HOBART'S 7HOFM 101.7

PINE TEA & COFFEE
Award Winning Retail & Wholesale Supplier

THE OLD WOOLSTORE APARTMENT HOTEL

PLANT BASED, TEA & TISANES + CIDER

Awards Schedule

27th - 29th May 2026



ROYAL TASMANIAN FINE FOOD AWARDS

31st Year of Showing
Annual Royal Tasmanian Fine Food Awards

The Royal Agricultural Society of Tasmania (RAST) organises and hosts the annual Royal Tasmanian Fine Food Awards which is one of the oldest and most respected competitions in Australia, established in 1995.

RAST President – Greg Melick AO RFD FANZCN KC
RAST Chief Executive Officer – Scott Gadd

ROYAL TASMANIAN FINE FOOD AWARDS

MISSION STATEMENT

To encourage and support Australian food producers to redefine excellence in food and beverages.

COMMITTEE

Ross Matthews – Chairman
Henry Burbury
Ashley McCoy
Thomas Beuke
Crystal Stewart
Mark Robertson

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WELCOME FROM THE PRESIDENT



On behalf of the Royal Agricultural Society of Tasmania (RAST), I am pleased to invite members of the food industry to participate in the 2026 Royal Tasmanian Fine Food Awards. Now in their 31st year, the Awards offer commercial producers of all sizes a valuable opportunity to showcase their finest products and gain recognition for their commitment to excellence.

Entries are assessed through a rigorous benchmarking process, with each exhibit evaluated alongside comparable products and receiving feedback from our expert judging panel. Many producers use this process as a pathway for continuous improvement, refining their products year after year.

Our judges—carefully selected leaders from across the food industry—play an essential role in ensuring fairness, integrity, and meaningful feedback. Their expertise helps elevate industry standards and celebrates quality in Australian food production.

Champion Trophies and medal artwork (gold, silver and bronze) are awarded to assist winners in promoting their achievements. Many past exhibitors have used this recognition to build a strong point of difference in the market, enhance consumer confidence, and unlock new opportunities.

We look forward to celebrating the year's achievements at the Annual Fine Wine & Dine Awards Dinner—an evening that brings together producers, industry professionals, and supporters for a memorable night of networking and celebration.

I extend my sincere thanks to our sponsors, committee members, judges, volunteers, and, most importantly, to our exhibitors. Your passion and dedication allows us to continue celebrating fine food and makes the Royal Tasmanian Fine Food Awards a highlight on the national food calendar.

We wish you all the best in this year's competition.

Greg Melick AO RFD FANZCN KC
President, The Royal Agricultural Society of Tasmania

KEY INFO

Entries Open:	19 February 2026
Enter Online Here:	https://entries.hobartshowground.com.au/Account/ExhibitorLogin
Key Dates:	**Cider and Tea & Tisane** • **Entries Close:** Sunday 26th April 2026 • **Delivery Due Date:** Friday 22nd May 2026 • **Judging:** Wednesday 27th May 2026 **Plant Based Products** • **Entries Close:** Sunday 26th April 2026 • **Delivery Due Date:** Monday 25th May 2026 • **Judging:** Friday 29th May 2026
Contact:	Food & Wine Events Manager **Royal Agricultural Society of Tasmania** PO Box 94, Glenorchy TAS 7010 Phone: 03 6272 6812 Email: events@hobartshowground.com.au Website: www.hobartshowground.com.au
Social Media:	Follow us on Facebook and Instagram for competition updates and results.

ENTRY FEES

Entry Fees	**Baked Goods, Preserves, Chocolate & Confectionery, Honey, Herbs & Spices, Tea & Tisane, Cider, Dairy, Plant Based Products, Seafood, Olive Products and Pantry Items:** • $50 per entry
Entry Fee Discounts:	**First 5 (five) entries** at the normal entry fee rate. Exhibitors will receive a **20% reduction for subsequent entries** that are entered into the same category. Current **RAST Members** receive a **$5 discount** per entry.

TROPHIES AND AWARDS



MAJOR TROPHY AWARDS

Major trophy award winners will be under embargo until the annual Fine Wine & Dine Awards Dinner later in the year where they will be presented.

The Richard Langdon Trophy - Best Exhibit in Show

Sponsored by: Banjo's Bakery Cafe

The Champion winning product from each category is reassessed by a new panel of judges to determine the winner of the Richard Langdon Trophy for Best Exhibit in Show. Champion winners will be contacted by the 3rd August 2026 if additional product samples are required for judging.

The Minister's Encouragement Award

Sponsored by: The Department of Natural Resources and Environment Tasmania

Awarded to a gold medal winning product produced in Tasmania which recognises the pursuit of excellence.

Trophy for Best Tasmanian Exhibit

Sponsored by: IGA Tasmania

Awarded to the highest scoring Tasmanian Champion winning product during the Richard Langdon Trophy judging for Best Exhibit in Show.

The Chair's Trophy

Sponsored by: MCC Labels

Awarded to an unique and innovative gold medal winning product that has sparked the interest of the Chair from any category.

CHAMPION TROPHIES

Trophy	Sponsor
Champion Baked Product - Savoury	Tasmanian Flour Mills
Champion Baked Product - Sweet	Tasmanian Flour Mills
Champion Bread & Roll	Four Roses Flour
Champion Preserve - Savoury	Tassal Group
Champion Preserves - Sweet	Tassal Group
Champion Honey	Valhalla Ice Cream
Champion Chocolate & Confectionery	Valhalla Ice Cream
Champion Tea & Tisane	Pine Tea & Coffee Pty Ltd
Champion Cider	7HOFM
Champion Cheese	DIAA (Tasmania Division)
Champion Other Dairy Product	DIAA (Tasmania Division)
Champion Goat and Sheep Dairy Product	DIAA (Tasmania Division)
Champion Ice Cream	DIAA (Tasmania Division)
Champion Plant Based Product	The Old Woolstore Apartment Hotel
Champion Smallgoods	Hill Street Grocer
Champion Delicatessen	Hill Street Grocer
Champion Seafood	The Royal Agricultural Society of Tasmania
Champion Olive Product	St Ives Apartments
Champion Pantry Item	Snap Printing
Champion Herb & Spice	Valhalla Ice Cream

EXHIBITOR INFORMATION

The Royal Tasmanian Fine Food Awards - Supporting the Australian Food Industry

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

WHY ENTER THE ROYAL TASMANIAN FINE FOOD AWARDS?

Be recognised among the best.

- The Royal Tasmanian Fine Food Awards is one of Australia's leading fine food competitions, celebrating excellence and showcasing outstanding producers on a respected national stage.

Strengthen your brand with a mark of excellence.

- Gold, Silver and Bronze medalist's receive official medal artwork files — a powerful marketing asset that builds consumer trust and distinguishes your product in a competitive marketplace.

Benchmark your product against premium industry standards.

- Open to producers of all sizes, the Awards provide a valuable opportunity to measure your product against high-performing peers and recognised quality standards.

Gain expert, confidential feedback.

- Receive detailed scores and individual feedback from experienced industry judges to help refine, strengthen and elevate your product offering.

Showcase your success at the Fine Wine & Dine Awards Dinner.

- Champion winners have the opportunity to present their products at this prestigious event attended by industry leaders, judges and consumers.

Access high-profile exposure at the Royal Hobart Show.

- Selected award-winning producers may secure commercial showcase space at the Royal Hobart Show, connecting with thousands of visitors each year.

Explore retail ranging opportunities.

- Select Champions and Reserve Champions may be invited to discuss ranging opportunities with Hill Street Grocers and IGA Tasmania.

Amplify your visibility.

- Award-winning exhibitors and products are celebrated across social media platforms and featured in the official online results catalogue following judging.

HOW TO ENTER

Follow these simple steps to a successful entry:

1. Read the schedule carefully and determine the correct entry class for your products.
2. Enter online through the following link:
   https://entries.hobartshowground.com.au/Account/ExhibitorLogin
3. Payment can be made by credit card (Visa/Mastercard) online or call our office to pay by EFTPOS over the phone.
4. Advise RAST by phone if you wish to pay by direct credit (tell us your payment reference) or by cheque. Your entry will not be submitted until payment has been confirmed. Direct Debit: ANZ, BSB: 017-209, Account: 8367 24957
5. Your online entry will be confirmed via email.

After entry:

- Your product delivery instructions and exhibit labels will be sent to you via EDM after entries have closed. Please see the key information and dates listed in the schedule for timing.

WHAT YOU NEED TO KNOW BEFORE ENTERING

- To be eligible for the Royal Tasmanian Fine Food Awards the Exhibit must be submitted by (a) the producer of the Exhibit that is entered, or (b) a brand owner or retailer provided that the producer of the contracted product is listed.
- Trophy status will recognise the producer of the Exhibit and the brand owner/retailer.
- All Exhibits must be produced in Australia and commercially available at the time of entry.
- All Exhibits must comply with the requirements of the Australian Food Standards Code for both product and packaging. Exhibits not complying with the Australian Standard will be disqualified.
- No single Exhibit may be entered in more than one Class. The same product can only be entered once into the Awards, this includes identical products that come in different packaging sizes.
- Entrants are responsible for correctly labelling their Exhibits and ensuring prompt, food safe delivery of products by the delivery due date and before judging commences. All Exhibits become the property of the RAST.
- All Exhibits must have the full ingredients list and the correct Exhibit Label provided by the RAST which shows the Use by Date, Class Number and unique Exhibit Number.

HOW WE USE YOUR PRODUCTS

In addition to samples being used for judging, samples are also used for promotional purposes including at the annual Fine Wine & Dine Awards Dinner, and in displays of trophy winning product. Exhibit stock remaining after the Royal Tasmanian Fine Food Award judging will remain the property of the Royal Agricultural Society of Tasmania (RAST).

OBLIGATIONS FOR GOLD MEDAL AND CHAMPION WINNERS

Award winning producers may be requested to provide reasonable quantities of their award-winning product(s) to be featured at the Fine Wine & Dine Awards Dinner in November and other RAST events. Terms of supply will be decided between the Exhibitor and RAST. The supply of winning products will enable the producer to gain exposure at the events which is attended by industry professionals, sponsors, judges and the general public.

MEDAL USAGE

The Royal Tasmanian Fine Food Award medals (Gold, Silver or Bronze) may only be applied to the product that won the medal. It may not be applied to any other products. Provided that the ingredients and method of production remain the same as the day a medal winning entry was entered, the artwork (without change) can be used for a maximum of 3 years from the time the results catalogue is published online. If a product has continued to win Gold, Silver or Bronze for consecutive years then this may be reflected on the product by use of joined medals. Medal Artwork can only be obtained by request through the RAST by emailing events@hobartshowground.com.au after the official results catalogue has been published online.

ROYAL TASMANIAN FINE FOOD AWARDS MEDAL STYLE GUIDE

The Royal Tasmanian Fine Food Awards medals are awarded to recognise and promote the best products available in Australia to the general public. Medals cannot be modified or altered from the original artwork but can be proportionally scaled to meet label size requirements. Our medals are a symbol of product excellence and award winners are entitled to apply the medal artwork to further promote their achievement. Suggested applications include: product packaging, stickers, advertising, signage, websites, social media and any other marketing materials.

FOOD SAFETY

- All Exhibits must be labelled with Use By or Best Before dates.
- All Exhibits must comply with the requirements of the Australia New Zealand Standards Code under the Legislative instruments 2003 for both product and packaging – please visit www.foodstandards.gov.au
- All food products are to be delivered via appropriate food transport vehicles. Perishable goods need to be delivered at 5 degrees Celsius or less.

BIO SECURITY TASMANIA

Permits are required for the following items coming into Tasmania: (available by contacting Biosecurity in your originating State). For more information on following items into Tasmania, please contact: 03 6165 3777

- Bulbs, corms etc. that are dormant and free of soil
- Fruit, vegetables and cut flowers.
- Plants and nursery stock
- Native birds and wildlife
- Livestock/Domestic Animals
- Soil and plant samples imported for analytical purposes at biosecurity approved laboratories.
- Fish, fish products and fishing/diving equipment (marine and freshwater)

PERSONAL INFORMATION AND PRIVACY

The Royal Agricultural Society of Tasmania collects personal information from Exhibitors in competitions conducted by the Society. This information is used only for the purpose related to the conduct of the events run by the Society. However, an Exhibitor's name and contact details may be released to duly authorised parties in respect to matters of food safety. The names of Exhibitors and Product images may be included in our website, social media and catalogues published by the Society. Successful Exhibitor's names may be released for general publication and Press Releases to the Media. If you do not provide the information requested on the competition entry form, we may not be able to accept your entry.

Contact details of the gold medal winners from the DIAA (TAS) Dairy Awards may be shared with the Competition Planner at the Australian Grand Dairy Awards with the purpose to invite qualified medal winners to participate in this competition.



CONDITIONS OF ENTRY

1. Definition of Producer
   a. A Producer means the registered premises that manufacture the product entered into the Fine Food Awards. All Exhibitors who have product/s manufactured or packaged under contract must identify the Producer on their entry application.
2. Definition of Retail
   a. A Retail Producer means the Exhibit is labelled in accordance with the Australian Food Standards Code and manufactured in commercial quantities for retail sale.
3. Recognition
   a. Producer and the Exhibitor Eligibility of Products
   b. At the time of entry, each Exhibit entered by an Exhibitor must be the property of the Exhibitor and available commercially in Australia.
   c. Exhibits must be as from a normal production run of a commercial product available to purchase within Australia.
   d. Spot audits may be conducted comparing commercially purchased samples with entries. If a comparison highlights any significant variation, then that entry may be disqualified.
4. Definition of Exhibitor
   a. An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of the RAST and RTFFA Committee is the following:
      i. Manufacture or processor
      ii. Has product/s manufactured or packaged under contract.
      iii. Will be recognised in all official announcements of results of the Royal Tasmanian Fine Food Awards. The result will recognise the Exhibit, Producer and the Exhibitor.
5. Multiple Entries
   a. A product can only be entered once in the Awards. Exhibitors may submit multiple entries consisting of similar but non-identical products (including in one class). However, a specific product may only be entered once. This includes identical products available and sold in various size samples.
6. Commercial Title (Commercial Brand Name)
   a. Exhibitors are required to enter the product under the normal commercial brand name on the application form. Commercial titles will be published in the results catalogue and used for promotional material. Commercial title includes, but is not limited to, the brand name and product description as it appears on the Exhibitor's primary commercial label. Organic Produce – Exhibitor products must be accompanied by documentation identifying the product as a certified organic food product.
7. Third Party Manufacturing
   a. Entry into the Royal Tasmanian Fine Food Awards is mostly from the Producers of Exhibits; however a Brand Owner or Retailer may also enter a product manufactured under contract by a third party, but ONLY if the Producer is also listed. Trophy status will recognise the Producer of the Exhibit and the Brand Owner or Retailer.
8. Delivery and Labelling
   a. All entered Exhibits must adhere to the following criteria:
   b. All entries received by RAST must display the RAST provided Fine Food Award Exhibit Label. The RAST identification labels will be emailed to Exhibitors after entries close and will indicate class information and exhibit number.
   c. It is the Exhibitors responsibility to ensure the correct label is attached to each entry. Entries not carrying the RAST provided Fine Food Awards Label or incorrectly labelled entries may be excluded from judging.
   d. A minimum of TWO (2), 500g samples to be submitted unless otherwise stated in the class details. One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.
   e. All products entered must be processed in appropriately approved premises and comply with the requirements of the Australia Food Standards Code. Any entry that does not conform may be disqualified.
   f. It is the responsibility of the Exhibitor to check the entry information on the Exhibit List report is correct. This report reflects the information the Exhibitor provided on the entry form. If incorrect or a mistake has been made, please contact the RAST immediately to avoid any Exhibit being disqualified.
   g. The accuracy of Exhibits entered is the sole responsibility of the Exhibitor. Please read the schedule carefully. Exhibits entered incorrectly or entered in the wrong class may be disqualified or marked down accordingly by the judging panel.
   h. All food must be transported in accordance with Food Standard Australia New Zealand guidelines, which includes keeping the food protected from contamination and if the food is potentially hazardous or perishable, keeping it cold (5° C or colder) or hot (60° C or hotter).
   i. If the product contains a Chilli component, a gradient of heat must be added to the label. 1 = Mild, 2 = Medium, 3 = Hot, 4 = Extra Hot

9. Stock
    a. The RAST will not accept any liability for loss or damage to any Exhibit. All Exhibits received become the property of the RAST.
10. Results
    a. The decision of the judges will be final, and no correspondence will be entered.
    b. Exhibitors may use the results of these awards in advertising and on packaging for their awarded products.
    c. The Royal Agricultural Society of Tasmania reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.
    d. Awards are made in each class at the sole discretion of the judges. More than one Exhibit may receive a Gold, Silver or Bronze in any class. The gold medal winning Exhibit with the highest points will win overall Champion Trophy award of that section. A Champion Trophy may not be awarded if no gold medals are achieved in that section.
    e. Entries will be awarded points as outlined in the Judging Criteria for each Class. Exhibitors who win a medal will be sent a certificate for Gold, Silver and Bronze. Sashes will only be provided to Silver, Gold and Reserve Champion winners. Certificates and Sashes will be sent to Exhibitors by post in the weeks following the release of the results catalogue for that section.
    f. All Champion winners become finalists and are reassessed by a new panel of judges to determine the winner of the Richard Langdon Trophy for Best Exhibit in Show. All Major Trophy Award winners will be announced and presented at the annual Fine Wine & Dine Awards Dinner in November 2026.
    g. Section Champion winners will be announced on The Royal Tasmanian Fine Food Awards social media pages the day after judging concludes. A results catalogue with all the medal and Champion trophy winners will be emailed to Exhibitors via EDM and published on the Hobart Showground website the week following final judging of that section (www.hobartshowground.com.au). Champion winners will receive a trophy and Reserve Champion winners will receive a sash in the weeks following the release of the results catalogue. Excluding the Dairy awards which are announced at the annual DIAA Tasmania Annual Awards night. Please follow us on Facebook and Instagram to stay up to date on all announcements.
11. Power to alter / transfer
    a. The Royal Agricultural Society of Tasmania (RAST) reserves the right to:
    b. Amend or amalgamate classes if insufficient entries are received in any one class.
    c. Alter the entry opening or closing date of the Awards.
    d. At its discretion and without the prior approval of the Exhibitor disqualify or transfer an Exhibit into a different class than was stated on the application for entry.
    e. Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete.
    f. Alter the date and/or time at which the judging is scheduled to take place.
    g. Alter a judge scheduled to Judge at the event.
    h. Cancel the event
12. Interference by Exhibitor
    i. 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 integrity of the competition and a Judge's freedom of choice or judgement.



JUDGING PROCESS



JUDGES

Judging panels will consist of three judges and may also include one associate judge from a range of backgrounds including but not limited to:

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

PROCESS

- Judging will take place at various event times throughout the year.
- Judges are assigned and invited to judge by their qualifications and expertise of their section. Each class will be assigned a judging panel where the entries will be blind tasted.
- Each product is scored out of 100 points against a set criteria. The products are not compared to one another but judged on their own merit.
- The highest scoring gold medal winning product from each class are put aside for the Champion judging of that section.
- All Champion winners from each category become finalists and are reassessed by a new panel of judges to determine the winner of the Major Trophy Awards, including the Richard Langdon Trophy for Best Exhibit in Show.

1. Gold (90 – 100 points)
2. Silver (82 – 89 points)
3. Bronze (74 – 81 points)

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

OUR SPONSORS

Thank you to our valued naming rights Sponsors for their support

7HOFM Cider Awards

Pine Tea & Coffee Tea and Tisane Awards

The Old Woolstore Apartment Hotel Plant Based Awards

7HOFM CIDER AWARDS

Entry Fees:
RAST Member - $45 per entry
Non-Member - $50 per entry

Discounted fees:
First five (5) entries are at normal entry fee rate.
20% reduction for subsequent entries that are entered into the same section.

Entries Close: Sunday 26th April 2026

Delivery Due Date: Friday 22nd May 2026

Judging: Wednesday 27th May 2026

Labelling:
All exhibits must bear the Royal Tasmanian Fine Food Award issued labels. These labels, in PDF format, will be sent to Exhibitors after entries close by email. The exhibit label must not obscure or cover the commercial label and should be run up the side of the exhibit between the front and back commercial labels. Unlabeled entries will not be judged.

Required samples:
- 4 x 375mL bottle samples ***OR*** 3 x 500mL bottle samples ***OR*** 4 x 355mL can samples to be submitted.
- Method Traditional (Class 127): 2 x 750mL bottle samples to be submitted.

Residual Sugar:
- Dry: <9g/L
- Medium: ~ 9 – 25g/L
- Sweet: >25g/L

Carbonation:
- Still: Still means little or no carbonation, if any bubble should be barely perceptible.
- Low: Some prickle contributed by the carbon dioxide, definitely contributing to mouthfeel but not necessarily 'fizzy'.
- Moderate: Moderate carbonation, petillant, approaching that of typical beer, less than would be expected in a sparkling wine (1.5g/L (~0.75 vol) – 4g/L (~2 vol)).
- High: Highly carbonated, significant presence of carbon dioxide – sparkling, may retain some head or mousse (>4g/L (~2vol)). Note: Gushing, foaming and excessive head formation however, are considered to be faults.
- Method Traditional (MT): Fermented in bottle and then disgorged. May have high carbonation.



Apple Cider

Class 116 Apple Cider Traditional - SWEET
Sweet = Residual Sugar >25g/L

Class 117 Apple Cider Traditional - MEDIUM
Medium = Residual Sugar ~ 9 – 25g/L

Class 118 Apple Cider Traditional - DRY
Dry = Residual Sugar <9g/L

Class 119 Apple Cider Contemporary - SWEET
Sweet = Residual Sugar >25g/L

Class 120 Apple Cider Contemporary - MEDIUM
Medium = Residual Sugar ~ 9 – 25g/L

Class 121 Apple Cider Contemporary - DRY
Dry = Residual Sugar <9g/L

Perry Cider

Class 122 Perry Cider - SWEET
Sweet = Residual Sugar >25g/L

Class 123 Perry Cider - MEDIUM
Medium = Residual Sugar ~ 9 – 25g/L

Class 124 Perry Cider - DRY
Dry = Residual Sugar <9g/L

Other Cider Classes

Class 125 Any other style of Cider or Perry (eg. experimental, wood aged, botanical or fruit flavoured etc.)

Class 126 Specialty Class (eg. Ice Cider or Perry, Pommeau, Eau de Vie etc.)

Class 127 Method Traditional or 'Methode Traditionelle'. Cider made like high-quality sparkling wine.
Cider that goes through secondary fermentation in the bottle and is then disgorged. Can be made in both contemporary and traditional fashion.

AWARDS:

CHAMPION CIDER
Trophy

RESERVE CHAMPION CIDER
Sash

PINE TEA & COFFEE- TEA AND TISANE AWARDS

TEA and TISANES

Entry Fees:
RAST Member - $45 per entry
Non-Member - $50 per entry

Discounted fees:
First five (5) entries are at normal entry fee rate.
20% reduction for subsequent entries that are entered into the same section.

Entries Close: Sunday 26th April 2026

Delivery Due Date: Friday 22nd May 2026

Judging: Wednesday 27th May 2026

Exhibits: Minimum of TWO (2), 50g samples to be submitted unless otherwise stated.

Entrants are strongly encouraged to provide instructions on the ideal preparation method for their product.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated.

Pure Tea

Judging Criteria	Points
Liquor Body	10
True to Description	20
Freshness	10
Dry Leaf	10
Flavour	20
Aroma	20
Liquor Colour	10
TOTAL	**100**

Class 142 Tea – Black (Camellia sinensis only, including tea from more than one origin)

Class 143 Tea – Oolong (Camellia sinensis only, including tea from more than one origin)

Class 144 Tea – Green (Camellia sinensis only, including tea from more than one origin)

Class 145 Tea – Other Varieties Camellia Sinensis, including White, Yellow, Dark (including Pu'er)

Class 146 Australian Pure Tea (Camellia sinensis only, including tea from more than one origin)
Must contain 50% Australian grown ingredients

Blended Tea

Class 147 Tea – Black Flavoured (Camellia sinensis with other ingredients)

Class 148 Tea – Chai (Camellia sinensis with other ingredients). Please submit ideal preparation method upon entry.

Class 149 Tea – Green Flavoured (Camellia sinensis with other ingredients)

Class 150 Tea – Other Flavoured (Camellia sinensis with other ingredients)

Class 151 Australian Blended Tea (Camellia sinensis with other ingredients)
Must contain 50% Australian grown ingredients

Herbal and Fruit

Judging Criteria	Points
True to Description	20
Dry Blend	10
Flavour	30
Aroma	30
Colour	10
TOTAL	**100**

Class 152 Herbs & Herbal Blends, including Rooibos

Class 153 Fruit Blends

Class 154 Australian Herbs & Herbal Blends
Must contain 50% Australian grown ingredients

Class 155 Australian Fruit Blends
Must contain 50% Australian grown ingredients

Powdered Tea

Judging Criteria	Points
True to Description	20
Freshness	10
Flavour	30
Aroma	30
TOTAL	**100**

Class 156 Powdered Tea and Tisanes (All powdered tea including Camellia sinensis and non-Camellia sinensis, including matcha and chai)

Iced Tea

Class 157 Iced Tea – Bottled or Canned. 4 commercial samples to be provided.
Fermented kombucha is not permitted in this class.

AWARDS:
CHAMPION TEA and TISANES
Trophy

RESERVE CHAMPION TEA and TISANES
Sash

THE OLD WOOLSTORE APARTMENT HOTEL PLANT BASED AWARDS

PLANT BASED PRODUCTS

Entry Fees:
RAST Member - $45 per entry
Non-Member - $50 per entry

Discounted fees:
First five (5) entries are at normal entry fee rate.
20% reduction for subsequent entries that are entered into the same section.

Entries Close: Sunday 26th April 2026

Delivery Due Date: Monday 25th May 2025

Judging: Friday 29th May 2026

Exhibits: Minimum of TWO (2), 500g or 500mL samples to be submitted unless otherwise stated in the Schedule.

Labelling: One (1) sample must be commercially labelled with use by or best before date stated. All remaining samples should have the RAST provided Exhibit Label with the Class Number and Exhibit Number and all branding removed or covered. The use by or best before date must be stated. If product contains a chilli component, a gradient of heat must be provided on the Exhibit Label.

Judging Criteria	Points
Visual Appearance / Presentation	20
Aroma	20
Flavour & Taste	40
Texture / Mouthfeel	20
TOTAL	**100**



Plant Based-Dairy Style Products

Class 221 Plant Based Butter (all types)

Class 222 Plant Based Milk (all types)

Class 223 Plant Based Yoghurt (all types)

Class 224 Plant Based Cheese (all types)

Class 225 Plant Based Dairy Style Dessert
(e.g. pannacotta, cheesecake, mousse etc.)

Non-Dairy Ice Cream

Ice Cream made from "other" milk types, e.g. coconut milk, almond milk, hemp milk etc.

Class 226 Non-Dairy Ice Cream - Vanilla

Class 227 Non-Dairy Ice Cream - Salted Caramel

Class 228 Non-Dairy Ice Cream - Chocolate

Class 229 Non-Dairy Ice Cream - Any other flavour (flavour to be nominated)

Sorbet

Must be a plant-based product.

Class 230 SORBET - Tropical fruit flavour

Class 231 SORBET - Citrus fruit flavour

Class 232 SORBET - Any other fruit flavour

Class 233 Any other type of Sorbet not listed in the above classes

Plant Based - Baked Products Savoury

Four (4) individual or Two (2) large samples are required.

Class 234 Plant based savoury slices, filled or unfilled, type and flavour to be identified.

Class 235 Plant based savoury pie, large or individual. Style and Flavour to be nominated.

Class 236 Any other savoury plant based baked product not listed in the classes above. Any shape, size and savoury filling accepted. Breadcrumbs permitted.
eg. vegan pasties, quiche, vegan sausage rolls, spinach/cheese filo etc.

THE OLD WOOLSTORE APARTMENT HOTEL PLANT BASED AWARDS

Plant Based - Baked Products Sweet

Class 237 Plant Based Sweet Pie or Slice. Filled or unfilled. Flavour and type to be nominated. 4 individual or 2 large samples required

Class 238 Plant Based Sweet Biscuits filled or unfilled. Flavour to be nominated.
6 indivudal samples required.

Plant Based – Cakes

Four (4) individual or Two (2) large samples are required.

Class 239 Plant Based Small Cakes (eg. muffins, cupcakes, lamingtons etc.)

Class 240 Plant Based Cakes, Tortes & Gateaux. Any size or shape.

Plant Based - Delicatessen Style Product

Minimum of TWO (2), 500g packet samples required or equivalent.

Class 241 Plant Based Sausage, any flavours.

Class 242 Plant Based Burger, any flavour.

Class 243 Plant Based Schnitzel, any flavours.

Class 244 Plant Based Bacon

Class 245 Falafels, any flavours.

Class 246 Tofu, Regular

Class 247 Tofu, Silken

Class 248 Any other plant based delicatessen style or convenience product not listed in the classes above.

AWARDS:

CHAMPION PLANT BASED
Trophy

RESERVE CHAMPION PLANT BASED
Sash



ROYAL TASMANIAN FINE FOOD AWARDS

CONTACT

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