing Date means the date and time set out in the Relevant Schedule after which entries for the Event will not be accepted by RASV.

Drug has the meaning set out in the Relevant Schedule.

Event includes competition and class and without limitation includes any event listed in a Schedule. Event also includes the period of bump-in and bump-out for the Event and the period of the Event competition.

Entry Form means an entry form (or online equivalent) supplied by RASV for an Event.

Event Participant includes judges, stewards, contractors, spectators, Exhibitors and all persons present at the Venue during the Event.

Exhibit means the animal, person or item entered into an Event by an Exhibitor.

Exhibitor means the owner of the Exhibit, and if the owner is less than 18 years of age, the parent or guardian of the owner who signs the Entry Form.

Inspector means a person described as such in the Regulations.

Judge means a person appointed by RASV to judge an Event.

Motor Vehicle includes a truck, trailer, horse float and stock transporter but does not include a caravan.

RASV means The Royal Agricultural Society of Victoria Limited (ACN 006 728 785).

Regulations means:

(a) RASV's General Regulations For All Competitions;
(b) the rules, regulations and conditions of entry set out in the Relevant Schedule; and
(c) the rules, regulations and conditions of entry set out on the Entry Form for the Event.

Relevant Schedule means the Schedule which applies to the particular Event in which the Exhibitor has submitted or proposes to submit an entry in accordance with these Regulations.

Review Committee means a committee appointed under Regulation 12.5.

Schedule means a Schedule of events and prizes issued by RASV and without limitation, a reference to a Schedule includes a reference to the rules, regulations and conditions set out in the Schedule.

Show means the Royal Melbourne Show.

Showgrounds means the Melbourne Showgrounds, Epsom Road, Ascot Vale, Victoria and includes without limitation all areas owned, used, rented or leased by RASV.

Steward means a person occupying or acting in the position of steward.

Venue means the site or location at which the Event is held.

Veterinary Surgeon means a veterinary surgeon appointed by RASV.

1.2 Interpretation

Headings are for convenience only and do not affect interpretation. The following rules apply unless the context requires otherwise.

(a) The singular includes the plural and conversely.
(b) A gender includes all genders.
(c) If a word or phrase is defined, its other grammatical forms have a corresponding meaning.
(d) A reference to a person, corporation, trust, partnership, unincorporated body or other entity includes any of them.
(e) A reference to a Regulation is a reference to a Regulation of these Regulations.
(f) A reference to a Regulation, rule or condition of entry is to the regulation, rule or condition of entry as amended, varied, supplemented, novated or replaced, except to the extent prohibited by these Regulations.
(g) A reference to a right or obligation of any two or more persons confers that right, or imposes that obligation, as the case may be, jointly and severally.

In the event of an inconsistency between the Regulations and a Schedule, the Regulations prevail to the extent of the inconsistency unless otherwise provided.

1.3 Exemptions

RASV may, by notice in writing, exempt an Exhibit or an Exhibitor from one or more of the obligations or requirements contained in these Regulations.

1.4 Consents or Approvals

Where the doing of any act, matter or thing under these Regulations is dependent upon the consent or approval of a person or is within the discretion of a person, the consent or approval may be given or discretion may be exercised conditionally or unconditionally or withheld by the person in its absolute discretion and without giving or assigning any reason for it.

2. ENTRIES

2.1 Requirements for entering an Event

An entry to an Event must be:

(a) submitted on an Entry Form;
(b) acknowledged by a physical signature or electronic authorisation by the Exhibitor or, if the Exhibitor is less than 18 years of age, acknowledged by the Exhibitor's parent or guardian;
(c) fully paid for as set out in the Relevant Schedule;
(d) submitted before the Closing Date to RASV's Registered Office or electronic service; and
(e) Any Exhibit entered into an Event must be disease free and in good health and condition.

2.2 Warranty

The Exhibitor represents and warrants to RASV that the information set out on the Entry Form is complete, accurate and not misleading in any way.

2.3 Rules and Regulations

An entry is subject to the:

(a) Regulations; and
(b) Relevant Schedule.

2.4 Entries subject to Rules and Regulations

Upon submission of an entry in accordance with Regulation 2.1, the Exhibitor agrees to be bound by the rules, regulations and conditions referred to in Regulation 2.3 and to ensure that each Agent of the Exhibitor complies with those rules, regulations and conditions. An act or omission of an Agent of an Exhibitor may be deemed by RASV to be the act or omission of the Exhibitor.

2.5 Altered Entries

Subject to the discretion of RASV an entry may not be altered after the Closing Date.

2.6 Number of Entries

RASV may restrict the number of entries in any Event.

2.7 Limit on entry into multiple Ordinary Classes

Subject to the Relevant Schedule, an Exhibit must not be entered in more than one Ordinary Class. Should any Exhibit be sought to be entered in more than one Ordinary Class, the Exhibit will only compete in the Ordinary Class in which the Exhibit's or the Exhibitor's name first appears in RASV's Catalogue unless RASV otherwise directs. For the purposes of this Regulation, Sweepstakes, Special Classes, Trophy Classes and Championships are not an Ordinary Class. 'Ordinary Class', 'Sweepstakes', 'Special Class', 'Trophy Class' and 'Championship' have the meaning given in the Relevant Schedule.

3. ENTRY AND NOMINATION FEES

The entry fee and, if applicable, the nomination fee, become the property of RASV on receipt by RASV and, without limitation, the entry fee and, if applicable, nomination fee paid in respect of an entry which is withdrawn or which does not satisfy the requirements for entry or conditions of eligibility will not be refunded.

4. DOCUMENTS FOR PRESENTATION WHILST AT THE SHOWGROUNDS

Animal Registration papers, AAR microchip papers, show-jumping performance cards and birth certificates, or certified photocopies thereof, are not required to be submitted to RASV or to accompany an Application for Entry. Such documentation will be required to be on hand whilst the Exhibitor and the Exhibits are on the Showground (if the Application for Entry specifies such documentation is required) and must be produced upon request for perusal by the Chief Steward or other RASV authorised person. Failure to produce such documents if requested will result in the Exhibit being ineligible for the Event.

5. OWNERSHIP OF EXHIBITS

5.1 Ownership on entry

At the time RASV receives the Entry Form for entry to an Event; the Exhibit entered into that Event by the Exhibitor must be the property of the Exhibitor or held by the Exhibitor under a written lease in existence at that time.

5.2 Ownership on judging

At the time of judging an Event, each Exhibit entered into that Event by an Exhibitor must be the property of the Exhibitor or be held by the Exhibitor under a written lease in existence at that time. An Exhibit which is not the property of the Exhibitor or held by the Exhibitor under a written lease in existence at the time of judging will be ineligible for the Event.

5.3 Ineligibility for Event

An Exhibit which is not the property of the Exhibitor or held by the Exhibitor under a written lease in existence both at the time RASV receives the Entry Form and at the time of judging will be ineligible for the Event.

6. EXHIBITION OF EXHIBITS

6.1 Grounds for not exhibiting an animal

The Exhibitor must not withdraw an Exhibit from an Event, and an Exhibit must be exhibited, unless a certificate signed by a veterinary surgeon is lodged with RASV certifying that the Exhibit is unable to compete for one or more of the following reasons:

(a) the Exhibit, being an animal, has died;
(b) the Exhibit, being an animal, is unfit to be exhibited due to injury or disease;
(c) the Exhibit is ineligible for the Event; or
(d) some other cause RASV considers reasonable.

6.2 Time for withdrawing an animal Exhibit

A certificate given under Regulation 6.1 must be given to RASV:

(a) before the date for admission of the Exhibit to the Showgrounds (as set out in the Relevant Schedule), if the cause for withdrawal of the Exhibit occurs or arises before that date; or
(b) otherwise, as soon as possible after the cause for withdrawal of the Exhibit occurs or arises.

6.3 Training or preparing Exhibits or Exhibitors

Exhibitors must not enter into an Event that is to be judged by a person who has trained or prepared the Exhibitor or Exhibit within six months of the date of the Event.

7. EXHIBIT TICKET

Subject to the Relevant Schedule, RASV will issue an exhibit ticket for an Exhibit unless it otherwise determines. The Exhibitor or an Agent must produce the exhibit ticket upon a request from RASV or a Steward.

8. CONDUCT OF EXHIBITORS AND AGENTS

8.1 Compliance with rules and regulations

Where an Exhibit and/or Exhibitor and/or an Agent fail to comply with any of the Regulations, RASV may impose one or more of the following penalties on the Exhibit or Exhibitor or both of them:

(a) disqualification;
(b) suspension;
(c) a fine;
(d) order the Exhibit or the Exhibitor, his or her family, invitees and Agents be removed from the Showgrounds; or
(e) any other penalty.

Without limiting the above, RASV may forfeit an award, and upon forfeiture, the Exhibitor must return any ribbon, money, prize card or other evidence of that award to RASV within seven days after receiving notification of the forfeiture. Nothing in this Regulation limits Regulation 9.

8.2 Compliance with directions

(a) The Exhibitor and/or Agent must fully comply with the directions and requests of RASV. Without limitation, directions and requests of RASV may apply to the Exhibit, the Exhibitor, the Agent, the conditions of the Event, the conduct of the Exhibitor, the conduct of the Event, the conduct of the Agent, the decision of the Judge, or the award of prizes.
(b) Without limiting Regulation 8.2(a), upon a request from RASV, an Exhibitor and/or Agent must make a statutory declaration in the form and with respect to matters RASV in its discretion requires.
(c) Without limiting Regulation 8.2(a), upon a request from RASV, an Exhibitor and/or Agent must submit his or her Exhibit for inspection by a Veterinary Surgeon.

8.3 Statements

The Exhibitor and/or Agent must not make a statement regarding an Exhibit, which in the opinion of RASV, is fraudulent, false, erroneous, misleading or deceptive or likely to mislead or deceive.

8.4 Tampering

An Exhibit must not be or have been tampered with or otherwise improperly dealt with by an Exhibitor.

8.5 Unacceptable Behaviour

RASV is committed to providing a fair and equitable Venue for all participants, free from all forms of harassment, bullying and violence. The following behaviours will not be tolerated and may result in the event participant/Exhibitor being removed from the competition Venue and/or disqualified from the competition and formal procedures initiated:

(a) violence;
(b) bullying;
(c) harassment;
(d) sexual harassment;
(e) unlawful discrimination;
(f) victimisation.

Persons breaching acceptable standards of behaviour may be banned from entering future RASV Events and/or the Venue.

8.6 Animals and livestock

Unless RASV gives prior written approval, pets, animals or livestock other than Exhibits must not be brought onto or permitted to enter or remain on the Showgrounds.

8.7 Mutual Recognition

RASV may recognise, act upon and enforce any penalty imposed by a Body on an Exhibit or Exhibitor or Agent at any time.

8.8 Further Proceedings

RASV may conduct further proceedings in relation to any matter concerning an Exhibitor, an Exhibit, an Agent, a potential Exhibitor, or a potential Exhibit, and impose any suspension, fine, disqualification, withdrawal or forfeiture of an award, handicap, reprimand, warning or any other penalty, irrespective of whether a Body has already imposed a penalty on the Exhibitor or the Exhibit or Agent, or on the potential Exhibitor or the potential Exhibit.

8.9 Reciprocal Arrangements

RASV may enter into reciprocal arrangements with a Body in relation to any matter concerning an Exhibit, an Exhibitor, an Agent, a potential Exhibit or a potential Exhibitor.

8.10 Smoking

Melbourne Showgrounds is a completely smoke-free venue (effective 1 September 2016). Exhibitors, staff, patrons and contractors wanting to smoke will need to exit the venue to do so.

9. POWERS OF RASV IN RESPECT TO CONTROL OF THE EVENT

9.1 Power to refuse to accept an Entry, Exhibit or Exhibitor

RASV may refuse to accept an entry for an Event, an Exhibit or an Exhibitor or any of them.

9.2 Power to cancel or alter

RASV may:

(a) alter the Closing Date for an Event, or the Closing Date for receipt of any particular entry;
(b) remove any Exhibit from the Showgrounds or cause any Exhibit to be removed from the Showgrounds;
(c) amend an entry for an Event to, without limitation, substitute an alternate competition or class for the competition or class in which the Exhibit is or was entered;
(d) alter the conditions of any Event;
(e) refuse to display an Exhibit;
(f) rule that an Exhibit or Exhibitor may not compete or is ineligible to compete;
(g) alter the date, time or place on or at which any Event is scheduled to take place or to be judged;
(h) alter the Judge scheduled to judge any Event; or
(i) cancel any Event.

The rights set out above apply notwithstanding:

(a) RASV's acceptance of an entry for an Event;
(b) inclusion of an entry for an Event in the Event Catalogue;
(c) the issue of an exhibit ticket to an Exhibitor or in respect of an Exhibit or an Event; or
(d) the issue of any other document to an Exhibitor or in respect of an Exhibit or an Event.

10. ILLNESS OF AN ANIMAL

10.1 Animal Health Status

If the Exhibitor or any Agent of the Exhibitor detects or suspects any illness amongst any of their Exhibits whilst the Exhibits are at the Showgrounds, the Exhibitor must:

(a) report this fact immediately to the representative of RASV responsible for the applicable livestock section (the Superintendent);
(b) ensure that the Exhibit(s) concerned is/are contained within the space allocated by RASV for the Exhibit(s), unless advised otherwise by the Superintendent or a member of RASV veterinary panel on duty; and
(c) where feasible to do so, contain soiled bedding from the Exhibit(s) concerned within the space allocated by RASV for the Exhibit(s).

The Exhibitor may engage or consult a private veterinary surgeon in respect to the illness only after the above action has been taken and only after first consulting with a member of RASV veterinary panel on duty.

10.2 Treatment upon illness or injury

If an Exhibit is ill or injured, a Veterinary Surgeon may in his or her discretion attend to or treat the Exhibit. The Veterinary Surgeon may do so even in the absence of authority from the Exhibitor, or contrary to that authority.

10.3 Destruction or Removal

Where, in the opinion of a Veterinary Surgeon, an Exhibit should be destroyed or removed from the Showgrounds:

(a) the Veterinary Surgeon or any other person approved by RASV may destroy or remove the Exhibit from the Showgrounds, or both; or
(b) RASV may require the Exhibitor to immediately destroy or remove the Exhibit from the Showgrounds or both.

All costs and expenses incurred by RASV pursuant to this Regulation must be reimbursed by the Exhibitor to RASV. Nothing in this Regulation limits Regulation 9.2.

10.4 Necropsy

If an Exhibit dies while at an Event, RASV may require that a necropsy be conducted on the animal. The Exhibitor must allow for the immediate release of the body to RASV if requested by RASV.

10.5 Veterinary Surgeons

Where an Exhibitor wishes to engage or consult a veterinary surgeon who is not appointed by RASV, the Exhibitor must first inform the representative of RASV responsible for the applicable livestock section. A Veterinary Surgeon, a Judge and RASV itself is not required to have regard to or to consider any opinion of a veterinary surgeon so engaged or consulted by the Exhibitor, and a decision of a Veterinary Surgeon, a Judge or RASV is final regardless of whether or not the Exhibitor has engaged or consulted a veterinary surgeon not appointed by RASV.

11. JUDGING

11.1 Interference

The Exhibitor and Agents of the Exhibitor 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 influence or interfere with the Judge's freedom of choice or judgment unless it is expressly authorised by the Relevant Schedule.

Unless with the permission of RASV, no Exhibitor or Agent of an Exhibitor may occupy the position of Judge or become in any way identified with the judging or handling of Exhibits in any class in which that person or that person's employers, family members or associates are interested. This does not apply to Stewards.

11.2 Indications of Ownership

The Exhibitor, any Agent of the Exhibitor and the Exhibit must not be equipped with or wear or display anything indicating the ownership of the Exhibit before or during judgment of the Exhibit unless it is expressly authorised by the Relevant Schedule.

11.3 Decision

Except as otherwise expressly provided in the Regulations, the decision of a Judge as to the merits of the Exhibit and the Exhibitor or either of them will be final, and the Exhibitor may not protest or appeal the decision.

11.4 Prizes

Subject to the Relevant Schedule, a Judge may in his or her opinion:

(a) award a second or third prize in place of a first prize;
(b) withhold a prize where a prize should not be awarded;
(c) where there is a tie for any placing in an Event, award subsequent placings so that the next placing will be the number of Exhibits already placed plus one (for example, if two Exhibits tie for first place, award a third for the next placing);
(d) where all the prizes offered in an Event have been awarded and a further Exhibit is of sufficient merit to deserve a prize make a reserve number of the further Exhibit; or
(e) give commendations where they are deserved.
(f) award an Exhibitor more than one prize in any class where more than one entry is permitted.

11.5 Disqualifications

Where an Exhibit or an Exhibitor is disqualified and the applicable award is forfeited, RASV may (but is not obliged to) promote the Exhibit next in order to that prize, whether the Exhibit next in order was awarded a prize or a reserve number. Exhibits next in order, whether awarded a prize or reserve number, may also be promoted to the prize next in order.

11.6 Prize Cards

The Exhibitor must ensure that prize cards awarded for an Exhibit are displayed with the Exhibit while it is on exhibition.

12. PROTESTS AND APPEALS

12.1 Restricted to Class

Protests and appeals may only be made by Exhibitors with Exhibits in the class to which the protest relates.

12.2 Protest to Stewards

The Exhibitor may protest to the Chief Steward of the relevant section in relation to conduct, judging or any other matter relating to an Event. A protest must be made in accordance with the procedures set out in the Relevant Schedule and be received by the Chief Steward within 24 hours after the conclusion of the applicable Event.

12.3 Appeal

The Exhibitor may appeal against:

(a) a decision made by RASV pursuant to Regulations; or

(b) a decision of the Chief Steward or if the Chief Steward delegates the person to make the decision to the Assistant Chief Steward, the decision of the Assistant Chief Steward in relation to a protest under Regulation 12.2.

12.4 Form of Appeal

To be an appeal for the purpose of Regulation 12.3 an appeal made by the Exhibitor must be:

(a) in writing setting out in reasonable detail the grounds for the appeal;

(b) addressed to:
The Chief Executive Officer
The Royal Agricultural Society of Victoria Limited
Melbourne Showgrounds
Epsom Road, Ascot Vale, Victoria, 3032;

(c) accompanied by a deposit of $200.00 (or such other amount as is notified from time to time by RASV for the purpose of this Regulation 12.4(c)); and

(d) received by the Chief Executive Officer by 5 p.m. on the Business Day which is 10 Business Days after the day on which the decision the subject of the appeal was made.

12.5 Review Committee

If an appeal is made in accordance with Regulation 12.4, the Chief Executive Officer must appoint a Review Committee comprised of three people, being persons who were not part of, and who are independent of, the committee or personnel who made the decision the subject of the appeal.

Within a reasonable time after receipt by the Chief Executive Officer of an appeal complying with Regulation 12.4, the Review Committee will meet to consider the appeal.

12.6 Proceedings of the Review Committee

In considering an appeal, the Review Committee must:

(a) give due consideration to the grounds of appeal submitted by the Exhibitor, and to any other evidence submitted by the Exhibitor;

(b) give the Exhibitor an opportunity to make oral representations to the Review Committee; and

(c) in its discretion, call for and hear expert opinion.

12.7 Notification of Review Committee's decision

The Chief Executive Officer will notify the Exhibitor of the Review Committee's decision within 48 hours after that decision is notified by the Review Committee to the Chief Executive Officer. The decision of the Review Committee is final and the Exhibitor will not have any right of appeal in respect of the Review Committee's decision.

12.8 Forfeiture of deposit

Where an appeal is upheld by the Review Committee, the deposit referred to in Regulation 12.4 will be refunded to the Exhibitor when or within a reasonable time after the decision of the Review Committee is notified by the Chief Executive Officer to the Exhibitor. Where an appeal is not upheld by the Review Committee, the deposit referred to in Regulation 12.4 will be retained by RASV.

13. ACCOMMODATION

13.1 No obligation to provide Exhibit space or accommodation

(a) RASV is not obliged to provide space for an Exhibit or accommodation for an Exhibitor or any Agent of an Exhibitor. For the purposes of these Regulations, "accommodation" includes provision of a space for a person to sleep.

(b) Where RASV, in its discretion, allocates space for an Exhibit or accommodation for an Exhibitor or any Agent of an Exhibitor, only the allocated areas may be used, and only for the purpose designated by RASV.

(c) The Exhibitor and any Agent of the Exhibitor must not negotiate, on-sell or reallocate assigned lockers, stables or penning to others. The sale, hire and allocation of lockers, stables and penning will only be processed and assigned by the Competition Coordinator prior to the Show commencing or the Superintendent's Office Staff during the event period.

13.2 Personal effects

RASV has no responsibility or liability for any loss or damage:

(a) suffered by an Exhibitor or any Agent of an Exhibitor using space provided for an Exhibit or accommodation for an Exhibitor or any Agent of an Exhibitor; or

(b) caused to personal belongings, equipment or property which is brought onto the Showgrounds by an Exhibitor or any Agent of an Exhibitor.

14. FIRE REGULATIONS

14.1 Flames

The Exhibitor and any Agent of the Exhibitor must not smoke, cook, or heat water by any means whatsoever or use any device involving naked flame in or near any animal pavilion, stall, pen or locker.

14.2 Electrical Interference

The Exhibitor and any Agent of the Exhibitor must not:

(a) subject to Regulation 14.3, use mains powered electrical devices in or near any animal pavilion, stall, pen or locker or any Exhibit.

(b) alter or interfere with any electrical wiring, switch, plug or socket whatsoever on the Showgrounds.

14.3 Exceptions

Nothing in Regulation 14.2(a) prohibits the use of main powered electrical appliances which are, in the opinion of RASV, essential to animal care, or the use of a light-bulb in a locker if the light-bulb is fitted in the socket provided.

15. VEHICLE PARKING

15.1 Loading and Unloading

With the prior consent of RASV, Motor Vehicles of an Exhibitor or an Agent of an Exhibitor may enter the Showgrounds or any area under RASV control, for the purpose of loading or unloading only. Motor Vehicles must not remain on the Showgrounds, or any area under RASV control, and must be removed immediately upon completion of loading or unloading.

15.2 Caravans

Caravans of an Exhibitor or an Agent of an Exhibitor must not enter or remain on the Showgrounds, or any area under RASV control, for any purpose, unless in accordance with the prior written consent of RASV.

15.3 Tow Away

Any Motor Vehicle or Caravan entering or remaining on the Showgrounds, or any area under RASV control, in contravention of the Regulations or of any other parking rules or restrictions, may be removed from the Showgrounds, or any area under RASV control, by RASV and stored. Any costs incurred by RASV pursuant to this Regulation must be paid by the Exhibitor.

16. LIABILITY AND INDEMNITY

16.1 Release

Entry to, remaining on and using the Showgrounds or any part of them by an Exhibitor is entirely at the risk of the Exhibitor and, to the maximum extent permitted by law, the Exhibitor releases RASV (which term includes in this clause RASV's officers, employees, members, contractors and agents), from all claims, demands and liabilities of every kind resulting from any accident, damage, injury or illness occurring at the Showgrounds and, without limitation, the Exhibitor acknowledges and agrees:

(a) RASV has no responsibility or liability for any loss, damage, injury or illness to or caused by any Exhibit;

(b) RASV has no responsibility or liability for any loss, damage, injury or illness to or caused by any Exhibitor or any Agent;

(c) RASV has no responsibility or liability for any loss or damage to a Motor Vehicle or any of its contents whilst it is on the Showgrounds or in any car park under RASV's control; and

(d) without limiting Regulations 16.1(a) and 16.1(b) above, RASV has no responsibility or liability for any loss, damage, injury or illness resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for any loss, damage or injury to any personal belongings, equipment or property brought onto the Showgrounds by any person.

16.2 Indemnity

To the maximum extent permitted by law, the Exhibitor indemnifies and keeps indemnified RASV and its officers, employees, members, contractors and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which RASV is or may be or become liable in respect of or arising from:

(a) loss, damage, injury or illness to any person in connection with the Exhibit or the relevant Event;

(b) without limiting Regulation 16.2(a), loss, damage, injury or illness to any other Exhibit or Exhibitor, or any Agent of any other Exhibitor, or to the property of RASV, or its members, or to the general public, or any member of the general public, caused or contributed to or by any act or omission of an Exhibit of the Exhibitor or by the Exhibitor or any Agent of the Exhibitor; and

(c) without limiting Regulation 16.2(a), loss, damage, injury or illness to the Exhibit, or to the Exhibitor or any Agent of any other Exhibitor caused or contributed to by an act or omission of an Exhibit or by the transportation, feeding, housing or exhibiting of an Exhibit.

16.3 Removal from Showgrounds

Without prejudice to any other provision in these Regulations, where RASV, its officers, employees, members, contractors or agents removes an Exhibit, or causes an Exhibit to be removed from the Showgrounds, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.

17. ANIMAL OWNER'S LIABILITY INSURANCE

RASV may arrange owner's liability insurance cover for Exhibitors of Exhibits that are animals, and, if RASV does so, the Exhibitor is bound by the terms and conditions of this insurance and by applicable duties of an insured under the Insurance Contracts Act (1984). Details of owner's liability insurance cover arranged by RASV are set out in the Relevant Schedule.

18. INFORMATION HANDLING

RASV is bound by the National Privacy Principles of the ***Privacy Act 1988*** **(Cth)** and other applicable laws governing privacy.

18.1 Collection of Personal Information

(a) RASV may collect, hold and use personal information about Exhibitors, their family members, invitees or Agents.

(b) The types of information that may be collected include names and contact details, credit card details, qualifications, results of the Exhibitor's entry into the relevant Event and any reprimand, fine, disqualification, withdrawal of an award or penalty imposed on the Exhibitor in connection with entry of the Exhibit in the relevant Event. Information may also be collected from other Bodies relating to the Exhibitor's entry into events held by that Body including, without limitation, reprimands, fines, disqualifications, withdrawals of awards or penalties imposed.

(c) Personal information is collected for the purpose of administration of Events and the Show, as well as related purposes including, without limitation, promoting the Events and the Show, maintenance of records of information relevant to qualifications for future events, maintenance of health and safety records in relation to Events, applicable insurance cover for Events and making claims under RASV's insurance for incidents which involve an Exhibitor and occur during an Event.

(d) Personal information may also be used for the purpose of informing Exhibitors about other events and services. RASV may send an Exhibitor publications and information about other events and services unless the exhibitor indicates to RASV that the Exhibitor does not want to receive such publications or information.

18.2 Sharing of Personal Information

(a) RASV may share information which has been collected by RASV under Regulation 18.1 with other organisations and service providers to assist in administering the Events and the Show, including co-sponsors of Events and health service providers, indemnity or insurance providers or other Bodies, or any entity that may subsequently administer the Event.

(b) RASV may also publish winners details on its websites or publications or disclose information about an Exhibitor to the media for the purpose of publishing articles on the Exhibitor's participation in the Event, unless the Exhibitor has requested that the Exhibitor's personal information not be published or disclosed for these purposes.

(c) RASV may also disclose information if otherwise required or authorised by law.

18.3 Photography

(a) The Exhibitor and any Agent acknowledges that they and their exhibits may be photographed or filmed while at the Venue and that images may be used by RASV for marketing and promotion.

18.4 Access and Correction

(a) An Exhibitor may contact RASV if the Exhibitor has a complaint or a query about the information handling practices of RASV.

(b) An Exhibitor may request that RASV remove any personal information about that Exhibitor published in connection with an Exhibit or an Event from RASV's publications. RASV will, to the extent that it can reasonably do so and as soon as is reasonably practical, remove such information from the relevant publications.

(c) An Exhibitor may access, correct or update personal information using My RASV at www.rasv.com.au

(d) An Exhibitor may request RASV to provide access to any personal information held by RASV about the Exhibitor, to the extent authorised by the Privacy Act and all other applicable laws. Those laws may not give rise to a right of access to all information or in all circumstances.

(e) An access request must be made in writing, addressed to:
The Company Secretary
The Royal Agricultural Society of Victoria Limited
Melbourne Showgrounds Epsom Road
Ascot Vale, Victoria, 3032

19. AGENTS

Any person acting or purporting to act as an agent of an Exhibitor is deemed to have given RASV a warranty of his or her authority to so act, and RASV is not required to make any inquiry as to that authority.

20. GOVERNING LAW

These Regulations are governed by the laws of Victoria.

For more than 160 years, the Royal Agricultural Society of Victoria (RASV) has been inspiring excellence in Victorian agriculture and food production.

In this pursuit for excellence the RASV on behalf of the Australian food industry conducts a range of world class awards programs and events recognising premium products in food and beverage. These awards include:

- Australian International Coffee Awards
- Royal Melbourne Wine Awards
- Australian Food Awards
- Australian International Beer Awards
- Australian Distilled Spirits Awards

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RASV