

Cheese & Dairy Produce Schedule



ROYAL
QUEENSLAND
Food & Wine
SHOW

2017 Competitions



ROYAL QUEENSLAND FOOD & WINE SHOW

CHEESE & DAIRY PRODUCE

Council Stewards

Mr Angus Adnam
Mrs Susan Hennessey, Mr Gary Kieseker

Honorary Council Stewards

Mr Maurie Liekefett

Chief Judge

Mr Russell Smith, NSW

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- APPLICATIONS TO ENTER OPEN** Monday 20 February 2017 at 8.30am
- APPLICATIONS TO ENTER CLOSE** Friday 31 March 2017 at 5.00pm
- ENTRY FEES** \$32.00 per entry
- NUMBER OF ENTRIES PER CLASS** No restriction
- DELIVERY OF EXHIBITS** Tuesday 16 May 2017 and Wednesday 17 May 2017 from 8.30am to 4.00pm
- Deliver to:
Cheese & Dairy Produce 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** Monday 22 May 2017 to Thursday 25 May 2017
- AWARDS PRESENTATION** Friday 26 May 2017
11.30am to 1.30pm
Brisbane Showgrounds
Governors Pavilion
600 Gregory Terrace
Bowen Hills QLD 4006

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@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 **CHEESE & DAIRY PRODUCE** Competition



www.dairyaustralia.com.au



www.palatablepartners.com

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 Special General Regulations which are printed at the head of each Sub-Section shall apply to the Cheese and Dairy Produce Section.

1. All exhibits must be made from 100% Australian Dairy raw materials, manufactured and produced in Australia and be commercially available in Australia.
2. Cheese exhibits should be provided whole if possible.
3. All exhibitors must adhere to an audited HACCP Food Safety Plan.
4. All exhibitors who have product manufactured under contract must identify the producer on their application for entry.
5. Exhibitors must be accredited under their respective State's licensing/accreditation body for the production of milk and dairy products.
6. All exhibits entered will remain the property of the RNA.
7. All products must bear the exhibitors commercial label.
8. 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 packaging carton also.
9. The RNA reserves the right to transfer entries if, in the opinion of the Chief Judge, they are entered in the incorrect class.

NOTICE TO INTENDING EXHIBITORS

Entries will only be received on the "Application to Enter" 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.

PRESENTATION OF AWARDS

The presentation of the Cheese and Dairy Produce Awards will be held at a function on Friday 26 May 2017. An invitation is extended to exhibitors to be represented on this occasion.

Gold Medal winning entries may be requested to supply additional product for the function.

The Champion Cheese of Show and other Medal winning cheeses may be served at the Royal Queensland Wine Show events, being held Friday 7 July 2017 and Royal Queensland Show (Ekka) being held from 11 August 2017. The winning Champion entry and other gold medal winners will be requested to supply additional product for these events and presentations at a wholesale cost.

EXHIBITOR PRODUCT PROMOTION

All medal winning exhibitors may have the opportunity to promote their award winning product through the following channels in 2017:

1. Featured at the RQFWS wine tasting event 'Grape Grazing by Night – celebrating Australian wine,' held on 7 July 2017, 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, through supply of product, promotional materials and industry personnel across various activations including:
 - a. Ekka Media Launch (11 July 2017)
 - b. RQFWS Cooking Stage
 - c. The Royal Queensland Steakhouse
 - d. Corporate Suites
 - e. Sponsor Lounge
 - f. RNA Council 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.

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

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 the "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

It 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).

CHEESE & DAIRY PRODUCE

Scale of Points for judging Milk, Butter, Cheese, Dairy Desserts and Yoghurt, Cream, Buffalo, Goats, Sheep or other Non Bovine Milk Products.

Points:

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

CHEESE

1. Only product made from cows milk will be accepted for classes 1 to 22.
2. Any mixed milk product is to be entered in the Buffalo, Goat, Sheep or other Non Bovine Milk product classes. Percentage of milks to be specified.
3. **All exhibits to be packaged and labelled in standard commercial packs.**
4. All cheeses are to be a minimum of 1kg. If packs are less than 1kg then multiple products equivalent to 1kg will be accepted.

CHEESE

- Class 1 Cheddar Cheese - Tasty**
Based on flavour profile. No added flavours.
- Class 2 Cheddar Cheese - Mature**
Based on flavour profile. No added flavours.
- Class 3 Cheddar Cheese - Vintage**
Based on flavour profile. No added flavours.
- Class 4 Cheddar Cheese - Any Other Style**
e.g: Cheshire, Red Leicester, Colby
- Class 5 Grated or Shredded Cheese**
Any Variety.
- Class 6 Fetta Cheese - Traditional**
Non Flavoured.
- Class 7 Fetta Cheese - Other Than Traditional**
Danish style etc. Non Flavoured.
- Class 8 Fetta Cheese - Flavoured**
- Class 9 Club Cheese**
Natural or Flavoured
- Class 10 Stretched Curd Cheese**
Mozzarella, Bocconcini etc
- Class 11 Halloumy/Halloumi Cheese**
Flavoured or Non Flavoured.
- Class 12 Soft Unripened Cheese**
Cream Cheeses, Quark, Ricotta, Mascarpone etc.
- Class 13 Cottage Cheese**
Any Variety
- Class 14 Semi-Hard and Eye Cheese**
Edam, Gouda, Swiss Style, Gruyere, Raclette etc
- Class 15 Hard Grating Cheese**
Parmesan, Pecorino, Pepato, etc

- Class 16 Fruit Cheese**
Cheese fruit log etc.
- Class 17 Flavoured Cheese**
Cream Cheese with flavour, Smoked Cheese, Pepper Cheeses, etc
- Class 18 Spiced and/or Marinated Cheese**
Traditional variety cheese in marinade and/or condiment additives
- Class 19 Wash Rind Cheese**
- Class 20 Mixed Rind Cheese**
- Class 21 Mould Ripened Cheese - White**
To contain white mould
- Class 22 Mould Ripened Cheese - Blue**
To contain blue mould

DESSERTS

All exhibits must bear the commercial label.

DAIRY DESSERTS

1. Any combination of Milk Products other than Yoghurt or Frozen Products. Must contain more than 50% dairy product.
2. Pack volume and quantity requirements
 - * Greater than 2 litres - 1 pack required
 - * 500ml to 2 litres - 2 packs required
 - * Less than 500ml - 4 packs required

YOGHURT

1. Pack volume and quantity requirements
 - * Greater than 2 litres - 1 pack required
 - * 500ml to 2 litres - 2 packs required
 - * Less than 500ml - 4 packs required

DAIRY DESSERTS

- Class 23 Dairy Custard - Any Flavour**
- Class 24 Chocolate Mousse**
- Class 25 Dairy Dessert - Any Other Type**

YOGHURT

- Class 26 Natural Yoghurt - Full Fat, Non Flavoured**
To be set or stirred. No flavour additives.
- Class 27 Natural Yoghurt - Reduced or Low Fat, Non Flavoured**
To be set or stirred. No flavour additives. Fat content to be less than 2%.
- Class 28 Natural Yoghurt - With Added Sweeteners**
e.g: sugar, honey. To be set or stirred.
- Class 29 Fruit Yoghurt - Full Fat, Any Fruit Flavour**
To be set or stirred.
- Class 30 Fruit Yoghurt - Reduced or Low Fat, Any Fruit Flavour**
To be set or stirred. Fat content to be less than 2%.
- Class 31 Any Other Flavoured Yoghurt - Full Fat**
To be set or stirred.

Class 32 Any Other Flavoured Yoghurt - Reduced or Low Fat
To be set or stirred. Fat content to be less than 2%.

Class 33 Frozen Yoghurt - Any Flavour

BUTTER, MILK and CREAM

All exhibits must bear the commercial label.

BUTTER

1. Pack volume and quantity requirements
 - * Greater than 600gm - 1 pack required
 - * 200gm to 600gm - 2 packs required

MILK

1. All milk classes are for liquid milk.
2. Pack volume and quantity requirements
 - * Greater than 2 litres - 1 pack required
 - * 500ml to 2 litres - 2 packs required
 - * Less than 500ml - 4 packs required

CREAM

1. Pack volume and quantity requirements
 - * Greater than 2 litres - 1 pack required
 - * 500ml to 2 litres - 2 packs required
 - * Less than 500ml - 4 packs required

BUTTER

Class 34 Retail Pack Butter/Butter Blend
Butter can be salted or unsalted with minimum 80% milkfat.
Butter Blend to have a minimum 25% milkfat.

MILK

- Class 35 White Milk - Full Fat - Homogenised - 3.3% Fat or Greater**
- Class 36 White Milk - Full Fat - Unhomogenised - 3.3% Fat or Greater**
- Class 37 White Milk - Reduced Fat - Less than 3.3% Fat**
- Class 38 White Milk - Modified, Full or Reduced Fat**
- Class 39 Chocolate Flavoured Milk - Full Fat**
- Class 40 Chocolate Flavoured Milk - Reduced or Low Fat**
- Class 41 Mocha Flavoured Milk - Full or Reduced/Low Fat**
- Class 42 Coffee Flavoured Milk - Full Fat**
- Class 43 Coffee Flavoured Milk - Reduced or Low Fat**
- Class 44 Strawberry Flavoured Milk - Full Fat**
- Class 45 Strawberry Flavoured Milk - Reduced or Low Fat**
- Class 46 Flavoured Milk - Full Fat**
Any other Flavour
- Class 47 Flavoured Milk - Reduced or Low Fat**
Any other Flavour

CREAM

- Class 48 Pure Cream**
- Class 49 Thickened Cream**
- Class 50 Sour Cream/Creme Fraiche**
Full Fat or Reduced/Low Fat

BUFFALO, GOAT, SHEEP OR OTHER NON BOVINE MILK PRODUCTS

All exhibits must bear the commercial label.

1. Any mixed milk product is to be entered in the Buffalo, Goat, Sheep or other Non Bovine Milk product classes. Percentage of milk to be specified.
2. Pack volume and quantity requirements
 - * All cheeses are to be a minimum 500gm.
 - * Less than 500gm requires multiple products equivalent to 500gm to be submitted

Class 51 Cheese Mould Ripened - White

Class 52 Cheese Mould Ripened - Blue

Class 53 Cheese - Fresh Unripened

Class 54 Cheese - Matured

Class 55 Cheese - Spiced and or Marinated

Class 56 Cheese - Any Other Variety

Class 57 Any Other Dairy Product made from Buffalo, Goat, Sheep or other Non Bovine Milk

CHAMPIONS

PALATABLE PARTNERS CHAMPION CHEESE OF SHOW

Selected from exhibits in classes 1 to 22.
Trophy sponsored by Palatable Partners

CHAMPION DAIRY DESSERT or YOGHURT OF SHOW

Selected from exhibits in classes 23 to 33.

DAIRY AUSTRALIA CHAMPION BUTTER, MILK or CREAM OF SHOW

Selected from exhibits in classes 34 to 50.
Trophy sponsored by Dairy Australia

CHAMPION BUFFALO, GOAT, SHEEP OR OTHER NON BOVINE MILK PRODUCT

Selected from exhibits in classes 51 to 57.

CHAMPION QUEENSLAND CHEESE OR DAIRY PRODUCT OF SHOW

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

GRAND CHAMPION DAIRY PRODUCT OF SHOW

To be selected from Champion Cheese, Champion Dairy Dessert and Yoghurt, Champion Butter, Milk or Cream and Champion Buffalo, Goat or Sheep Milk Product.