

Ice Cream, Gelato & Sorbet Schedule



2018 Competitions



ROYAL QUEENSLAND FOOD & WINE SHOW

2018 ICE CREAM, GELATO & SORBET COMPETITION

presented by
LENLEASE

Council Stewards

Mr Angus Adnam
Mrs Susan Hennessey, Mr Gary Kieseker

Honorary Council Stewards

Mr Maurie Liekefett

Chief Judge

Mr Russell Smith, NSW

APPLICATIONS TO ENTER OPEN Monday 19 February 2018 at 8.30am

APPLICATIONS TO ENTER CLOSE Thursday 29 March 2018 at 5.00pm

ENTRY FEES \$32.00 per entry

NUMBER OF ENTRIES PER CLASS No restriction

DELIVERY OF EXHIBITS Tuesday 15 May 2018 and Wednesday 16 May 2018 from 8.30am to 4.00pm

Deliver to:
Ice Cream, Gelato & Sorbet Competition
Brisbane Showgrounds
Ernest Baynes Dining Room
600 Gregory Terrace
Bowen Hills QLD 4006

Delivery docket and Map will be provided after the close of entries.
No early deliveries will be accepted

JUDGING Tuesday 22 May 2018 to Thursday 24 May 2018

AWARDS PRESENTATION Friday 25 May 2018

11.30am – 1.30pm
Brisbane Showgrounds
Governors Pavilion
600 Gregory Terrace
Bowen Hills QLD 4006

FOLLOW US ON SOCIAL MEDIA



@QldFoodWineShow



@rqfws



@rqfws

LATE ENTRIES WILL NOT BE ACCEPTED
PRIZES AND PRIZE MONEY SUBJECT TO CHANGE
NO REFUNDS WILL BE MADE AFTER CLOSE OF ENTRIES

SPONSORED BY

The RNA wishes to thank the following sponsors who have contributed towards prize money, prizes or conduct of the **ICE CREAM, GELATO & SORBET** Competition



www.dairyaustralia.com.au



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GENERAL REGULATIONS & ACCEPTANCE OF ENTRIES

Judging will be performed by a panel of Judges appointed by the Royal National Agricultural and Industrial Association of Queensland.

Subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971, and to the Rules, By-Laws and Regulations of the Association the following Special General Regulations apply.

1. All exhibits are to be manufactured and produced in Australia and is open to commercially available product only.
2. Classes: Entries should be entered into the class that reflects the product produced and does not include novelty items such as chocolate coated stick products or ice block coated ice cream products.
3. After entries have closed exhibitors will receive an E-Label issued by the RNA via email, which must be adhered to each entry prior to delivery (individual packaging and carton).
4. All entries must be submitted under the name of the producer/manufacturer not in the name of the retailer. Exhibitors who have product manufactured under contract therefore must use the manufacturers name as the exhibitor and identify the producer on their application for entry.
5. Nutritional panel is required on each pack including a complete ingredient list and allergy statement.
6. The RNA reserves the right to transfer entries if, in the opinion of the Chief Judge, they are entered in the incorrect class.
7. All Gold, Silver and Bronze Medal winning entries must only use the Royal Queensland Food & Wine Show medal designs. Artwork will be supplied to all prize winning exhibitors and can be used for up to 3 years from the event year.
8. All exhibitors must be accredited under their respective State's licensing/accreditation body for the production of milk and dairy products.
9. All exhibits entered will remain the property of the RNA.
10. Entries in classes 1 – 6 must be made from cow's milk.

NOTICE TO INTENDING EXHIBITORS

Entries will only be received on the "Application to Enter" enclosed with this Schedule or online at www.rqfws.com.au. Entries submitted other than on the correct form will be returned to the Exhibitor and, unless all requirements are complied with and the forms returned to the office by 5.00pm on the "Application to Enter" closing date as shown in the Schedule, they will not be considered.

PRESENTATION OF AWARDS

The presentation of the Ice Cream, Gelato & Sorbet Awards will be held at an Awards Presentation on Friday 13 May 2016. An invitation is extended to all exhibitors to be represented on this occasion.

The Champion Ice Cream or Gelato of Show and other Medal winning entries may be served at the Royal Queensland Wine Show and Royal Queensland Show events. The winning Champion entry and other medal winners will be requested to supply additional product for these events and presentations at wholesale cost.

EXHIBITOR PRODUCT PROMOTION

All medal winning exhibitors may have the opportunity to promote their award winning product through the following channels in 2018:

1. Featured at the RQFWS wine tasting event 'Grape Grazing by Night – celebrating Australian wine,' where more than 900 guests in 2017 tasted their way through 2017s RQFWS winning products. This event will be held on Friday 13 July in 2018, winners can promote their award winning produce through the supply of product, promotional materials, installations and industry personnel.
2. Featured throughout the 10 days of the Royal Queensland Show (Ekka), the largest and most loved annual event in Queensland, an event that attracts on average more than 400, 000 attendees each year. RQFWS winners can promote through supply of product, promotional materials and industry personnel across various activations including:
 - a. Ekka Media Launch (5 July 2018) – more than 400 media and industry attendees
 - b. RQFWS Cooking Stage – more than 5500 dedicated attendees
 - c. The Royal Queensland Steakhouse – more than 5000 award winning steaks served
 - d. Corporate Suites – hosting approximately 1000 guests
 - e. Sponsor Lounge
 - f. RNA Council events – Dignitaries and guests attend more than 100 events
3. The supply of award-winning product to the Royal International Convention Centre (Royal ICC) for inclusion on their menu compendium, which is offered to international, national and local events and featured on the printed event menus. The Royal ICC hosts more than 300 events throughout the year.

Following the announcement of the awards, exhibitors interested in participating in any or all of the promotional opportunities should contact the competition coordinator to direct the enquiry to the appropriate contact within the organisation.

MEDAL ARTWORK

All Gold, Silver and Bronze Medal winning entries must only use the Royal Queensland Food & Wine Show medal designs. Artwork will be supplied to all prize winning exhibitors.

Exhibitors of awards agree that all advertising, promotion or labelling arising from the award will include Year of Awards, class number and description of award. They also agree that only the specific brand that received the award can have any reference to that award.

The artwork can only be used and appear on the product for up to 3 years from the event year.

ALLOCATION OF POINTS

In each class, Gold Medal, Silver Medal and Bronze Medal awards will be made and certificates issued. Awards shall be determined on the following scale of points:

Gold Medal	18 points or over
Silver Medal	17 points to 17.9 points
Bronze Medal	16 points to 16.9 points

Scale of Points per exhibit:

Flavour and Aroma	10
Body and Texture	6
Presentation	4
TOTAL:	20 per judge

AUSTRALIAN GRAND DAIRY AWARDS

All Gold Medal winners are eligible to enter the Australian Grand Dairy Awards which are held annually. For further information visit www.dairyaustralia.com.au.

PRIVACY STATEMENT

You can be assured that the privacy of your personal information is of the utmost importance to us. The information provided by you in any application for membership or application to enter is used by the Royal National Agricultural and Industrial Association of Queensland (RNA) to offer member services or to organise and conduct competitions at the Royal Queensland Show. By applying for membership or entering such competitions you consent to provide such details as your name, address, phone, email and exhibit details. Competition information may be made available to the media, event sponsors and included in RNA publications.

Your information will not be disclosed without your consent for any other purpose unless required by the law. You may request access to your information and request that our records of that information be corrected by contacting our Privacy Officer (07) 3253 3900 or by writing to the RNA, Locked Bag 1010, ALBION QLD 4010.

Please refer to the by-laws available on the RNA Corporate website for further details <http://www.rna.org.au/about-us/by-laws-and-rules.aspx>

ENTRY FORMS

Exhibitors must complete "STATEMENT BY EXHIBITOR" section on the front page of the entry form advising their taxation status.

GOODS & SERVICES TAX

The RNA's ABN is 41 417 513 726

ENTRY FEES

- The RNA is required to pay GST on all entry fees received.
- All entry fees stated in the schedule include GST.
- All exhibitors must pay the GST inclusive entry fees whether they are registered for GST purposes or not registered.
- Exhibitors who are registered for GST purposes may be able to claim a credit for GST paid. We recommend you check with your Financial Advisor or the Australian

Taxation Office. To assist with any claim for credit we will forward all Exhibitors a Tax Invoice/Receipt for the total entry fees received including GST.

SPONSORSHIP

- The Association is required to pay GST on sponsorship monies received.
- Sponsorship monies stated in the front of the schedule includes GST paid.
- Sponsors who are registered for GST purposes may be able to claim a credit for GST paid. We recommend Sponsors check with their Financial Advisor or the Australian Taxation Office. We will issue a Tax Invoice to all Sponsors.

DISCIPLINARY COMMITTEE

If there is any inconsistency between By-laws 133 - 153 and any other By-laws of the Association, By-laws 133 - 153 will prevail.

(Copies of the Rules and By-Laws may be obtained upon application to the Competitions Department.)

Functions of the Disciplinary Committee

The functions of the Disciplinary Committee shall be to hear and determine all complaints, allegations and other matters relating to:

- (a) prohibited substances, as defined in these By-laws or Sectional Regulations.
- (b) any alleged breach of the Rules, By-Laws and Regulations of the Association by an exhibitor and relating to an exhibit or to a competition, except if the alleged breach is of a kind that the Chairman of a Sectional Committee considers is of a less serious nature and should properly be dealt with by the Sectional Committee, and
- (c) any other alleged breach of the Rules, By-Laws and Regulations of the Association that may be referred to Disciplinary Committee pursuant to By-Law 137 (a).

ICE CREAM, GELATO & SORBET presented by LENDLEASE

ICE CREAM, GELATO

1. **Pack volume and number of packs required**
Greater than 2 litres - 1 pack required
500ml to 2 litres - 2 packs required
Nutritional panel required on each pack
Ingredient list including any allergen statements required on each pack
2. It is highly preferable that all entries be sent in a non identifiable/non commercial container. A nutritional label must be attached.
3. All entries in classes 1 - 6 must be made from cow's milk.

Class 1 Ice Cream/Gelato - Full Fat - Vanilla Flavoured

Class 2 Ice Cream/Gelato - Full Fat - Chocolate Flavoured

Class 3 Ice Cream/Gelato - Full Fat - Fruit Flavoured

Class 4 Ice Cream/Gelato - Full Fat - Nut Flavoured

Class 5 Ice Cream/Gelato - Full Fat - Any Other Flavour

Class 6 Ice Cream/Gelato - Reduced Fat
Any flavour. Maximum fat % is to be less than 10%. Packaging to specify content percentage (%).

Class 7 Ice Cream/Gelato - Goat, Sheep, Buffalo or other Non Bovine Milk
Any flavour made from goat, sheep, buffalo or other Non Bovine Milk

Class 8 Ice Cream/Gelato - Non Animal Milk Product
Any flavour made from non-animal milk product such as coconut milk, almond milk etc.

SORBET

1. **Pack volume and number of packs required**
Greater than 2 litres - 1 pack required
500ml to 2 litres - 2 packs required
Nutritional panel required on each pack
Ingredient list including any allergen statements required on each pack
2. It is highly preferable that all entries be sent in a non identifiable/non commercial container. A nutritional label must be attached.

Class 9 Sorbet - Tropical Fruit Flavour
Maximum fat 0.5%. Inclusions are exempt from fat percentage. Packaging to specify fat percentage (%).

Class 10 Sorbet - Citrus Fruit Flavour
Maximum fat 0.5%. Inclusions are exempt from fat percentage. Packaging to specify fat percentage (%).

Class 11 Sorbet - Any Other Fruit Flavour
Maximum fat 0.5%. Inclusions are exempt from fat percentage. Packaging to specify fat percentage (%).

Class 12 Sorbet - Any Other Flavour
Maximum fat 1%. Inclusions are exempt from fat percentage. Packaging to specify fat percentage (%).

CHAMPIONS

LENDLEASE CHAMPION VANILLA OR CHOCOLATE ICE CREAM OR GELATO OF SHOW

Selected from gold medal winning exhibits in classes 1 and 2.

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LENDLEASE CHAMPION FLAVOURED ICE CREAM OR GELATO OF SHOW

Selected from gold medal winning exhibits in classes 3 to 7.

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CHAMPION ICE CREAM OR GELATO OF SHOW

Selected from winning exhibits of Champion Vanilla or Chocolate, Ice Cream or Gelato of Show and Champion Flavoured Ice Cream or Gelato of Show.

LENDLEASE CHAMPION SORBET OF SHOW

Selected from gold medal winning exhibits in classes 8 to 11.

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LENDLEASE CHAMPION QUEENSLAND ICE CREAM, GELATO OR SORBET OF SHOW

To be selected from all Gold medal winning entries made and produced in Queensland.

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LENDLEASE GRAND CHAMPION ICE CREAM, GELATO OR SORBET OF SHOW

To be selected from Champion Ice Cream or Gelato and Champion Sorbet.

Sponsored by Lendlease