TASMANIAN FLOUR MILLS

tassal

TASMANIAN ICE CREAM VALHALLA

FOUR ROSES

BAKED GOODS, PRESERVES, CHOCOLATE, CONFECTIONERY + HONEY

Awards Schedule

29th April - 1st May 2026



ROYAL TASMANIAN FINE FOOD AWARDS

31st Year of Showing
Annual Royal Tasmanian Fine Food Awards

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

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

ROYAL TASMANIAN FINE FOOD AWARDS

MISSION STATEMENT

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

COMMITTEE

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

TABLE OF CONTENT

Welcome from the President ____ 2

Key info and entry fees ____ 3

Trophies and awards ____ 4

Champion trophies ____ 5

Exhibitor information ____ 6

Food safety ____ 8

Conditions of entry ____ 9

Judging process ____ 11

Our Sponsors ____ 12

Sponsorship ____ 13

Classes of entry ____ 14

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:	**Baked Goods, Preserves, Chocolate & Confectionery and Honey:** • **Entries Close:** Sunday 29th March 2026 • **Delivery Due Date:** Friday 24th April 2026 • **Judging:** Wednesday 29th April - Friday 1st May 2026
Contact:	Food & Wine Events Manager **Royal Agricultural Society of Tasmania** PO Box 94, Glenorchy TAS 7010 Phone: 03 6272 6812 Email: events@hobartshowground.com.au Website: www.hobartshowground.com.au
Social Media:	Follow us on Facebook and Instagram for competition updates and results.

ENTRY FEES

Entry Fees	**Baked Goods, Preserves, Chocolate & Confectionery, Honey, Herbs & Spices, Tea & Tisane, Cider, Dairy, Plant Based Products, Seafood, Olive Products and Pantry Items:** • $50 per entry **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: IGA Tasmania

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

The Chair's Trophy

Sponsored by: MCC Labels

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

CHAMPION TROPHIES

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

EXHIBITOR INFORMATION

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

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

WHY ENTER THE ROYAL TASMANIAN FINE FOOD AWARDS?

Be recognised among the best.

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

Strengthen your brand with a mark of excellence.

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

Benchmark your product against premium industry standards.

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

Gain expert, confidential feedback.

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

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

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

Access high-profile exposure at the Royal Hobart Show.

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

Explore retail ranging opportunities.

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

Amplify your visibility.

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

HOW TO ENTER

Follow these simple steps to a successful entry:

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

After entry:

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

WHAT YOU NEED TO KNOW BEFORE ENTERING

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

HOW WE USE YOUR PRODUCTS

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

OBLIGATIONS FOR GOLD MEDAL AND CHAMPION WINNERS

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

MEDAL USAGE

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

ROYAL TASMANIAN FINE FOOD AWARDS MEDAL STYLE GUIDE

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

FOOD SAFETY

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

BIO SECURITY TASMANIA

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

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

PERSONAL INFORMATION AND PRIVACY

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

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



CONDITIONS OF ENTRY

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

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



JUDGING PROCESS



JUDGES

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

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

PROCESS

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

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

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

OUR SPONSORS

Thank you to our valued naming rights Sponsors for their support

TASMANIAN FLOUR MILLS

Tasmanian Flour Mills Baked Goods Awards

TASMANIAN ICE CREAM VALHALLA

Valhalla Ice Cream Sweet & Spicy Awards

(Chocolate & Confectionery, Honey and Herbs & Spices)

tassal

Tassal Preserves 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



ROYAL TASMANIAN FINE FOOD AWARDS

CONTACT

Food & Wine Events Manager
Royal Agricultural Society of Tasmania

Hobart Showground
2 Howard Road, Glenorchy TAS 7010

Phone: 03 6272 6812
Email: events@hobartshowground.com.au
Website: www.hobartshowground.com.au