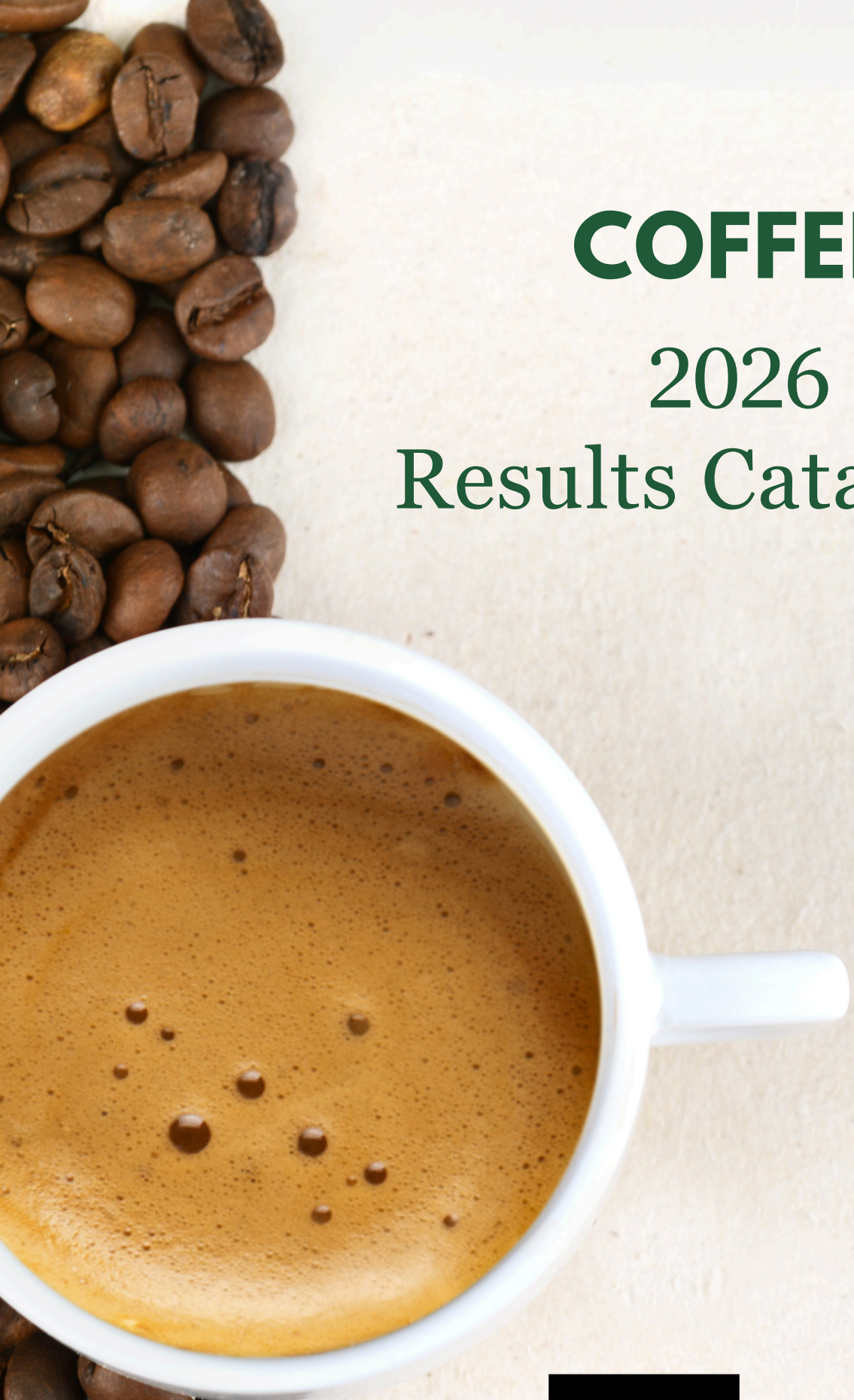
COFFEE

2026
Results Catalogue



Betta MILK
PROUDLY TASMANIAN MILK
Creamy

ROYAL TASMANIAN FINE FOOD AWARDS

31st Year of Showing
Annual Royal Tasmanian Fine Food Awards

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

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

ROYAL TASMANIAN FINE FOOD AWARDS

MISSION STATEMENT

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

COMMITTEE

Ross Matthews – Chairman
Ashley McCoy
Thomas Beuke
Mark Robertson

KEY INFORMATION

COFFEE

Judging	22nd - 23rd July 2026
Results	The Results Catalogue will be published online and available on the Hobart Showground website the week following judging and after the Champion winners are announced.
Contact:	Food & Wine Events Manager **Royal Agricultural Society of Tasmania** PO Box 94, Glenorchy TAS 7010 Phone: 03 6272 6812 Email: events@hobartshowground.com.au Website: www.hobartshowground.com.au
Social Media:	Follow us on Facebook and Instagram for competition updates and results.

TROPHIES

Trophy	Sponsor
CHAMPION COFFEE	

PARTNERS & SPONSORS

The RAST would like to acknowledge and thank all our partners and sponsors for their support.

JUDGES AND STEWARDS

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

Coffee Judges

Sue Stagg (Chief Judge)
Chicko Mackeen (Panel Chair)
Sharon Jan (Panel Chair)
Alison Butterworth
Ian Merrigan
Oliver Dickinson
Stephanie Cartanos
Yenardi Lie (Barista)

Stewards

Ross Matthews (Chief Steward)
Andrew Blakesley
Carole Rodger







MAJOR TROPHY AWARDS



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

The Richard Langdon Trophy - Best Exhibit in Show

Sponsored by: Banjo's Bakery Cafe

The Champion winning product from each category is reassessed by a new panel of judges to determine the winner of the Richard Langdon Trophy for Best Exhibit in Show. Champion winners will be contacted by the 3rd August 2026 if additional product samples are required for judging.

The Minister's Encouragement Award

Sponsored by: The Department of Natural Resources and Environment Tasmania

Awarded to a gold medal winning product produced in Tasmania which recognises the pursuit of excellence.

Trophy for Best Tasmanian Exhibit

Sponsored by: Snap Printing

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

The Chair's Trophy

Sponsored by: MCC Labels

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

EXHIBITOR INFORMATION

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

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

WHY ENTER THE ROYAL TASMANIAN FINE FOOD AWARDS?

Be recognised among the best.

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

Strengthen your brand with a mark of excellence.

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

Benchmark your product against premium industry standards.

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

Gain expert, confidential feedback.

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

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

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

Access high-profile exposure at the Royal Hobart Show.

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

Explore retail ranging opportunities.

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

Amplify your visibility.

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

HOW TO ENTER

Follow these simple steps to a successful entry:

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

After entry:

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

WHAT YOU NEED TO KNOW BEFORE ENTERING

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

HOW WE USE YOUR PRODUCTS

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

OBLIGATIONS FOR GOLD MEDAL AND CHAMPION WINNERS

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

MEDAL USAGE

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

ROYAL TASMANIAN FINE FOOD AWARDS MEDAL STYLE GUIDE

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

FOOD SAFETY

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

BIO SECURITY TASMANIA

Permits are required for the following items coming into Tasmania: (available by contacting Biosecurity in your originating State). For more information on following items into Tasmania, please contact: (03) 6165 3750 or check the Biosecurity Tasmania website for more details.

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

PERSONAL INFORMATION AND PRIVACY

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

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



CONDITIONS OF ENTRY

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

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



JUDGING PROCESS



JUDGES

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

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

PROCESS

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

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

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

Betta Milk Coffee Awards Results

COFFEE

CLASS 128 Cappuccino / Milk Based - Traditional Blend

Award	Cat. No.	Exhibitor	Commercial Name	State
Silver	597	Pine Tea & Coffee Pty Ltd	Pine Coffee Roasters Smooth Criminal, Espresso Cappuccino	NSW
Silver	611	Lottie Lane Coffee Roasters	Blend X, Espresso roast coffee	TAS
Silver	609	Bellissimo Coffee	Ultimo, Coffee	QLD
Silver	606	Karon Farm Coffee Pty Ltd	Mount Buninyong Blend, Espresso	VIC
Silver	598	Griffiths Bros Coffee Roasters	Griffiths Bros. Wellspring Organic, Organic	VIC
Silver	607	Griffiths Bros Coffee Roasters	Scoot Coffee Espresso Blend, Espresso	VIC
Silver	610	Griffiths Bros Coffee Roasters	Griffiths Bros. Strong Blend, Espresso	VIC
Bronze	602	Griffiths Bros Coffee Roasters	Griffiths Bros.Kingston Classic, Espresso	VIC
Bronze	604	Griffiths Bros Coffee Roasters	Griffiths Bros. Intense Blend, Espresso	VIC
Bronze	601	Bellissimo Coffee	Italian, Coffee	QLD
Bronze	596	Griffiths Bros Coffee Roasters	Griffiths Bros. Grand Duchess, Espresso	VIC
Bronze	608	Pine Tea & Coffee Pty Ltd	Pine Coffee Roasters Tuscany , Espresso Cappuccino	NSW
Bronze	599	Coffee Mentality	Cerebrum, espresso	QLD
	600	Pine Tea & Coffee Pty Ltd	Pine Coffee Roasters Bungalow, Espresso Cappuccino	NSW

COFFEE

CLASS 129 Cappuccino / Milk Based - Specialty Blend

Award	Cat. No.	Exhibitor	Commercial Name	State
Silver	618	Merchant Coffee Roasters	Golden Girl Blend, Espresso	VIC
Bronze	621	Zimmah Coffee	Sin Berry, Espresso	TAS
Bronze	619	Zimmah Coffee	Devil and the Deep, Espresso	TAS
Bronze	612	Zimmah Coffee	Son of a Gun, Espresso	TAS
Bronze	620	Leaping Goat Coffee	Velvet Jaffa, Espresso for milk based coffee	TAS
Bronze	628	Merchant Coffee Roasters	House Party Blend, Espresso	VIC
	613	Bellissimo Coffee	Kinship, Coffee	QLD
	614	Merchant Coffee Roasters	Buellers Blend, Espresso	VIC
	615	Pine Tea & Coffee Pty Ltd	Pine Coffee Roasters New Guinea, Espresso Cappuccino	NSW
	616	First Batch Coffee Roasters	Noosa Blend, Suited to Espresso	QLD
	617	Coffee Mentality	Tactile, espresso	QLD
	622	Leaping Goat Coffee	Brazilian Cherry, Espresso for milk based coffee	TAS
	623	Bellissimo Coffee	Emporio, Coffee	QLD
	624	Zimmah Coffee	Tattooed Nun, Espresso	TAS
	625	Pine Tea & Coffee Pty Ltd	Pine Coffee Roasters Colombian, Espresso Cappuccino	NSW
	626	Merchant Coffee Roasters	Knight Rider Blend, Espresso	VIC
	725	Raven Mead Pty Ltd	My Kingdom for a Horse Coffee - Seasonal Blend, Espresso Blend	SA

COFFEE

CLASS 130 Cappuccino / Milk Based - Specialty Single Origin

Award	Cat. No.	Exhibitor	Commercial Name	State
Silver	629	Bellissimo Coffee	El Salvador San Antonio Gehsa Washed, Coffee	QLD
Silver	635	Bellissimo Coffee	Panama Ruben Viera Gesha, Coffee	QLD

Award	Cat. No.	Exhibitor	Commercial Name	State
Silver	637	Coffee Mentality	Australia Single Origin , espresso	QLD
Silver	630	Bellissimo Coffee	El Salvador Finca El Manzano Pacamara Natural, Coffee	QLD
Silver	632	Bellissimo Coffee	Colombia Hilda Castiblanco Castilllo, Coffee	QLD
Bronze	633	Bellissimo Coffee	Rwanda Rugali Anoxic Washed , Coffee	QLD
Bronze	636	Bellissimo Coffee	El Salvador San Antonio Gehsa Honey, Coffee	QLD
	634	First Batch Coffee Roasters	Brazil IPE Amarelo, Suited to Espresso	QLD
	639	Bellissimo Coffee	India Riviera Estate Carbonic Maceration, Coffee	QLD

COFFEE

CLASS 131 Cappuccino / Milk Based - Decaffeinated

Silver	640	Leaping Goat Coffee	Decaffeinated, Espresso for milk based coffee	TAS
Silver	641	Karon Farm Coffee Pty Ltd	Nightcap, Espresso	VIC
Bronze	645	Zimmah Coffee	BuzzKill Decaf, Espresso	TAS
	642	Lottie Lane Coffee Roasters	Lottie Lane Coffee Roasters Decaf, Espresso	TAS
	644	Griffiths Bros Coffee Roasters	Griffiths Bros. All Day Decaf, Espresso	VIC
	726	Raven Mead Pty Ltd	My Kingdom for a Horse Coffee - Decaffeinated, Decaffeinated Coffee	SA

COFFEE

CLASS 132 Cappuccino / Alternative Milk Based - Oat Milk

Silver	654	Coffee Mentality	Vestibular, espresso	QLD
Bronze	652	Griffiths Bros Coffee Roasters	Griffiths Bros. Kingston Classic, Espresso	VIC
Bronze	651	Leaping Goat Coffee	Colombian Toffee, Espresso for milk based coffee	TAS
	646	Griffiths Bros Coffee Roasters	Griffiths Bros. Grand Duchess, Espresso	VIC
	648	Griffiths Bros Coffee Roasters	Scoot Coffee Espresso Blend, Espresso	VIC
	649	Griffiths Bros Coffee Roasters	Griffiths Bros. All Day Decaf, Decaf	VIC
	650	Griffiths Bros Coffee Roasters	Griffiths Bros. Intense Blend, Espresso	VIC
	653	Griffiths Bros Coffee Roasters	Griffiths Bros. Strong Blend, Espresso	VIC
	655	Griffiths Bros Coffee Roasters	Griffiths Bros. Wellspring Organic, Organic	VIC

COFFEE

CLASS 133 Espresso - Traditional Blend

Gold	665	Griffiths Bros Coffee Roasters	Griffiths Bros. Wellspring Organic, Organic	VIC
Gold	671	Pine Tea & Coffee Pty Ltd	Pine Coffee Roasters Bungalow, Espresso	NSW
Silver	662	Coffee Mentality	Gustatory, espresso	QLD
Silver	667	Pine Tea & Coffee Pty Ltd	Pine Coffee Roasters Tuscany , Espresso	NSW
Silver	657	Griffiths Bros Coffee Roasters	Griffiths Bros. Sweet Felix, Espresso	VIC
Silver	663	Griffiths Bros Coffee Roasters	Griffiths Bros. Strong Blend, Espresso	VIC
Bronze	661	Griffiths Bros Coffee Roasters	Griffiths Bros. Kingston Classic, Espresso	VIC
Bronze	659	Griffiths Bros Coffee Roasters	Griffiths Bros. Grand Duchess, Espresso	VIC

Award	Cat. No.	Exhibitor	Commercial Name	State
Bronze	664	Pine Tea & Coffee Pty Ltd	Pine Coffee Roasters Smooth Criminal, Espresso	NSW
	656	Bellissimo Coffee	Ultimo, Coffee	QLD
	658	Leaping Goat Coffee	Colombian Toffee, Espresso	TAS
	660	Bellissimo Coffee	Italian, Coffee	QLD
	668	Griffiths Bros Coffee Roasters	Griffiths Bros. Intense Blend, Espresso	VIC
	672	Griffiths Bros Coffee Roasters	Scoot Coffee Espresso Blend, Espresso	VIC

COFFEE

CLASS 134 Espresso - Specialty Blend

Gold	727	MotoBean Roasters	Midnight train, Espresso	VIC
Silver	674	Merchant Coffee Roasters	Golden Girl Blend, Espresso	VIC
Silver	678	Lottie Lane Coffee Roasters	Smooth Criminal, Espresso	TAS
Silver	677	Coffee Mentality	Limbic, espresso	QLD
Bronze	675	Leaping Goat Coffee	Velvet Jaffa, Espresso	TAS
Bronze	673	Leaping Goat Coffee	Brazilian Cherry, Espresso	TAS
Bronze	676	Merchant Coffee Roasters	House Party Blend, Espresso	VIC
	679	Pine Tea & Coffee Pty Ltd	Pine Coffee Roasters New Guinea, Espresso	NSW
	680	Merchant Coffee Roasters	Buellers Blend, Espresso	VIC
	682	Bellissimo Coffee	Emporio, Coffee	QLD
	686	Bellissimo Coffee	Kinship, Coffee	QLD

COFFEE

CLASS 135 Espresso - Specialty Single Origin

Silver	681	Coffee Mentality	Colombia Single Origin, espresso	QLD
Silver	688	Bellissimo Coffee	El Salvador San Antonio Gehsa Washed, Coffee	QLD
Silver	684	Bellissimo Coffee	India Riviera Estate Carbonic Maceration, Coffee	QLD
Silver	687	Bellissimo Coffee	El Salvador San Antonio Gehsa Honey, Coffee	QLD
Bronze	685	Bellissimo Coffee	Panama Ruben Viera Gesha, Coffee	QLD
	683	Bellissimo Coffee	Colombia Hilda Castiblanco Castilllo, Coffee	QLD
	690	Bellissimo Coffee	Rwanda Rugali Anoxic Washed, Coffee	QLD
	691	Bellissimo Coffee	El Salvador Finca El Manzano Pacamara Natural, Coffee	QLD

COFFEE

CLASS 136 Espresso - Decaffeinated

Gold	728	MotoBean Roasters	Colombia candy blast Swiss water decaf, Espresso decaf	VIC
	693	Griffiths Bros Coffee Roasters	Griffiths Bros. All Day Decaf, Espresso	VIC
	694	Leaping Goat Coffee	Decaffeinated, Espresso	TAS

COFFEE

CLASS 137 Filter Coffee - Traditional Blend

Silver	696	Coffee Mentality	Visual, filter	QLD

COFFEE

CLASS 138 Filter Coffee - Specialty Blend

Gold	699	Coffee Mentality	Olfactory, filter	QLD
Gold	703	Lottie Lane Coffee Roasters	Winter Blend, Filter Coffee	TAS
Bronze	705	First Batch Coffee Roasters	Summer Blend, Suited to Filter	QLD
Bronze	701	Leaping Goat Coffee	Velvet Jaffa, Filter	TAS
Bronze	704	Bellissimo Coffee	Panama Ruben Viera Gesha, Coffee	QLD

Award	Cat. No.	Exhibitor	Commercial Name	State
	698	Pine Tea & Coffee Pty Ltd	Pine Coffee Roasters New Guinea, Filter Coffee	NSW
	700	Bellissimo Coffee	Kinship, Coffee	QLD
	702	Bellissimo Coffee	Emporio, Coffee	QLD

COFFEE

CLASS 139 Filter Coffee - Specialty Single Origin

Silver	715	Leaping Goat Coffee	Guji Hambela Deri Kidame, Filter	TAS
Bronze	710	Cult Logic Coffee	Burundi Masha Honey, Filter Roast	TAS
Bronze	713	Cult Logic Coffee	Ethiopia Gara Agena Washed SP, Filter Roast	TAS
Bronze	707	Coffee Mentality	Colombia Finca Santa Monica , filter	QLD
Bronze	717	Bellissimo Coffee	El Salvador Finca El Manzano Pacamara Natural, Coffee	QLD
	706	Cult Logic Coffee	Colombia Luis Calderon Natural, Filter Roast	TAS
	708	Griffiths Bros Coffee Roasters	Griffiths Bros. PNG Light, Filter	VIC
	709	Bellissimo Coffee	India Riviera Estate Carbonic Maceration, Coffee	QLD
	711	Bellissimo Coffee	Colombia Hilda Castiblanco Castilllo, Coffee	QLD
	712	Bellissimo Coffee	El Salvador San Antonio Gehsa Honey, Coffee	QLD
	716	Bellissimo Coffee	El Salvador San Antonio Gehsa Washed, Coffee	QLD
	718	First Batch Coffee Roasters	Brazil IPE Amarelo, Suited to Filter	QLD
	719	Bellissimo Coffee	Rwanda Rugali Anoxic Washed, Coffee	QLD
	720	First Batch Coffee Roasters	Burundi Kayanza, Suited to Filter	QLD

DRINKING CHOCOLATE

CLASS 141 Drinking Chocolate. Any type or flavour

Silver	724	Grounded Pleasures Trading P/L	Grounded Pleasures Exquiste Original Drinking Chocolate, Drinking Chocolate	VIC
Bronze	722	Griffiths Bros Coffee Roasters	Griffiths Bros. Heritage Drinking Chocolate, Drinking Chocolate	VIC
	721	Grounded Pleasures Trading P/L	Grounded Pleasures Exquisite Pink Salt Caramel Drinking Chocolate, Drinking Chocolate	VIC
	723	Grounded Pleasures Trading P/L	Grounded Pleasures Exquiste Tassie Raspberry Drinking Chocolate, Drinking Chocolate	VIC

CHAMPION COFFEE

Trophy

Coffee Mentality – Class 138, Cat No. 699 – Olfactory, Filter Coffee (QLD)

RESERVE CHAMPION COFFEE

Sash

Griffiths Bros Coffee Roasters – Class 133, Cat No. 665 - Griffiths Bros. Wellspring Organic, Espresso (VIC)

ROYAL TASMANIAN FINE FOOD AWARDS

CONTACT

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