ROYAL TASMANIAN FINE FOOD AWARDS

HANDMADE
MOCCAMASTER
FOR THE REAL TASTE OF COFFEE

COFFEE

2025

Results Catalogue



30th 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 1995

RAST President – Peter Spotswood
RAST Chief Executive Officer – Scott Gadd

Mission Statement

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

The Royal Tasmanian Fine Food Awards acclaims and recognises the finest Australian food producers across twenty-one (21) categories, including baked products, cider, chocolate, coffee, cheese, dairy products, delicatessen, smallgoods, herbs and spices, honey, ice-cream, olive products, preserves, seafood and plant-based products.

Committee

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

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THE ROYAL AGRICULTURAL SOCIETY OF TASMANIA

ROYAL TASMANIAN FINE FOOD AWARDS

CELEBRATING THE PURSUIT OF EXCELLENCE IN AUSTRALIAN FOOD & BEVERAGES

CONTACT & ENTRIES

Judging	3rd – 5 th July 2025
Entry Fee Discount	First 5 (five) entries at the normal entry fee rate. 20% reduction for subsequent entries that are entered into the same section.
Entry Fees	**Coffee** RAST Member: $60 Non-Member: $65
Enter Online	https://entries.hobartshowground.com.au/Account/ExhibitorLogin
Entries Close	COB 1st June 2025
Delivery Due Date	by 30th June 2025
Social Media	Follow us to stay up to date through the year:  @tasfinefoodawards  @tasmanianfinefoods
Contact	Fine Food & Wine Events Manager Royal Agricultural Society of Tasmania PO Box 94, Glenorchy, TAS 7010 Phone: 03 6272 6812 Email: events@hobartshowground.com.au
Results	The Results Catalogue will be published online and available on the Hobart Showground website the week after judging concludes. Champion and Reserve Champion winners will be announced on the Royal Tasmanian Fine Food Awards social media accounts the day after judging concludes. www.hobartshowground.com.au/royal-tasmanian-fine-food-awards

MAJOR TROPHIES

Announced and presented at the Fine Wine & Dine Awards Dinner on Friday 28th November 2025

Major Trophy Awards

The Richard Langdon Trophy – Best Exhibit in Show

Sponsored by: Banjo's Bakery Cafe

The Champion winning product from each section is reassessed by a new panel of judges to determine the winner of the Richard Langdon Trophy for Best Exhibit in Show.

2024 Winner: Woolworths Food Company (D'Orsogna) – Gold Free Range Triple Smoked Leg Ham

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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 by a new or existing Exhibitor.

2024 Winner: Lakker Chocolatiers

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.

2024 Winner: Nice Guy Eddie Gelato – Passionfruit Sorbet

The Chair's Trophy

Sponsored by: MCC Labels

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

2024 Winner: Freycinet Marine Farm - Instant Spicy Mussel Soup

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SECTION AWARD & SPONSORS

Section Trophy	Sponsor
Champion Coffee	HANDMADE MOCCAMASTER FOR THE REAL TASTE OF COFFEE
	Betta MILK
	la marzocco

EXHIBITOR INFORMATION

ROYAL TASMANIAN FINE FOOD AWARDS – SUPPORTING THE AUSTRALIAN FOOD INDUSTRY

The Royal Agricultural Society of Tasmania is a not-for-profit organisation that can trace its history back to 1821 when a group of Van Diemen's Land residents corresponded with the Official Secretary and gained approval for the establishment of a Society for the protection of animals. Since then, the Society has broadened its vision and now supports the Australian food 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.

REASONS TO ENTER

The Royal Tasmanian Fine Food Awards is ***one of the leading fine food awards in the Country.***

- Winning products can receive a Gold, Silver or Bronze medal artwork files **which are a brand of excellence** and provide marketing power for your product from the value of a winning medal.
- Producers of any size can benchmark their products against premium food industry standards and comparable products.
- Receive individual confidential feedback and scores from experienced judges regarding your product.
- Opportunity for Champion winning exhibitors to showcase their product at the Fine Wine & Dine Awards Dinner later in the year which is attended by industry professionals, judges and the general public.
- Opportunity to be selected to showcase award winning products with commercial space at the Royal Hobart Show, which is attended by thousands of visitors each year.
- Select Champion & Reserve Champions across all sections will be given the opportunity to discuss ranging with **Hill Street Grocers.**
- Select Champion & Reserve Champions across all sections will be given the opportunity to discuss ranging with **IGA Tasmania.**
- Recognition of award-winning Exhibitors and products on social media and in the official results catalogue published online after judging.

HOW TO ENTER

Follow these simple steps to a successful entry:

- Read the schedule carefully and determine the entry class for your products.
- Enter online through the following link: https://entries.hobartshowground.com.au/Account/ExhibitorLogin
- Payment can be made by credit card (Visa/Mastercard) online or call our office to pay by EFTPOS over the phone.
- 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
- 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 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 AND SHOW REGULATIONS

Exhibitors should familiarise themselves with the Conditions of Entry and Show regulations outlined below before entering:

1. Definition of Producer

A Producer means the registered premises that manufacture the product entered into the Fine Food Awards. All Exhibitors who have product/s manufactured or packaged under contract must identify the Producer on their entry application.

2. Definition of Retail

A Retail Producer means the Exhibit is labelled in accordance with the Australian Food Standards Code and manufactured in commercial quantities for retail sale.

3. Recognition

Producer and the Exhibitor **Eligibility of Products**
At the time of entry, each Exhibit entered by an Exhibitor must be the property of the Exhibitor and available commercially in Australia.
Exhibits must be as from a normal production run of a commercial product available to purchase within Australia.
Spot audits may be conducted comparing commercially purchased samples with entries. If a comparison highlights any significant variation, then that entry may be disqualified.

4. Definition of Exhibitor

An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of the RAST and RHFFA Committee is the following:

(a) Manufacture or processor
(b) Has product/s manufactured or packaged under contract.
(c) 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 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)

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

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

All entered Exhibits must adhere to the following criteria:

(a) 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.

(b) 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.

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

(d) 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.

(e) 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.

(f) 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.

(g) All food must be transported in accordance with Food Standard Australia New Zealand guidelines, which includes keeping the food protected from contamination and if the food is potentially hazardous or perishable, keeping it cold (5^{o} C or colder) or hot (60^{o} C or hotter).

(h) If the product contains a Chilli component, a gradient of heat must be added to the label.

1 = Mild, 2 = Medium, 3 = Hot, 4 = Extra Hot

9. Stock

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

The decision of the judges will be final, and no correspondence will be entered.

(a) Exhibitors may use the results of these awards in advertising and on packaging for their awarded products.

(b) The Royal Agricultural Society of Tasmania reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.

(c) Awards are made in each class at the sole discretion of the judges. More than one Exhibit may receive a Gold, Silver or Bronze in any class. 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.

(d) 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.

(e) 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 on Friday 28th November 2025.

(f) 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 social media to stay up to date on all announcements.

 @tasfinefoodawards

 @tasmanianfinefoods

11. Power to alter / transfer

(a) Alter the Closing Date of the Awards.

(b) The Royal Agricultural Society of Tasmania (RAST) reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.

(c) The RAST may at its discretion and without the prior approval of the Exhibitor disqualify or transfer an Exhibit into a different class than was stated on the application for entry if in its opinion or the judge's opinion the Exhibit has been entered into the wrong class.

(d) Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete.

(e) Alter the date and/or time at which the judging is scheduled to take place.

(f) Alter a judge scheduled to Judge at the event.

(g) Cancel the event

12. Interference by Exhibitor

An Exhibitor, their invitees or agents, must not consult, influence or interfere with a Judge or attempt to consult, influence or interfere with a Judge or do any other thing which may interfere with the Judge's freedom of choice or judgement.

JUDGING PROCESS & TROPHIES

JUDGES

Judging panels will consist of up to 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

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 or judging panels where the entries will be blind tasted.

- Each product is scored out of 100 points. The products are not compared to one another but judged on their own merit.

- The highest scoring gold medal winning product from each class are put aside for the Champion judging of that section.

- All Champion winners from each section become finalists and are reassessed by a new panel of judges to in September 2025 to determine the winner of the Major Trophy Awards, including the **Richard Langdon Trophy for Best Exhibit in Show**.

Medals will be awarded as follows:

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

The Head Judge and Chief Steward together 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.

JUDGES & VOLUNTEERS

The Royal Agricultural Society of Tasmania and the Committee of the Royal Tasmanian Fine Food Awards would like to thank all the Judges and Stewards for their participation in the 2025 Royal Tasmanian Fine Food Awards. We greatly appreciate the expertise and support provided which helped make the event a great success.

JUDGES

Coffee
Sue Stagg – Chief Judge Chicko Mackeen – Panel Chair David Boudrie - Panel Chair Sam Whang – Judge Stephen Bock – Judge Joel Hutchinson – Judge Alison Butterworth – Judge Jonothan Goldthorpe – Judge

STEWARDS

Ross Matthews – Chief Steward & Pantry Manager
Andrew Blakesly - Steward
Debbie Ryan - Steward
Michael Ryan - Steward

Ebony Lucas – Barista



COFFEE

COFFEE

CLASS 125 Cappuccino / Milk Based - Traditional Blend

Silver	616	Grinders Coffee Roasters	Rich Espresso, Cappuccino	NSW
Silver	622	Grinders Coffee Roasters	Source, Cappuccino	NSW
Bronze	623	Oomph! Coffee Roasters	Java Jo, Coffee	TAS
Bronze	608	Griffiths Bros Coffee Roasters	Kingston Classic, Espresso	VIC
Bronze	614	Pine Tea & Coffee Pty Ltd	Bella Italia(R) Original, roasted coffee beans	NSW
Bronze	628	Grinders Coffee Roasters	Jack's Cafe Blend, Cappuccino	NSW
Bronze	620	Karon Farm Coffee Pty Ltd	Mount Buninyong Blend, Espresso	VIC
Bronze	610	Cult Logic Coffee	Morning Mantra, Espresso Blend	TAS
Bronze	611	Grinders Coffee Roasters	Organico, Cappuccino	NSW
Bronze	626	Grinders Coffee Roasters	Classic Blend, Cappuccino	NSW
Bronze	617	Grinders Coffee Roasters	Classico, Cappuccino	NSW
Bronze	624	Griffiths Bros Coffee Roasters	Strong, Espresso	VIC
	606	Pine Tea & Coffee Pty Ltd	Smooth Criminal, roasted coffee beans	NSW
	607	Grinders Coffee Roasters	Foundation, Cappuccino	NSW
	609	Grinders Coffee Roasters	Cremello, Cappuccino	NSW
	612	Leaping Goat Coffee	Colombian Toffee, Espresso for milk based coffee	TAS
	613	Griffiths Bros Coffee Roasters	Intense, Espresso	VIC
	615	Grinders Coffee Roasters	Crema, Cappuccino	NSW
	618	Griffiths Bros Coffee Roasters	Grand Duchess, Espresso	VIC
	619	Bellissimo Coffee	Ultimo, Coffee beans	QLD
	621	Bellissimo Coffee	Italian, Coffee beans	QLD
	625	Pine Tea & Coffee Pty Ltd	Clayton's House Blend, roasted coffee beans	NSW
	627	Grinders Coffee Roasters	Foodary Blend, Cappuccino	NSW
	629	Campos Coffee	Dark City , Espresso	NSW

CLASS 126 Cappuccino / Milk Based - Specialty Blend

Gold	632	Pine Tea & Coffee Pty Ltd	Blue Nile Ethiopian, Roasted Coffee	NSW
Silver	640	Great Southern Coffee Company	East Coast Roast, Esspresso	TAS
Bronze	636	Leaping Goat Coffee	Brazilian Cherry, Espresso for milk based coffee	TAS
Bronze	630	Raven Mead Pty Ltd	My Kingdom for a Horse Coffee - Seasonal Blend, Espresso Blend	SA
Bronze	634	Campos Coffee	Superior, Espresso	NSW
Bronze	633	Leaping Goat Coffee	Velvet Jaffa, Espresso for milk based coffee	TAS

	631	First Batch Coffee Roasters	Noosa Blend, Whole Roasted Coffee Beans Suited to Espresso	QLD
	635	Bellissimo Coffee	Kinship, Coffee beans	QLD
	637	Bellissimo Coffee	Emporio, Coffee beans	QLD
	638	Great Southern Coffee Company	Wild West Blend, Esspresso	TAS
	639	Pine Tea & Coffee Pty Ltd	Colombian, Roasted Coffee	NSW
	641	First Batch Coffee Roasters	Venture Blend, Whole Roasted Coffee Beans Suited to Espresso	QLD

CLASS 127 Cappuccino / Milk Based - Specialty Single Origin

Silver	643	Bellissimo Coffee	Colombia Hilda Castiblanco Castillo Mixed Process, Coffee beans	QLD
Bronze	644	Bellissimo Coffee	Colombia Silverio Guzman Pink Bourbon Bio-Innovation Washed, Coffee beans	QLD
Bronze	645	First Batch Coffee Roasters	Single Origin - Guatemala, Whole Roasted Coffee Beans Suited to Espresso	QLD
Bronze	646	Bellissimo Coffee	El Salvador Mercurio Bourbon Honey, Coffee beans	QLD
Bronze	642	Bellissimo Coffee	India Riverdale Estate Natural Process, Coffee beans	QLD
	647	Campos Coffee	Burundi Munkaze, Espresso Single Origin	NSW
	648	Bellissimo Coffee	Colombia Las Flores Pink Bourbon, Coffee beans	QLD

CLASS 128 Cappuccino / Milk Based - Decaffeinated

Bronze	652	Bellissimo Coffee	Colombia Decaf, Coffee beans	QLD
	649	Pine Tea & Coffee Pty Ltd	Premium Espresso Swiss Water (R) Decaffeinated, roasted coffee beans	NSW
	650	Cult Logic Coffee	Colombia, Huila, Caña Dulce, EA Decaf, Decaf	TAS
	651	Griffiths Bros Coffee Roasters	All Day Decaf, Espresso	VIC
	653	Leaping Goat Coffee	Leaping Goat Decaffeinated, Espresso for milk based coffee	TAS

CLASS 129 Cappuccino / Alternative Milk Based - Oat Milk

Bronze	659	Griffiths Bros Coffee Roasters	Sweet Felix, Espresso	VIC
Bronze	662	Griffiths Bros Coffee Roasters	Kingston Classic, Espresso	VIC
	654	Griffiths Bros Coffee Roasters	Grand Duchess, Espresso	VIC
	655	Bellissimo Coffee	Italian, Coffee beans	QLD
	656	Bellissimo Coffee	Emporio, Coffee beans	QLD
	657	Bellissimo Coffee	Kinship, Coffee beans	QLD

	658	Pine Tea & Coffee Pty Ltd	Smooth Criminal, roasted coffee beans	NSW
	660	Griffiths Bros Coffee Roasters	Intense, Espresso	VIC
	661	Bellissimo Coffee	Ultimo, Coffee beans	QLD
	663	Griffiths Bros Coffee Roasters	Strong, Espresso	VIC

CLASS 130 Espresso - Traditional Blend

Silver	666	Griffiths Bros Coffee Roasters	Sweet Felix, Espresso	VIC
Silver	678	Grinders Coffee Roasters	Jack's Cafe Blend, Espresso	NSW
Bronze	664	Grinders Coffee Roasters	Foodary Blend, Espresso	NSW
Bronze	667	Grinders Coffee Roasters	Source, Espresso	NSW
Bronze	670	Bellissimo Coffee	Italian, Coffee beans	QLD
Bronze	675	Griffiths Bros Coffee Roasters	Kingston Classic, Espresso	VIC
	665	Griffiths Bros Coffee Roasters	Intense, Espresso	VIC
	668	Pine Tea & Coffee Pty Ltd	Bella Italia(R) Original, roasted coffee beans	NSW
	669	Leaping Goat Coffee	Colombian Toffee, Espresso	TAS
	671	Pine Tea & Coffee Pty Ltd	Smooth Criminal, roasted coffee beans	NSW
	672	Grinders Coffee Roasters	Foundation, Espresso	NSW
	673	Griffiths Bros Coffee Roasters	Strong, Espresso	VIC
	674	Grinders Coffee Roasters	Crema, Espresso	NSW
	676	Grinders Coffee Roasters	Cremello, Espresso	NSW
	677	Grinders Coffee Roasters	Organico, Espresso	NSW
	679	Campos Coffee	Roma, Espresso	NSW
	680	Grinders Coffee Roasters	Classic Blend, Espresso	NSW
	681	Bellissimo Coffee	Italian, Coffee beans	QLD
	682	Bellissimo Coffee	Ultimo, Coffee beans	QLD
	683	Pine Tea & Coffee Pty Ltd	Clayton's House Blend, roasted coffee beans	NSW
	684	Oomph! Coffee Roasters	Santorini, Coffee	TAS
	685	Pine Tea & Coffee Pty Ltd	Tuscany, roasted coffee beans	NSW

CLASS 131 Espresso - Specialty Blend

Silver	690	Pine Tea & Coffee Pty Ltd	7th Heaven(R), roasted coffee beans	NSW
Bronze	686	Pine Tea & Coffee Pty Ltd	Colombian, Roasted Coffee	NSW
Bronze	691	Leaping Goat Coffee	Velvet Jaffa, Espresso	TAS
	687	Campos Coffee	Organic, Espresso	NSW
	688	Bellissimo Coffee	Emporio, Coffee beans	QLD
	689	Wick Coffee	Wick Coffee Espresso, Espresso	NSW
	692	Bellissimo Coffee	Kinship, Coffee beans	QLD
	693	Leaping Goat Coffee	Brazilian Cherry, Espresso	TAS

	694	Pine Tea & Coffee Pty Ltd	Blue Nile Ethiopian, Roasted Coffee	NSW
	695	Pine Tea & Coffee Pty Ltd	Brazil Espresso, roasted coffee beans	NSW

CLASS 132 Espresso - Specialty Single Origin

Bronze	703	Great Southern Coffee Company	Single Origin Ethiopia, Esspresso	TAS
Bronze	697	Bellissimo Coffee	Panama Finca Montenegro Caturra Anaerobic Fermentation, Coffee beans	QLD
Bronze	702	Blacklist Coffee Roasters	Ethiopia Duwancho Special Prep, Espresso	WA
Bronze	705	Bellissimo Coffee	India Riverdale Estate Carbonic Maceration, Coffee beans	QLD
Bronze	696	First Batch Coffee Roasters	Single Origin - Guatemala, Whole Roasted Coffee Beans Suited to Espresso	QLD
	698	Bellissimo Coffee	Ethiopia Aricha Washing Station Yirgacheffe Washed, Coffee beans	QLD
	699	Bellissimo Coffee	Nicaragua La Bastilla Estate Geisha, Coffee beans	QLD
	700	Bellissimo Coffee	Colombia El Diviso Geisha Honey, Coffee beans	QLD
	701	Campos Coffee	Eliza, Espresso	NSW
	704	Bellissimo Coffee	Colombia Finca Villa Luz Castillo Natural Latic, Coffee beans	QLD

CLASS 133 Espresso - Decaffeinated

Bronze	709	Pine Tea & Coffee Pty Ltd	Premium Espresso Swiss Water(R) Decaffeinated, roasted coffee beans	NSW
Bronze	706	Bellissimo Coffee	Colombia Decaf, Coffee beans	QLD
	707	Griffiths Bros Coffee Roasters	All Day Decaf, Espresso	VIC
	708	Leaping Goat Coffee	Decaffeinated, Espresso	TAS
	710	Wick Coffee	Wick Coffee, Decaf	NSW
	711	Campos Coffee	Decaf, Decaf	NSW

CLASS 134 Filter Coffee - Traditional Blend

Bronze	718	Pine Tea & Coffee Pty Ltd	Clayton's House Blend, roasted coffee beans	NSW
Bronze	713	Grinders Coffee Roasters	Organico, filter	NSW
	712	Grinders Coffee Roasters	Cremello, filter	NSW
	714	Bellissimo Coffee	Ultimo, Coffee beans	QLD
	715	Pine Tea & Coffee Pty Ltd	Smooth Criminal, roasted coffee beans	NSW
	716	Pine Tea & Coffee Pty Ltd	Bella Italia(R) Original, roasted coffee beans	NSW
	717	Grinders Coffee Roasters	Crema, filter	NSW

CLASS 135 Filter Coffee - Specialty Blend

Silver	721	Pine Tea & Coffee Pty Ltd	Blue Nile Ethiopian, Roasted Coffee	NSW
Bronze	722	Campos Coffee	Blade Runner, Filter	NSW
Bronze	720	Pine Tea & Coffee Pty Ltd	Colombian, Roasted Coffee	NSW
	719	First Batch Coffee Roasters	Summer Blend, Whole Roasted Coffee Beans Suited to Filter	QLD
	723	Bellissimo Coffee	Kinship, Coffee beans	QLD
	724	Leaping Goat Coffee	Velvet Jaffa, Filter	TAS
	725	Bellissimo Coffee	Emporio, Coffee beans	QLD

CLASS 136 Filter Coffee - Specialty Single Origin

Gold	729	Cult Logic Coffee	Ethiopia, Yirgacheffe, Nigist Girmachew, G1 Natural, Filter	TAS
Gold	736	Grinders Coffee Roasters	Colombia Huila, Single Origin Filter	NSW
Silver	731	Cult Logic Coffee	Kenya, Igutha, Rugi FCS, Washed AA, Filter	TAS
Silver	739	Cult Logic Coffee	Colombia, Euclides Aldana, Huila, Natural, Filter	TAS
Silver	744	Bellissimo Coffee	India Riverdale Estate Natural Process, Coffee beans	QLD
Silver	730	Bellissimo Coffee	Panama Finca Montenegro Caturra Anaerobic Fermentation, Coffee beans	QLD
Silver	728	Bellissimo Coffee	El Salvador Mercurio Bourbon Honey, Coffee beans	QLD
Bronze	740	Bellissimo Coffee	Colombia Hilda Castiblanco Castillo Mixed Process, Coffee beans	QLD
Bronze	746	First Batch Coffee Roasters	Single Origin - Guatemala, Whole Roasted Coffee Beans Suited to Filter	QLD
Bronze	732	Bellissimo Coffee	India Riverdale Estate Carbonic Maceration, Coffee beans	QLD
Bronze	734	Great Southern Coffee Company	Ethiopia Single O, Filter	TAS
	726	Bellissimo Coffee	Colombia Silverio Guzman Pink Bourbon Bio-Innovation Washed, Coffee beans	QLD
	727	Pine Tea & Coffee Pty Ltd	Brazil Espresso, roasted coffee beans	NSW
	733	Bellissimo Coffee	Nicaragua La Bastilla Estate Geisha, Coffee beans	QLD
	735	Campos Coffee	El Zapote, Single Origin	NSW
	737	Bellissimo Coffee	Ethiopia Aricha Washing Station Yirgacheffe Washed, Coffee beans	QLD
	738	Bellissimo Coffee	Colombia Las Flores Pink Bourbon, Coffee beans	QLD
	741	Bellissimo Coffee	Colombia El Diviso Geisha Honey, Coffee beans	QLD
	742	Bellissimo Coffee	Colombia Finca Villa Luz Castillo Natural Latic, Coffee beans	QLD

	743	Leaping Goat Coffee	Single Origin Haro Lebetu Guji, Filter	TAS
	745	Blacklist Coffee Roasters	Ethiopia Duwancho Special Prep, Filter	WA

CLASS 137	Filter Coffee - Decaffeinated			
Silver	748	Bellissimo Coffee	Colombia Decaf, Coffee beans	QLD
	747	Pine Tea & Coffee Pty Ltd	Premium Espresso Swiss Water(R) Decaffeinated, roasted coffee beans	NSW
	749	Griffiths Bros Coffee Roasters	All Day Decaf, Espresso	VIC

CLASS 138	Drinking Chocolate. Any type or flavour			
Bronze	750	First Batch Coffee Roasters	First Batch Coffee Roasters Premium Drinking Chocolate, Drinking Chocolate	QLD
Bronze	751	Wick Coffee	Wick Hot Chocolate, Drinking Chocolate	NSW

CHAMPION COFFEE

Cult Logic Coffee - Class 136, Cat No. 729 - Ethiopia, Yirgacheffe, Nigist Girmachew, G1 Natural (TAS)
Trophy

RESERVE CHAMPION COFFEE

Reserve Champion Coffee - Pine Tea & Coffee Pty Ltd – Class 126, Cat No. 632 - Blue Nile Ethiopian (NSW)
Sash





