



ROYAL  
AGRICULTURAL  
SOCIETY  
*of WA*

# PERTH ROYAL FOOD AWARDS - DAIRY

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ENTRY PACKAGE AND SCHEDULE



*Enter the 2026*

# PERTH ROYAL FOOD AWARDS

The Perth Royal Food Awards celebrate the finest in Australia's food and beverage industry, recognising the best producers across various categories and providing a prestigious platform to showcase their products.

By participating, producers can benchmark their offerings against industry standards, gain valuable insights from an independent panel of expert judges, and compete for recognition in one of Western Australia's most respected food and beverage award programs.

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## Perth Royal Food Awards Medal

An opportunity to win a Perth Royal Food Awards trophy or medal – Gold, Silver and Bronze Medals are awarded to the highest scoring product.

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## Perth Royal Show Promotion

Opportunity to have your award-winning products included in corporate events during the Perth Royal Show, as well as other potential promotional opportunities in the lead-up and throughout activations at Show.

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## Marketing and Promotion Toolkit

Medal-winning Exhibitors will receive a Marketing and Promotion Toolkit to help promote their win and market their products with a seal of quality. This toolkit includes medal artwork and a range of digital assets to support promotional activities.

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## Independent Expert Judging

Benefit from the opportunity to have your products evaluated by independent experts, receiving invaluable feedback while benchmarking your product within the industry.

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## Royal Agricultural Society of WA Support

The Perth Royal Food Awards is an initiative of the Royal Agricultural Society of WA.

There are opportunities to showcase your award-winning products at corporate events and to be potentially featured across the Royal Agricultural Society of WA's and Perth Royal Food Awards marketing and communications channels including social media, eDMs, media releases and website.

*Enter the Perth Royal  
Food Awards - Dairy*

[perthroyalfoodawards.raswa.org.au/dairy](http://perthroyalfoodawards.raswa.org.au/dairy)

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Have any question? Contact [foodawards@raswa.org.au](mailto:foodawards@raswa.org.au)

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## Entry Fee

\$36

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## Key Dates

**Entries Open** Wednesday, 18 March 2026

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**Entries Close** 4pm AWST, Friday, 15 May 2026

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**Delivery** Thursday, 4 - Tuesday, 9 June 2026 (no weekend deliveries)

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**Judging** Wednesday, 10 - Thursday, 11 June 2026

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**Awards night** Friday 19 June 2026

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## Contact Information

### COMPETITION

foodwards@raswa.org.au

### SPONSORSHIP OPPORTUNITIES

sponsorship@raswa.org.au

### MARKETING AND MEDIA

media@raswa.org.au

marketing@raswa.org.au

### SOCIAL MEDIA AND LINKS

Instagram @perthroyalfoodawards

Facebook @perthroyalfoodawards

perthroyalfoodawards.raswa.org.au

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## How to Submit Your Entries

To submit entries to the Perth Royal Food Awards - Dairy:

1. Read through this 2026 Perth Royal Food Awards - Dairy Schedule
2. Submit your entries and complete the payment for your entries online via **[perthroyalfoodawards.raswa.org.au/dairy](https://perthroyalfoodawards.raswa.org.au/dairy)**
3. On confirmation of your entries, please follow information provided on product delivery to ensure that deliveries arrive in time.

There is no limit to the number of entries per Exhibitor; however, each exhibit may only be entered once in each class. Exhibitors are responsible for selecting the correct classes and abiding by the section conditions and published deadlines.

No entry will be accepted until the entry fee is received in full. **Entry fees will not be refunded.**

# TERMS & CONDITIONS

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## Commercial Title

Exhibitors are required to detail the Commercial Titles of all Exhibits on the Application for Entry. Commercial Titles will be published in the Results Catalogue, online and used for promotional material. Commercial Title, includes but is not limited to, the brand name and product description as it appears on the Exhibit's primary commercial label.

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## Commercial Availability

Exhibits must meet the following criteria for Commercial Availability. Exhibits may be disqualified if they are not commercially available at the time of judging:\*\*

- Produces or manufactures its products from premises in Australia to a commercial standard (at the discretion of the Royal Agricultural Society of WA);
- Each Exhibit entered must be the absolute property of the Exhibitor and must be commercially available in Australia;
- Exhibits must be taken from a normal production run and must be identical to those commercially available;
- At the time of judging, the Royal Agricultural Society of WA may conduct an audit to compare Exhibit samples with those commercially available;
- Supplies goods in the relevant category on an ongoing basis at wholesale or retail level in Australia; and
- Generates a turnover that is reasonable for a commercially viable business from the sale of products that are eligible for entry in this competition (unless specified otherwise).

\*\* Wine is the only exception, where the product must be commercially available within 3 months of judging.

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## Auditing

- a. The Royal Agricultural Society of WA may appoint any person (an 'Auditor') to undertake random pre-judging and post judging audits relating to any Exhibit entered into the Perth Royal Food Awards - Dairy.
- b. An Exhibitor must co-operate with and do all things reasonably required by an Auditor in connection with any Audit and adhere to arrangements that have been made between the Royal Agricultural Society of WA and the Exhibitor,

- c. The Exhibitor must keep on file, maintain and extract a copy of such records as are required to demonstrate the truth and accuracy of all information stated in the Exhibitor's Application for Entry.
- d. Each Exhibitor hereby consents to an Auditor, in the conduct of an Audit, to enter, with notice, the Exhibitor's premises as nominated and inspect all product, books, electronic and hard copy records thereon, or to request relevant documentation electronically for the purpose of verifying the authenticity of any information stated in the Exhibitor's Application for Entry.
- e. An Exhibitor undergoing an Audit must permit the Auditor to take from the Exhibitor's premises up to three (3) samples (at no charge) taken at random from the stock on hand of any Exhibit for comparison with the original Exhibit.
- f. The Royal Agricultural Society of WA may also obtain retail samples sourced from the marketplace to compare with the original Exhibit. A random sample of all entries will be targeted for this type of audit in 2026.
- g. The Royal Agricultural Society of WA reserves the right to audit Exhibits within 12 months following the Perth Royal DairyAwards. If the Exhibitor fails to comply with these provisions; or if the Auditor concludes that there is, a material discrepancy between the relevant commercially available product and the original Exhibit or otherwise concludes that an Exhibit did not comply with the competition rules, including entry requirements stated in the relevant competition schedule, the Royal Agricultural Society of WA may:
  - i. Cancel any Award won by the Exhibitor;
  - ii. Disqualify the Exhibitor from further Exhibition for such period as the Royal Agricultural Society of WA consider appropriate;
  - iii. Publish to such persons as the Royal Agricultural Society of WA considers appropriate, the fact of any such cancellation and/or disqualification in respect of the Exhibit and the Exhibitor. The Royal Agricultural Society of WA may publish in any medium the results of any claim against the Royal Agricultural Society of WA or against any Councillor, member, employee, agent or representative in respect of any matter published as contemplated by paragraph (C) of this Special Regulation.

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## Eligibility of Products

All products must comply with the requirements of the Australia New Zealand Food Standards Code for both product and packaging. Exhibits not complying with the Australian Standard, will be disqualified.

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## Origin of Exhibit

All exhibits must be made from **100% Australian grown and farmed milk**. The competition is open to commercial manufacturers. All exhibits in all classes must be made from cow's milk unless otherwise specified.

A commercial business:

- Produces or manufactures its products from premises in Australia to a commercial standard (at the discretion of the Royal Agricultural Society of WA);
- Supplies goods in the relevant category on an ongoing basis at wholesale or retail level in Australia; and
- Generates a turnover that is reasonable for a commercially viable business from the sale of products that are eligible for entry in this competition (unless specified otherwise).
- The brand owner or licensed user of the brand must submit the entry. Entries must be submitted under the contact name.

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## Definition of Exhibitor

An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of the Royal Agricultural Society of WA:

- Manufactures or processes fine food produce; or
- Has product manufactured, packaged or processed under contract for the purpose of sale under the registered business name of the Exhibitor as stated on the Application for Entry
- All Exhibitors who have their product made under contract must identify the Producer on their Application for Entry.

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## Definition of Producer

A Producer means the registered premises that manufacture the product entered into the competition.

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## Class Transfers and Withdrawals

It is the sole responsibility of the Exhibitor to enter the Exhibits in the correct Class and Competition or be subject to disqualification without refund of Entry Fee;

The Royal Agricultural Society of WA may, at its discretion, without any liability and without the prior approval of the Exhibitor, disqualify or 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.

If an Exhibitor wishes to withdraw an Exhibit, they must do so in writing to the Perth Royal Food Awards Coordinator at [foodwards@raswa.org.au](mailto:foodwards@raswa.org.au)

Once entries have closed, there will be no substitution of products. The products which have been entered in the online Application for Entry are those samples that are required to be delivered for judging.

Once entries have closed, products can be moved into another Class, however no products are able to be substituted for a new entry.

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## Withdrawal of Exhibit by the Royal Agricultural Society of WA

The Royal Agricultural Society of WA may, at its sole discretion, withdraw, reject or disqualify an exhibit. Refer to The Royal Agricultural Society of WA's General Show Regulation 3.18.

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## Awards

The Royal Agricultural Society of WA will not be responsible for awards not received by Exhibitors after 31 December 2026. If you have not received your award(s) by 30 November 2026 please contact The Royal Agricultural Society of WA on (08) 6263 3100."

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## Third Party Manufacturing

An Exhibit (i.e. product) can be submitted by either the producer or the brand owner who has had the product produced under contract by a third party.

The contract producer must be listed as part of the entry process and recorded as the "contract manufacturer".

The Exhibitor's name and product name, as recorded in the entry process, will be published in the results catalogue and, if awarded, on any Champion awards paraphernalia.



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## Obligations for Medal and Championship Winners

Following judging, the Royal Agricultural Society of WA hosts awards events which consists of a selection of award winning produce for consumption. Successful medal winning Exhibitors may be required to supply a reasonable quantity of award winning produce at cost price. The supply of products will enable winning products to gain exposure by being featured at the events.

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## Entry Fee

\$36

Full payment must be received by the Royal Agricultural Society of WA no later than the closing date of entries.

The Royal Agricultural Society of WA will not validate online entries until payment is received.

There will be no refund of entries withdrawn, not delivered or disqualified unless the entry is withdrawn with the Event Coordinator's approval.

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## Delivery of Exhibits

Exhibitors may deliver exhibits directly to Claremont Showground on Thursday, 4 - Tuesday, 9 June 2026 (no weekend deliveries) between 9am and 4pm. No weekend deliveries will be accepted.

### **Royal Agricultural Society of WA**

Perth Royal Food Awards  
Banksia Room  
Claremont Showground  
1 Graylands Road  
CLAREMONT WA 6010

The Royal Agricultural Society of WA cannot be held responsible for any theft, loss, delay or damage during the transport of entries.

All exhibits must comply with the requirements of the Australian and New Zealand Food Standard Code, except where stated. All exhibits may be subjected to examination to ensure compliance with these standards.

All exhibits must provide an ingredients list and nutritional panel on the appropriate product container, or attached to the container, for each entry.

Boxes containing exhibits must weigh less than 12.5kg in total.

Exhibits may be received early if prior notice is given to the Competition and Event Coordinator at the Royal Agricultural Society of WA on (08) 6263 3100 during office hours.

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## Identification Labels for Delivery

Once entries have closed and payments processed, Exhibitors will receive an email from Perth Royal Food Awards which will include:

PDF of e-labels to be printed and securely affixed to EACH exhibit;

1. Summary of Entry;
2. Map for delivery of products and Instructions
3. It is the responsibility of the Exhibitor to check the information on the Summary of Entry to check the information is correct and accurately reflects the Classes into which the exhibits have been entered.
4. Exhibitors are required to print these labels in the precise format that they are sent, preserving size, font etc. and securely attach them to each exhibit submitted for entry.
5. Labels can either be printed on paper, cut out and affixed with CLEAR packing tape, or alternatively printed (using a laser printer) on AVERY L7160 adhesive labels (63.5 x 38.1mm x 21 per page)
6. Please ensure that the BARCODE on the Perth Royal Food Awards label is clearly printed and visible.
7. Please ensure that your email address on your Perth Royal Food Awards Exhibitor competition profile is correct as this is where labels, documentation and information regarding the competition will be sent. The Perth Royal Food Awards cannot be responsible if the Exhibitor does not receive correspondence due to an incorrect email address.

It is the responsibility of the Exhibitor to communicate with the Perth Royal Food Awards Event Coordinator should they not receive their entry documentation and correspondence.

Entries not bearing the Perth Royal Food Awards competition labels, will not be judged.

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## Judging Process and Criteria

Judging will commence at 9am on Wednesday 10 June and Thursday 11 June 2026. Judging is closed to the public.

All entries are assessed and judged “blind” and on their own merits against the following criteria:

Flavour and Aroma	10
Texture and Body	6
Presentation	4
<b>TOTAL</b>	<b>20</b>

Judges are chosen on their industry knowledge and

expertise and come from one or more of a broad range of industry, including but not limited to industry educators and researchers, producers, manufacturers, technologists from industry, product retailers and distributors, and product users.

Judges shall not at any time prior to the announcement of awards have access to or any knowledge of the identity of the maker of the exhibit.

Judges shall not have access to any exhibit other than from the plate containing it, which will be presented to them by the stewards.

Judges have the right to refuse offering an award if, in their opinion, a product is not of satisfactory quality.

Awards shall be determined by the judges on the following points scale:

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### Gold

18.00+ points

An outstanding exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and excellent technical merit.

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### Silver

16.40 – 17.99 points

An excellent exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and a high level of technical merit.

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### Bronze

14.80 – 16.39 points

A quality exhibit with the correct balance of taste, aroma and appearance appropriate for the style, and the absence of major faults.

### WESTERN AUSTRALIAN TROPHIES

To be considered eligible for any Trophy specifically nominated for a dairy product produced in Western Australia, it is a requirement that **100% of the milk is from Western Australia**. The checkbox must be ticked on the application of entry.

### TROPHIES BASED ON AGGREGATE POINTS

The following Trophy is based on aggregate points:

Trophy for Most Successful WA Dairy Exhibitor (on entry Exhibitor must indicate they meet this criteria by clicking ‘YES’ on this question’)

Trophies involving aggregate points will be allocated on the following scale:

Gold	5 points
Silver	3 points
Bronze	1 point

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In the event of a tie, the Exhibitor gaining the highest number of Gold medals will be judged the winner. Should a tie still exist, the Exhibitor gaining the highest number of Silver medals will be judged the winner. Should a tie still exist, the Exhibitor gaining the highest number of Bronze medals will be judged the winner. Then if a tie still exists, an equal medals may be made.

Exhibitors must have an aggregate of at least 5 points for these trophies.

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## Awards

Winners of Gold, Silver and Bronze in each class will be awarded with certificates and the right to use the Perth Royal Food Awards medal artwork on their winning products.

Entries receiving 18+ or more points and a Gold award are eligible for the Champions competition.

The Gold medal entry in that class with the highest points, will be awarded the Champion medal.

Champions will be awarded Champion medal awards and certificates and the right to use the Perth Royal Food Awards medal artwork on their winning product.

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## Medal Artwork



**Gold, Silver and Bronze in each class and Overall Champions will be awarded with certificates and the right to use the Perth Royal Food Awards medal artwork on their winning products. The Perth Royal Food Awards will provide winners with a medal template in PDF or JPEG format. It is the Exhibitors' responsibility to arrange their own printing.**

An Exhibitor shall not advertise or allow to be advertised by any means whatsoever and in particular by broadcasting, television, pictorially or in writing, the fact that any exhibit has won an award at the Perth Royal Food Awards unless such advertisement shows clearly:

1. The name Perth Royal Food Awards;
2. The year of the award;
3. The class in which the award was won;
4. The title of the award or trophy won where applicable.

The use of Gold discs, Silver discs and Bronze discs to promote anniversaries, events, sponsorship and the like, must not be used. Stickers and symbols or other devices should be sufficiently differentiated from show medals in terms of shape and/or colour to ensure no confusion.

Any Exhibitor making improper use of awards won at the 2026 Perth Royal Food Awards for advertising purposes may be disqualified from any future Perth Royal Food Awards.

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## Award Winners

Where possible, award winners and outstanding exhibits will be promoted during the proceeding Perth Royal Show, Perth Royal Food Awards presentations and sponsor functions.

Successful Gold or Champion winning Exhibitors may have an opportunity to supply the Royal Agricultural Society of WA with award winning products at a negotiated rate, which will enable the winning products to gain exposure by being featured at any of the following Perth Royal Show activities; functions; dinners; official openings; other related activities.

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## Excess Judging Stock

All exhibits become the property of the Royal Agricultural Society of WA and will be disposed of in accordance with health regulations. Excess stock may be used for promoting award winners at award functions and media opportunities or for educational purposes such as workshops.

Unopened products within their Use By or Best Before date may be given to charities that facilitate the safe and timely distribution of food to people in need.

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## Awards Presentation

Awards Presentation to be held on Friday, 19 June 2026 at Claremont Showground. Event timings to be confirmed and all Exhibitors to receive their invitation by email provided.

Award winners are expected to collect their award(s) or arrange for the collection by their agent at the awards presentation or Exhibitors Tasting. If the Royal Agricultural Society of WA is required to mail trophies, the cost of transport and insurance against damage in transit will be the responsibility of the trophy winner. The Royal Agricultural Society of WA will not be responsible for storing the trophies after the Awards Presentation.

The Royal Agricultural Society of WA will not be responsible for awards not received by Exhibitors after 31 December 2026. If you have not received your award(s) by 30 November 2026 please contact the Royal Agricultural Society of WA on (08) 6263 3100.

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## Quantity of Exhibits

- **Two (2) retail packs, if the pack is equal to or more than 250g (or 250ml); or**
- **One (1) retail pack is acceptable if the pack is greater than 2kg (or 2 litres).**

**Retail packs to a total of 400g (or 400ml) must be supplied when the pack size is less than 250g (or 250ml).**

All packs comprising the same exhibit must be identical. A representative quantity from each exhibit may be analysed to ensure compliance.

See “classes” below for any product-specific instructions.

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## Privacy Act Statement

The information provided by the Exhibitor in the application for entry is collected and used by the Royal Agricultural Society of WA to organise and conduct competitions. We may publish details such as your name, address and exhibit details in any the Royal Agricultural Society of WA publication or communication. Such information may also be made available to, and published by, the media. We will not disclose your information without your consent for any other purpose unless required or authorised by law. You may request access to your personal information and, if necessary, request that our records of that information be corrected by writing to the Chief Executive Officer at the Royal Agricultural Society of WA, PO Box 135, Claremont WA 6910.

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## Special Instructions

**All exhibits must display a Use By or Best Before date.**

Supermarket branded products are to be entered by the producing factory.

The Exhibitor must be the manufacturer or the packer of the product.

**All exhibits in all classes must be made from cow's milk unless otherwise specified.**

The principal fat component of all products must be milk fat unless otherwise specified.

**NOTE:** For the purposes of this competition, firm cheese has a moisture content of less than 45% and soft cheese has a moisture content of 45% or greater.

For the purposes of this competition, the term fruit **does not** include nuts.

The Dairy Results Catalogue will be made available via QR Code at the Awards Presentation and also on the Perth Royal Food Awards website.

Individual judge's results will not be made available to Exhibitors. An aggregate score sheet and feedback sheet will be supplied.

In all classes and subclasses the exhibit, as stated on the entry form, may be inspected and checked by a representative of the Royal Agricultural Society of WA and/or nominee.

#### **DISQUALIFICATION**

No entry will be received from any person or persons disqualified by the Royal Agricultural Society of WA during the period of such disqualification. Should any such entry be accepted, it shall, when discovered, be deemed void, and the entry fee and dairy products shall be forfeited, and other affiliated Dairy Show Societies notified.

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### **Australian Dairy Awards**

Gold Award winners in all classes (1 to 21 and 30 to 42, 44 to 48, 50 to 57, 59 to 65) are eligible to enter the Australian Grand Dairy Awards.

If you wish to participate in the Australian Grand Dairy Awards and give permission for Royal Agricultural Society of WA to share your details, please confirm on entry.



# Champions

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## CHAMPION OVERALL DAIRY PRODUCT

CLASSES 1 TO 66

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## MOST SUCCESSFUL WA DAIRY Exhibitor

CLASSES 1 TO 66

*100% of the milk needs to be from WA*

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## CHAMPION WA DAIRY PRODUCT

CLASSES 1 TO 66

*100% of the milk needs to be from WA*

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## CHAMPION CHEESE

CLASSES 1 TO 28

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## CHAMPION WA CHEESE

CLASSES 1 TO 27

*100% of the milk needs to be from WA*

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## CHAMPION BOVINE CHEESE

CLASSES 1 TO 21

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## CHAMPION BUFFALO, CAMEL, GOAT OR SHEEP MILK PRODUCT

CLASSES 22 TO 31

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## CHAMPION YOGHURT

CLASSES 32 TO 37

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## CHAMPION ICE CREAM

CLASSES 38 TO 44

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## CHAMPION GELATO

CLASSES 45 TO 49

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## CHAMPION MILK - UNFLAVOURED

CLASSES 50 TO 54, 58

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## CHAMPION MILK - FLAVOURED

CLASSES 55 TO 57

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## CHAMPION OTHER PRODUCT

CLASSES 59, 60, 66

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## CHAMPION CREAM

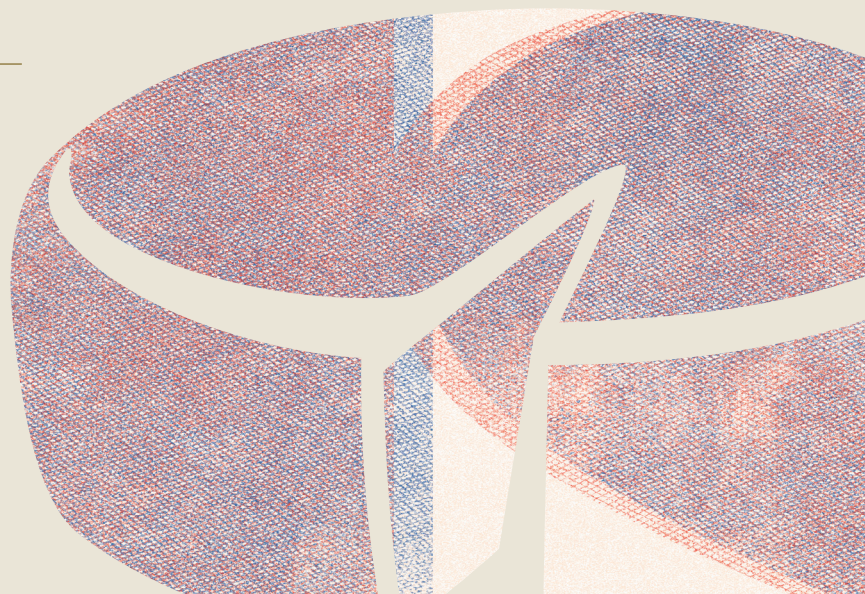
CLASSES 61, 62

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## CHAMPION BUTTER

CLASS 63 TO 65

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# Cheese

All dairy must be 100% Australian. All exhibits in all classes must be made from cow's milk unless otherwise specified.

## CLASS 1

### **Cheddar Cheese - Tasty**

Based on flavour profile, not age. No added flavours.

## CLASS 2

### **Cheddar Cheese - Mature**

Based on flavour profile, not age. No added flavours.

## CLASS 3

### **Cheddar Cheese - Vintage**

Based on flavour profile, not age. No added flavours.

## CLASS 4

### **Club Cheddar**

Includes shredded and reconstituted cheese. Blend must be 100% Australian Cheese. Exhibitor must specify type on entry.

## CLASS 5

### **Cheddar Cheese - Any Other Style Fat Reduced**

Includes Cheshire, Red Leicester, Colby, etc. Exhibitor must specify type on entry.

## CLASS 6

### **Ricotta Cheese**

Excludes Baked Ricotta and those with added flavour.

## CLASS 7

### **Fresh Unripened Cheese with No Added Flavour**

Includes Cottage, Farm Style, Cream, Neufchatel, Quark, Mascarpone, etc. Exhibitor must specify type on entry.

## CLASS 8

### **Stretched Curd Cheese**

Includes Bocconcini, Mozzarella, etc. Exhibitor must specify type on entry.

## CLASS 9

### **Feta Cheese with No Added Flavour (Traditional)**

But may include the use of lipases. Exhibitor must specify salt content per centage.

## CLASS 10

### **Feta Cheese with No Added Flavour (Modern)**

E.g. soft or Danish style. Exhibitor must specify salt content per centage.

## CLASS 11

### **Feta Cheese with Added Flavour (Traditional or Modern)**

Exhibitor must specify type and flavour on entry.

## CLASS 12

### **White Mould Ripened Cheese**

Includes Brie, Camembert and other cheeses containing white moulds only. Exhibitor must specify type on entry.

NOTE: The addition of ash is permitted in this class, but if flavour ingredients (eg truffle) are added, please enter in Class 19.

## CLASS 13

### **Blue Mould Ripened Cheese**

Any cheese containing a blue mould.

## CLASS 14

### **Cheese, Mixed Rind or Washed Rind**

Contains washed rind and white mould ripening. Cheese style to be named and stated on the application for entry. Excludes those eligible to be entered in other cheese classes.

## CLASS 15

### **Semi Hard and Eye Cheeses**

Includes Edam, Havarti, Gouda, Gruyere, Swiss Styles, Tilsit, Raclette, etc. Exhibitor must specify type on entry.

## CLASS 16

### **Hard Grating Cheese**

Includes Parmesan, Pecorino, Pepato, etc. Exhibitor must specify type on entry.

## CLASS 17

### **Soft Cheese with Added Savoury Flavour**

Excludes Dips. Includes Cottage, Neufchatel, Cream, Mascarpone, Ricotta, Farm Stylebase etc. Cheese style to be named and stated on the application for entry.

## CLASS 18

### **Soft Cheese, Dessert Style, with Added Flavour**

Includes Cottage, Neufchatel, Cream, Ricotta, Baked Ricotta, Farm Style base, etc. Cheese style and flavour to be named and stated on the application for entry.

## CLASS 19

### **Cheese, other than Feta, with Added Flavour**

Cheese style to be named and stated on the application for entry.

## CLASS 20

### **Haloumi**

Style to be named and stated on the application for entry. Will be presented to the Judging panel pan fried.

## CLASS 21

### **Cheese Varieties Not included in Classes 5 to 20 with no added flavour.**

Cheese style to be named and stated on the application for entry.

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## Buffalo, Camel, Goat or Sheep Milk Products

All dairy must be 100% Australian.

### CLASS 22

#### **Cheddar Cheese - Mature**

Based on flavour profile, not age. No added flavours.

### CLASS 23

#### **White Mould Ripened Cheese**

Includes Brie, Camembert and other cheeses containing white moulds only. Cheese style to be named and stated on the application for entry.

### CLASS 24

#### **Blue Mould Ripened Cheese**

Any cheese containing a blue mould.

### CLASS 25

#### **Fresh Unripened Cheese**

Includes Cottage, Farm style, Cream, Neufchatel, Quark, Mascarpone etc. Cheese style to be named and stated on the application for entry.

### CLASS 26

#### **Spiced and/or Marinated Cheese**

Cheese style to be named and stated on the application for entry.

### CLASS 27

#### **Cheese - Any Other Variety Not Included in Classes 22 to 26 with No Added Flavour.**

Cheese style to be named and stated on the application for entry.

### CLASS 28

#### **Any Other Dairy Product Made from Buffalo, Camel, Goat or Sheep Milk (Excludes Ice Cream and Gelato)**

Product style to be named and stated on the application for entry.

### CLASS 29

#### **Milk Made from Buffalo, Camel, Goat or Sheep Milk**

Product style to be named and stated on the application for entry.

### CLASS 30

#### **Ice Cream - Buffalo, Goat, Sheep or Other Non-Bovine Milk - Any Flavour**

No minimum or maximum dairy fat content. Flavour(s) to be stated on application for entry.

### CLASS 31

#### **Gelato - Buffalo, Goat, Sheep or Other Non-Bovine Milk - Any Flavour**

Must have less than 10% total fat content (packaging to specify content percentage). Flavour(s) to be stated on application for entry.

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## Yoghurt

All dairy must be 100% Australian. All exhibits in all classes must be made from cow's milk unless otherwise specified.

### CLASS 32

#### **Yoghurt - Reduced or Low Fat - Non Flavoured**

To be set or stirred. No flavour additives. Fat content to be less than 2%. Exhibitor to specify if set or stirred on entry.

### CLASS 33

#### **Yoghurt - Full Fat - Non Flavoured**

To be set or stirred. No flavour additives. Exhibitor to specify if set or stirred on entry.

### CLASS 34

#### **Fruit Yoghurt - Reduced or Low Fat - Any Fruit Flavour**

To be set or stirred. Fat content to be less than 2%. Exhibitor to specify if set or stirred and flavour on entry.

### CLASS 35

#### **Fruit Yoghurt - Full Fat - Any Fruit Flavour**

To be set or stirred. Exhibitor to specify if set or stirred and fruit flavour on entry.

### CLASS 36

#### **Any Other Flavoured Yoghurt - Reduced or Low Fat**

To be set or stirred. Fat content to be less than 2%. Exhibitor to specify if set or stirred and fruit flavour on entry.

### CLASS 37

#### **Any Other Flavoured Yoghurt - Full Fat**

To be set or stirred. Exhibitor to specify if set or stirred and flavour on entry.

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## Ice-Cream

All dairy must be 100% Australian. All exhibits in all classes must be made from cow's milk unless otherwise specified.

### CLASS 38

#### **Ice Cream - Full Fat - Flavour Exclusively Vanilla**

Must have a minimum of 10% dairy fat content (packaging to specify content percentage). Solids must be dairy based.

### CLASS 39

#### **Ice Cream - Full Fat - Flavour Exclusively Chocolate**

Must have a minimum of 10% dairy fat content (packaging to specify content percentage). White Chocolate permitted. Solids must be dairy based.

### CLASS 40

#### **Ice Cream - Full Fat - Flavour Exclusively Fruit**

Must have a minimum of 10% dairy fat content (packaging to specify content percentage). Solids must be dairy based. Flavour(s) must be stated on application for entry.

### CLASS 41

#### **Ice Cream - Full Fat - Flavour Exclusively Nut**

Must have a minimum 10% dairy fat content (packaging to specify content percentage). Solids must be dairy based. Nut variety and flavour must be stated on application for entry.

### CLASS 42

#### **Ice Cream - Full Fat - Flavour Any Other Not Included in Classes 38 to 41**

Must have a minimum 10% dairy fat content (packaging to specify content percentage). Solids must be dairy based. Flavour(s) to be stated on application for entry.

### CLASS 43

#### **Ice Cream - Low Fat - Any Flavour**

Must have less than 10% dairy fat content (packaging to specify content percentage). Flavour(s) to be stated on application for entry.

### CLASS 44

#### **Ice Cream - Novelty Cone or Stick - Any Flavour**

No minimum or maximum dairy fat content. Flavour(s) to be stated on application for entry. Minimum (4) sticks if novelty cone.

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## Gelato

All dairy must be 100% Australian. All exhibits in all classes must be made from cow's milk unless otherwise specified.

### CLASS 45

#### **Gelato - Flavour Exclusively Chocolate**

Must have less than 10% dairy fat content (packaging to specify content percentage). White chocolate permitted. Solids must be dairy based.

### CLASS 46

#### **Gelato - Flavour Exclusively Fruit**

Must have less than 10% dairy fat content (packaging to specify content percentage). Solids must be dairy based. Flavour(s) to be stated on application for entry.

### CLASS 47

#### **Gelato - Flavour Exclusively Nut**

Must have less than 10% dairy fat content (packaging to specify content percentage). Solids must be dairy based. Nut variety and flavour must be stated on application for entry.

### CLASS 48

#### **Gelato - Any Other Flavour Not Included in Classes 45 to 47**

Must have less than 10% dairy fat content (packaging to specify content percentage). Solids must be dairy based. Flavour(s) to be stated on application for entry.

### CLASS 49

#### **Gelato - Novelty Cone or Stick - Any Flavour**

Must have less than 10% dairy fat content. Flavour(s) to be stated on application for entry. Minimum (4) sticks if novelty cone.

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## Pasteurised Milks - Unflavoured

All dairy must be 100% Australian. All exhibits in all classes must be made from cow's milk unless otherwise specified.

### CLASS 50

#### **Pasteurised Skim Milk - 0.15% Milk Fat Maximum**

Each exhibit must comprise two (2) retail packs if pack is less than 2 litres. Exhibitor must specify fat content percentage on the application for entry.

### CLASS 51

#### **Pasteurised Skim Milk – Milk Fat must be over 0.15% and less than 3.2%**

Each exhibit must comprise two (2) retail packs if pack is less than 2 litres. Dairy Fat Content:  $\geq 3.2\%$ . Exhibitor must specify fat content percentage on the application for entry.

### CLASS 52

#### **Modified Milk Beverage with Additives**

Containing non milk additives e.g. Omega3, Hydrocolloids, etc. Flavoured modified milks or UHT products are not accepted in this class. Includes ESL lactose free. No minimum or maximum fat content but Exhibitor must specify fat content percentage and type of modification on entry

### CLASS 53

#### **Pasteurised Whole White Milk - Homogenised**

Each exhibit must comprise two (2) retail packs if pack is less than 2 litres. Milk Fat greater than or equal to 3.2% Exhibitor must specify fat content percentage on the application for entry.

### CLASS 54

#### **Pasteurised Whole White Milk - Unhomogenised**

Each exhibit must comprise two (2) retail packs if pack is less than 2 litres. Milk Fat greater than or equal to 3.2%. Exhibitor must specify fat content percentage on the application for entry.

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## Pasteurised Milks - Flavoured

All dairy must be 100% Australian. All exhibits in all classes must be made from cow's milk unless otherwise specified.

### CLASS 55

#### **Flavoured Pasteurised Milk - Flavour Exclusively Chocolate**

Each exhibit must comprise two (2) retail packs if pack is less than 2 litres. May include UHT and/or Extended Shelf Life milk.

### CLASS 56

#### **Flavoured Pasteurised Milk – Flavour Exclusively Coffee**

Each exhibit must comprise two (2) retail packs if pack is less than 2 litres. May include UHT and/or Extended Shelf Life milk.

### CLASS 57

#### **Flavoured Pasteurised Milk – Any Other Flavour Not Included in Classes 55 to 56**

Each exhibit must comprise two (2) retail packs if pack is less than 2 litres. Flavour(s) to be named and stated on the application for entry. May include UHT and/or Extended Shelf Life Milk.

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## UHT Milk

All dairy must be 100% Australian. All exhibits in all classes must be made from cow's milk unless otherwise specified.

### CLASS 58

#### **UHT Milk - Unflavoured**

Any milk fat content. Includes UHT lactose free.

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## Other Cultured Dairy Products

All dairy must be 100% Australian. All exhibits in all classes must be made from cow's milk unless otherwise specified.

### CLASS 59

#### Cultured Dairy Beverage

Product and flavour is to be named and stated on the application for entry.

### CLASS 60

#### Cultured Buttermilk

Product and flavour is to be named and stated on the application for entry.

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## Cream

All dairy must be 100% Australian. All exhibits in all classes must be made from cow's milk unless otherwise specified.

### CLASS 61

#### Pasteurised Cream

Includes rich, whipping, thickened, lite, unflavoured cream, etc. Fat % and type of cream to be included on application of entry. Each exhibit must comprise two (2) retail packs, each not less than 200ml.

### CLASS 62

#### Sour Cream or Cultured Cream

Can include lite sour cream. Fat % and type of cream to be included on application of entry. Each exhibit must comprise two (2) retail packs, each not less than 200ml.

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## Butter

All dairy must be 100% Australian. All exhibits in all classes must be made from cow's milk unless otherwise specified.

### CLASS 63

#### Butter - Unsalted

Retail pack, unsalted, cultured or specialty. Four (4) x 250gm butter packs or two (2) x 500gm butter packs. Product and flavour is to be named and stated on the application for entry.

### CLASS 65

#### Specialty Butter or Blends - including Ghee

Retail pack, specialty or blends. Four (4) x 250gm butter packs or two (2) x 500gm butter packs. All dairy used must be 100% Australian. Product and flavour is to be named and stated on the application for entry.

### CLASS 64

#### Butter - Salted

Retail pack, salted, cultured or specialty. Four (4) x 250gm butter packs or two (2) x 500gm butter packs. Product and flavour is to be named and stated on the application for entry.

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## Dairy Dessert

All dairy must be 100% Australian. All exhibits in all classes must be made from cow's milk unless otherwise specified.

### CLASS 66

#### Dairy Dessert Products not included in other classes.

Includes Mousse, Custard, Fromage Frais, Cheesecakes, etc. Product and flavour is to be named and stated on the application for entry. Dairy Content:  $\geq 50\%$

ROYAL AGRICULTURAL SOCIETY *of* WA

# PERTH ROYAL FOOD AWARDS

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