

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

CONTACT & ENTRIES

Judging	Wed 4th- Fri 6th 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	Champion and Reserve Champion winners in the DIAA (TAS) Dairy & Ice Cream Section will be announced at the DIAA Awards Dinner later this month. Individual scorecards and judges feedback will be sent to Dairy Exhibitors after the winners are announced. www.hobartshowground.com.au/royal-tasmanian-fine-food-awards





MAJOR TROPHIES

Announced and awarded 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





Credit: Photos by Alastair Bett Photography

SECTION AWARDS & SPONSORS

Section Trophy	Sponsor
Champion Cheese	Dairy Industry Association of Australia
Champion Other Dairy Product	Dairy Industry Association of Australia
Champion Sheep or Goat Milk Product	Dairy Industry Association of Australia
Champion Ice Cream	Dairy Industry Association of Australia

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.



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 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

Cheese	Ice Cream & Other Dairy
Rod Wyker – Head Judge Tim Gadischke - Judge Robert Wallace – Judge	Sam Cutri – Head Judge Ross Matthews - Judge Barry Stubbs – Judge

STEWARDS

Ashley McCoy – Chief Steward & Pantry Manager
Barry Stubbs - Steward
Barry Hunt – Steward
Sushila Desai - Steward







Award	Cat. No.	Exhibitor	Commercial Name	State

DIAA (TAS) DAIRY AWARDS – RESULTS CATALOGUE

DAIRY - CHEESE

DAIRY - CHEESE

CLASS 157 Cheese, Mould Ripened. Blue Mould or cheese containing Blue Mould.

Gold	490	The Wicked Cheese Company	Relative Blue, Blue Cheese	TAS
Gold	481	King Island Dairy 2 PTY LTD	Endeavour Blue, blue vein	TAS
Gold	484	Coal River Farm	Blue, Blue	TAS
Gold	477	La Cantara	The Blue Cow, Blue Vein cheese	TAS
Gold	534	King Island Dairy 2 PTY LTD	Roaring Forties Blue, blue vein	TAS
Bronze	480	Ashgrove Cheese Pty Ltd	Signature Farmstead Platter Wedge Mr Bennett's Blue Vein, Blue Cheese	TAS

DAIRY - CHEESE

CLASS 158 Cheese Smear Rippened or Washed Rind

Gold	485	King Island Dairy 2 PTY LTD	Black Label Double Brie, mixed rind	TAS
Bronze	552	Coal River Farm	Washed Rind, Camembert styled Washed Rind	TAS

DAIRY - CHEESE

CLASS 159 Cheese - Surfaced Ripened White Mould Brie

Gold	539	Coal River Farm	Triple Cream Brie, Brie	TAS
Gold	537	Bream Creek Dairy	triple cream brie, Brie	TAS
Gold	553	Woolworths	Thomas Dux Double Camembert 200g, Double Cream Camembert	NSW
Gold	521	King Island Dairy 2 PTY LTD	Furneaux Decadently Creamy, double cream style	TAS
Silver	541	Woolworths	Thomas Dux Ash Brie 125g, Brie	NSW
Silver	470	Woolworths	Thomas Dux Triple Cream Brie 200g, Triple Cream Brie	NSW
Silver	467	The Wicked Cheese Company	Wicked Camembert, White Mould Cheese	TAS
Silver	504	Coal River Farm	Ashed Brie, Brie	TAS
Bronze	522	Bream Creek Dairy	black ash brie, Brie	TAS

DAIRY - CHEESE

CLASS 160 Cheese - Mozzarella and stretched curd, Scamorza, Pizza Cheese, Provolone, Cacia, Cavalto

Bronze	554	La Cantara	Queso de Mano, Venezuelan style stretched curd cheese	TAS

DAIRY - CHEESE

CLASS 164 Club Cheese, flavour to be nominated.

Bronze	536	Ashgrove Cheese Pty Ltd	Lake Peddar Tasmanian Pickled Onion & Chive, Flavoured Club Cheese	TAS
Bronze	556	Ashgrove Cheese Pty Ltd	Walls of Jerusalem Tasmanian Wild Wasabi, Flavoured Club Cheese	TAS

DAIRY - CHEESE

CLASS 166 Haloumi, flavoured or plain

Silver	487	Woolworths	Woolworths Haloumi Cheese 180g, Haloumi	NSW

DAIRY - CHEESE

CLASS 167 Fetta. Plain, flavoured or marinated.

Silver	550	Woolworths	Woolworths Greek Style Fetta 200g, Fetta	NSW
Silver	509	Woolworths	Woolworths Danish Style Fetta 200g, Fetta	NSW
Bronze	500	Woolworths	Thomas Dux Persian Fetta 180g, Persian Fetta	NSW
Bronze	471	Coal River Farm	Marinated Feta, Fetta	TAS

Award	Cat. No.	Exhibitor	Commercial Name	State
DAIRY - CHEESE				
CLASS 168 Cheddar Cheese, any age. Age to be stated at entry.				
Silver	499	Ashgrove Cheese Pty Ltd	Signature Eddington Cloth Matured Cheddar, Matured Cheddar Cheese	TAS
Silver	525	King Island Dairy 2 PTY LTD	Black Label Cheddar, minimum 24months matured	TAS
Silver	511	Ashgrove Cheese Pty Ltd	Signature Farmstead Platter Wedge Vintage Cheddar, Vintage Cheddar Cheese	TAS
	473	Fowlers Cheese	Bay of Fires Clothbound Cheddar Cheese, Cloth bound Cheddar Cheese	TAS
DAIRY - CHEESE				
CLASS 169 Cheddar - Any other Cheddar-style cheese.				
Gold	505	Ashgrove Cheese Pty Ltd	Signature Farmstead Platter Wedge Red Leicester, Red Leicester Cheese	TAS
Gold	495	Ashgrove Cheese Pty Ltd	Signature Farmstead Platter Wedge Smoked Red Leicester, Smoked Red Leicester Cheese	TAS
Silver	468	Ashgrove Cheese Pty Ltd	Cradle Mountain Tasmanian Double Gloucester, Double Gloucester Cheese	TAS
Bronze	476	Ashgrove Cheese Pty Ltd	Signature Rubicon Cloth Matured Red Leicester, Red Leicester Cheese	TAS
DAIRY - CHEESE				
CLASS 170 Cheese - Very Hard. Type of cheese to be stated.				
Gold	501	Ashgrove Cheese Pty Ltd	Signature Tasmanian Mountain Cheese, Hard Cheese	TAS
DAIRY - CHEESE				
CLASS 172 Any other type of cheese not listed in the above classes				
Gold	505	Ashgrove Cheese Pty Ltd	Signature Farmstead Platter Wedge Red Leicester, Red Leicester Cheese	TAS
Gold	538	La Cantara	Queso Blanco, Fresh Venezuelan style cheese	TAS
Gold	547	King Island Dairy 2 PTY LTD	Stokes Point Smoked Cheddar, smoked cheddar	TAS
Gold	523	Ashgrove Cheese Pty Ltd	Signature Farmstead Platter Wedge Bushberry Lancashire, Lancashire	TAS
Silver	478	Woolworths	Thomas Dux Truffle Brie 125g, Brie	NSW
Silver	518	Ashgrove Cheese Pty Ltd	Signature Farmstead Platter Wedge Smoked Cheddar, Smoked Cheddar Cheese	TAS
Silver	560	Ashgrove Cheese Pty Ltd	Lake Burbury Tasmanian Smoked Havarti , Smoked Havarti Cheese	TAS
Silver	494	Bream Creek Dairy	Truffle Brie, Brie	TAS
Bronze	469	La Cantara	Tom al Vino, Semi hard cheese washed in red wine	TAS

DAIRY - CHEESE

CHAMPION CHEESE

The Wicked Cheese Company - Class 157, Cat No 490 - Relative Blue, Blue Cheese

DAIRY - CHEESE

RESERVE CHAMPION CHEESE

King Island Dairy - Class 158, Cat No 485 - Black Label Double Brie, mixed rind

Award	Cat. No.	Exhibitor	Commercial Name	State

DAIRY - OTHER DAIRY PRODUCT

DAIRY - OTHER DAIRY PRODUCT

CLASS 173 Butter - salted

Gold	516	Ashgrove Cheese Pty Ltd	Traditional Farmhouse Butter, Butter	TAS
Silver	512	Fonterra Australia P/L	Duck River Salted Pat, Butter	TAS

DAIRY - OTHER DAIRY PRODUCT

CLASS 175 Butter - flavour enhanced

Gold	529	Ashgrove Cheese Pty Ltd	Herb & Garlic Butter, Flavoured Butter	TAS

DAIRY - OTHER DAIRY PRODUCT

CLASS 176 Dairy Blend

Gold	520	Fonterra Australia P/L	Duck River Soft Blend, Butter blended with Canola Oil	TAS

DAIRY - OTHER DAIRY PRODUCT

CLASS 178 Pure Cream, no additives

Gold	483	La Cantara	Crema de Leche, Pure Cream	TAS
Silver	497	Ashgrove Cheese Pty Ltd	Ashgrove Pure Cream, Pure Cream	TAS

Judges Comments:

Clean products, well balanced. Very well presented.

DAIRY - OTHER DAIRY PRODUCT

CLASS 182 Dairy Dessert. Any flavour, fresh or frozen.

Gold	513	Glass and Brown Paper Pantry	Raspberry Cheesecake, Cheesecake	TAS
Gold	515	Island Berries Tasmania	Vanilla Panna Cotta, Panna Cotta	TAS
Gold	546	Island Berries Tasmania	Chocolate Panna Cotta, Panna Cotta	TAS

Judges Comments:

Well balanced, great presentation. Good products.

DAIRY - OTHER DAIRY PRODUCT

CLASS 186 Homogenised - White Milk Full Fat or Light (skim)

Gold	510	Bream Creek Dairy	Full Cream Milk, Homogenised Milk	TAS
Gold	542	Ashgrove Cheese Pty Ltd	Eco Milk, Full Cream Milk	TAS
Gold	549	Bream Creek Dairy	Lite Milk, Homogenised Milk	TAS
Silver	526	Ashgrove Cheese Pty Ltd	Full Cream Milk, Full Cream Milk	TAS
Silver	507	Ashgrove Cheese Pty Ltd	Farm Light Milk, Light Milk	TAS

Judges Comments:

Good , clean product. Good mouthfeel.

DAIRY - OTHER DAIRY PRODUCT

CLASS 187 Non homogenised - White Milk

Silver	489	Ashgrove Cheese Pty Ltd	Non-Homogenised, Non-Homogenised Milk	TAS
Silver	543	Bream Creek Dairy	Cream on Top / Unhomogenised, Unhomogenised Milk	TAS
Bronze	532	La Cantara	Leche Fresca, Non homogenised full cream milk	TAS

DAIRY - OTHER DAIRY PRODUCT

CLASS 188 Modified Milk - reduced or low fat, maximum fat 2% or (with non dairy additives eg. Omega 3 etc).

Silver	540	La Cantara	Leche Fresca - Light milk, Skim milk	TAS

DAIRY - OTHER DAIRY PRODUCT

CLASS 190 Other Milk types not listed in the classes above e.g. Camel, Buffalo etc.

Gold	528	TASMANIAN BUFFALO	BUFFALO MILK , NON HOMOGENISED FULL FAT BUFFALO MILK	TAS

Award	Cat. No.	Exhibitor	Commercial Name	State
DAIRY - OTHER DAIRY PRODUCT				
CLASS 191 Yoghurt, Full Fat. Any flavour, set or stirred.				
Silver	482	Glass and Brown Paper Pantry	Plain Yogurt, Yogurt	TAS
DAIRY - OTHER DAIRY PRODUCT				
CLASS 199 Any other type of Goat milk product not listed in the above classes				
Gold	544	Woolworths	Thomas Dux Marinated Goats Cheese 300g, Marinated Goats Cheese	NSW
DAIRY - OTHER DAIRY PRODUCT				
CLASS 200 Sheep Cheese, any				
Gold	506	Grandvewe Cheeses	Gin Herbalist, Sheep milk cheese	TAS
Gold	551	The Wicked Cheese Company	Shorn, Sheep Milk Hard Cheese	TAS
Silver	475	Grandvewe Cheeses	Sapphire Blue, Sheep milk blue cheese	TAS

DAIRY - OTHER DAIRY PRODUCT

CHAMPION GOAT OR SHEEP DAIRY PRODUCT

Grandvewe Cheeses - Class 200, Cat No. 506 - Gin Herbalist, Sheep milk cheese

DAIRY - OTHER DAIRY PRODUCT

RESERVE CHAMPION GOAT OR SHEEP DAIRY PRODUCT

The Wicked Cheese Company - Class 200, Cat No. 551 – Shorn, Sheep Milk Hard Cheese

DAIRY - OTHER DAIRY PRODUCT

CHAMPION DAIRY - DAIRY OTHER PRODUCTS

TASMANIAN BUFFALO - Class 190 , Cat No. 528 - BUFFALO MILK, NON HOMOGENISED FULL FAT BUFFALO MILK.

DAIRY - OTHER DAIRY PRODUCT

RESERVE CHAMPION DAIRY - DAIRY OTHER PRODUCTS

La Cantara – Class 178, Cat No. 483 - Crema de Leche, Pure Cream.

Award	Cat. No.	Exhibitor	Commercial Name	State

ICE CREAM

ICE CREAM

CLASS 210 Premium Ice Cream - Vanilla - with a minimum of 12% fat content

Gold	479	Van Diemens Land Creamery	Vanilla Bean Ice Cream, Premium Vanilla Bean Ice Cream	TAS
Silver	558	CANOPY ICE CREAM	Vanilla Bean Ice Cream, ice cream	TAS

ICE CREAM

CLASS 211 Premium Ice Cream - Flavoured - with a minimum of 12% fat content

Gold	474	Van Diemens Land Creamery	Spiced pear and Tamarind Caramel Ice Cream, Premium ice cream	TAS
Gold	472	CANOPY ICE CREAM	Mango & Passionfruit Ice Cream, ice cream	TAS
Gold	492	Van Diemens Land Creamery	Turkish Delight Ice Cream, premium ice cream	TAS
Silver	545	Van Diemens Land Creamery	Marsala Fig & Hazelnut Ice Cream , premium ice cream	TAS
Silver	530	CANOPY ICE CREAM	Blackcurrant Ice Cream, ice cream	TAS
Bronze	503	CANOPY ICE CREAM	Fingerlime & Gin Ice Cream, ice cream	TAS

Judges Comments:

Great range of flavours, well balanced products.

ICE CREAM

CLASS 212 Specialty Ice Cream with whole fruit pieces, fruit variegates nuts and/or confectionery items

Gold	524	SILVER SPOON ICE CREAM	Vanilla Ice Cream with Lemon Curd Sauce, ice cream	TAS
Gold	531	SILVER SPOON ICE CREAM	Chocolate Ice Cream with Chocolate Sauce, ice cream	TAS
Gold	508	SILVER SPOON ICE CREAM	Vanilla Ice Cream with Chocolate Sauce, ice cream	TAS
Gold	527	SILVER SPOON ICE CREAM	Vanilla Ice Cream with Salted Caramel Sauce, ice cream	TAS
Gold	533	SILVER SPOON ICE CREAM	Chocolate Ice Cream with Raspberry Sauce, ice cream	TAS
Silver	498	CANOPY ICE CREAM	Leatherwood & Pepperberry Ice Cream, ice cream	TAS
Silver	491	SILVER SPOON ICE CREAM	Raspberry Ice Cream with Raspberry Sauce, ice cream	TAS
Silver	486	CANOPY ICE CREAM	Raspberry Kirschwasser Ice Cream, ice cream	TAS

Judges Comments:

Overall, well presented.

ICE CREAM

CLASS 216 GELATO - Vanilla or Chocolate

Gold	502	Nice Guy Eddie Gelato (The Blac Fig)	Milk Chocolate, Gelato	TAS
Silver	557	Nice Guy Eddie Gelato (The Blac Fig)	Madagascan Vanilla Bean , Gelato	TAS

ICE CREAM

CLASS 217 GELATO - fruit flavoured

Silver	493	Nice Guy Eddie Gelato (The Blac Fig)	Salsa Di Fichi- Fig , Gelato (GF)	TAS
Silver	535	Nice Guy Eddie Gelato (The Blac Fig)	Amarena Cherry Gelato (GF), Gelato (GF)	TAS

Award	Cat. No.	Exhibitor	Commercial Name	State

ICE CREAM

CLASS 218 GELATO - any other flavour or combination of flavours.

Gold	514	Nice Guy Eddie Gelato (The Blac Fig)	Hazelnut Gelato (gf), Gelato(GF)	TAS
Gold	488	Nice Guy Eddie Gelato (The Blac Fig)	Mediterranean Pistachio Gelato (GF), Gelato (GF)	TAS
Gold	496	Nice Guy Eddie Gelato (The Blac Fig)	Creme Brulee Gelato (GF), Gelato (GF)	TAS
Silver	517	Nice Guy Eddie Gelato (The Blac Fig)	Frolitta- Short Crust, Gelato (GF)	TAS
Silver	559	Nice Guy Eddie Gelato (The Blac Fig)	Salted Caramel, Gelato (GF)	TAS
Silver	519	Nice Guy Eddie Gelato (The Blac Fig)	Panacotta Gelato, Gelato (GF)	TAS
Silver	555	Nice Guy Eddie Gelato (The Blac Fig)	Turkish Delight, Gelato (GF)	TAS

ICE CREAM

CHAMPION ICE CREAM

Van Diemens Land Creamery – Class 210, Cat No. 479 - Vanilla Bean Ice Cream, Premium Vanilla Bean Ice Cream

ICE CREAM

RESERVE CHAMPION ICE CREAM

Van Diemens Land Creamery – Class 211, Cat No. 474 - Spiced pear and Tamarind Caramel Ice Cream, Premium ice cream