

Branded Beef & Lamb 2019



Competition Schedule and Entry Process

COUNCIL STEWARDS

Mr Gary Noller

Mr Angus Adnam, Ms Liz Allen, Mr Ian Galloway

CHIEF JUDGE

Ms Elaine Millar

APPLICATIONS TO ENTER OPEN

Monday 11 February 2019 at 8.30am

APPLICATIONS TO ENTER CLOSE

Friday 15 March 2019 at 5.00pm

ENTRY FEES

Branded Lamb \$200 per entry

Branded Beef \$500 per entry

NUMBER OF ENTRIES PER CLASS

One entry per individual brand allowed unless identifiable differences can be defined during the entry process. Multiple entries per class are permitted, however the exhibitor must clearly identify a difference between each entry during the entry process.

DELIVERY OF EXHIBITS

Wednesday 24 April and Friday 26 April 2019 from 8.30am to 4.00pm (Note: Thursday 25 April is the ANZAC Day Public Holiday)

Deliver to:

Branded Beef & Lamb Competition

Brisbane Showgrounds

Ernest Baynes Dining Room

Bowen Hills QLD 4006

Delivery docket and map will be provided after the close of entries.

No early deliveries will be accepted

JUDGING

Branded Lamb Tuesday 30 April 2019

Branded Beef Wednesday 1 May 2019

AWARDS PRESENTATION

Friday 3 May 2019

11.30am to 1.30pm

Brisbane Showgrounds

Stockmen's Bar & Grill

600 Gregory Terrace

Bowen Hills QLD 4006

FOLLOW US ON SOCIAL MEDIA



@QldFoodWineShow



@rqfws



@rqfws

SUPPORTED BY

The RNA wishes to thank the following supporters who have contributed towards prize money, prizes or conduct of the BRANDED BEEF and BRANDED LAMB Competition



www.chachachar.com.au



www.mla.com.au



www.lendlease.com

QUEENSLAND DEPARTMENT OF AGRICULTURE & FISHERIES

If you are interested in becoming a Supporter of the Branded Beef & Branded Lamb Competition please contact
Competition Coordinator | E: mclancy@rna.org.au | T: 07 3253 3927

ACCEPTANCE OF ENTRIES

Subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971 and to the Constitution, Rules and By-Laws of the Association the following Regulations shall apply to the Branded Beef and Branded Lamb Competition. Copies of the Constitution, Rules and By-Laws may be obtained upon application to the Competitions Department.

GENERAL REGULATIONS

1. Exhibitors must state on the "Application to Enter" form or submit online the classes to be competed for. The Stewards and/or Judges may move an entry to another class if it is deemed that the entry is "Out of Class".
2. Judging will be conducted by Judges appointed by the RNA.
3. The exhibitor irrevocably consents to the RNA publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet.
4. Samples to be delivered to Royal Queensland Food & Wine Show, Branded Beef/Lamb Competition, as outlined on the front page of this schedule.
5. Exhibitors agree to the publication of all Show results.
6. First, Second and Third placegetters to be awarded in each class with the corresponding Gold, Silver and Bronze medals in accordance with the Royal Queensland Food & Wine Show medal artwork.
7. Champion and Grand Champion in Branded Beef and Champion in Branded Lamb placegetters to be awarded with the corresponding Trophy medals in accordance with the Royal Queensland Food & Wine Show medal artwork.
8. All products must be commercially available in the Australian domestic market at the time of judging i.e. retail/wholesale, outlets, food service and/or restaurants.
9. Only one entry per individual brand allowed unless identifiable differences can be defined during the entry process e.g. one brand could submit Wagyu entries in both class 3 and 4 due to different marble scores submitted on the entry form/online entry process. Multiple entries per class are permitted, however the exhibitor must clearly identify a difference between each entry during the entry process e.g. different product names.
10. All exhibits to become the property of the RNA.

EXHIBITOR PRODUCT PROMOTION

All medal winning exhibitors may have the opportunity to promote their award winning product through the following channels in 2019:

- The supply of award-winning product to the Royal International Convention Centre (Royal ICC) for inclusion on their 2020 menu compendium, which is offered to international, national and local events and featured on the printed menus.
- The supply of award-winning product at:
 - Grape Grazing by Night – a celebration of all of the Royal Queensland Food & Wine Show award winners: &
 - RNA managed outlets at the Royal Queensland Show (Ekka).

Additional opportunities may be available at the RNA's discretion including the Ekka Media Launch, cooking stage and the Royal Queensland Taste area.

Following the announcement of the awards, exhibitors should submit their interest in participating in any or all of the promotional opportunities to the competition coordinator. All promotion and supply opportunities are offered at the discretion of the RNA and subject to pricing and product availability.

MEDAL ARTWORK

All award 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 appear on the product for 12 months following the awards.

ALLOCATION OF POINTS

All entries will be judged on:

■ Visual (Raw)	10 points
■ Tenderness (Texture)	20 points
■ Juiciness	20 points
■ Flavour (Taste)	40 points
■ Overall Liking	10 points

HOW TO ENTER

1. Please read the competition schedule thoroughly noting closing date, entry process, delivery, judging process, class structure and the Branded Beef & Branded Lamb Competition Regulations.
2. Entry can be completed online at www.rqfws.com.au or via downloading the Application to Enter form from the website and submitting either by post or fax.
3. Exhibitors must state on the "Application to Enter" Form/ Submission:
 - a. Class to be competed for
 - b. Brand name of the exhibits
 - c. Image of brand logo (electronically supplied)
 - d. Region where product farmed
 - e. ABN
4. Upon completion of your entry you will receive electronic confirmation from the Competitions Department.
5. 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. Please adhere to cryovac packaging and carton.

6. All entries are to be vacuum packed and supplied fresh not frozen with:
 - a. End Panel
 - b. Kill date
 - c. Grading data
 - d. MSA Producer feedback
 - e. E-Label as provided by the RNA
7. Please ensure your entries are delivered during the specified time.

There will be no refund of entry fees for entries withdrawn, non-arrivals or not presented entries.

Please contact the Competitions & Events Coordinator for any clarification of this schedule.



For online entry queries, payments, refunds and incorrect entry details, exhibitors are requested to contact the Competitions Department in the first instance.

BRANDED BEEF

1. All exhibits are to be 100% Australian Beef.
2. Exhibitors entering in the competition must have an average minimum volume output of 20 bodies per week.
3. All entries in Class 1 and 2 must be MSA graded product.
4. Class 1 Grain Fed Cattle slaughtered and processed as Grain Fed must be sourced from a feedlot accredited with the National Feedlot Accreditation Scheme (NFAS). A signed statutory declaration must accompany the end panel stating that the product offered for judging, is represented with the end panel supplied.

Statutory declaration mandatory for all entries in Class 1

The exhibit named <insert exhibit name> entered under the exhibitor name <insert exhibitor name> entered in Class 1 of The Royal Queensland Food & Wine Show 2019 Branded Beef Competition has been sourced from a Feed Lot accredited with the NFAS and further does not contain any Wagyu infusion.

BONELESS BEEF		ANY MEAT WORKS Co	
PRODUCT OF AUSTRALIA		LONG FLAT ROAD	
YG STRIPLOIN MSA		ANYTOWN NSW	
WEIGHT RANGE 4KG-5KG		32307	
IW/VAC	6 PC	KEEP REFRIGERATED	
			
(01) 9 931671012345 3 (3101) 000262 (13) 140110 (21) 41457354			
PACKED ON	22 - SEP - 2017	GRL MSA 4@5 days	
BEST BEFORE	30 - NOV - 2017	RST MSA 3@6 days MSA 4@14 days	
26.2kg 57.8lb		NET WEIGHT	
BATCH: 448 CARTON ID: 41457354		EST. NO. 9999	

5. Class 2 Grass Fed Cattle slaughtered and processed as Grass Fed must not be sourced from a feedlot, nor given any grain supplement. This is also open to producers under the Pasture fed Cattle Assurance System (PCAS).

Statutory declaration mandatory for all entries not in PCAS stating the following:

The exhibit named <insert exhibit name> entered under the exhibitor name <insert exhibitor name> entered in Class 2 of The Royal Queensland Food & Wine Show 2019 Branded Beef Competition has not been sourced from a Feed Lot nor given Grain Supplement and further does not contain any Wagyu infusion.

6. Any entry containing Wagyu regardless of MSA Grading MUST enter Class 3 or Class 4.
7. Ageing – All MSA entries must meet minimum MSA aging requirements and be aged no longer than 60 days at time of judging. No Dry Ageing product to be entered.
8. Non MSA exhibits must be aged for 5 days and no longer than 60 days at time of judging. No Dry Ageing product to be entered.
- 9.



ITEM NO.

2140 (3-rib) 2142 (1-rib)
2141 (0-rib) 2143 (2-rib)

STRIPLOIN 2140

Striploin is prepared from a Hindquarter by a cut at the lumbosacral junction to the ventral portion of the Flank. The Flank is removed at a specified distance from the eye muscle (M. longissimus dorsi) at both cranial and caudal ends.

Points requiring specification:

- Rib number required.
- Distance from eye muscle.
- Intercostals removed.
- Supraspinous ligament removed.
- M. multifidi dorsi muscle removed.

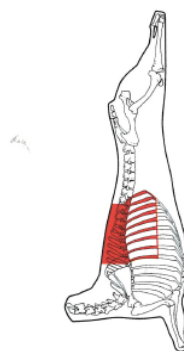
Each exhibitor is to supply 1x whole striploin of H.A.M. 2140 or 2141 or 2142 or 2143 together with a copy of the carton end panel from which the entered product originated.

STRIPLOIN 2140

Striploin is prepared from a Hindquarter by a cut at the lumbosacral junction to the ventral portion of the Flank. The Flank is removed at the specified distance from the eye muscle (M. longissimus dorsi) at both cranial and caudal ends.

10. Each first place winning entry will be judged for Grand Champion Branded Beef of Show and the MSA classes (Class 1 and 2) will be judged for Champion MSA Graded Branded Beef of Show.

BRANDED LAMB



ITEM NO.

4760 (4-rib) 4763 (7-rib)
4761 (5-rib) 4764 (8-rib)
4762 (6-rib) 4765 (9-rib)

1. All exhibits are to be 100% Australian Lamb.
2. Exhibitors entering classes 6 and 7 must have an average minimum volume output of 80 bodies per week.
3. Exhibitors entering class 8 must have an average minimum volume output between 20 – 79 bodies per week

- Each exhibitor is to supply:
2 x whole 8 rib racks (left and right), cap off, chine off, frenched.
H.A.M. 4764 RACK CAP OFF – FRENCHED 4764

Rack Cap Off – Frenched is prepared from a Rack Cap On-Frenched (Item 4576) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and Eye of the Loin. The ribs are frenched trimmed.

- Ageing: All entries must be aged for a minimum of 5 days and no longer than 60 days at time of judging.
- Class weights identified in Classes 6, 7 and 8 refer to the dressed carcass weights.

NOTICE TO INTENDING EXHIBITORS

Entries will only be received on the “Application to Enter” Form enclosed with this Schedule or online. 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.

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>

GOODS AND SERVICES TAX

The RNA's ABN is 41 417 513 726

ENTRY FORMS

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

HONOUR LIST BRANDED BEEF

For the Grand Champion Beef of Show selected from first place winning entries in Classes 1 to 5.

The Branded Beef congratulates the last 5 previous winners.

WINNERS OF THE GRAND CHAMPION BEEF OF SHOW

2018	Stockyard Pty Ltd Stockyard Wagyu Kiwami
2017	Stockyard Pty Ltd Stockyard Wagyu Kiwami
2016	Australian Agricultural Company Darling Downs Wagyu
2015	Australian Agricultural Company Darling Downs Wagyu
2014	JBS Australia Swift Premium
2013	Wingham Beef Exports Manning Valley Naturally
2012	Andrews Meat Industries Tajima Fullblood Wagyu

HONOUR LIST BRANDED LAMB

For the Champion Lamb of Show selected from first place winning entries in Classes 6 and 7.

The Branded Lamb congratulates the last 5 previous winners.

WINNERS OF THE CHAMPION LAMB OF SHOW

2018	Melrose Wholesale Meats Tasmanian Royal
2017	Woodward Foods Australia HRW Tasmanian Lamb
2016	Sanger Australia Mr Lamb
2015	Melrose Wholesale Meats Tasmanian Royal
2014	Melrose Wholesale Meats Tasmanian Royal
2013	Country Fresh Nationwide New England Gold
2012	Country Fresh Nationwide New England Gold

BRANDED BEEF & BRANDED LAMB

BRANDED BEEF

Class 1 Lendlease Grain Fed Class

MSA Graded entries only

Class 2 Lendlease Grass Fed Class

MSA Graded entries only

Class 3 Wagyu Class AUS-MEAT Marble Score 6 or less

MSA and Non MSA

Class 4 Wagyu Class AUS-MEAT Marble Score 7+

MSA and Non MSA

Class 5 Open Class

Open to all other brands not listed in classes 1, 2, 3 and 4. Excludes Wagyu entries. Wagyu entries must be entered into Class 3 or 4.

CHAMPION MSA GRADED BRANDED BEEF OF SHOW

Selected from first place winning entries in classes 1 and 2.

THE JOHN KILROY CHA CHA CHAR GRAND CHAMPION BRANDED BEEF OF SHOW

Selected from first place winning entries from Classes 1, 2, 3, 4 and 5.

Trophy supported by Cha Cha Char Wine Bar and Grill

BRANDED LAMB

Class 6 Meat & Livestock Australia Branded Lamb Class 20kg or Less

MSA and Non MSA.

Average body output minimum 80 per week.

Class 7 Branded Lamb Class More than 20kg

MSA and Non MSA.

Average body output minimum 80 per week.

Class 8 Restaurant Trade Branded Lamb Class More than 24kg

MSA and Non MSA.

Average body output 20 - 79 per week.

CHAMPION BRANDED LAMB OF SHOW

Selected from first place winning exhibits from Classes 6, 7 and 8.