



2009

Sydney Royal Fine Food Show Schedule

- AQUACULTURE COMPETITION
- BRANDED BEEF COMPETITION
- BRANDED LAMB COMPETITION
- DELI MEAT COMPETITION
- OLIVE OIL COMPETITION
- REGIONAL FOOD COMPETITION



ROYAL AGRICULTURAL SOCIETY OF NSW

WELCOME FROM THE PRESIDENT



Thank you for your interest in the Spring 2009 Sydney Royal Fine Food Show. Since 1823 when we held our first Show in Parramatta the Royal Agricultural Society of NSW has provided a standard of excellence. Today the RAS continues to be faithful to its charter and promote Australian agricultural excellence and innovation through events, competitions and education.

The RAS pride ourselves on the impartiality and excellence of our judging and the integrity of a Sydney Royal medal provides a platform for Australian producers to excel. To win a Sydney Royal medal is something to aspire to and is a mark of great achievement. The calibre of entrants is always of a high standard and we encourage you to be a part of this respected event.

We had a wonderful round of Competitions in spring last year, with the first Gold medal awarded to an Angasi Oyster in the history of the Aquaculture Competition. Last year we introduced Branded Lamb with outstanding results with several medals and three Championships awarded. This year we will expand our Regional Food Competition with new classes in Confectionery, Dips, Soups, Spice Blends, Pesto and Lemon Butter. We are very excited about these new changes and strongly encourage producers of new and innovative products to take part in this growing area of competition.

Two Champion products from entries in the Spring 2009 and Summer 2010 Sydney Royal Fine Food Shows will be nominated as finalists in the President's Medal. This is a highly prestigious award that 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.

A handwritten signature in black ink that reads "Glenn Dudley". The signature is written in a cursive, flowing style.

Glenn Dudley
President, Royal Agricultural Society of NSW

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KEY DATES

2009 AQUACULTURE COMPETITION	
CLOSING DAY OF ENTRY:	Friday 17 July 2009 by 5pm.
JUDGING DAY:	Judging will be held on Thursday 10 September 2009.
DELIVERY OF EXHIBITS:	Exhibits to be delivered by 10am on Thursday 10 September 2009.
PUBLICATION OF RESULTS:	Judges' awards will be released by 5pm on Friday 11 September 2009 at: www.sydneyroyalshows.com.au

2009 BRANDED BEEF COMPETITION	
CLOSING DAY OF ENTRY:	Friday 17 July 2009 by 5pm.
JUDGING DAY:	Judging will be held on Wednesday 2 September 2009.
DELIVERY OF EXHIBITS:	Exhibits to be delivered on Tuesday 25 and Wednesday 26 August 2009.
PUBLICATION OF RESULTS:	Judges' awards will be released by 5pm on Thursday 3 September 2009 at: www.sydneyroyalshows.com.au

2009 BRANDED LAMB COMPETITION	
CLOSING DAY OF ENTRY:	Friday 17 July 2009 by 5pm.
JUDGING DAY:	Judging will be held on Tuesday 1 September 2009.
DELIVERY OF EXHIBITS:	Exhibits to be delivered on Tuesday 25 and Wednesday 26 August 2009.
PUBLICATION OF RESULTS:	Judges' awards will be released by 5pm on Wednesday 2 September 2009 at: www.sydneyroyalshows.com.au

2009 DELI MEAT COMPETITION	
CLOSING DAY OF ENTRY:	Friday 17 July 2009 by 5pm.
JUDGING DAYS:	Judging will be held on Thursday 3 September and Friday 4 September 2009.
DELIVERY OF EXHIBITS:	Exhibits to be delivered by 5pm on Wednesday 2 September 2009.
PUBLICATION OF RESULTS:	Judges' awards will be released by 5pm on Monday 7 September 2009 at: www.sydneyroyalshows.com.au

2009 OLIVE OIL COMPETITION	
CLOSING DAY OF ENTRY:	Friday 17 July 2009 by 5pm.
JUDGING DAY:	Judging will be held on Friday 11 September 2009.
DELIVERY OF EXHIBITS:	Exhibits to be delivered by Friday 4 September 2009.
PUBLICATION OF RESULTS:	Judges' awards will be released by 5pm on Monday 14 September 2009 at: www.sydneyroyalshows.com.au

2009 REGIONAL FOOD COMPETITION	
CLOSING DAY OF ENTRY:	Friday 17 July 2009 by 5pm.
JUDGING DAY:	Judging will be held on Monday 7 September and Tuesday 8 September 2009.
DELIVERY OF EXHIBITS:	Exhibits to be delivered by Wednesday 2 September 2009.
PUBLICATION OF RESULTS:	Judges' awards will be released by 5pm on Wednesday 9 September 2009 at: www.sydneyroyalshows.com.au

GENERAL INFORMATION

ENTRIES

An online entry facility is available for the Aquaculture, Branded Beef, Branded Lamb, Deli Meat, Olive Oil and Regional Food Competitions. The RAS strongly encourages Exhibitors to enter online where this facility is available. 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

Alternatively, please forward Applications for Entry to the Wine, Dairy & Fine Food Coordinator.

WINE, DAIRY & FINE FOOD 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

For additional Show information please visit the Sydney Royal Fine Food Show website or contact the Wine, Dairy & Fine Food Coordinator.

Applications for Entry will be accepted by fax on (02) 9704 1122 provided credit card details are supplied on the Application for Entry (minimum credit card payment \$10).

CONDITIONS OF ENTRY

Exhibitors should familiarise themselves with the Conditions of Entry outlined in the General Regulations on the RAS of NSW website and the Special Fine Food 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 written 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 2009 Sydney Royal Fine Food Show Schedule.

AIM FOR EXCELLENCE

The RAS looks to both Exhibitors and Judges to ensure that 'An Award at the Royal' is always an Award to be valued as a mark of high distinction. All Exhibitors are encouraged to maintain a high standard of product to achieve a benchmark in which every participant will take pride and pleasure.

AWARDS

Medal winning Exhibitors receive a certificate denoting the Award won.

The RAS will provide medal artwork for medal winners to assist in the promotion of Award winning products. Medal artwork is subject to the terms and conditions listed at www.sydneyroyalshows.com.au

Medal winning Exhibitors must refer to their Award being won at the Sydney Royal Fine Food Show, not the Sydney Royal Easter Show.

Please contact the RAS for further clarification and assistance with medal logos and marketing.

AWARD OF OUTSTANDING EXCELLENCE

This Special Award is for a product considered by the Judges to be of Outstanding Quality.

To receive this Award, the Exhibit must be of such superior quality that it represents a standard that all in the industry should seek to attain.

Merely achieving a Gold medal or even a Championship is not necessarily enough. The Exhibit must display or embody such outstanding superiority from other Exhibits that it stands clearly apart from the rest and is placed in the category of the very best that is capable of being produced.

This Special Award of Outstanding Excellence will not necessarily be made each year, and it will require the Judges to detail the outstanding attributes of any product that they consider worthy of nomination.

Any nomination must be endorsed by the relevant Committee and the Exhibitor will be required to agree to the acceptance conditions of the Award to maintain the integrity of this highly prestigious Award.

The product will be displayed in the Woolworths Fresh Food Dome during the Sydney Royal Easter Show.

A trophy will be presented to the winning Exhibitor.

The Award is for a period until the next Sydney Royal Fine Food Show begins for the relevant competition.

AWARD CONDITIONS

1. The Award only applies to the Exhibit judged at the Show and subsequent batches of that same product, produced in exactly the same manner and using the same materials.
2. The Award does not apply to other products produced by the Exhibitor.
3. In accepting the Award, the Exhibitor guarantees to the RAS that subsequent batches of the product will be manufactured in such a manner and in accordance with an appropriate quality assurance program, so that those batches will be of at least the same standard of the Exhibit to which the Award was awarded.
5. The RAS will provide an RAS bromide for the Exhibitor to produce appropriate product labels subject to approval by the RAS. These labels may only be applied to batches of the product that comply with 2, 3 and 4 above.

MEDAL AWARD LEVELS

Awards for all Competitions other than the Sydney Royal Olive Oil Competition shall be determined by the Judges on the following scale of points:

- (a) Gold medal, for Exhibits gaining 90.0 points and over;
- (b) Silver medal, for Exhibits gaining 82.0 but less than 90.0 points;
- (c) Bronze medal, for Exhibits gaining 74.0 but less than 82.0 points.

Awards for the Sydney Royal Olive Oil Competition shall be judged on the following scale of points:

- (a) Gold medal, for Exhibits gaining 18 to 20 points;
- (b) Silver medal, for Exhibits gaining 16.4 but less than 18 points;
- (c) Bronze medal, for Exhibits gaining 14.8 but less than 16.4 points.

SPECIAL FINE FOOD REGULATIONS

The RAS' General Regulations apply to all sections of the Show. These Special Fine Food 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 Fine Food Regulations, the Special Fine Food Regulations prevail.

Copies of all Regulations are available from the Administration office at the Showground. General Regulations are available at www.sydneymayroyalshows.com.au

1. 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.
2. If an Exhibit does not comply with the Class, the RAS reserves the right to transfer the Exhibit into an appropriate Class after consultation with the Exhibitor, or the Exhibit will be disqualified.
3. Unless an Exhibit complies with the requirements of the Australian Food Standard Code for products it will be automatically disqualified.
4. All Exhibits once lodged become the property of the RAS.
5. Each Exhibitor shall accept the Judges' decision on the merits of the respective Exhibits.
6. Only Gold medal Award winning Exhibits will be eligible to receive a Championship Award.
7. Whilst every effort will be made to release results on the date indicated, the RAS reserves the right to defer announcing results until the Chairman of Judges report is finalised.
8. 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 advertising shows clearly
 - (i) the name of the Award;
 - (ii) the year of the Award;
 - (iii) the Class in which the Award was won;
 - (iv) the Award or special prize won;
 - (v) in the case of a special prize the full text of the conditions, if referred to therein, applicable to such prize.
9. As the Exhibitor is the recipient of a Fine Food Award, the RAS agrees to grant the Exhibitor a Trademark Licence. Should the Exhibitor wish to sell (other than by retail) the product which has been awarded a Fine Food Award, the RAS must receive written notification from the Exhibitor detailing the buyer's full particulars, as soon as the sale has taken place.
10. Any Exhibitor making improper use of Awards won in the Fine Food Section of the Show for advertising purposes shall be subject to disqualification from further Shows conducted by the RAS.
11. (a) 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.

- (b) The Exhibitor must do all things reasonably required to assist the RAS and its representative in undertaking the inspection referred to in paragraph (a).
- (c) If the RAS undertakes such an inspection 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:
 - (i) as a result of such inspection, any discrepancy is disclosed, or
 - (ii) a sample taken pursuant to paragraph (c) is not similar to the original Exhibit

The RAS may:

- (i) cancel any Award won by the Exhibitor;
- (ii) disqualify the Exhibitor from further Exhibition for such period as the RAS considers appropriate;
- (iii) 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.

- (e) 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).

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. If Exhibitors would like to contact us, amend or access this information they can do so by contacting the coordinator of this Competition or the RAS Privacy Officer on (02) 9704 1111.

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.

2009 AQUACULTURE COMPETITION

Competition established in 2001

CLOSING DAY OF ENTRY

FRIDAY 17 JULY 2009 BY 5PM.

ENTRY FEES

\$110 PER EXHIBIT (including GST).

CONDITIONS OF ENTRY

All Entries to be farmed Australian products.

For Oysters, all Exhibitors must comply with the Australian Shellfish Quality Assurance Program and relevant State legislation.

DELIVERY OF EXHIBITS

Exhibits to be delivered by 10am on Thursday 10 September 2009. Labels containing Class and Catalogue numbers will be forwarded to all Exhibitors and must be attached to all Exhibits. Exhibits must be delivered to the:

Charley Room, Level 3
Members Stand
Sydney Showground
Sydney Olympic Park NSW 2127

Method of delivery for Exhibits is at the discretion of the Exhibitor, however it is suggested that perishable exhibits are not sent via post.

Entries to be chilled to 1 - 2 degrees Celsius. Suggested method of transportation is in a polystyrene container with a freezer brick.

COMPETITION PROCEDURE

Oysters

Exhibitors are requested to forward two dozen (24) unshucked oysters.

Barramundi

Exhibitors are requested to forward 6 x 400 - 800g whole chilled Barramundi for Class 3 and 2 x 2 - 4kg whole chilled Barramundi for Class 4.

Please be advised of the following guidelines for acceptable variation between samples comprising an Exhibit: 50g variation between samples for Plate Size Barramundi and 150g variation between samples for Large Whole Fish Barramundi.

JUDGING DAY

Judging will take place on Thursday 10 September 2009 in the Charley Room, Level 3, Members Stand, Sydney Showground, Sydney Olympic Park.

Exhibitors are not permitted to attend judging, unless special permission has been granted prior to judging.

JUDGING CRITERIA

Scale of Judging Points

Entries will be judged on the following criteria:

OYSTERS (Ostrea Angasi, Pacific)

Flavour	taste, sweetness, after taste, richness, firmness, dryness
Visual	colour, shape, fullness - before and after opening
Condition	texture and mouthfeel

All Exhibitors must provide two dozen (24) unshucked oysters. For judging Pacific Oysters will be shucked and turned; Ostrea Angasi will be shucked, turned and presented on top shell.

BARRAMUNDI

Taste	Flavour, Texture, Aftertaste, Sweetness, Strength/Intensity
Fillet	Appearance, Quality, Freshness, Visual fat
Chilled	Appearance, Fish Conformation, Condition

All Exhibitors must provide 6 x 400 - 800g whole chilled Barramundi for Class 3 and 2 x 2 - 4kg whole chilled Barramundi for Class 4.

The Exhibits will be presented to Judges as a whole fish.

Plate Size Barramundi will be visually examined, whole and filleted (only one fish will be filleted). The whole fish will be steam cooked and judged as a whole.

Large Whole Fish Barramundi will be visually examined, whole and filleted. Portions will be cut from the shoulder and will then be steamed and judged cooked.

PUBLICATION OF RESULTS

Judges' awards will be released by 5pm on Friday 11 September 2009 at www.sydneyroyalshows.com.au

AQUACULTURE CLASSES

CLASS 1 - Oysters, unshucked, unwashed, (Ostrea Angasi).

CLASS 2 - Oysters, unshucked, unwashed, (Pacific).

CLASS 3 - Barramundi (Plate Size: 400 - 800g).

CLASS 4 - Barramundi (Large Whole Fish: 2 - 4kg).

AQUACULTURE AWARDS

CHAMPION OYSTER (Classes 1 and 2)

CHAMPION PLATE SIZE BARRAMUNDI (Class 3)

CHAMPION LARGE WHOLE FISH BARRAMUNDI (Class 4)

2009 BRANDED BEEF COMPETITION

Competition established in 2005

CLOSING DAY OF ENTRY

FRIDAY 17 JULY 2009 BY 5PM.

ENTRY FEES

\$100 PER ENTRY (including GST).

CONDITIONS OF ENTRY

1. All Exhibits must be MSA graded product.
2. Exhibitors participating in the Competition are required to have a minimum volume of production of 30 bodies graded per week to be eligible to enter, other than for the Open Class.
3. Exhibits may be either grass or grain fed.
4. Multiple entries per Class are permitted, however the Exhibitor must identify a difference between each entry.
5. Exhibits may not be entered into multiple Classes.
6. A whole carton with minimum two (2) boneless striploins as sold in the commercial market must be supplied for each Entry (See below for delivery of Exhibits), vacuum packed with the kill date, MSA insert and grading data included. Striploins will be cut by the RAS. **Exhibits will not be accepted without the grading data.**
7. All Exhibits in Classes 1 and 2 must be aged 14 - 28 days at judging. All Exhibits in these Classes must be killed between 5 - 19 August 2009.
8. There is no ageing limit for Exhibits in Class 3 and Exhibits can be either grass or grain fed.
9. Exhibitors may only enter an exhibit into Class 3 if the Exhibit does not qualify for Class 1 or 2.

DELIVERY OF EXHIBITS

Exhibitors are to attach the appropriate labels, as supplied by the RAS, to each carton for identification purposes. Please ensure that these labels are firmly attached, as the Catalogue Number is the only identification for the Entry.

Exhibits to be delivered on Tuesday 25 and Wednesday 26 August 2009 to:

Charley Room
Level 3
Members Stand
Sydney Showground
Sydney Olympic Park NSW 2127

JUDGING DAY

Judging will take place on Wednesday 2 September 2009, in the Charley Room, Level 3, Members Stand, Sydney Showground, Sydney Olympic Park.

JUDGING CRITERIA

Cut Exhibits will be judged on the following:

Visual - Raw	Juiciness
Texture - Raw	Flavour
Tenderness and mouthfeel	Overall Liking

PUBLICATION OF RESULTS

Judges' awards will be released by 5pm on Thursday 3 September 2009 at www.sydneyroyalshows.com.au

BRANDED BEEF CLASSES

CLASS 1 - Grass Fed

CLASS 2 - Grain Fed

CLASS 3 - Open Class

BRANDED BEEF AWARDS

CHAMPION GRASS FED BEEF EXHIBIT (Class 1)

CHAMPION GRAIN FED BEEF EXHIBIT (Class 2)

GRAND CHAMPION BEEF EXHIBIT (Classes 1, 2 and 3)

2009 BRANDED LAMB COMPETITION

Competition established in 2008

CLOSING DAY OF ENTRY

FRIDAY 17 JULY 2009 BY 5PM.

ENTRY FEES

\$100 PER ENTRY (including GST).

CONDITIONS OF ENTRY

1. All Exhibits must be MSA sheepmeat graded product and must meet Sheepmeat Eating Quality (SMEQ) guidelines as defined by MLA, unless there is no MSA sheepmeat accredited abattoir in that State and/or at the discretion of the Chairman of Judges.
2. Exhibitors participating in the Competition are required to have a minimum volume of production of 100 lamb carcasses graded per week to be eligible to enter, other than for the Open Class.
4. Multiple entries per Class are permitted, however the Exhibitor must identify a difference between each entry.
5. Two whole 8-rib racks cap off, chine off, frenched, must be supplied for each Entry. Entries to be vacuum packed with the kill date. Racks will be cut by the RAS.
6. Exhibitors may only enter an exhibit into Class 3 if the Exhibit does not qualify for Class 1 or 2.
7. Exhibits may not be entered into multiple Classes.

DELIVERY OF EXHIBITS

Exhibitors are to attach the appropriate labels, as supplied by the RAS, to each Entry for identification purposes. Please ensure that these labels are firmly attached, as the Catalogue Number is the only identification for the Entry.

Exhibits to be delivered on Tuesday 25 and Wednesday 26 August 2009 to:

Charley Room
Level 3
Members Stand
Sydney Showground
Sydney Olympic Park NSW 2127

JUDGING DAY

Judging will take place on Tuesday 1 September 2009, in the Charley Room, Level 3, Members Stand, Sydney Showground, Sydney Olympic Park.

JUDGING CRITERIA

Cut Exhibits will be judged on the following:

Visual/Texture - Raw	Juiciness
Aroma	Flavour
Tenderness	Overall Liking

PUBLICATION OF RESULTS

Judges' awards will be released by 5pm on Wednesday 2 September 2009 at www.sydneyroyalshows.com.au

BRANDED LAMB CLASSES

CLASS 1 - Grass Fed

CLASS 2 - Grain Fed

CLASS 3 - Open Class

BRANDED LAMB AWARDS

CHAMPION GRASS FED LAMB EXHIBIT (Class 1)

CHAMPION GRAIN FED LAMB EXHIBIT (Class 2)

GRAND CHAMPION LAMB EXHIBIT (Classes 1, 2 and 3)

2009 DELI MEAT COMPETITION

Competition established in 1995

CLOSING DAY OF ENTRY

FRIDAY 17 JULY 2009 BY 5PM.

ENTRY FEES

\$25 PER ENTRY (including GST).

CONDITIONS OF ENTRY

1. Exhibits must be of 100% Australian meat or game.
2. Product is presented as delivered and judged accordingly.
3. All Exhibits to be presented unbranded (Government brands excepted) and in unbranded packaging and securely labelled.
4. All Exhibits in all Classes must have been manufactured by, and on the premises of, the factory making the Entry.
5. Only Exhibits ineligible to enter in Classes 1 - 35 may be entered into Gourmet Product and Sausage Classes 36 - 49.
6. All Exhibits in the Sausage Classes must be submitted with their date of manufacture, diameter of casing and spice/chilli content.
7. Exhibitors are to record on the Class and Catalogue labels provided, the best before date of the Exhibit.
8. Multiple entries are permitted however the Exhibitor must identify a difference between each entry.

DELIVERY OF EXHIBITS

Exhibitors are to attach the appropriate labels, as supplied by the RAS, to each Entry for identification purposes. Please ensure that these labels are firmly attached, since the Exhibit number is the only identification for the Entry.

Exhibits to be delivered by 5pm on Wednesday 2 September 2009 to:

Charley Room
Level 3
Members Stand
Sydney Showground
Sydney Olympic Park NSW 2127

JUDGING DAYS

Judging will take place on Thursday 3 September and Friday 4 September 2009 in the Charley Room, Level 3, Members Stand, Sydney Showground, Sydney Olympic Park.

PUBLICATION OF RESULTS

Judges' awards will be released by 5pm on Monday 7 September 2009 at www.sydneyroyalshows.com.au

DEFINITIONS

All entries must comply with the Australia New Zealand Food Standards Code for Meat and Meat Products as currently published on the Food Standards website (www.foodstandards.gov.au).

The following definitions apply to Corned, Cured, Pickled and Salted meat as well as Ham, Leg Ham or Shoulder Ham:

Corned, cured, pickled or salted meat means meat other than meat that has been reformed after being cut, chopped, minced, diced, flaked or comminuted that has been prepared by treatment with salt, potassium chloride, or a mixture of both; nitrites, sugars or spices.

Ham or leg ham means cured meat derived wholly from the hind leg of the pig.

Shoulder ham means cured meat derived wholly from the shoulder of the pig.

SCALE OF JUDGING POINTS

Entries will be judged on the following criteria:

	Points
FLAVOUR: Should be consistent with product style with no off flavours or odour	40
COLOUR: Should be natural and conform to product type	10
WORKMANSHIP: Indicates a high standard of finish	30
TEXTURE AND FIRMNESS:	10
PRESENTATION: Overall consumer appeal	10
TOTAL	100

Entries in the Fresh Sausage Classes (Classes 39-45) will be judged on the following criteria:

	Points
FLAVOUR & AROMA:	40
TEXTURE:	20
WORKMANSHIP:	20
VISUAL APPEARANCE - RAW:	10
VISUAL APPEARANCE - COOKED:	10
TOTAL	100

HAM AND BACON

Section	Class No.	Class Description	Size/ Volume	No. of Samples Required	Specify Product type and/or description	Special Requirements
Bacon	1	Traditional Bacon, one boneless middle (presented as one piece, flat with not less than nine ribs), cured and smoked.	Min. nine ribs	One	N/A	Exhibit can be covered in any way
	2	Bacon, middle bacon rashers, long or short cut, rind on, cured and smoked.	Six rashers	Two packets of six rashers	N/A	Not rolled in each packet
	3	Other bacon, can be rolled or tail tucked, rind less, cured and smoked	Six rashers	Two packets of six rashers	N/A	N/A
Ham	4	Traditional Leg Ham (C.O.B), one full bone-in, rind-on, cured, smoked, fully cooked	Any shape or size	One	N/A	N/A
	5	Leg Ham, one boneless, hand rolled and tied with string, rind-on, smoked and fully cooked	Any shape or size	One	N/A	Not to be framed, pressed in elasticised netting or similar
	6	Leg Ham, boneless, rind-on, framed in casing, cured, smoked and fully cooked.	Any shape or size	One	N/A	May or may not be in elasticised netting or pressed
	7	Leg Ham, manufactured (minced, cut or comminuted) and formed, pressed, in elasticised netting or similar.	Any shape or size	One	N/A	N/A
	8	Shoulder Ham, bone-in, easy carve, rind-on, smoked and fully cooked.	Any shape or size	One	N/A	N/A
	9	Shoulder Ham, one manufactured (minced or comminuted) and formed, pressed, rindless, cooked.	Any shape or size	One	N/A	N/A

HAM AND BACON AWARD

CHAMPION HAM AND BACON EXHIBIT

SPECIALITY PRODUCTS

Section	Class No.	Class Description	Size/ Volume	No. of Samples Required	Specify Product type and/or description	Special Requirements
Traditional Salami Smallgoods	10	Traditional Salami, natural casing, smoked.	Any shape or size	Two pieces	Yes	Products must be named as a product type and will be judged on that type.
	11	Traditional Salami, natural casing, non-smoked.	Any shape or size	Two pieces	Yes	Products must be named as a product type and will be judged on that type.
	12	Traditional Salami, artificial permeable casing, smoked.	Any shape or size	Two pieces	Yes	Products must be named as a product type and will be judged on that type.
	13	Traditional Salami, artificial permeable casing, non-smoked.	Any shape or size	Two pieces	Yes	Products must be named as a product type and will be judged on that type.
Speciality Air Dried Products	14	Prosciutto, dry cured, boneless or bone-in, leg ham, uncooked.	Min. 500g each	Two pieces	N/A	Not reformed or manufactured
	15	Coppa, dry cured, whole pork neck, uncooked.	Any shape or size	Two pieces	N/A	Not reformed or manufactured
	16	Pancetta, dry cured, boneless middle, uncooked	Any shape or size	Two pieces	N/A	Not reformed or manufactured
	17	Air-dried product not eligible for entry in Classes 14-16.	Any shape or size	Two pieces or packets	Yes	Products must be named as a product type and will be judged on that type. Not reformed or manufactured

SPECIALITY PRODUCTS AWARD

CHAMPION SPECIALITY PRODUCT

GENERAL SMALLGOODS, COOKED PRODUCTS & POULTRY PRODUCTS

Section	Class No.	Class Description	Size/ Volume	No. of Samples Required	Specify Product type and/or description	Special Requirements
Cooked Products	18	Cooked Beef (may be roasted), primal cut	Any shape or size	One piece	N/A	Not reformed or manufactured
	19	Rare Roast Beef, primal cut	Any shape or size	One piece	N/A	Not reformed or manufactured
	20	Roast Pork, hand rolled, tied or elastic netted, rind on, fully cooked, with or without seasoned stuffing	Any shape or size	One piece	N/A	Not reformed or manufactured
	21	Corned Beef, cured, fully cooked	Any shape or size	One piece	N/A	Not reformed or manufactured
	22	Pastrami (beef), cured, fully cooked, rolled in spices	Any shape or size	One piece	N/A	Not reformed or manufactured
General Smallgoods, Manufactured Meat, cooked (not ham)	23	Australian Frankfurts, with a maximum casing diameter of 30mm	500g packet (as available to consumer)	Two packets	N/A	N/A
	24	Australian Style (Comminuted) Product, in large casing for slicing, e.g. Devon, Luncheon Meat etc.	Any shape or size	Two pieces	N/A	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
	25	Continental* Frankfurts	Max. casing diameter of 32mm. 500g packet (as available to consumer)	Two packets	N/A	N/A
	26	Weisswurst, in small casing	Max. casing diameter of 32mm.	Two packets	N/A	N/A
	27	Continental* (Comminuted) Product, in large casing for slicing, e.g. Bologna, Berliner, Teewurst, Lyoner, etc.	Any shape or size	Two pieces	N/A	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
	28	Continental* Minced or Chopped Product, showing distinct pieces of meat and/or fat, in casing, for consumption as is, e.g. Cabanossi, Kranski, Csabai, etc.	Casing must have a maximum diameter of 32mm	Two packets	N/A	N/A
	29	Continental* Minced or Chopped Product, showing distinct pieces of meat and/or fat, in large casing for slicing, e.g. Strasburg, Polish, etc.	Any shape or size	Two pieces	N/A	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
	30	Meat Loaf, comminuted or chopped, fully cooked with or without cure. To be judged cold.	Any shape or size	Two pieces	N/A	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
	31	Liverwurst, fine emulsion style - flavour or type to be nominated, e.g. Kalbs liverwurst, Latvian	Any shape or size	Two pieces	N/A	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
* Continental Style products must be named as a product style and will be judged on that style.						
Poultry Products (Chicken, Duck or Turkey)	32	Cooked Comminuted Poultry Products, e.g. Frankfurts, poultry type to be nominated	Min. 500g	Two packets	Yes	N/A
	33	Chicken Loaf, manufactured (Minced or Comminuted), in large casing for slicing	Any shape or size	Two pieces	N/A	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
	34	Chicken, Duck or Turkey, deboned and reformed, fully cooked and designed to be eaten in form presented.	Any shape or size	Two pieces	Yes	Please nominate if to be served hot or cold. The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
	35	Smoked poultry product, either whole or portioned, with or without bone	Any shape or size	Two pieces	Yes	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
GENERAL SMALLGOODS, COOKED PRODUCTS & POULTRY PRODUCTS AWARD						
CHAMPION SMALLGOODS, COOKED PRODUCTS & POULTRY PRODUCTS EXHIBIT						

GOURMET PRODUCTS

Only products ineligible for other classes may be entered into these classes. Cooking instructions should be included with entry where required.

Section	Class No.	Class Description	Size/ Volume	No. of Samples Required	Specify Product type and/or description	Special Requirements
Gourmet Products	36	Gourmet poultry product. With or without bone, e.g. Chicken Gallantine	Any shape or size	Two pieces	Yes	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
	37	Pate, may be fine emulsion or coarse texture style, flavour and meat type to be nominated, e.g. Chicken Liver Pate, Duck Liver Pate, Grand Marnier Pate	Any shape or size	Two pieces	Yes	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
	38	Terrine, flavour and meat type to be nominated	Any shape or size	Two pieces	Yes	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
	39	Gourmet Smallgood (processed). No restrictions, e.g. Lamb, Beef, Pork, Venison, meat type to be indicated	Any shape or size	Two pieces	Yes	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
	40	Gourmet Cooked Product, with or without bone, e.g. Lamb, Beef, Pork, Venison, meat type to be indicated	Any shape or size	Two Pieces	Yes	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged
	41	Other Meat and Game Products, meat type to be indicated	Any shape or size	Two pieces	Yes	The two Exhibit pieces must be two separate units, NOT one piece cut in half and re-packaged

GOURMET PRODUCTS AWARD

CHAMPION GOURMET PRODUCT

SAUSAGES - UNCOOKED

Section	Class No.	Class Description	Size/ Volume	No. of Samples Required	Specify Exhibit Name	Special Requirements
Sausages - uncooked	42	Sausages - traditional Pork, fresh	Min. 6 Sausages.	Three packets of six	Yes	Diameter must be stated
	43	Gourmet Sausages - Pork, fresh	Min. 6 Sausages.	Three packets of six	Yes	Must nominate dominant spicing or seasoning. Diameter must be stated
	44	Sausages - traditional Beef, fresh	Min. 6 Sausages.	Three packets of six	Yes	Diameter must be stated
	45	Gourmet Sausages - Beef, fresh	Min. 6 Sausages.	Three packets of six	Yes	Must nominate dominant spicing or seasoning. Diameter must be stated
	46	Gourmet Sausages - Lamb, fresh	Min. 6 Sausages.	Three packets of six	Yes	Must nominate dominant spicing or seasoning. Diameter must be stated
	47	Chicken Sausages	Min. 6 Sausages.	Three packets of six	Yes	Must nominate dominant spicing or seasoning. Diameter must be stated
	48	Duck, Turkey or other Poultry Sausages, excluding Chicken	Min. 6 Sausages.	Three packets of six	Yes	Must nominate dominant spicing or seasoning. Diameter must be stated
	49	Gourmet Sausages, other meat type, not previously specified, fresh	Min. 6 Sausages.	Three packets of six	Yes	Must nominate dominant spicing or seasoning. Diameter must be stated

SAUSAGE AWARDS

CHAMPION TRADITIONAL SAUSAGE

CHAMPION GOURMET SAUSAGE

2009 OLIVE OIL COMPETITION

Competition established in 1998

CLOSING DAY OF ENTRY

FRIDAY 17 JULY 2009 BY 5PM.

ENTRY FEES

\$40 PER ENTRY PER EXHIBIT (including GST).

CONDITIONS OF ENTRY

- Exhibits must be 100% Australian origin. A Laboratory Report is required to be submitted with the Exhibit on the Free Fatty Acid Content, the Polyphenol Content and Peroxide value of the Exhibit. (The free fatty acid content must not exceed 0.8% and the peroxide value must not exceed 20.)
- Multiple entries are permitted however the Exhibitor must identify a difference between each entry.
- Faulty Oils will be disqualified.
- Oil must be bottled, ready for sale.
- Exhibitors who wish their products to be eligible for the Champion Organic Olive Oil or Olive Product award must indicate their eligibility on the Application for Entry. Organic certification from a domestic body must be provided with the Application for Entry.

DELIVERY OF EXHIBITS

Four (4) Exhibits of not less than 375ml bottles must be supplied for the EVOO and Flavour Infused EVOO Classes (Classes 1 to 7 and 10). Four (4) Exhibits of not less than 150ml/g must be supplied for the Olive and Olive Product Classes (Classes 8 and 9). Labels containing Class and Catalogue numbers will be forwarded to all Exhibitors and must be attached to all four Exhibits. In addition to this, three (3) of the Exhibits must be presented without commercial labels and one (1) must be presented commercially labelled.

Exhibits to be delivered by Friday 4 September 2009 to:

Charley Room
Level 3
Members Stand
Sydney Showground
Sydney Olympic Park NSW 2127

Or mailed to reach the RAS by Friday 4 September 2009:

Fine Food Show Supervisor
Locked Bag 4317
Sydney Olympic Park NSW 2127

JUDGING DAY

Judging will take place on Friday 11 September 2009 in the Charley Room, Level 3, Members Stand, Sydney Showground, Sydney Olympic Park.

JUDGING CRITERIA

Oils will be judged on the following olfactory and gustatory positive attributes:

Aroma	intensity; complexity of fruitiness; absence of faults
Palate	balance of fruitiness, bitterness and pungency; absence of faults; mouth feel; after taste

Olives & Olive Products will be judged on the following:

Taste	Texture
Flavour Profile	Visual

Flavour Infused Extra Virgin Olive Oil will be judged on the following:

Aroma	Palate	Bitterness & Pungency
Complexity	Lack of faults	

PUBLICATION OF RESULTS

Judges' awards will be released by 5pm on Monday 14 September 2009 at www.sydneyroyalshows.com.au

OLIVE OIL CLASSES

Please specify on the Application for Entry if the Exhibit is **mild** or **robust**.

CLASS 1 - Australian Extra Virgin Olive Oil.
BOUTIQUE COMMERCIAL CLASS. Any varietal or blend.
Mild or robust. Maximum volume of 200 litres.

CLASS 2 - Australian Extra Virgin Olive Oil.
SMALL COMMERCIAL CLASS. Any varietal or blend.
Mild or robust. Volume between 201 - 999 litres.

CLASS 3 - Australian Extra Virgin Olive Oil.
COMMERCIAL CLASS.
Mild or robust. Minimum volume 1000 litres.

CLASS 4 - Australian Extra Virgin Olive Oil.
ITALIAN VARIETAL - SINGLE VARIETAL OR BLEND
(eg. Frantoio, Corregioli, Leccino, Mediterranean, etc).
Mild or robust. Minimum volume 500 litres.

CLASS 5 - Australian Extra Virgin Olive Oil.
GREEK VARIETAL (eg. Koroneiki, etc). - SINGLE VARIETAL OR BLEND
Mild or robust. Minimum volume 500 litres.

CLASS 6 - Australian Extra Virgin Olive Oil.
SPANISH VARIETAL (eg. Picual, Manzanilla, Arbequina, etc). - SINGLE VARIETAL OR BLEND
Mild or robust. Minimum volume 500 litres.

CLASS 7 - Australian Extra Virgin Olive Oil.
OTHER VARIETAL (eg. Barnea, Mission, Hardy's Mammoth, 'Wild', etc). - SINGLE VARIETAL OR BLEND
Mild or robust. Minimum volume 500 litres.

CLASS 8 - Olives.

CLASS 9 - Olive Products.

CLASS 10 - Flavour Infused Extra Virgin Olive Oil

OLIVE OIL AWARDS

CHAMPION AUSTRALIAN EXTRA VIRGIN OLIVE OIL
(Classes 1 to 7)

CHAMPION VARIETAL EXTRA VIRGIN OLIVE OIL
(Classes 4 to 7)

CHAMPION OLIVES (Class 8)

CHAMPION OLIVE PRODUCT (Class 9)

CHAMPION FLAVOUR INFUSED EXTRA VIRGIN OLIVE OIL
(Class 10)

CHAMPION ORGANIC EXTRA VIRGIN OLIVE OIL OR OLIVE PRODUCT (Classes 1 to 10)

2009 REGIONAL FOOD COMPETITION

Competition established in 2003

CLOSING DAY OF ENTRY

FRIDAY 17 JULY 2009 BY 5PM.

ENTRY FEES

\$40 PER ENTRY (including GST).

CONDITIONS OF ENTRY

- Exhibits must be 95% Australian Origin.
- In cases where an Exhibit is eligible for both the Sydney Royal Cheese and Dairy Produce Show and the Sydney Royal Fine Food Show, it will be at the discretion of the RAS as to where the product is entered.
- Product is presented as delivered and judged accordingly. If the product is to be cooked, it will be cooked as per the cooking/heating instructions on the packaging.
- Exhibitors must supply a list of ingredients (in descending order of presence in the product) for each Exhibit on the Application for Entry.
- Exhibits with more than 5% Chilli (as dried or fresh chilli) must be entered into Class 20. Exhibits in Class 20 must have the type and percentage of Chilli in the product specified on the Application for Entry.
- Exhibits may not be entered into multiple classes.
- Exhibits may only be entered into Class 7 if they are value added.
- Exhibitors who wish their products to be eligible for the Champion Organic Regional Food Exhibit award must indicate their eligibility on the Application for Entry. Organic certification from a domestic body must be provided with the Application for Entry.
- Maximum dairy content in Class 15: Dips is 25%. Dips with dairy content exceeding this should refer to the dip classes of the Sydney Royal Cheese & Dairy Produce Show.

DELIVERY OF EXHIBITS

Labels containing Class and Catalogue number will be forwarded to all Exhibitors and must be attached to all Exhibits. Exhibits must be delivered to Sydney Showground, Sydney Olympic Park by Wednesday 2 September 2009.

Exhibits to be delivered by Wednesday 2 September 2009 to:

Charley Room
Level 3
Members Stand
Sydney Showground
Sydney Olympic Park NSW 2127

Or mailed to reach the RAS by Wednesday 2 September 2009:

Fine Food Show Supervisor
Locked Bag 4317
Sydney Olympic Park NSW 2127

COMPETITION PROCEDURE

Three (3) Exhibits of not less than 150ml/g must be supplied for each Entry, one Exhibit with its commercial label attached (stating the best before date), the other two Exhibits with no commercial label. Additionally, all exhibits supplied must have attached the RAS provided labels with Catalogue Number.

JUDGING DAY

Judging will take place on Monday 7 and Tuesday 8 September 2009 in the Charley Room, Level 3, Members Stand, Sydney Showground, Sydney Olympic Park.

JUDGING CRITERIA

Products (excluding Oils and Honey) will be judged on the following:

Taste	Texture
Flavour Profile	Visual

Oils will be judged on the following olfactory and gustatory positive attributes:

Aroma	intensity; complexity of fruitiness; absence of faults
Palate	balance of fruitiness, bitterness and pungency; absence of faults; mouth feel; after taste

PUBLICATION OF RESULTS

Judges' awards will be released by 5pm on Wednesday 9 September 2009 at www.sydneyroyalshows.com.au

REGIONAL FOOD CLASSES

SWEET

CLASS 1 - Sweet Jams

CLASS 2 - Sweet Marmalades

CLASS 3 - Sweet Jellies

CLASS 4 - Sweet Conserves

CLASS 5 - Lemon Butter

CLASS 6 - Sweet Sauces and Dressings

CLASS 7 - Value Added Honey Products (honey mustards, gingered honey, honey macadamias etc)

CLASS 8 - Fruit Products

CLASS 9 - Confectionery (including Rocky Road and Fudge)

SAVOURY

CLASS 10 - Savoury Sauces & Pickled Products

CLASS 11 - Pickles, Savoury Jams & Mustards

CLASS 12 - Chutneys

CLASS 13 - Vinegar

CLASS 14 - Dressings & Marinades

CLASS 15 - Dips (maximum dairy content 25%)

SPECIALITY PRODUCTS

CLASS 16 - Cereal Products (Muesli)

CLASS 17 - Nut Products

CLASS 18 - Drinks

CLASS 19 - Oils (Other than Olive Oil)

CLASS 20 - Chilli Products

CLASS 21 - Soups

CLASS 22 - Spice Blends

CLASS 23 - Pesto

CLASS 24 - Other

REGIONAL FOOD AWARDS

CHAMPION REGIONAL FOOD EXHIBIT

CHAMPION SWEET PRODUCT (Classes 1 to 9)

CHAMPION SAVOURY PRODUCT (Classes 10 to 15)

CHAMPION SPECIALITY PRODUCT (Classes 16 to 24)

CHAMPION ORGANIC REGIONAL FOOD EXHIBIT (Classes 1 to 24)

