



2010

Sydney Royal Cheese and  
Dairy Produce Show  
Schedule



# ROYAL AGRICULTURAL SOCIETY OF NSW

## WELCOME FROM THE PRESIDENT



On behalf of the Royal Agricultural Society of NSW (RAS), I thank you for your interest in the 2010 Sydney Royal Fine Food Show. From 1823, when we held our first Show in Parramatta, through to present day, the RAS remains faithful to its charter, promoting Australian agricultural excellence and innovation through events, competitions and education. And while rich in tradition, these activities are – first and foremost – aimed at the future prosperity of our communities.

Judging is a cornerstone of every Competition. The impartiality and precision of those involved upholds the reputational integrity of the Sydney Royal medal, ensuring a world-class platform for Australian producers to excel. Hence, to win a Sydney Royal medal is both challenging and a great achievement. We encourage you to be a part of an event where the calibre of entrants is consistently high. For many, it offers membership to a privileged community where ideas and knowledge are shared.

Following on from a successful 2009 Show, the RAS looks forward to this year's competition with great excitement. A Champion Butter Award has been created to reward the best butter from the Show and

the chocolate section has been revised to include a new class for chilli chocolate. Each year, the RAS follows industry and consumer trends closely so that the Show represents the 'best of the best', maintaining – and consistently raising – industry standards.

A place on the highly coveted Australian Cheeseboard Perpetual Trophy will again be awarded to five outstanding cheeses from the Show. Additionally, two Champion products from the Sydney Royal Cheese and Dairy Produce Show will be chosen alongside two products from each of the Sydney Royal Wine and Fine Food Shows to be eligible for the 2010 President's Medal. In its fifth year, the award is widely recognised and respected, giving winning products a competitive edge in their respective industries.

We continue to review our Show program each year, with the central focus on strengthening our links with agricultural industries by ensuring our Competitions are relevant to industry standards and encourage excellence in all areas.

I wish you every success in the 2010 Sydney Royal Cheese and Dairy Produce Show.

A handwritten signature in cursive script that reads "Glenn Dudley". The signature is written in dark ink on a white background.

Glenn Dudley  
President, Royal Agricultural Society of NSW

## 2010 SYDNEY ROYAL CHEESE AND DAIRY PRODUCE SHOW

### APPLICATIONS FOR ENTRY

The RAS strongly encourages all Exhibitors to enter online if they do not already do so. This assists the RAS greatly in reducing the processing time for entries and allows for Exhibitor Label and Confirmation Packs to be sent earlier.

Entering online is easy! Visit our website at:

[www.sydneyroyalshows.com.au](http://www.sydneyroyalshows.com.au)

Alternatively, download the Application for Entry from the website and post or fax the completed form to:

THE DAIRY PRODUCE COORDINATOR

Royal Agricultural Society of NSW

Locked Bag 4317, Sydney Olympic Park, NSW, 2127

Telephone (02) 9704 1199 Fax (02) 9704 1122

Email [eblack@rasnsw.com.au](mailto:eblack@rasnsw.com.au)

Please choose only one mode for the Application for Entry.

Late Applications for Entry will not be accepted.

### CLOSING DAY OF ENTRY

Applications for Entry close with the Dairy Produce Coordinator on

WEDNESDAY 2 DECEMBER 2009

### ENTRY FEE

\$36 FOR EACH ENTRY (incl. GST)

### 2010 JUDGING TIMETABLE

Judging will take place BETWEEN Monday 8 and Wednesday 10 February 2010 in the Charley Room, Level 3, Members Stand, Sydney Showground, Sydney Olympic Park.

### RESULTS

Judges' Awards will be released by 5pm on Thursday 11 February 2010 via the internet at: [www.sydneyroyalshows.com.au](http://www.sydneyroyalshows.com.au)

### PRIVACY ACT STATEMENT

The RAS adheres to the National Principles as specified in the Privacy Legislation. It has put in place policies and procedures to ensure adherence to this legislation. The information provided by Exhibitors is used by the RAS to organise, process and conduct Competitions. By entering such Competitions, Exhibitors consent to this information being used for this purpose including this information being made available to RAS sponsors, breed societies, the media, the public, promotional purposes, archival purposes, published in RAS publications and could be made available to other third parties for the purpose of promoting the RAS, the RAS Foundation, or as otherwise required by law. Exhibitors have a right of access to and alteration of personal information concerning themselves in terms of the Privacy Act. This may be done by contacting the coordinator of the Competition, or the RAS Privacy Officer on (02) 9704 1111 or in writing to the RAS, Locked Bag 4317, Sydney Olympic Park NSW 2127.

### DISCLAIMER

The information contained in this publication is gathered for the purpose of providing information to our Exhibitors and show patrons. The information is a compilation of information provided by third parties and the RAS does not warrant its accuracy and advises that any such information may be subject to change or amendment occurring after publication and thereby making the information incorrect. Subject to the RAS' legal obligations and responsibilities. If you require confirmation of any information please telephone the RAS coordinator responsible for the particular information or the RAS switchboard on (02) 9704 1111.

### CLASS TRANSFERS

The RAS may, at its discretion and without any liability, transfer an Exhibit into a different Class than that stated on the Application for Entry if in its opinion the Exhibit has been entered in the wrong Class.

### EXHIBIT LABELS

**Exhibit labels**, containing Class and Exhibit Number, will be forwarded to each Exhibitor. These must be attached to each Exhibit. **Please ensure these labels are visible and securely fixed to each Exhibit.**

### DELIVERY OF EXHIBITS

Please ensure your Exhibits are adequately packaged to prevent transit damage. Damaged Exhibits often cannot be judged.

Exhibits should be adequately refrigerated.

Exhibitors are requested to deliver Exhibits to the Charley Room, Level 3, Members Stand, Sydney Showground, Sydney Olympic Park, on the following days and times:

Butter; Cheese; Chocolate; Cultured Milk Products; Cream; Dairy Desserts; Dips; Gelato; Ice Cream; New and Novel Dairy Product; Sheep, Goat and Buffalo Milk Products and Yoghurts	Monday 1 February to Wednesday 3 February 2010 between 9am and 3pm only
Bocconcini; Milk and Ricotta Exhibits only	Friday 5 February 2010 between 9am and 3pm only

### SPECIAL REQUIREMENTS

If Exhibits need to be delivered outside the above days and times this will need to be arranged by prior appointment with the Dairy Produce Coordinator on (02) 9704 1199.

Exhibits received late cannot be judged.

Exhibitors are asked to advise Factory Managers of the above requirements.

### AUSTRALIAN FOOD STANDARDS CODE

All Exhibits shall comply with the requirements of the Australian Food Standards Code for both products and packaging.

### DEFINITION OF RETAIL

**Retail means the Exhibit is labelled in accordance with the Australian Food Standards Code.**

### CONDITIONS OF ENTRY

Exhibitors should familiarise themselves with the Conditions of Entry outlined in the General Regulations and the Special Dairy Produce Regulations in this Schedule.

A condition of entering into Competitions is strict adherence to the Regulations. Accordingly, Applications for Entry in the name of deceased Person(s) are not eligible for entry.

The Application for Entry and the Regulations constitute the whole agreement upon which Entries are submitted and the Exhibitor agrees that all representations and statements not appearing on the Application for Entry or in the Regulations are excluded.

A refund of Entry Fees shall not be made unless a notification of withdrawal is received by the RAS before the Closing Day of Entry.

The RAS has the power to evict any Exhibitor from the Showground in the event of a breach of the Conditions of Entry, RAS General Regulations and/or the 2010 Dairy Produce Schedule.

### SCHEDULE INTERPRETATION

Should you have any questions regarding the information contained in this Schedule, please contact the Dairy Produce Coordinator on (02) 9704 1199 or by email on [eblack@rasnsw.com.au](mailto:eblack@rasnsw.com.au)

### PERPETUAL TROPHIES

Perpetual Trophies remain the property of the Royal Agricultural Society of NSW. Ownership of the Trophy does not pass to the winning Exhibitor. A medallion will be presented to the annual winner whose name will be engraved on the Trophy.

# SPECIAL DAIRY PRODUCE REGULATIONS

The RAS' General Regulations apply to all Sections of the Show. These Special Dairy Produce Regulations apply to this Section only. Unless expressly stated in the General Regulations, if there is any inconsistency between the General Regulations and these Special Dairy Produce Regulations, the Special Dairy Produce Regulations prevail. Copies of all Regulations are available from the Administration office at the Showground or at [www.sydneyroyalshows.com.au](http://www.sydneyroyalshows.com.au)

## 1. ELIGIBILITY OF PRODUCE

Exhibits in all Classes must be only from Exhibitors manufacturing the said products for sale and the RAS reserves the right to call for proof.

All Exhibits must be made from Australian Dairy raw materials, and manufactured in Australia.

Cheese Exhibits should be provided whole, not portioned except in Classes where otherwise specified.

Exhibits produced with Sheep, Goat or Buffalo Milk will be eligible to enter into Classes 90 to 110 only.

All Exhibits once lodged become the property of the RAS.

## 2. EXHIBITOR

A *Dairy Produce Exhibitor* means a person, firm, partnership or company or body corporate, which in the opinion of the RAS manufactures, has product manufactured or packaged under contract and/or processes dairy produce, including the Classes qualifying for Exhibit in the Sydney Royal Cheese and Dairy Produce Show.

## 3. MOST SUCCESSFUL EXHIBITOR PRIZES

Butter, Milk, Cheddar Cheese, Fancy Cheese, Ice Cream, Gelato, Cultured Milk Products, Yoghurts, Cream, Dairy Desserts, Dips; Sheep, Goat & Buffalo Milk Products and Chocolate (Classes 131 and 132 excluded).

The Award shall be determined as follows:

- Gold Award, 5 pts; Silver Award, 3 pts. To be eligible for this Award an Exhibitor must also win at least one Gold medal in the appropriate classes.
- The Exhibitor gaining the highest number of points shall be the winner.
- In the event of two or more Exhibitors securing an equal number of points, the Exhibitor gaining the greatest number of Gold Awards shall receive the Award.

## 4. DAIRY PRODUCE AWARDS

- The Judges may make Awards only on the basis of Gold and Silver Awards. Prize money shall not be awarded, but a certificate denoting the Award won by an Exhibitor will be presented to such Exhibitor. In the event of any Exhibitor wishing to receive a medal in addition to the certificate, the RAS will obtain and present such a medal, but at the Exhibitor's cost.
- In respect of any Award or Special Prize won for any Exhibit in this Section, an Exhibitor shall not advertise or allow to be advertised by any means whatsoever and in particular whether by broadcasting, pictorially or in writing, the fact of such Award or Special Prize unless such advertisement shows clearly:
  - the year of the Award;
  - the Class in which the Award was won;
  - the Award or Special Prize won;
  - in the case of a Special Prize the full text of the conditions, if referred to therein, applicable to such prize,
  - it is in the format issued by the RAS from time to time.

- Only Gold medal winning Exhibits will be eligible to receive a Special Award.

## 5. AUDITING OF EXHIBITORS

- The RAS, by its representative authorised in writing, may with reasonable notice, enter an Exhibitor's premises and inspect the product, books and records held therein for the purpose of verifying the authenticity of the information stated in the Exhibitor's Application for Entry.
- The Exhibitor must do all things reasonably required to assist

the RAS and its representative in undertaking the inspection referred to in paragraph (a).

- If the RAS undertakes such an inspection before or after the announcement of Awards, the Exhibitor must permit the RAS to take from the Exhibitor's premises up to three (3) samples of the stock on hand of the product from which any Award winning Exhibit was taken for comparison with that Exhibit.

(d) If:

- as a result of such inspection, any discrepancy is disclosed, or
- a sample taken pursuant to paragraph (c) is not similar to the original Exhibit

the RAS may:

- cancel any Award won by the Exhibitor;
  - disqualify the Exhibitor from further Exhibition for such period as the RAS considers appropriate;
  - publish to such persons as the RAS considers appropriate the fact of any such cancellation and/or disqualification in respect of the Exhibit and the Exhibitor.
- Neither the Exhibitor nor any other Person shall have any Claim against the RAS or against any Councillor, member, employee, agent or representative in respect of any matter published as contemplated by paragraph (d).

## 6. MEDAL WINNERS

Exhibitors whose Entries have won a Gold or Silver medal will be:

- requested to supply a commercially labelled product of each Gold or Silver medal winning Exhibit for display at the Royal Easter Show in the Woolworths Fresh Food Dome from Thursday 1 April to Wednesday 14 April 2010.
- granted conditional permission to use the Gold Medal logo for winning Gold and the Silver Medal logo for winning Silver on the winning product with the Class number and the year clearly visible. Permission from the Chief Executive in accordance with General Regulation s.189, and the Gold and Silver medal logos are available to download from the Sydney Royal website [www.sydneyroyalshows.com.au](http://www.sydneyroyalshows.com.au)

## 7. DEFINITION OF MINIMUM EXHIBIT

*Minimum Exhibit* means the Exhibit must comprise a total weight or a total volume as specified for each Class.

For example where a Class specifies for a Minimum Exhibit of 1kg this may be made up in the form of 2 x 500g packs, or a Minimum Exhibit of 1 litre this may be made up in the form of 2 x 500mls, etc.

Wholesale products should be accompanied by an adequate trade description.

- No Exhibit is to be previously sampled by the Exhibitor before being submitted for judging.
- Products that do not comply with the Schedule will result in the deduction of one (1) or more points, depending on the severity of non-conformance.
- Exhibits not complying with the minimum content of dairy product will be disqualified.

## 11. SCALE OF JUDGING POINTS

<b>Butter, Cheese, Cultured Milk Products, Dips, Yoghurt, Cream, Dairy Desserts, Sheep, Goat &amp; Buffalo Milk Products &amp; Other Classes</b>	
	Points
Flavour and Aroma	10
Texture	6
Presentation	4
<b>TOTAL</b>	<b>20</b>

#### 4 CHEESE AND DAIRY PRODUCE

Milk	Points
Flavour	18
Body and Presentation	2
<b>TOTAL</b>	<b>20</b>

Ice Cream	Points
Flavour	10
Texture	6
Appearance	3
Melting	1
<b>TOTAL</b>	<b>20</b>

Gelato	Points
Flavour	10
Texture	6
Appearance	4
<b>TOTAL</b>	<b>20</b>

Novel Ice Cream	Points
Flavour	10
Texture and Body	6
Condition	4
<b>TOTAL</b>	<b>20</b>

Innovative Product (Classes 99, 106)	Points
Product Quality	10
Packaging	5
Quality of innovation	5
<b>TOTAL</b>	<b>20</b>

Chocolate (Classes 120 – 123)	Points
Flavour	45
Texture (Mouth feel)	35
Appearance	20
<b>TOTAL</b>	<b>100</b>

Chocolate (Class 124)	Points
Overall Flavour Appeal	35
Freshness and Nut Flavour	20
Product Appearance	15
Chocolate Quality	15
Nut Texture	10
Packaging Appearance	5
<b>TOTAL</b>	<b>100</b>

Chocolate (Class 125)	Points
Overall Taste Appeal	30
Product Appearance	20
Centre Quality	20
Chocolate Quality	15
Flavour Balance	10
Packaging Appearance	5
<b>TOTAL</b>	<b>100</b>

Chocolate (Class 126)	Points
Overall Taste	60
Product Appearance	20
Packaging Appearance	10
Selection (Variety)	10
<b>TOTAL</b>	<b>100</b>

Chocolate (Class 127)	Points
Flavour	40
Ganache Quality	30
Product Appearance	20
Packaging Appearance	10
<b>TOTAL</b>	<b>100</b>

Chocolate (Class 128)	Points
Taste Appeal	60
Product Appearance	20
Packaging Appearance	10
Australian Rating	10
<b>TOTAL</b>	<b>100</b>

Chocolate (Class 129)	Points
Overall Taste Appeal	60
Product Appearance	20
Packaging Appearance	10
Filling (Texture and Consistency)	10
<b>TOTAL</b>	<b>100</b>

Chocolate (Class 130)	Points
Overall Taste Appeal	40
Product Appearance	20
Packaging Appearance	10
Chocolate Finish	10
Ginger Quality	10
Flavour Balance	10
<b>TOTAL</b>	<b>100</b>

Chocolate (Class 131)	Points
Overall Taste Appeal	30
Flavour Balance (Chocolate/Chilli)	30
Product Appearance	20
Chocolate Quality	20
<b>TOTAL</b>	<b>100</b>

Chocolate (Class 132)	Points
Overall Eye Appeal	40
Novelty Rating	30
Taste Appeal	30
<b>TOTAL</b>	<b>100</b>

<b>Chocolate (Class 133)</b>	<b>Points</b>
Overall Eye Appeal	40
Novelty Rating	30
Skills Displayed	30
<b>TOTAL</b>	<b>100</b>

10. JUDGES' AWARDS

Awards shall be determined by the Judges on the following scale of points:

- (i) DAIRY PRODUCE CLASSES
  - (a) Gold Award, for Exhibits gaining 18pts to 20pts;
  - (b) Silver Award, for Exhibits gaining 16pts to 17.9pts.
  
- (ii) CHOCOLATE CLASSES
  - (a) Gold Award, for Exhibits gaining 90pts to 100pts;
  - (b) Silver Award, for Exhibits gaining 82pts to 89.9pts.

## 2010 SYDNEY ROYAL CHEESE AND DAIRY PRODUCE SHOW

**BUTTER**

*Only one Entry may be made by each factory or branch factory in each Class.*

*Butter in Classes 1 to 3 to be made from pasteurised cream and no preservative other than salt to be added.*

*Cultured and uncultured butters are eligible but type must be specified on Application for Entry.*

*All butter specially manufactured and prepared for Exhibition purposes must be packed in plain solid fibreboard cartons. (Branded boxes not permitted with the exception of Classes 2 to 5 - Retail Packs).*

*All Exhibits in Classes 1 to 5 must be in cold storage.*

*Exhibitors in Classes 4 and 5 to specify fat content (%) on the Application for Entry.*

**CLASS 1 - Buttermakers' Competition.** For the maker of the best box of choicest butter. Butter, one package, not less than 25kg, salted or unsalted.

**CLASS 2 - Retail Pack Butter, salted.** Minimum Exhibit of not less than 1kg. Wrappers or containers must denote or imply the name of the Exhibitor.

**CLASS 3 - Retail Pack Butter, unsalted.** Minimum Exhibit of not less than 1kg. Wrappers or containers must denote or imply the name of the Exhibitor.

**CLASS 4 - Retail Pack Dairyblend or Dairy Spread.** Minimum Exhibit of not less than 1kg. Wrappers or containers must denote or imply the name of the Exhibitor. Exhibitors to specify Blend or Spread on the Application for Entry.

**CLASS 5 - Retail Speciality/Artisan Butter or Blends, salted or unsalted.** Minimum Exhibit of not less than 1kg.

**MOST SUCCESSFUL BUTTER EXHIBITOR** (Classes 1 - 5)

**CHAMPION BUTTER** (Classes 1 - 5)

**MILK**

*All Exhibits are to be minimum 1 litre, packaged in Retail pack.*

*Exhibitor to specify fat content (%) on the Application for Entry.*

*Exhibitors in Classes 16 to 19 must specify flavour on the Application for Entry.*

**CLASS 6 - Pasteurised Milk, homogenised.**

**CLASS 7 - Pasteurised Milk, non homogenised.**

**CLASS 8 - Modified Milk (with non-dairy additives).**

**CLASS 9 - Modified Milk (no additives).**

**CLASS 10 - Skim Milk.**

**CLASS 11 - Longlife Milk.**

**CLASS 12 - Flavoured Milk, chocolate, full fat.**

**CLASS 13 - Flavoured Milk, chocolate, low or reduced fat.**

**CLASS 14 - Flavoured Milk, coffee, full fat.**

**CLASS 15 - Flavoured Milk, coffee, low or reduced fat.**

**CLASS 16 - Flavoured Milk, other than chocolate and coffee, full fat.** May include Mocha and mixes of chocolate and coffee.

**CLASS 17 - Flavoured Milk, other than chocolate and coffee, low or reduced fat.** May include Mocha and mixes of chocolate and coffee.

**CLASS 18 - Longlife Milk, flavoured.**

**CLASS 19 - Special Innovative Flavour.**

**MOST INNOVATIVE FLAVOURED MILK** (Class 19)

**The Jim Forsyth Perpetual Trophy**

Donated by **Mr Jim R Forsyth**, for the Champion Milk exhibited in Classes 6 - 19. First presented in 1997.

**The Milk Marketing Perpetual Trophy**

Donated by **Milk Marketing NSW**, for the Most Successful Exhibitor in Milk Classes (Classes 6 - 19). First presented in 1999.

**CHEESE**

*Cheese must be manufactured at the factory or branch factory in which name each entry is made, or with a manufacturer contracted by the company.*

*More than one entry may be made by each factory or branch factory in cheese Classes, provided each entry is a distinct cheese.*

*Cheeses entered in Classes 20 to 53 which attain a Gold Award, qualify to be judged, and may, at the discretion of the RAS, be eligible for selection in the Australian Cheeseboard. Up to five of the top point scoring cheeses in each category may be eligible for judging in the Australian Cheeseboard.*

*Class 54 and 55 entrants are not eligible for the Australian Cheeseboard.*

**CHEDDAR**

*Exhibits in Classes 20 to 24 must be a complete cheese.*

*Exhibits in Classes 25 to 29 may be in retail or food service packs.*

*Cheese should be selected to give a flavour profile similar to the following age groups:-*

*(a) MILD: up to 12 weeks*

*(b) SEMI-MATURED :12 weeks to 6 mths*

*(c) MATURED : 6 months to 12 months*

*(d) VINTAGE: over 12 months*

*Cheeses will be judged to these specifications and may be waxed, rinded or rindless.*

*In Classes 20 to 24 and Class 53, waxed or rinded cheese should be a whole cheese, not less than 1kg each Exhibit. Rindless Cheddar cheese should be a minimum 19kg each Exhibit.*

**CLASS 20 - One Cheddar Cheese, mild.**

**CLASS 21 - One Cheddar Cheese, semi-matured.**

**CLASS 22 - One Cheddar Cheese, matured.**

**CLASS 23 - One Cheddar Cheese, vintage.** Exhibitor to specify age on the Application for Entry.

**CLASS 24 - Cheesemakers' Competition.** For the maker of the best Cheddar Cheese with a matured flavour profile.

*(The Cheesemaker's name to be provided, followed by the product type in the Exhibit description. A factory or branch may be represented by one maker only).*

**CLASS 25 - Cheddar Cheese, mild, Retail pack, Minimum Exhibit of 1kg.**

**CLASS 26 - Cheddar Cheese, semi-matured, Retail pack, Minimum Exhibit of 1kg.**

**CLASS 27 - Cheddar Cheese, matured, Retail pack, Minimum Exhibit of 1kg.**

**CLASS 28 - Cheddar Cheese, vintage, Retail pack, Minimum Exhibit of 1kg.** Exhibitor to specify age on the Application for Entry.

**CLASS 29 - Cheddar Cheese, reduced or low fat or reduced or low salt, Retail pack, minimum Exhibit of 1kg.** Exhibitor to specify fat content (%) and salt content (%) on the Application for Entry.

**CHAMPION CHEDDAR CHEESE****New South Wales Government Perpetual Trophy**

Presented by the **NSW Government** and donated by **Safe Foods Pty Ltd (NSW Food Authority)**, for the Champion Cheddar Cheese Exhibited in Cheddar Cheese Classes 20 to 29. First presented in 2001.

**MOST SUCCESSFUL CHEDDAR CHEESE EXHIBITOR**

(Classes 20 - 29)

**CHEESE TYPES OTHER THAN TRADITIONAL BLOCK CHEDDAR**

*Retail packaging should comply with the Australian Food Standards Code.*

*Exhibitor to specify fat content (%) on the Application for Entry.*

*Exhibits to be packaged in a Retail Pack or wholesale pack with a description of the product*

*Exhibits in Classes 30 to 55 are to be a minimum of 1kg.*

*All Flavoured Cheese Exhibits must be entered into the flavoured cheese Classes 34, 39, 40 and 41.*

**CLASS 30** - Ricotta Cheese, unbaked.

**CLASS 31** - Ricotta Cheese, baked.

**CLASS 32** - Cottage Cheese (Creamed).

**CLASS 33** - Cottage Cheese (Uncreamd).

**CLASS 34** - Cottage Cheese Creamed (with Fruit and/or Vegetable), two Retail packs.

**CLASS 35** - Cheese, semi hard and eye cheeses, eg Edam, Gouda, Raclette, Havarti, Swiss, Gruyere, etc.

**CLASS 36** - Cheese, Mozzarella and stretched curd.

**CLASS 37** - Cheese, Mascarpone.

**CLASS 38** - Cheese, Fetta. No added flavourings, but may include lipase. Exhibitor to specify salt content (%) on the Application for Entry.

**CLASS 39** - Cheese, Fetta, fruited or flavoured. Exhibitor to specify salt content (%) on the Application for Entry.

**CLASS 40** - Cheese, fruit flavoured. Exhibitor to specify flavour on the Application for Entry.

**CLASS 41** - Cheese, flavours other than fruit. Exhibitor to specify flavour on the Application for Entry.

**CLASS 42** - Cheese, mould ripened, to contain white mould.

**CLASS 43** - Cheese, mould ripened, to contain blue mould.

**CLASS 44** - Cheese, mixed rind, to contain washed rind and white mould ripening. Not previously entered in Classes 30 to 43.

**CLASS 45** - Cheese, washed rind. Not previously entered in Classes 30 to 44.

**CLASS 46** - Cheese, very hard and must be a complete cheese. Exhibitor to specify cheese type on the Application for Entry, eg Romano, Parmesan, etc.

**CLASS 47** - Cheese, very hard, Retail portion packs.

**CLASS 48** - Cheese, soft or semi-soft, excluding those already specified in Classes 30 - 47. Exhibitor to specify cheese type on the Application for Entry.

**CLASS 49** - Club Cheese.

**CLASS 50** - Shredded or grated cheese. Retail or Food Service Pack. Exhibitor to specify cheese type on the Application for Entry.

**CLASS 51** - Cheese, any other type, excluding those already specified in Classes 30 to 50. Exhibitor to specify cheese type on the Application for Entry.

**CLASS 52** - Most Innovative Product and/or Package of any Variety of Cheese.

The product must be offered to the market not more than 12 months prior to judging. Products will be evaluated for packaging, innovation and product quality. A statement must be included, explaining the innovative nature of the product and/or package with the Application for Entry.

Points awarded in this Class are not included in the Most Successful Exhibitor Award or the Champion Cheese.

**CLASS 53 - Cheesemakers' Competition.** For the maker of the best Cheese, other than Cheddar. Can contain natural additives such as rennet, salt, cultures or lipase so as to remain true to type.

The Cheesemaker's name to be provided, followed by the product type in the Exhibit description. A factory or branch may only enter one of each type of cheese.

**CLASS 54** - Processed Cheese, sliced, can be flavoured.

**CLASS 55** - Processed Cheese, block, can be flavoured.

**CHAMPION FANCY CHEESE****New South Wales Government Perpetual Trophy**

Presented by the **NSW Government** and donated by **Safe Foods Pty Ltd (NSW Food Authority)**, for the Champion Cheese exhibited in Fancy Cheese Classes 30 to 55. First presented in 2001.

**MOST SUCCESSFUL FANCY CHEESE EXHIBITOR****Bega Cheese Perpetual Trophy**

Perpetual Trophy and Memento, donated by **Bega Cheese**, for the Most Successful Fancy Cheese Exhibitor (Classes 30 to 55). First presented in 2002.

**CHAMPION BOVINE CHEESE**

Donated by **Dairy Australia**, for the Champion Bovine Cheese exhibited in Classes 20-51, 53-55.

**CHAMPION CHEESE OF SHOW**

For the Champion Cheese of Show in Classes 20-51, 53-55, 90, 92-95, 100-102, 107, 108 and 110.

**AUSTRALIAN CHEESEBOARD****Australian Cheeseboard Perpetual Trophy**

Donated by **Mr D H Crosby OAM**, to the Exhibitors of the five cheeses selected to comprise the Australian Cheeseboard. First presented in 1993.

**ICE CREAM and GELATO**

*As per the Australian Food Standards Code, Exhibits in Classes 58 and 60 should have a fat content of 3% or less. Exhibits in Classes 64 to 68 should have a fat content of less than 10%.*

*ICE CREAM Classes: Exhibits are to be a minimum of 2 litres, packaged in Retail pack, unless otherwise specified.*

*GELATO Classes: Exhibits are to be a minimum of 2 litres. The solids MUST be dairy based.*

*ICE CREAM and GELATO Classes: Exhibitor to specify fat content (%) and flavour on Application for Entry.*

**CLASS 56** - Premium Ice Cream or Gelato, any flavour, minimum 12% fat content.

**CLASS 57** - Ice Cream, vanilla, full fat.

**CLASS 58** - Ice Cream, vanilla, low fat.

**CLASS 59** - Ice Cream, chocolate, full fat.

**CLASS 60** - Ice Cream, any other flavour (excluding vanilla), low fat.

**CLASS 61** - Ice Cream, any other flavour (excluding chocolate and vanilla), full fat (maximum 12% fat).

**CLASS 62** - Novel Ice Cream, cakes, packaged in Retail pack.

**CLASS 63** - Novel Ice Cream, stick/impulse lines, packaged in Retail pack.

**CHAMPION ICE CREAM** (Classes 56 - 63)

**MOST SUCCESSFUL ICE CREAM EXHIBITOR** (Classes 56 - 63)

**CLASS 64** - Gelato, vanilla.

**CLASS 65** - Gelato, chocolate.

**CLASS 66** - Gelato, fruit flavoured.

**CLASS 67** - Gelato, nut flavoured.

**CLASS 68** - Gelato, any flavour, excluding those already specified in Classes 64 to 67.

**CHAMPION GELATO** (Classes 56, 64 - 68)

**MOST SUCCESSFUL GELATO EXHIBITOR** (Classes 56, 64 - 68)

## CULTURED MILK PRODUCTS

*Exhibits are to be a minimum 500g, packaged in Retail pack.*

*Exhibitor to specify fat content (%) on the Application for Entry.*

**CLASS 69** - Cultured Buttermilk.

**CLASS 70** - Cultured Milk Beverage, any flavour. Exhibitor to specify flavour on the Application for Entry.

## YOGHURT

*Exhibits are to be a minimum 1kg, packaged in Retail pack.*

*Exhibitor to specify fat content (%) on the Application for Entry.*

*Exhibitor to specify flavour for Classes 74 to 77 on the Application for Entry.*

*Exhibits may include probiotic cultures.*

**CLASS 71** - Yoghurt, natural, to be set or stirred (unsweetened)

**CLASS 72** - Yoghurt, natural, to be set or stirred (sweetened)

**CLASS 73** - Yoghurt, reduced or non-fat, natural, to be set or stirred.

**CLASS 74** - Yoghurt, flavoured (any flavour), full fat, to be set or stirred.

**CLASS 75** - Yoghurt, flavoured (any flavour), reduced or non-fat, to be set or stirred.

**CLASS 76** - Yoghurt, full fat, reduced or low fat, multi-flavoured pack.

**CLASS 77** - Organic Yoghurt, natural or flavoured, Minimum Exhibit of 1kg, packaged in Retail pack.

**CHAMPION CULTURED MILK PRODUCT OR YOGHURT** (Classes 69 - 77)

**MOST SUCCESSFUL CULTURED MILK PRODUCTS AND YOGHURT EXHIBITOR** (Classes 69 - 77)

## DIPS

*Exhibits are to be a minimum 500g, exhibited in Retail pack.*

*Exhibitor to specify flavour on the Application for Entry.*

**CLASS 78** - Dip, cheese base. Minimum cheese content 50%.

**CLASS 79** - Dip, yoghurt base. Minimum yoghurt content 50%.

**CLASS 80** - Dip, minimum dairy base 25%.

**CHAMPION DIP** (Classes 78 - 80)

**MOST SUCCESSFUL DIP EXHIBITOR** (Classes 78 - 80)

## CREAM

*Exhibits are to be minimum 500g, packaged in Retail pack unless otherwise specified.*

*Exhibitor to specify fat content (%) on Application for Entry.*

**CLASS 81** - Sour or Cultured Cream.

**CLASS 82** - Sour Light Cream.

**CLASS 83** - Pure Cream, no additives.

**CLASS 84** - Thickened Cream.

**CLASS 85** - Rich Cream.

## DAIRY DESSERTS

*Exhibits are to be minimum 1kg, packaged in Retail pack unless otherwise specified.*

*Exhibitor to specify fat content (%) on Application for Entry.*

**CLASS 86** - Dairy Custard (any flavour).

**CLASS 87** - Mousse

**CLASS 88** - Dairy Dessert (any flavour), not defined under Classes 86 to 87, can include Fromage Frais or Cheesecake (baked or unbaked), packaged in Retail or wholesale.

**CHAMPION CREAM OR DAIRY DESSERT** (Classes 81 - 88)

**MOST SUCCESSFUL CREAM OR DAIRY DESSERT EXHIBITOR** (Classes 81 - 88)

## NEW AND NOVEL DAIRY PRODUCT

**CLASS 89** - New and Novel Dairy Product.

The product must contain a minimum 50% dairy component. The product must be offered to the market not more than 12 months prior to judging. Market launch can be anywhere in Australia. Products will be evaluated for packaging, innovation and product quality. A statement must be included supporting and explaining the innovative nature of the product and/or package with the Application for Entry.

## SHEEP, GOAT AND BUFFALO MILK CLASSES

All products must be exhibited in retail or wholesale packs.

*CHEESE Classes: Exhibits are to be a minimum of 500g.*

*YOGHURT Classes: Exhibits are to be a minimum of 500ml.*

*MILK Classes: Exhibits are to be a minimum of 1 litre.*

*Exhibitor to specify fat content (%) on the Application for Entry for yoghurt Classes and milk Classes.*

*Exhibitor to specify flavour for Classes 91, 97, 104 and 110 on the Application for Entry.*

*INNOVATIVE PRODUCT Classes: Exhibits are to be a minimum of 500g/ml.*

### PACKAGING

*Exhibitors are requested to provide Exhibits in plain packaging or containers, with no brand identifying colours or labels except for Milk which is to be packaged in Retail pack.*

**CLASS 90 - Cheesemakers' Competition.** For the maker of the best Cheese. Can contain natural additives such as rennet, salt, cultures or lipase so as to remain true to type.

The Cheesemaker's name to be provided, followed by the product type in the Exhibit description. A factory or branch may only enter one of each type of cheese.

**CLASS 91 - Blended Milk Product.** Exhibitor to specify product type and flavour (if applicable) on the Application for Entry.

## GOAT MILK PRODUCT

*Exhibits in these Classes should have a goat's milk content of at least 80%.*

### CHEESE

**CLASS 92 - Cheese, fresh, unripened.**

**CLASS 93 - Cheese, mould ripened.** Exhibitor to specify age on the Application for Entry.

**CLASS 94 - Cheese, matured.**

**CLASS 95 - Cheese, any other variety not specified in Classes 92 to 94.**

### YOGHURT

**CLASS 96 - Yoghurt, natural.** Exhibitor to specify if stirred, set or Greek style yoghurt on the Application for Entry.

**CLASS 97 - Yoghurt, flavoured.** Exhibitor flavour on the Application for Entry.

### MILK

**CLASS 98 - Milk.** Packaged in Retail pack.

### INNOVATIVE PRODUCT

**CLASS 99 - Innovative Product manufactured from Goat's Milk.** Applications for Entry MUST specify full description of product and its characteristics. The product must contain a minimum 50% dairy component. The product must be offered to the market not more than 12 months prior to judging. Market launch can be anywhere in Australia. Products will be evaluated for packaging, innovation and product quality. A statement must be included supporting and explaining the innovative nature of the product and/or package with the Application for Entry.

## SHEEP MILK PRODUCT

*Exhibits in these Classes should comprise of pure ewes milk content.*

### CHEESE

**CLASS 100 - Cheese, mould ripened.**

**CLASS 101 - Cheese, fresh, unripened.**

**CLASS 102 - Cheese, matured.** Exhibitor to specify age on the Application for Entry.

### YOGHURT

**CLASS 103 - Yoghurt, natural.**

**CLASS 104 - Yoghurt, flavoured.** Exhibitor to specify flavour on the Application for Entry.

### MILK

**CLASS 105 - Milk.** Packaged in Retail pack.

### INNOVATIVE PRODUCT

**CLASS 106 - Innovative Product, manufactured from ewes milk.**

Application for Entry MUST specify description of product and its characteristics. The product must contain a minimum 50% dairy component. The product must be offered to the market not more than 12 months prior to judging. Market launch can be anywhere in Australia. Products will be evaluated for packaging, innovation and product quality. A statement must be included supporting and explaining the innovative nature of the product and/or package with the Application for Entry.

## BUFFALO MILK PRODUCT

*Exhibits in these Classes should comprise of pure Buffalo Milk content.*

**CLASS 107 - Cheese, fresh, unripened.**

**CLASS 108 - Cheese, any other variety.** Exhibitor to specify cheese type on the Application for Entry.

**CLASS 109 - Milk.** Packaged in Retail pack.

**CLASS 110 - Cultured Milk product.** Exhibitor to specify product type and flavour (if applicable) on the Application for Entry.

### CHAMPION SHEEP, GOAT AND BUFFALO MILK PRODUCT

#### Simon Johnson Perpetual Trophy

Donated by **Simon Johnson**, for the Champion Sheep, Goat and Buffalo Milk Product in Classes 90 - 98, 100 - 105, 107 - 110. First presented in 2002.

#### MOST SUCCESSFUL SHEEP, GOAT AND BUFFALO MILK EXHIBITOR

#### Hotel Inter-Continental Perpetual Trophy

Donated by the **Hotel Inter-Continental, Sydney**, for the Most Successful Exhibitor in the Sheep, Goat and Buffalo Milk Section in Classes 90 - 98, 100 - 105, 107 - 110. First presented in 1996.

## MOST SUCCESSFUL DAIRY PRODUCE EXHIBITOR

### MOST SUCCESSFUL DAIRY PRODUCE EXHIBITOR

(Classes 1 - 110)

The Award shall be determined as follows:

- (a) Gold Award, 5 pts; Silver Award, 3 pts. To be eligible for this Award an Exhibitor must also win at least one Gold medal in the appropriate Classes.
- (b) The Exhibitor gaining the highest number of points shall be the winner.
- (c) In the event of two or more Exhibitors securing an equal number of points, the Exhibitor gaining the greatest number of Gold Awards shall receive the Award.

## CHOCOLATE

*Entries are restricted to four per Class from each Exhibitor, except in Classes where Entry number is otherwise specified.*

*Packaging is required for Classes 124 to 130. Exhibits in Classes 120 to 123 must be provided unbranded.*

*As judging places emphasis on the product rather than the pack, Entries of the same product will not be accepted in more than one packaging type.*

### JUDGES AWARDS

*Gold and Silver Awards will be made in the Chocolate section to Exhibits achieving the following points:*

- a) Gold Award - for Exhibits gaining 90.0 to 100 points.
- b) Silver Award - for Exhibits gaining 82.0 to 89.9 points.

*For Classes 120 to 122 below, the manufacturer may only submit two (2) Entries per Class.*

**CLASS 120** - Chocolate, plain white - unbranded block of Minimum Exhibit of 200g, name of maker to be stated on Application for Entry. Two Entries per Exhibitor.

**CLASS 121** - Chocolate, plain milk - unbranded block of Minimum Exhibit of 200g, name of maker to be stated on Application for Entry. Two Entries per Exhibitor.

**CLASS 122** - Chocolate, plain dark - unbranded block of Minimum Exhibit of 200g, name of maker to be stated on Application for Entry. Two Entries per Exhibitor.

**CLASS 123** - Chocolate Bars or block, coated or filled (excluding ginger). Minimum Exhibit of 200g. Minimum Exhibit of 4 samples to be submitted.

**CLASS 124** - Macadamia Chocolate. Can be panned macadamias. Minimum Exhibit of 200g

**CLASS 125** - Panned Chocolates, any flavour of chocolate, any variety, boxed or unboxed, Minimum Exhibit of 200g, name of maker to be stated on Application for Entry.

**CLASS 126** - Boxed Chocolate, assortment. Minimum Exhibit of 200g.

**CLASS 127** - Chocolate Truffles, single variety. Minimum Exhibit of 200g.

**CLASS 128** - Native Australian Flavoured Chocolate, excluding ginger and macadamia (eg wattleseed, lemon myrtle). Minimum Exhibit of 200g.

**CLASS 129** - Boxed Chocolate, single variety, excluding ginger, macadamia and native Australian (eg dinner mints). Minimum Exhibit of 200g.

**CLASS 130** - Ginger Chocolate, including bars and blocks. Minimum Exhibit of 200g.

**CLASS 131** - Chilli Chocolate, including bars and blocks. Minimum Exhibit of 200g.

**CLASS 132** - Novelty Chocolate - manufactured, including novel shapes, hollow novelties and extremely novel flavours. Minimum Exhibit of 200g.

**CLASS 133** - Novelty Chocolate - Centre pieces, handmade of chocolate. One Exhibit required.

**CHAMPION CHOCOLATE EXHIBIT** (Classes 120 - 131)

**CHAMPION NOVELTY EXHIBIT** (Classes 132 -133)

### MOST SUCCESSFUL CHOCOLATE EXHIBITOR

(Classes 120 - 131)

#### Nestlé Perpetual Trophy

Donated by **Nestlé Confectionery**, for the Most Successful Exhibitor in the Chocolate Classes (Not including Novelty Exhibits). First presented in 1999.

## NOTES

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### **Perpetual Trophies**

The purpose of competition at the Sydney Royal Cheese and Dairy Produce Show is to foster agricultural and pastoral excellence. Competition ensures that the standard continually improves. In the 1870's the Society introduced regulations to govern judges and judging to ensure that competition was consistent and fair, and the tradition of Perpetual trophies dates back to this time. Some of the trophies currently competed for were first won in 1901.

The Perpetual Trophies are the most prestigious of all RAS awards. They have a dual function in recognising excellence in competition and commemorating people and organisations who have had a long and meritorious connection with the Society.

Enquiries regarding the donation of Perpetual Trophies should be directed to the Heritage Centre, RAS of NSW.

The Perpetual Trophy Collection of the RAS of NSW is unique. It comprises a wide range of beautiful and elegant trophies that illustrate an extraordinary history of agricultural judging and the pursuit of excellence.



