

ROYAL TASMANIAN FINE FOOD AWARDS

2026 OVERALL SCHEDULE

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:	The Royal Tasmanian Fine Food Award competitions take place throughout the year. Please refer to the individual class schedule in the category you wish to enter for specific **entry closing, delivery and judging dates**. Late entries may not be accepted.
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 **Coffee:** • $65 per entry **Smallgoods & Delicatessen** • $60 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: 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.

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	
Champion Herb & Spice	Valhalla Ice Cream
Champion Coffee	

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 Sponsors for their support

TASMANIAN ICE CREAM VALHALLA

THE OLD WOOLSTORE APARTMENT HOTEL

DIAA TASMANIA Dairy Industry Association of Australia

mcc Premium Label Solutions

tassal

snap print solutions | Hobart

St Ives Apartments In Historic Battery Point

Banjo's bakery cafe

hill street

PINE TEA & COFFEE Award Winning Retail & Wholesale Supplier

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SPONSORSHIP

Have you considered Sponsorship?

Sponsorship is an excellent way to highlight and advertise your company throughout Australia and have your company name associated with one of the longest running and highly acclaimed Fine Food Awards in Australia.

Benefits

- Company recognition in schedule
- Company recognition in online results catalogue
- Company naming rights of category
- Option to have website recognition with link to your company website
- Your signage/banner displayed at the annual Fine Wine & Dine Awards dinner attended by judges, exhibitors and the general public.
- Company recognition in award presentations
- Option to attend the Fine Wine & Dine Awards dinner and presentation and other events.
- Company name engraved on trophy

Contact

Zak Douglas
General Manager, Business Development and Strategy
The Royal Agricultural Society of Tasmania

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W: www.hobartshowground.com.au

ROYAL TASMANIAN FINE FOOD AWARDS



TASMANIAN FLOUR MILLS BAKERY 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 29th March 2026

Delivery Due Date: Friday 24th April 2026

Judging: Wednesday 29th April 2026

Exhibits: Minimum of TWO (2), 500g samples to be submitted unless otherwise stated in the Schedule. Entries must be baked and ready to eat with all ingredients and heating instructions provided on the entry form.

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 (Exhibit labels will be sent via email after entries close).

BAKED PRODUCTS SAVOURY

Judging Criteria	Points
General Appearance	20
Flavour	40
Texture / Baked Quality	20
Quality of Finish	20
TOTAL	**100**

Crackers/Crispbreads and Savoury Biscuits

Class 1 **Flatbread/Crisp Bread/Crackers/Savoury Biscuits. Type and Flavour to be identified.**

Class 2 **Seed or Grain Crackers/Biscuits. Type and Flavour to be identified.**

Gluten Free Baked Savoury Products

Class 3 **Gluten Free Savoury Biscuits / Crackers / Crispbreads. (eg. rice, seed, grain, nut etc.) Type and flavour to be identified.**

Class 4 **Gluten Free Pie or Pastie. Type and flavour to be identified.**
2 large or 4 individual samples to be submitted.

Class 5 **Any other savoury baked gluten free product not listed in the classes above.**
2 large or 4 individual samples to be submitted.

Savoury Pastry & Pies

Class 6 **Traditional or Gourmet Pie. Type and Flavour to be identified, baked and ready to eat.**
2 large or or 4 individual samples to be submitted.

Class 7 **Traditional or Gourmet Pasties. Type and Flavour to be identified, baked and ready to eat.**
4 individual samples must be submitted.

Class 8 **Savoury Quiche made with shortcrust or puff pastry. Baked and ready to eat, type and flavour to be identified.**
2 large or 4 individual samples to be submitted.

Class 9 **Any other type of Savoury Pastry not listed above, including filo. Type and flavour to be identified, baked and ready to eat (eg. spanakopita, filled rolls etc.)**

AWARDS:

CHAMPION BAKED PRODUCTS - SAVOURY
Trophy

RESERVE CHAMPION BAKED PRODUCTS - SAVOURY
Sash



TASMANIAN FLOUR MILLS BAKERY AWARDS

BAKED PRODUCTS SWEET

Judging Criteria	Points
General Appearance	20
Flavour	40
Texture / Baked Quality	20
Quality of Finish	20
TOTAL	**100**

Sweet Biscuits and Slices

Class 10 **Slices. Any flavour, filled or unfilled. Flavour to be identified.**
4 individual samples or 2 packets required.

Class 11 **Brownies, flavour to be identified.**
4 individual samples or 2 packets required.

Class 12 **Biscuits and Cookies. Filled or unfilled (e.g. chocolate chip, melting moments, shortbread, oatmeal etc.) Type and flavour to be identified.**
6 individual samples or 2 packets required.

Class 13 **Macarons. Flavour to be identified.**
6 individual samples or 2 packets required.

Class 14 **Gluten Free Sweet Biscuit, Cookie or Slice. Flavour to be identified.**
6 individual samples or 2 packets required.

Cakes

Class 15 **Small Cakes (eg. muffins, cupcakes, lamingtons etc.)**
4 individual samples required.

Class 16 **Cakes, Tortes & Gateaux. Any size or shape.**

Class 17 **Cakes - Gateau, Torte, Mousse Cakes (need to be edible), creative, decorated/iced, layered or not layered, flavour to be identified.**
Larger (200+mm) 1 sample required, smaller (up to 200mm) 2 samples required.

Class 18 **Cheese Cake, flavour to be nominated.**

Class 19 **Sweet Breads and Loaves, flavour to be nominated (eg. banana bread, date loaf etc.)**

Class 20 **Doughnut, traditional or filled. Type and flavour to be nominated.**
4 individual samples required.

Class 21 **Gluten Free Sweet Cake. Any size and flavour to be nominated.**
2 large or 4 individual samples required.

Sweet Pastry & Pie

Class 22 **Shortcrust Pastry (sweet filled pies, tarts, flans etc.) Type and flavour to be nominated.**
4 individual or 2 large samples required.

Class 23 **Sweet Filo Pastry (eg. baklava, filo rolls etc.)**
4 individual samples required.

Class 24 **Butter Based Pastry or Viennoiserie (eg. croissants, pain au chocolat, danish, brioche etc.) Type and Flavour to be nominated.** 4 individual samples required.

Class 25 **Mille-feuille/Vanilla Slice.**
4 individual samples required.

Class 26 **Choux Pastry (eg. eclairs, profiteroles etc.) Type and flavour to be nominated.**
4 individual samples required.

Class 27 **Gluten free sweet pastry or pie. Type and flavour to be nominated.**
4 individual samples required.

Christmas Cakes & Puddings

Heating instructions for puddings to be supplied on entry form. 4 individual or 2 large samples required.

Class 28 **Christmas / Fruit Cake.**

Class 29 **Christmas / Fruit Pudding.**

Class 30 **Christmas Pudding, any other flavour (eg. chocolate, caramel, sticky date etc.)**

Other Sweet Baked Products

4 individual or 2 large samples required.

Class 31 **Meringue, any type of flavour including pavlova.**

Class 32 **Any other sweet pastry or bakery item not listed in the class schedule above.**

AWARDS:

CHAMPION BAKED PRODUCTS - SWEET
Trophy

RESERVE CHAMPION BAKED PRODUCTS - SWEET
Sash

TASMANIAN FLOUR MILLS BAKERY AWARDS

BREADS and ROLLS

Exhibits: Minimum of TWO (2) loaves or FOUR (4) individual bread rolls required to be submitted unless otherwise stated. Entries must be baked and ready to eat with all ingredients and heating instructions provided on the entry form.

Judging Criteria	Points
General Appearance & Volume	20
Crust & Colour	10
Texture & Crumb	20
Aroma	20
Flavour	30
TOTAL	**100**

White Bread

Class 33 **White Loaf, condensed square.**

Class 34 **White loaf, high top.**

Class 35 **White Vienna Baked on Tray**

Class 36 **French Stick**

Class 37 **White Rolls (eg. round, knott, horse shoe etc.)**

Wholemeal Bread

Class 38 **Wholemeal Loaf, condensed square.**

Class 39 **Wholemeal Loaf, High Top.**

Class 40 **Wholemeal Rolls (eg. round, knott, horse shoe etc.)**

Grain Bread

Class 41 **Grain loaf, condensed square.**

Class 42 **Grain Cob, baked on tray.**

Class 43 **Grain Rolls (eg. round, knott, horse shoe etc.)**

Artisan Bread

Class 44 **Ciabatta Loaf**

Class 45 **Turkish Bread or Pide.**

Class 46 **Foccacia, any flavour.**

Class 47 **Gluten Free Loaf or Roll.**

Class 48 **Any other gourmet/artisan bread type that is not listed in the above classes.**

Sourdough & Rye

Class 49 **Sourdough, White. Baked on tray. Natural Culture Base Mandatory.**

Class 50 **Sourdough, Wholemeal or Grain. Baked on tray. Natural Culture Base Mandatory.**

Class 51 **Sourdough Rolls, any type. Natural Culture Base Mandatory.**

Class 52 **Rye Bread, % of rye flour to be provided (Eg. light, dark, pumpernickel etc.) Sourdough rye also accepted in this class.**

Fruit Bread & Buns

Class 53 **Fruit Loaf**

Class 54 **Fruit Buns.**
4 individual buns required.

Class 55 **Traditional Hot Cross Buns, Fruit Only.**
2 packs of 6 to be submitted.

Class 56 **Any other flavour of Hot Cross Bun, flavour to be identified (eg. chocolate, nutella etc.)**
2 packs of 6 to be submitted.

Flavoured Breads and Rolls

Class 57 **Flavoured Roll or Loaf, any type or flavour (eg. cheese, bacon, garlic, olive etc.)**

Class 58 **Gourmet Pull Apart Loaf, any flavour.**

Muffins, Crumpets and Scrolls

Class 59 **English muffin, any type or flavour.**
2 packs of 6 required.

Class 60 **Scrolls, any flavour (eg, vegemite, apple, cheese etc.).**
4 individual samples required.

Class 61 **Crumpets, any type or flavour.**
2 packs of 6 required.

AWARDS:

CHAMPION BREADS and ROLLS
Trophy

RESERVE CHAMPION BREADS and ROLLS
Sash

TASSAL PRESERVES 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 29th March 2026

Delivery Due Date: Friday 24th April 2026

Judging: Thursday 30th April 2026

Exhibits: Minimum of TWO (2), 500g samples to be submitted unless otherwise stated.

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 (Exhibit labels will be sent via email after entries close).

Judging Criteria	Points
Visual & Colour	20
Aroma	10
Flavour & Taste	30
Texture & Body	20
Finish of Product	10
True to Description / Name of Style	10
TOTAL	**100**

SAVOURY PRESERVES

Class 62 **Chutney and Relish, fruit or vegetable base. Type and flavour to be nominated.**

Class 63 **Mustard, type and flavour to be nominated.**

Class 64 **Pickles. Vegetable or Fruit. Ingredients to be identified.**

Class 65 **Savoury Jellies, any flavour.**
(e.g. mint, capsicum, pepper etc.)

Class 66 **Savoury Jam or Paste, any savoury flavour.**
(e.g. black garlic paste, caramelised onion, bacon jam etc.)

Class 67 **Sauces - Savoury**
(e.g. soy, xo, tomato, chilli etc.)

Class 68 **Salad Dressing, any type or flavour.**

Class 69 **Mayonnaise and Aioli, type and flavour to be nominated.**

Class 70 **Vinegar, type and flavour to be nominated.**

Class 71 **Marinades, any flavour.**
Judged as is, no preparation/cooking will be undertaken.

Class 72 **Pesto, type and flavour to be nominated.**

Class 73 **Tapenade Style Products. Base ingredients must include olives and capers, ingredients to be listed.**

Class 74 **Salsa, type and flavour to be nominated.**

Class 75 **Fermented Preserve. Any type of naturally fermented product.**
(e.g. sauerkraut, kimchi, miso paste etc.)

Class 76 **Any other type of Savoury Preserve not listed in the above classes. Type and flavour to be nominated.**
Note: Black garlic cloves not accepted. Please check the Herbs & Spices section for the correct entry class.

AWARDS:

CHAMPION PRESERVES - SAVOURY
Trophy

RESERVE CHAMPION PRESERVES - SAVOURY
Sash

SWEET PRESERVES

Class 77 **Jam, type and flavour to be nominated.**
(e.g. raspberry, blueberry-rhubarb, apricot etc.)

Class 78 **Sweet Jellies, any flavour.**
(e.g. crab apple, grape, sour cherry etc.)

Class 79 **Marmalade, must use citrus fruit in preparation. Combination of citrus and other flavours accepted.**
(e.g. orange, lemon-lime, grapefruit and brandy etc.)

Class 80 **Sweet Pastes, any flavour.**
(e.g. fig, quince, plum etc.)

Class 81 **Sweet Syrups, any flavour.**
(e.g. maple, agave, cherry etc.)

Class 82 **Sweet Sauces, Dessert Style. Any Flavour.**
(e.g. salted caramel, chocolate, mixed berry etc.)

Class 83 **Any other type of sweet preserve not listed in the above classes. Type and flavour to be nominated.**

AWARDS:

CHAMPION SWEET PRESERVES
Trophy

RESERVE CHAMPION SWEET PRESERVES
Sash

VALHALLA ICE CREAM SWEET & SPICY AWARDS

CHOCOLATE & CONFECTIONERY

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 29th March 2026

Delivery Due Date: Friday 24th April 2026

Judging: Friday 1st May 2026

Exhibits: A minimum of TWO (2), 250g bar or packet samples must be supplied unless otherwise stated. For boxed chocolate, TWO (2) boxes must be supplied. For moulded shells, FOUR (4) individual shells must be supplied.

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.

Judging Criteria	Points
True to Description	10
Flavour	30
Texture & Consistency	30
Appearance & Colour of Product	20
Finish of Product	10
TOTAL	**100**

Confectionery

Class 84 **Aerated Confectionery, any type or flavour** (e.g. honeycomb, marshmallow, nougat etc.)

Class 85 **High Boil Confectionery** (e.g. caramels, hard boiled sweets, sugar drops etc.)

Class 86 **Jelly Confectionery** (e.g. gums, pastilles, jellies etc.)

Class 87 **Liquorice, any type or flavour.**

Class 88 **Sugar Free Confectionery, any type or flavour.**

Class 89 **Any other confectionery product not listed in the above classes**

Chocolate and Fudge

Class 90 **Chocolates - Boxed - assortment/mixed**

Class 91 **Chocolates, moulded shells. Any type or flavour.**

Class 92 **Chocolate truffles, boxed. Any type or flavour.**

Class 93 **Dark Chocolate - plain dark bar or block.**

Class 94 **Dark Chocolate with inclusions - bar or block.**

Class 95 **Milk Chocolate - plain milk bar or block.**

Class 96 **Milk Chocolate with inclusions - bar or block.**

Class 97 **White Chocolate - plain white - bar or block.**

Class 98 **White Chocolate with inclusions - bar or block.**

Class 99 **Fudge, flavour to be nominated.**

Class 100 **Any other chocolate product not listed in the above classes**

Coated Nuts, Fruit, Bars and Other Products

Class 101 **Chocolate coated nuts, any or flavour.**

Class 102 **Chocolate coated fruit, any type.**

Class 103 **Chocolate coated coffee beans.**

Class 104 **Fruit Bar or Nut Bar. Type and flavour to be nominated.**

AWARDS:

CHAMPION CHOCOLATE and CONFECTIONERY
Trophy

RESERVE CHAMPION CHOCOLATE and CONFECTIONERY
Sash

VALHALLA ICE CREAM SWEET & SPICY AWARDS

HONEY

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 29th March 2026

Delivery Due Date: Friday 24th April 2026

Judging: Friday 1st May 2026

Honey Colour Guide:

Colour	Pfund Reading
White	0-34
Light Amber	35-65
Medium Amber	66-90
Dark	91-120

Exhibits: Honey must be supplied in TWO (2) 500g round glass jars with white lids and filled to the top with no air visible. Any other size or shape jar may be disqualified.

Mead must be supplied in TWO (2) 750ml, clear glass straight sided bottles with screw top caps.

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, use by or best before date must be stated.

Judging Criteria	Points
Honey Colour	25
Density of Honey	25
Flavour	25
Aroma	10
Clarity & Appearance	15
TOTAL	**100**

Extracted Honey

Class 105 Extracted Liquid Honey - White
White: 0-34 Pfund honey colour range

Class 106 Extracted Liquid Honey - Light Amber
Light Amber: 35-65 Pfund honey colour range

Class 107 Extracted Liquid Honey - Medium Amber
Medium Amber: 66-90 Pfund honey colour range

Class 108 Extracted Liquid Honey - Dark
Dark: 91-120 Pfund honey colour range.

Creamed and Whipped

Class 109 Creamed Honey

Class 110 Whipped Honey

Manuka and Raw Honey

Class 111 Manuka Honey

Class 112 Raw Honey

Any Other Honey Product

Class 113 Honey in the Comb
2 x 125g samples to be provided

Class 114 Mead
Mead must be produced by honey, entrants to submit TWO (2) 750ml, clear glass straight sided bottles with screw top caps.

Class 115 Any other value-added Honey product not already listed in the schedule. All ingredients to be nominated.

AWARDS:

CHAMPION HONEY
Trophy

RESERVE CHAMPION HONEY
Sash



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

COFFEE AWARDS

Entry Fees:
RAST Member - $60 per entry
Non-Member - $65 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 21st June 2026

Delivery Due Date: Friday 17th July 2026

Judging: 22nd – 24th July 2026

Coffee Exhibits:
- Minimum of TWO (2), 250g packet samples to be submitted for each entry unless otherwise stated.
- All beans to be provided whole, not ground.
- Bean must be roasted by the Exhibitor in Australia and roasting premises must be stated on the entry form.
- Entrants to indicate on entry whether beans are imported or Australian grown.

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 (exhibit labels will be sent via email after entries close). The use by or best before date must be stated.

Examples of "Traditional coffee":
- It can be more of a darker roast.
- May have a percentage of Robusta.
- Traditional coffee flavours but not limited to chocolate and nuts found in the top left hand side on the SCA flavour wheel.

Examples of "Specialty coffee":
- It can be more of a lighter roast.
- Will contain no Robusta.
- Designed but not limited to highlighting natural fruit flavours found in the top right hand side on the SCA flavour wheel.
- Nothing added to enhance the flavour i.e. Barrel aged coffees.

Cappuccino / Milk Based

Judging Criteria	Points
Aroma	5
Flavour	30
Taste Balance	30
Cut Through	10
Aftertaste	10
Overall Impression	15
TOTAL	**100**

Class 128 Cappuccino / Milk Based - Traditional Blend

Class 129 Cappuccino / Milk Based - Specialty Blend

Class 130 Cappuccino / Milk Based - Specialty Single Origin

Class 131 Cappuccino / Milk Based - Decaffeinated

Class 132 Cappuccino / Alternative Milk Based - Oat Milk

Espresso

Judging Criteria	Points
Aroma	5
Flavour	30
Taste Balance	30
Body / Tactile	10
Aftertaste	10
Overall Impression	15
TOTAL	**100**

Class 133 Espresso - Traditional Blend

Class 134 Espresso - Specialty Blend

Class 135 Espresso - Specialty Single Origin

Class 136 Espresso – Decaffeinated

Filter Coffee

Judging Criteria	Points
Aroma	5
Flavour	30
Taste Balance	30
Body	10
Aftertaste	10
Overall Impression	15
TOTAL	**100**

Class 137 Filter Coffee - Traditional Blend

Class 138 Filter Coffee - Specialty Blend

Class 139 Filter Coffee - Specialty Single Origin

Class 140 Filter Coffee – Decaffeinated

Drinking Chocolate

Class 141 Drinking Chocolate. Any type or flavour
(eg. dark chocolate, milk chocolate etc.)

AWARDS:
CHAMPION COFFEE
Trophy

RESERVE CHAMPION COFFEE
Sash

PINE TEA & COFFEE - TEA & 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

DIAA (TASMANIA) DAIRY & ICE CREAM AWARDS

Entry Fees:
RAST and DIAA 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: Thursday 28th – Friday 29th May 2026

Exhibits: Minimum of TWO (2), 500g or 500mL samples to be submitted unless otherwise stated. All dairy used must be 100% Australian.

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 (Exhbit labels will be sent via email after entries close). 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
Taste/Eating Quality	20
Flavour	30
Aroma	20
Freshness	20
True to Description	10
TOTAL	**100**

Cheese

Class 158 Cheese, Mould Ripened. Blue Mould or cheese containing Blue Mould.

Class 159 Cheese Smear Rippened or Washed Rind

Class 160 Cheese - Surfaced Ripened White Mould Brie

Class 161 Cheese - Mozzarella and stretched curd, Scamorza, Pizza Cheese, Provolone, Cacia, Cavalto

Class 162 Cream Cheese / Fresh Unripened Flavoured (flavour to be stated on entry)

Class 163 Labneh - flavoured or non-flavoured

Class 164 Cheese - Mascarpone

Class 165 Club Cheese, flavour to be nominated.

Class 166 Shredded or grated, cheese type to be specified on entry

Class 167 Haloumi, flavoured or plain

Class 168 Fetta. Plain, flavoured or marinated.

Class 169 Cheddar Cheese, any age. Age to be stated at entry.

Class 170 Any other Cheddar-style cheese.
(e.g. Cheshire, Red Leicester, Colby etc.)

Class 171 Cheese - Very Hard. Type of cheese to be stated.
(e.g. Ramano, Parmesan, Pecorini, Pepato etc.)

Class 172 Cheese - Semi Hard. Type of cheese to be stated.
(e.g. Edam, Gouda, Raclette, etc.)

Class 173 Any other type of cheese not listed in the above classes

AWARDS:
CHAMPION CHEESE
Trophy

RESERVE CHAMPION CHEESE
Sash



DAIRY - OTHER DAIRY PRODUCT

Butter

Butter: *To be made from pasteurised cream and no preservatives other than salt to be added.*
Cream: *Fat content (%) to be specified on entry form.*

Class 174 Butter - salted

Class 175 Butter - Unsalted

Class 176 Butter - flavour enhanced

Class 177 Dairy Blend

Class 178 Ghee - clarified butter with both moisture and milk solids removed

DIAA (TASMANIA) DAIRY & ICE CREAM AWARDS

Cream

Minimum of TWO (2) samples required, 1 litre in total.

Class 179 Pure Cream, no additives

Class 180 Rich Cream

Class 181 Thickened Cream

Class 182 Sour or Cultured Cream, full cream or light.

Dairy Desserts

Class 183 Dairy Dessert. Any flavour, fresh or frozen (excluding ice cream)
Dairy desserts can include Fromage Frais, Cheesecake (baked or unbaked), Mousse any flavour. Must contain 55% dairy product.

Dips - Dairy

Class 184 Dip - Dairy Based. Any type or flavour. Must be at least 50% dairy content.

Milk - Flavoured

Minimum of TWO (2), 1 litre samples to be submitted.

Class 185 Flavoured Milk - Full Fat. Flavour to be nominated.

Class 186 Flavoured Milk, low or reduced fat (max fat 2%). Flavour to be nominated.

Milk

Minimum of TWO (2), 1 litre samples to be submitted.

Class 187 Homogenised - White Milk Full Fat or Light (skim)

Class 188 Non homogenised - White Milk

Class 189 Modified Milk - reduced or low fat, maximum fat 2% or (with non-dairy additives eg. Omega 3 etc).

Class 190 UHT Milk, including extended shelf life, whole, modified and skim.

Class 191 Other Milk types not listed in the classes above e.g. Camel, Buffalo etc.

Yoghurt

Class 192 Yoghurt, Full Fat. Any flavour, set or stirred.

Class 193 Yoghurt, Reduced or Non Fat. Any flavour, set or stirred.

Class 194 Cultured Milk beverage, any flavour

Goat Milk Products

Class 195 Goat Cheese, fresh, unripened

Class 196 Goat Cheese, mould ripened. Exhibitor to specify age on the entry form

Class 197 Goat Cheese, Matured. Age to be specified on entry form.

Class 198 Goat Cheese, Fetta

Class 199 Goat Yoghurt, natural or flavoured. Exhibitor to specify if stirred, set or Greek style yoghurt on entry form.

Class 200 Any other type of Goat milk product not listed in the above classes

Sheep Milk Products

Class 201 Sheep Cheese, any

Class 202 Sheep Milk - packaged in retail pack. Any flavour

Class 203 Sheep Yoghurt, flavour and/or type to be specified

Class 204 Any other type of Sheep milk product not listed in the schedule.

AWARDS:

CHAMPION GOAT OR SHEEP DAIRY PRODUCT
Trophy

RESERVE CHAMPION GOAT OR SHEEP DAIRY PRODUCT
Sash

CHAMPION DAIRY - DAIRY OTHER PRODUCTS
Trophy

RESERVE CHAMPION DAIRY - DAIRY OTHER PRODUCTS
Sash

DIAA (TASMANIA) DAIRY & ICE CREAM AWARDS

ICE CREAM

NOTE: Sorbet and Plant Based Ice Cream classes can be found in the Plant Based Products Section.

Exhibits: Minimum of TWO (2), 500mL samples to be submitted (1 litre in total), unless otherwise stated. Must be dairy based, all dairy used must be 100% Australian.

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
Flavour & Aroma	40
Texture & Body	30
Appearance	20
True to Description	10
TOTAL	**100**

Ice Cream

Class 205 Vanilla Ice Cream

Class 206 Vanilla Ice Cream - low fat

Class 207 Chocolate Ice Cream

Class 208 Chocolate Ice Cream, low fat

Class 209 Flavoured Ice Cream- flavour to be specified

Class 210 Flavoured Ice Cream, low fat - flavour to be specified

Class 211 Premium Ice Cream - Vanilla - with a minimum of 12% fat content

Class 212 Premium Ice Cream - Flavoured - with a minimum of 12% fat content

Class 213 Specialty Ice Cream with whole fruit pieces, fruit variegates nuts and/or confectionery items

Class 214 Any other type of Ice Cream not listed in the above classes

Class 215 Individual Ice Creams
(e.g Drumsticks, Magnum etc. 6 samples to be submitted)

Class 216 Novel Ice Cream
(e.g. bambino cones, piccoto cones, etc. 8 samples of sticklines)

Gelato

Class 217 GELATO - Vanilla or Chocolate

Class 218 GELATO - fruit flavoured

Class 219 GELATO - any other flavour or combination of flavours.

Class 220 Any other type of Gelato not listed in the above classes

AWARDS:

CHAMPION ICE CREAM
Trophy

RESERVE CHAMPION ICE CREAM
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



HILL STREET GROCER
SMALLGOODS & DELICATESSEN AWARDS

SMALLGOODS

Entry Fees:
RAST Member - $55 per entry
Non-Member - $60 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 19th July 2026

Delivery Due Date: Monday 17th August 2026

Judging: 19th – 20th August 2026

Exhibit: Minimum of TWO (2), 500g samples or equivalent to be supplied unless otherwise stated (1kg in total).

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.

Cooking Preparation:
Exhibitors are to provide detailed heating instructions upon entry. A professional Chef will heat/cook products as per the instructions provided to ensure all entries are prepared accurately and consistently for judging.

No additional bread, sauces, cheese, flavourings or other ingredients will be used when preparing exhibits. Convenience foods may have separate components ready to combine but need to be commercially packaged as a single unit.

Judging Criteria	Points
Flavour	50
Texture / Mouthfeel	20
True to Description	10
Visual Appeal / Presentation	20
TOTAL	**100**

Ham

Minimum of ONE (1),1kg whole leg of ham to be supplied.

Class 249 Ham - Bone In - Whole Piece (e.g. leg, Shoulder) cured, smoked and cooked

Class 250 Ham - Boneless, Whole Piece (e.g. shoulder, leg), rind on or rindless, smoked, cooked, formed or netted etc.

Class 251 Ham, manufactured (minced, cut or comminuted) and formed or pressed, in casing, elasticised netting or similar, fully cooked, may be smoked. Minimum 1kg

Bacon

Class 252 Bacon - Full Rasher, shortloin or streaky, smoked or cooked, rind on or rindless - 2 packets of 6 rashers.

Class 253 Bacon - Dry Cured –full rasher, shortloin or streaky, smoked or unsmoked, rind on or rindless. 2 packets of 6 rashers.

General Smallgoods, Cooked Products and Poultry Products

Minimum of TWO (2) x 500g whole piece samples or ONE (1) x 1kg whole piece sample to be supplied unless otherwise stated.

Class 254 Australian Style Devon

Class 255 Poultry (eg Chicken, Duck or Turkey) – Bone in or deboned, fully cooked or smoked, whole piece, portion or reformed

Class 256 Poultry Loaf, manufactured (minced or comminuted), fully cooked. Any shape or size, 2 pieces

Class 257 Corned Beef, cured, fully cooked, one piece, any shape or size

Class 258 Continental / Australian Frankfurts - Continental style products are to be named as a product style and will be judged on that style

Class 259 Continental (comminuted) product - ready to eat, in large casing for slicing, eg, Bologna, Berliner, Lyoner etc

Class 260 Continental, Minced or Chopped product - showing distinct pieces of meat and/or fat, in casing, for consumption as is, eg. Cabanossi, Kransky etc. Ready to eat or be reheated (heating instructions to be provided).

Class 261 Pastrami (beef) cured, fully cooked, rolled in spices, one piece, any shape or size

Class 262 Roast Beef,(fully cooked or rare), primal cut, one piece, any shape or size

Class 263 Roast Pork, rolled, tied or elastic netted, fully cooked, rind on or off, seasoned stuffing optional

HILL STREET GROCER
SMALLGOODS & DELICATESSEN AWARDS

Gourmet Smallgoods Products

Two pieces to be submitted, must be two separate units, NOT one piece cut in half and re-packaged. Provide heating instructions if necessary.

Class 264 **Pate, Terrine or Liverwurst, may be fine emulsion or coarse texture style. flavour & meat type to be nominated, eg, Chicken Liver Pate, Duck Liver Pate, Grand Marnier Pate**

Class 265 **Gourmet Smallgoods - eg, lamb, beef or pork, - fully cooked or smoked, bone in or boneless, meat type to be indicated**

Class 266 **Game Products (eg Venison, Wallaby, Kangaroo, Emu etc) - any shape or size, fully cooked or smoked, bone in or boneless, meat type to be indicated**

Class 267 **Any other general or gourmet smallgoods product not listed in classes, type to be indicated**

Raw Fermented Products

Class 268 **Raw Fermented Salami/Sausage – traditional, air-dried and or smoked, whole piece e.g. Casalinga, Felino, Cacchiatori, Colbaz etc., flavour to be nominated**

Class 269 **Sucuk, minced or chopped product. Maximum casing diameter of 38mm. Two pieces. Heating or cooking instructions to be provided**

Specialty Dried Cured Meat Products

Minimum 2 x 250g samples to be supplied

Class 270 **Prosciutto, dry cured, boneless or bone-in, leg ham, uncooked. Two pieces (not sliced)**

Class 271 **Jerky - any type.**
Minimum quantity 2 x 250g packets samples.

Class 272 **Pancetta, dry cured, boneless middle, rolled or flat. Any shape or size, 2 pieces**

Class 273 **Capocollo (Coppa) – dry cured, 2 pieces**

Class 274 **Any other air-dried product not eligible in the classes listed (eg Bresoala, Bastourma, Lachsschinken), any shape or size. 2 pieces.**

Other Smallgoods Products

Class 275 **New and Other Innovative Products - any cooked meat considered to be unique or modified from normal, 2 samples required**

Sausages - Fresh-Raw

Minimum 2 packets of 6 sausages to be supplied

Class 276 **Fresh Sausages - Beef, Pork, Chicken, Lamb, Continental - meat and style to be nominated.**

Class 277 **Fresh Sausages - Open Class - includes Game Meats and blanched sausages - meat and style to be nominated.**

Class 278 **Any other fresh or raw sausage product not listed in the above classes.**

AWARDS:

CHAMPION SMALLGOODS
Trophy

RESERVE CHAMPION SMALLGOODS
Sash



HILL STREET GROCER
SMALLGOODS & DELICATESSEN AWARDS

Delicatessen

Judging Criteria	Points
Flavour	50
Texture / Mouthfeel	20
True to Description	10
Visual Appeal / Presentation	20
TOTAL	**100**

Delicatessen – Convenience Products

Class 279 **Schnitzel, filled or unfilled. Type and flavour to be nominated (eg. Chicken, beef, pork etc.) 6 to be submitted.**

Class 280 **Pastry wrapped meat product (e.g. lamb, beef, pork etc.) Type to be identified. 2 commercial size samples to be submitted.**

Class 281 **Cryovac Meals - Lamb Beef, Pork, Chicken etc., meat type to be indicated, 4 packets to be submitted.**

Class 282 **Frozen pre-cooked meals. Type and ingredients to to be indicated. 2 packets to be submitted.**

Class 283 **Pasta Meals, pre-prepared and ready to eat. Any type, flavour or size (Eg. Lasagna, Cannelloni etc.) 2 samples to be submitted.**

Class 284 **Fresh Pasta. Any type or flavour, filled or unfilled (eg. Linguini, Tagliatelle, Ravioli etc.) 2 commercial size packets required.**

Class 285 **Soups, any type or flavour. Rready to eat. 2 tubs or packets to be submitted.**

Class 286 **Potato Gnocchi, any type or flavour. 2 commercial size packets required.**

Class 287 **Pre-made Salads, any type or flavour (eg. coleslaw, potato salad, pasta salad etc.) 3 commercial size samples required.**

Class 288 **Any other delicatessen convenience product not listed in the classes above.**

Delicatessen - Dips

Minimum TWO (2), 200g samples must be supplied. Must be less than 50% dairy content (e.g. cheese or yoghurt content must be under 50%). See Dairy competition schedule for more information.

Class 289 **Dip, any type or flavour (e.g. hummus, baba ghanoush, french onion, capsicum etc.)**

AWARDS:

CHAMPION DELICATESSEN
Trophy

RESERVE CHAMPION DELICATESSEN
Sash



SEAFOOD AWARDS

SEAFOOD

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 19th July 2026

Delivery Due Date: Tuesday 18th August 2026

Judging: Friday 21st August 2026

Exhibits: Minimum of two (2), 500g samples must be supplied unless otherwise stated. Please see individual classes for specific quantity details.

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.

Judging Criteria	Points
Visual Condition & Appearance	20
Flavour	40
Mouthfeel / Balance	20
Texture / Firmness	20
TOTAL	**100**

Edible Seaweeds

Class 290 Edible Seaweed, fresh or dried. Cultivated or wild harvest, species to be named.
Three samples required, minimum 200g per entry.

Fish

Fresh Fish: *Exhibitors must prove the species / type of fish in accordance with the current Australian Fish Names Standard. Approximate harvest date, location of farm or catch area.*

Class 291 Whole fresh fish, large or small (e.g. trout, salmon, blue-eye trevella, flathead etc.)
1 sample required.

Class 292 Fresh fish fillet (e.g. trout, salmon, blue-eye trevella, flathead etc.)
2 fresh fillets required.

Oysters & Mussels

*Minimum **1dz live/chilled**, unopened with cleaned external shell to be supplied. Exhibitors must specify approximate harvest date, lease number, growing area upon entry.*
Oysters will be shucked and turned for judging by Stewards.

Class 293 Mussels

Class 294 Pacific Oysters

Class 295 Rock Oysters

Class 296 Angasi Oysters

Shellfish and Other Seafood Products

Salmon or Trout Caviar, Pate, Terrine & Mousse:
Two (2) exhibits of not less than 100g each must be supplied for each entry. Caviar to be chilled and bottled.

Other Seafood Products:
Two (2) exhibits of not less than 500g each must be supplied for each entry.

Class 297 Pates, Mousse and Terrines. Must be 50% or more aquaculture content.

Class 298 Pickled, Cured and Marinated Seafood

Class 299 Salmon or Trout Caviar, chilled and bottled

Class 300 Value added - ready to eat Australian Seafood or Shellfish. Packaged.

Class 301 Other Seafood product not already listed in the Schedule (e.g. Crayfish, Scallops, Abalone etc.)

Gravlax

Must provide chilled and vacuum packed fillet. Commercial size 2 packs or more if small, min 500g in total to be supplied.

Class 302 Gravlax - Salmon

Class 303 Gravlax - any other type of fish (excluding salmon).

Smoked Trout

Class 304 Trout - Cold Smoked. Ocean or River.

Class 305 Trout - Hot Smoked. Ocean or River.

Class 306 Trout - Flavoured, hot smoked. Ocean or River.

SEAFOOD AWARDS

Smoked Salmon

Class 307 Salmon - Cold smoked.

Class 308 Salmon - Flavoured, cold smoked.

Class 309 Salmon - Hot Smoked.

Class 310 Salmon - Flavoured, hot smoked.

AWARDS:

CHAMPION SEAFOOD
Trophy

RESERVE CHAMPION SEAFOOD
Sash



ST IVES APARTMENTS
OLIVE PRODUCTS 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 2nd August 2026

Delivery Due Date: Friday 28th August 2026

Judging: Thursday 3rd September 2026

Testing Criteria:
All Extra Virgin Olive Oil entries are expected to meet the following chemical parameters for Extra Virgin Olive Oil:

- Free Fatty Acid (FFA): ≤ 8%
- Peroxide Value (PV): ≤ **20 meq** 0_2/kg oil.
- Absorbency in Ultra Violet:
  (UV): K_{232} **<2.50,** K_{270} **<0.22,** ΔK**<0.01**

Oil Analysis:
All Extra Virgin Olive Oil entries must be accompanied by a copy of each entry's FFA, PV, UV and PPH (polyphenol/biophenols) test results. All entries are expected to meet the chemical parameters for Extra Virgin Olive Oil as set out in the Australian Standards (AS5264- 2011) Please see: https://aooa.com.au/quality-standards/ for more information.

MILD: Must be be between PPH 0-150mg/kg

MEDIUM: Must be between PPH 151-300mg/kg

ROBUST: Must be between PPH 301+ mg/kg

Exhibits:
Minimum of TWO (2), 250ml samples to be submitted for judging.

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
Nose Aroma	35
Palate Flavour	45
Harmony & Complexity	20
TOTAL	**100**

Mild

*Range of polyphenols/biophenols for extra virgin olive oils entered in the **MILD** Class must be: **PPH 0-150 mg/kg.***

Class 311 Australian EVOO - Boutique Class - any varietal or blend. Mild. Minimum stock volume between 15 to 199 litres.
Mild: PPH 0-150 mg/kg

Class 312 Australian EVOO - Small Commercial Class - any varietal or blend. Mild. Minimum stock volume between 200 - 999 litres.
Mild: PPH 0-150 mg/kg

Class 313 Australian EVOO - Commercial Class - any varietal or blend. Mild. Minimum stock volume 1000 litres.
Mild: PPH 0-150 mg/kg

Class 314 Australian EVOO - Single Estate Grown. Mild. Minimum stock volume between 200 - 1000 litres. Mild: PPH 0-150 mg/kg

Medium

*Range of polyphenols/biophenols for extra virgin olive oils entered in the **MEDIUM** Class must be: **PPH 151-300 mg/kg.***

Class 315 Australian EVOO - Boutique Class - any varietal or blend, Medium. Minimum stock volume between 15 to 199 litres.
Medium: PPH 151-300 mg/kg

Class 316 Australian EVOO - Small Commercial Class - any varietal or blend, Medium. Minimum stock volume between 200 - 999 litres.
Medium: PPH 151-300 mg/kg

Class 317 Australian EVOO - Commercial Class - any varietal or blend, Medium. Minimum stock volume 1000 litres.
Medium: PPH 151-300 mg/kg

Class 318 Australian EVOO - Single Estate Grown, Medium. Minimum stock volume between 200 - 1000 litres. Medium: PPH 151-300 mg/kg

Robust

*Range of polyphenols/biophenols for extra virgin olive oils entered in the **ROBUST** Class must be: **PPH 301+ mg/kg**.*

Class 319 Australian EVOO - Boutique Class - Any varietal or blend. Robust. Minimum stock volume between 15 to 199 litres.
Robust: PPH 301+ mg/kg

ST IVES APARTMENTS
OLIVE PRODUCTS AWARDS

Class 320 **Australian EVOO - Small Commercial Class - any Varietal or blend. Robust. Minimum stock volume between 200 - 999 litres.**
Robust: PPH 301+ mg/kg

Class 321 **Australian EVOO - Commercial Class - any varietal or blend. Robust. Minimum stock volume 1000 litres.**
Robust: PPH 301+ mg/kg

Class 322 **Australian EVOO - Single Estate Grown. Robust. Minimum stock volume produced 200 - 1000 litres.** Robust: PPH 301+ mg/kg

Flavoured / Infused Olive Oil

Class 323 **Flavoured or Infused Olive Oil - Citrus flavoured, flavours to be sourced from the fruit of the citrus genera.**

Class 324 **Flavoured or Infused Olive Oil - Herbal, flavours to be sourced from the leaves or seeds of plants.**

Class 325 **Flavoured or Infused Olive Oil - Any Other Flavour. Flavour to be nominated. Could include fruit, garlic, truffle, chilli, fungi, lemon myrtle, or a blend of multiple flavours etc.**

Table Olives

Class 326 **Olives. Black or Green, pitted or unpitted. Type of olive to be nominated.**

Class 327 **Olives. Black or Green. Stuffed or flavoured. Type of olive and flavour to be nominated.**

AWARDS:

CHAMPION OLIVE PRODUCT
Trophy

RESERVE CHAMPION OLIVE PRODUCT
Sash



PANTRY ITEMS 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 2nd August 2026

Delivery Due Date: Friday 28th August 2026

Judging: Thursday 3rd September 2026

Exhibits: Minimum of TWO (2), 500g samples to be submitted unless otherwise stated.

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
Flavour	40
Texture	20
Appearance	20
Quality of Finish	20
TOTAL	**100**



Cereals, Grains, Seeds & Legumes

Class 328 Muesli

Class 329 Granola

Class 330 Other Cereal, flavour/type to be nominated

Class 331 Any other legume, seed or grain product not already listed in the schedule
Eg. pulses, chickpeas, lentils, chia seeds

Class 332 Cereal or Museli Bar, any type or flavour. Min 4 bars required.

Class 333 Gluten Free Cereal - All varieties

Dried Fruit

Class 334 Dried fruit, type and flavour to be nominated.

Culinary Oils (Excluding Olive Oil)

Any other flavour or oil type, including nut, seed, fruit or vegetable oils that are not olive oil.

Class 335 Nut and Seed Oils
(eg. macedamia, walnut, hazelnut etc.)

Class 336 Any other culinary oil, type and flavour to be nominated
Excluding Olive Oil (eg. hemp, avacado, canola etc.)

Nuts

Chocolate or confectionery products containing nuts or coated nuts are not accepted in this category. Please see the Chocolate & Confectionery section for more details.

Class 337 Nuts, Raw. Any type or flavour.
Coated nuts, such as chocolate or yoghurt, are not accepted in this class.

Class 338 Nuts, Roasted. Any type or flavour.
Coated nuts, such as chocolate or yoghurt, are not accepted in this class.

Class 339 Nut Butters and/or Spreads. Any type or flavour.

Any Other Pantry Product

Class 340 Any other pantry product not already listed in the Schedule. Non-perishable food items only. Two samples of normal commercial product to be submitted.
Note: Sauces, spices, preserves and baked goods not accepted in this class. Please see the Baked Goods, Preserves and/or Herbs & Spices section for the correct entry class.

AWARDS:

CHAMPION PANTRY ITEM
Trophy

RESERVE CHAMPION PANTRY ITEM
Sash

VALHALLA ICE CREAM SWEET & SPICY AWARDS

HERBS, SPICES & SALTS

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 2nd August 2026

Delivery Due Date: Friday 28th August 2026

Judging: Thursday 3rd September 2026

Exhibits: Minimum of TWO (2), 30g samples must be supplied unless otherwise stated.

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, use by or best before date must be stated. If the product contains a chilli component, a heat rating must be selected on the Exhibit Label.

Judging Criteria	Points
Visual & Aroma	20
Quality of components	15
Balance / Ratio of ingredients	15
Taste & Flavour	50
TOTAL	**100**

Dried Herbs and Spices (No Added Salt)

Class 341 Dried Herb Blends and Mixes

Class 342 Spice Blends and Mixes

Class 343 Spice and Dried Herb Mixes

Dukkah, blends of toasted nuts, seeds and spices.

Class 344 Dukkah, all types and flavours

Dry Rubs, Salts and Seasonings

Class 345 Dry Rubs, all types and flavours.

Class 346 Salt Mixes and Seasonings

Class 347 Salts

Class 348 Sugar Blends and Aromatic Sugar Mixes

Fresh Herbs and Garlic

Class 349 Fresh Culinary Herbs

Class 350 Fresh Garlic

Class 351 Black Garlic, whole bulb or cloves. Peeled or unpeeled.

Other Herb & Spice Products

Class 352 Any other herb, spice or dried seasoning product not listed in the above classes.

AWARDS:

CHAMPION HERBS & SPICES
Trophy

RESERVE CHAMPION HERBS & SPICES
Sash



ROYAL TASMANIAN FINE FOOD AWARDS

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