HOBART'S 7HOFM 101.7

PINE TEA & COFFEE
Award Winning Retail & Wholesale Supplier

THE OLD WOOLSTORE APARTMENT HOTEL

PLANT BASED, TEA & TISANES + CIDER

2026 Results Catalogue



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
Ashley McCoy
Thomas Beuke
Crystal Stewart
Mark Robertson

KEY INFORMATION

CIDER, TEA & TISANES AND PLANT BASED PRODUCTS

Judging	27th - 29th May 2026
Results	The Results Catalogue will be published online and available on the Hobart Showground website the week after judging concludes. Champion winners will be announced on the Royal Tasmanian Fine Food Awards social media accounts. Dairy and Ice Cream winners will be announced at the DIAA Tasmania Conference on the 5th June 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.

TROPHIES AND SPONSORS

Trophy	Sponsor
Champion Cider	
Champion Tea & Tisane	
Champion Plant Based Product	

JUDGES AND STEWARDS

The RAST acknowledges and thanks all the judges and volunteers for their generous contribution towards the success of the 2026 Royal Tasmanian Fine Food Awards.

Cider

Briony Liebich (Head Judge)
Mark Robertson
Jimi Anderson

Tea & Tisane

David Lyons (Head Judge)
Allan Halyk
Annette Emmett

Plant Based Products

Pia Palmer (Head Judge)
Carly Palmer
Crystal Stewart

Stewards

Ross Matthews (Chief Steward)
Paul Leitch (Pantry Manager)
Barry Hunt
Barry Stubbs
Sushila Desai

MAJOR TROPHY AWARDS



The winners of the Major Trophy Awards listed below will be announced at the annual Fine Wine & Dine Awards Dinner on the 4th December 2026.

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: Snap Printing

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.

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 in 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 as a Company** 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 3750 or check the Biosecurity Tasmania website for more details.

- 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.

Award	Cat. No.	Exhibitor	Commercial Name	State

7HOFM CIDER AWARDS

CIDER

CLASS 116 Apple Cider Traditional - SWEET

Gold	561	Kent Jones Pty Ltd	Colony Cove Draught Cider	SA
Bronze	562	Deep Southern P/L	PRAH RED and Wild	TAS
Bronze	560	Willie Smiths	Willie Smith's Traditional Cider	TAS

CIDER

CLASS 117 Apple Cider Traditional - MEDIUM

Gold	563	Kent Jones Pty Ltd	Colony Cove Original Cider	SA
Silver	565	Kent Jones Pty Ltd	Colony Cove Vintage Cider	SA
Silver	564	Willie Smiths	Willie Smith's 2025 Kingston Black	TAS
Bronze	567	Willie Smiths	Willie Smith's 2025 Heritage Blend	TAS
Bronze	566	Uplands Vineyard	Uplands Cider	TAS

CIDER

CLASS 118 Apple Cider Traditional - DRY

Silver	568	Handsoffthebrake Pty Ltd trading as Bradys Lookout Cider	1820s Blend	TAS

CIDER

CLASS 119 Apple Cider Contemporary - SWEET

Bronze	569	Willie Smiths	Willie Smith's Gold Apple Cider	TAS
	570	Ninch Cider	Sweet Summer Cider	TAS
	571	Willie Smiths	Willie Smith's Organic Apple Cider	TAS

CIDER

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

Silver	572	Deep Southern P/L	Red and Wild Alcohol free	TAS
Bronze	573	Willie Smiths	Willie Smith's Non-Alc Apple Cider	TAS

CIDER

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

Silver	574	Willie Smiths	Pommeau	TAS

CIDER

CLASS 127 Method Traditional or 'Methode Traditionelle'.
Cider made like high-quality sparkling wine.

Gold	575	Handsoffthebrake Pty Ltd trading as Bradys Lookout Cider	Classic Orange Pippin	TAS

CHAMPION CIDER

Trophy

Handsoffthebrake Pty Ltd trading as Bradys Lookout Cider - Class 127 Cat. No. 575 - Classic Orange Pippin

RESERVE CHAMPION CIDER

Sash

Kent Jones Pty Ltd - Class 116 Cat. No. 561 - Colony Cove Draught Cider

Award	Cat. No.	Exhibitor	Commercial Name	State

PINE TEA & COFFEE
TEA and TISANES AWARDS

TEA and TISANES

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

Silver	493	Pine Tea & Coffee Pty Ltd	SilverTip Assam CTC , Black Tea	NSW
Silver	498	Arakai Estate	2025/26 Spring Flush Black, Whole leaf Premium Black Tea	QLD
Silver	552	The Tea Equation	Tasmanian Afternoon Blend, Black Tea	TAS
Bronze	497	Pine Tea & Coffee Pty Ltd	SilverTip Assam BOP, Black Leaf Tea	NSW
	494	The Art of Tea	Hobart Afternoon Tea, Black Tea	TAS
	495	The Art of Tea	Welsh Breakfast (King Charles III Tea), Black Tea	TAS
	496	Pine Tea & Coffee Pty Ltd	SilverTip London Breakfast, Black Leaf Tea	NSW

Judges Comments:

Wide variety and differences in teas.

TEA and TISANES

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

Gold	502	Pine Tea & Coffee Pty Ltd	SilverTip China Mao Jian Misty, Green Tea	NSW
Silver	499	Arakai Estate	2025/26 Spring Flush Green, Whole leaf Premium Green Tea	QLD
Silver	500	Pine Tea & Coffee Pty Ltd	SilverTip China Gunpowder '"Temple of Heaven", Green Tea	NSW
Bronze	501	Pine Tea & Coffee Pty Ltd	SilverTip China Lung Ching (Dragonwell), Green Tea	NSW

TEA and TISANES

CLASS 146 Australian Pure Tea (Camellia sinensis only, including tea from more than one origin)

Silver	504	Arakai Estate	2024/25 Premium Green, Whole leaf Premium Green Tea	QLD
Silver	503	Arakai Estate	2024/25 Premium Black, Whole leaf Premium Black Tea	QLD

Judges Comments:

Wonderful to see improvements in Australia tea.

TEA and TISANES

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

Gold	553	The Tea Equation	Tasmanian Berry Delight, Flavoured Black Tea with Fruit	TAS
Silver	506	Pine Tea & Coffee Pty Ltd	SilverTip Mexican Mango, Flavoured Black Tea	NSW
Silver	505	The Art of Tea	Aurora Australis Tea, Flavoured Black Tea	TAS
Bronze	507	The Art of Tea	Eastern Grey Kangaroo Tea, Flavoured Black Tea	TAS

TEA and TISANES

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

Silver	508	Pine Tea & Coffee Pty Ltd	SilverTip Shakra Chai, Black Tea Chai	NSW

TEA and TISANES

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

Bronze	511	Pine Tea & Coffee Pty Ltd	SilverTip Goji-Acai, Flavoured Green Tea	NSW
Bronze	509	Pine Tea & Coffee Pty Ltd	SilverTip Lime & Coconut, Flavoured Green Tea	NSW

Award	Cat. No.	Exhibitor	Commercial Name	State

TEA and TISANES

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

Bronze	512	Pine Tea & Coffee Pty Ltd	SilverTip Coconut Truffle, Flavoured White Tea	NSW

TEA and TISANES

CLASS 152 Herbs & Herbal Blends, including Rooibos

Silver	515	Pine Tea & Coffee Pty Ltd	SilverTip Belly Bliss, Herbal Melange	NSW
Silver	517	Pine Tea & Coffee Pty Ltd	SilverTip Harmony, Herbal Melange	NSW
Silver	518	The Art of Tea	Dandelion Chai, Caffeine Free Chai	TAS
Silver	554	The Tea Equation	Restless Legs Blend, Herbal Blend	TAS
Silver	555	The Tea Equation	Tasmanian Purple Magic, Herbal Blend	TAS
Bronze	513	The Art of Tea	Stress Less, Herbal tisane	TAS
Bronze	516	The Art of Tea	Rainbow Rooibos, Flavoured Rooibos	TAS

Judges Comments:

Some nicely balanced herbal infusions.

TEA and TISANES

CLASS 153 Fruit Blends

Gold	520	Pine Tea & Coffee Pty Ltd	SilverTip Strawberry Cream, Fruit Melange	NSW
Gold	521	Pine Tea & Coffee Pty Ltd	SilverTip Blueberry Mint, Fruit Melange	NSW
Silver	523	Pine Tea & Coffee Pty Ltd	SilverTip Strawberry Lime, Fruit Melange	NSW
Silver	522	Pine Tea & Coffee Pty Ltd	SilverTip Fruit Active, Fruit Melange	NSW
Silver	524	Pine Tea & Coffee Pty Ltd	SilverTip Mango Moments, Fruit Melange	NSW
Silver	525	Pine Tea & Coffee Pty Ltd	SilverTip Melonade, Fruit Melange	NSW
Bronze	519	Pine Tea & Coffee Pty Ltd	SilverTip Turkish Apple, Fruit Melange	NSW

Judges Comments:

Fruit infusions require level blending of flavours when done correctly can achieve a perfect hot or cold brew.

TEA and TISANES

CLASS 154 Australian Herbs & Herbal Blends

Gold	526	Pine Tea & Coffee Pty Ltd	SilverTip Lemon Splendour, Herbal Blend	NSW

TEA and TISANES

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

Bronze	527	Matcha Yu Tea	Premium Matcha , Matcha Green Tea Powder	VIC

TEA and TISANES

CLASS 157 Iced Tea – Bottled or Canned. 4 commercial samples to be provided.

Gold	514	Australian Honey Products Pty Ltd	Taverners Herbal Honey Tea Concentrate, Herbal Tea Concentrate	TAS

CHAMPION TEA and TISANE

Trophy

Australian Honey Products Pty Ltd - Class 157 Cat. No. 514 - Taverners Herbal Honey Tea Concentrate, Herbal Tea Concentrate

RESERVE CHAMPION TEA and TISANE

Sash

The Tea Equation - Class 147 Cat. No. 553 - Tasmanian Berry Delight, Flavoured Black Tea with Fruit

THE OLD WOOLSTORE APARTMENT HOTEL PLANT BASED PRODUCTS AWARDS

Plant Based-Dairy Style Products

Plant Based-Dairy Style Products
CLASS 222 Plant Based Milk (all types)

Award	Cat. No.	Exhibitor	Commercial Name	State
Gold	531	MELK milks	Chai Almond Milk, Almond Milk	TAS
Gold	532	MELK milks	Chocolate Almond Milk, Almond Milk	TAS
Gold	533	MELK milks	Almond Milk, Almond Milk	TAS
Silver	529	MELK milks	Almond Coffee Brew, Almond Milk	TAS
Bronze	530	MELK milks	Sweet Almond Coffee Brew, Almond Milk	TAS

Plant Based-Dairy Style Products
CLASS 224 Plant Based Cheese (all types)

Award	Cat. No.	Exhibitor	Commercial Name	State
Gold	535	Damona	Pepperjack, Dairy free cheese	VIC
Silver	534	Damona	Pecorino , Dairy free cheese	VIC
Bronze	536	Damona	Baked almond feta, Dairy free cheese	VIC

Plant Based-Dairy Style Products
CLASS 225 Plant Based Dairy Style Dessert

Award	Cat. No.	Exhibitor	Commercial Name	State
Silver	537	Island Berries Tasmania	Coconut panna cotta, non-dairy dessert	TAS

Non-Dairy Ice Cream

Non-Dairy Ice Cream
CLASS 228 Non-Dairy Ice Cream - Chocolate

Award	Cat. No.	Exhibitor	Commercial Name	State
Gold	538	Nice Guy Eddie Gelato (Blac Fig)	Chocolate Sorbet, Sorbet GF, V, DF	TAS

Sorbet

Sorbet
CLASS 230 SORBET - Tropical fruit flavour

Award	Cat. No.	Exhibitor	Commercial Name	State
Silver	539	Nice Guy Eddie Gelato (Blac Fig)	Strawberry Sorbet, Sorbet GF, V, DF	TAS

Sorbet
CLASS 231 SORBET - Citrus fruit flavour

Award	Cat. No.	Exhibitor	Commercial Name	State
Silver	540	Nice Guy Eddie Gelato (Blac Fig)	Lemon Chili Sorbet, Sorbet	TAS
Silver	541	Nice Guy Eddie Gelato (Blac Fig)	Passionfruit Sorbet, Sorbet GF, V, DF	TAS
Silver	542	Nice Guy Eddie Gelato (Blac Fig)	Lemon Sorbet, Sorbet GF, V, DF	TAS

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

Award	Cat. No.	Exhibitor	Commercial Name	State
Gold	546	Nice Guy Eddie Gelato (Blac Fig)	Pistachio Sorbet, Sorbet GF, V, DF	TAS
Silver	543	Nice Guy Eddie Gelato (Blac Fig)	Almond Sorbet, Sorbet GF, V, DF	TAS
Silver	548	Nice Guy Eddie Gelato (Blac Fig)	Espresso Martini, Sorbet GF, V, DF. Contains Alcohol (3%)	TAS
Silver	550	Nice Guy Eddie Gelato (Blac Fig)	Dark & Stormy, Sorbet GF, V, DF. Contains Alcohol (3%)	TAS
Silver	547	Nice Guy Eddie Gelato (Blac Fig)	Tasmanian Raspberry Gin Sorbet, Sorbet GF, V, DF. Contains Alcohol (3-4%)	TAS
Silver	549	Nice Guy Eddie Gelato (Blac Fig)	Passionfruit Vodka, Sorbet GF, V, DF. Contains Alcohol (3%)	TAS

Award	Cat. No.	Exhibitor	Commercial Name	State
	544	Nice Guy Eddie Gelato (Blac Fig)	Tasmanian Strawberry Champagne, Sorbet GF, V, DF. Contains Alcohol (3%)	TAS
	545	Nice Guy Eddie Gelato (Blac Fig)	Limoncello Sorbet, Sorbet GF, V, DF. Contains Alcohol (3%)	TAS

Plant Based - Delicatessen Style Product

Plant Based - Delicatessen Style Product

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

Award	Cat. No.	Exhibitor	Commercial Name	State
Gold	551	TUNNEL HILL MUSHROOOMS	MIUSHROOM MISO, MISO	TAS

CHAMPION PLANT BASED PRODUCT

Trophy

Damona - Class 224 Cat. No. 535 - Pepperjack, Dairy free cheese

RESERVE CHAMPION PLANT BASED PRODUCT

Sash

MELK milks - Class 222 Cat. No. 531 - Chai Almond Milk, Almond Milk

ROYAL TASMANIAN FINE FOOD AWARDS

CONTACT

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