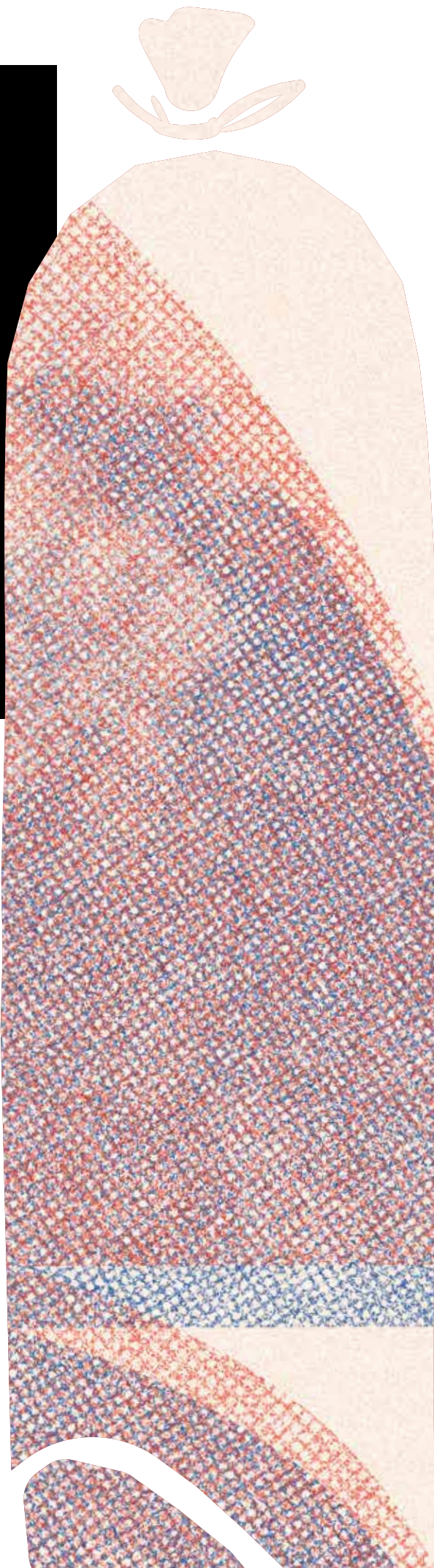




ROYAL
AGRICULTURAL
SOCIETY
of WA

PERTH ROYAL FOOD AWARDS - SMALLGOODS

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.

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.

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.

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.

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.

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 - Smallgoods

raswa.org.au/perth-royal-food-awards/competitions/smallgoods

Have any questions? Contact foodawards@raswa.org.au

WHAT'S NEW



Team Additions

Perth Royal Food Awards Engagement Lead –
Sarah Tardrew

*Thank you to our
valued sponsor*

Presenting Partner



Entry Fee

\$50 per entry plus GST

Key Dates

Entries Open	Friday, 21 August 2026
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Entries Close	Tuesday, 22 September 2026
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Delivery	8.30AM - 3.00PM, Tuesday & Wednesday, 20 - 21 October 2026
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Judging	Thursday & Friday, 22 – 23 October 2026
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Awards night	Friday, 6 November 2026
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Contact Information

COMPETITION

foodawards@raswa.org.au
(08) 6263 3100
perthroyalfoodawards.com.au

SPONSORSHIP OPPORTUNITIES

sponsorship@raswa.org.au

MARKETING & MEDIA

media@raswa.org.au
marketing@raswa.org.au

SOCIAL MEDIA

Facebook @perthroyalfoodawards.PRFA
Instagram @perthroyalfoodawards

How to Submit Your Entries

To submit entries to the Perth Royal Food Awards – Smallgoods

1. Read through the 2026 Perth Royal Food Awards - Smallgoods Awards Schedule
2. Submit your entries and complete the payment for your entries online via **raswa.org.au/perth-royal-food-awards/competitions/smallgoods**
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 or subclass. Exhibitors are responsible for selecting the correct classes or subclasses 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

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.

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;

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

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.
- 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 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 Food Awards. 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 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.

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 News Zealand Food Standards, will be disqualified.

Origin of Exhibit

All Exhibits must be made from 100% Australian grown and farmed produce unless specified otherwise. The competition is open to commercial manufacturers.

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.

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.

Definition of Producer

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

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.
- 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.

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.

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.

DELIVERY

Entry Fees

\$50 plus GST

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.

Delivery of Exhibits

Exhibitors may deliver exhibits directly to Claremont Showground or use a Courier Service. No deliveries outside of this period will be accepted.

8.30AM - 3PM Tuesday & Wednesday, 20 - 21 October 2026.

Please contact the Perth Royal Food Awards team if you would like to request delivery outside of the stated delivery schedule. foodawards@raswa.org.au

Royal Agricultural Society of WA

Perth Royal Food Awards – Smallgoods

Wheel and Bull | Claremont Showground

1 Graylands Road

CLAREMONT WA 6010

The 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 Australia New Zealand Food Standards Code, except where stated. All exhibits may be subjected to examination to ensure compliance with these standards. foodstandards.gov.au

Where applicable, all exhibits must arrive in a chilled condition, e.g. consigned in a foam esky or insulated container, making sure that the transport and handling procedures are in accordance with all Foodsafe requirements. Individual packs must contain a Use By or Best Before date.

Identification Labels for Delivery

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

1. PDF of e-labels to be printed and securely affixed to EACH exhibit;
2. Summary of Entry;
3. Map for delivery of products and Instructions
4. It is the responsibility of the Exhibitor to check the information on the Summary of Entry to ensure the information is correct and accurately reflects the Classes into which the Exhibits have been entered.
5. 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.

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.

Please ensure that the BARCODE on the Perth Royal Food awards label is clearly printed and visible.

6. 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.

AVERY L7160 adhesive labels are available for purchase from Officeworks



JUDGING

Judging Process and Criteria

Judging of the 2026 Perth Royal Food Awards – Smallgoods will take place at Claremont Showground, Claremont on **Thursday to Friday, 22 & 23 October 2026.**

Judging is closed to the public.

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

Visual (Raw)	5
Tenderness	10
Juiciness	10
Flavour	35
Overall Liking	40
TOTAL	100

Our judging process is designed to identify and appropriately manage conflicts, ensuring the integrity of our awards.

Judges are chosen on their industry knowledge and expertise and come from one or more of a broad range of industry sectors, 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 conferring an award if in their opinion a product is not of a satisfactory quality.



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.

Champion Exhibits are determined through a second-round process, where all top Gold Medal entries of a category are re-judged against one another to determine the Champion of that category. Champions will be awarded Champion Trophies. Only entries receiving 90.0 or more points and a gold award are eligible for the champions competition.

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

Gold 90.00+ points

Silver 82.00 – 89.9 points

Bronze 74.00 – 81.9 points

Medal Artwork



The Royal Agricultural Society of WA 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:

- The name Perth Royal Food Awards;
- The year of the award;
- The class in which the award was won;
- 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.

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.

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.

Awards Presentation

The Awards presentation will take place in the evening, **Friday, 6 November 2026.**

Award winners are expected to collect their award(s) or arrange for the collection by their agent at the awards presentation. If the Royal Agricultural Society of WA is required to mail trophy awards, the cost will be the responsibility of the trophy winner. The Royal Agricultural Society of WA will not be responsible for storing awards after the awards presentation.

Special Instructions

All exhibits to be presented in unbranded packaging. Original packaging must be sent separately to certify ingredients and country of origin.

All exhibits must be entered with their date of manufacture, use by date, ingredient declaration and dominate flavour characteristic clearly stated on the application for entry.

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

Classes 7 to 9

Bacon will be laid flat and cooked on an oven tray, in a pre-heated oven at 200C for five (5) minutes.

Classes 10 to 16

Where sliced product is being provided, minimum weight of each packet 250g per packet.

Classes 10 to 16 and 19 to 26

Exhibits are to be minimum two (2) intact pieces and not one (1) piece cut in half or sliced.

Classes 17 to 18

Exhibits must specify meat species and heat level on their application for entry.

Classes 19 to 22

Exhibits must specify the characterizing component (meat, spice, flavour) on their application for entry.

Heat Intensity

To assist with our tasting order, please indicate the level of heat intensity for exhibits containing chili, pepper or mustard - i.e. Low (1) - Medium (5) or Very Hot/Spicy (10+)

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

Disqualification

No entry will be received from any person or persons disqualified by the Society during the period of such disqualification.

Should any such entry be accepted, it shall, when discovered, be deemed void, and the entry fee and Smallgoods products shall be forfeited, and other affiliated Show Societies notified.



Champions

Champion Ham

CLASS 1 – 6

Champion Bacon

CLASS 7- 9

Champion Specialty Dried/Cured Smallgoods Products

CLASS 10 - 16

Champion Jerky/Biltong Strips

CLASS 17 - 18

Champion Traditional Smallgoods

CLASS 19 - 22

Champion Cooked Products

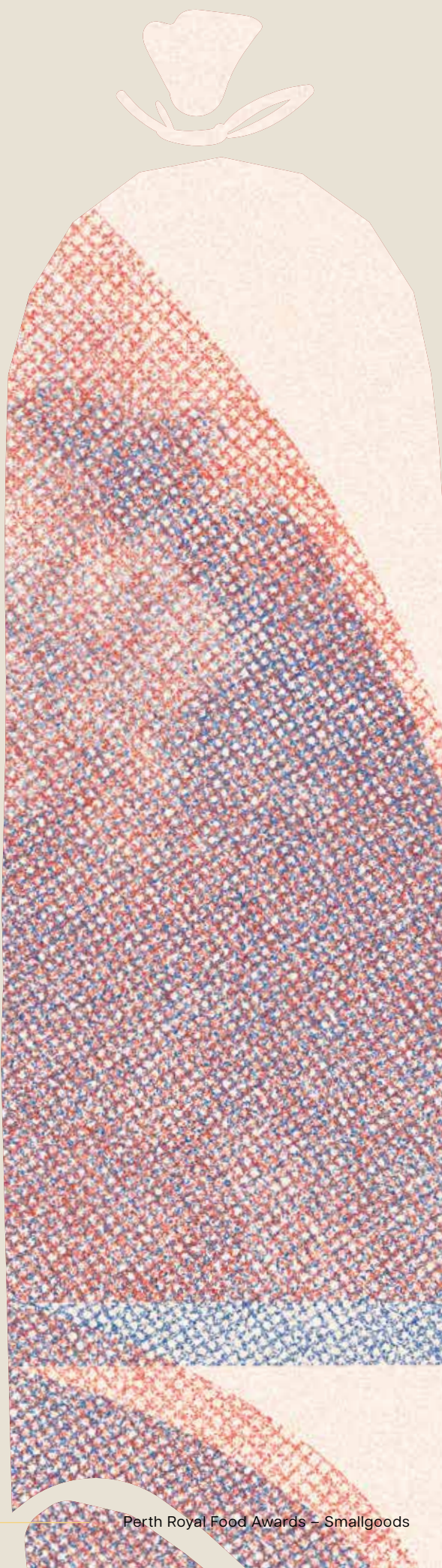
CLASS 23 - 26

Champion Jerky/Biltong Strips

CLASS 17 - 18

Champion Continental Smallgoods Products

CLASS 27



Ham

CLASS 1 TRADITIONAL LEG HAM

One (1) complete full bone-in, rind on, cured, smoked, fully cooked. Not cut.

CLASS 2 TRADITIONAL LEG HAM - SLICED

One (1) packet cured, smoked, fully cooked. Minimum weight - 250g.

CLASS 3 LEG HAM - SEMI BONELESS

One (1) semi-boneless hind leg retaining shank, rind on, usually shaped by casing, netting or string, cured, smoked, fully cooked.

CLASS 4 LEG HAM - BONELESS

One (1) boneless, hand rolled and tied with string, rind on, smoked, fully cooked. Any shape or size. Boneless leg showing the traditional boning skill workmanship, hand tied, not be framed, pressed in elasticised netting or similar.

CLASS 5 LEG HAM - MANUFACTURED

One (1) manufactured (minced, cut or comminuted) and formed or pressed, in casing, elasticised netting or similar, fully cooked. May be smoked. Any shape or size.

CLASS 6 SHOULDER HAM - SEMI BONELESS

One (1) semi-boneless retaining shank, rind on, cured, smoked and fully cooked. Can be shaped by casing, netting or string. Any shape or size.

Bacon

CLASS 7 MIDDLE RASHER BACON

Two (2) packets each containing at least six (6) flat/unrolled rashers per packet. Sliced to 3 - 4mm thickness. Vacuum packed.

CLASS 8 SHORT CUT BACON

Two (2) packets each containing at least six (6) flat/unrolled rashers per packet. Sliced to 3 - 4mm thickness. Vacuum packed.

CLASS 9 STREAKY BACON

Two (2) packets each containing at least six (6) flat/unrolled rashers per packet. Sliced to 3 - 4mm thickness. Vacuum packed.

Specialty Air Dried / Cured Smallgoods Products

CLASS 10 BRESAOLA

Two (2) packets each containing a whole piece, dry cured, boneless. Ready to eat. Any shape or size. Not reformed or manufacture

CLASS 11 PROSCIUTTO

Two (2) packets each containing a whole piece, dry cured, boneless or bone-in leg ham. Ready to eat. Not reformed or manufactured.

CLASS 12 COPPA

Two (2) packets each containing a whole piece, dry cured, whole pork neck. Ready to eat. Any shape or size.

Not reformed or manufactured.

CLASS 13 COPPA - SLICED

Two (2) packets sliced each containing, dry cured, whole pork neck. Ready to eat. Any shape or size. Not reformed or manufactured. Minimum weight per packet - 250g.

CLASS 14 PANCETTA

Two (2) packets each containing a whole piece, dry cured, boneless middle, rolled or flat. Ready to eat. Any shape or size.

Not reformed or manufactured.

CLASS 15 PANCETTA - SLICED

Two (2) packets sliced. Ready to eat.

Any shape or size. Not reformed or manufactured. Minimum weight per packet - 250g

CLASS 16 BASTURMA

Two (2) packets each containing a whole piece, dry cured, whole muscle, rolled or flat. Ready to eat. Any shape or size.

Not reformed or manufactured.

Jerky/Biltong

CLASS 17 JERKY

Two (2) packets of at least 250g for each packet. Lean meat that has been trimmed of fat, cut into strips, with the addition of salt and spices and then dried. Can be smoked.

Ready to eat.

Animal content must be declared. Not reformed or manufactured. Heat intensity needs to be indicated on application from 1 (low) to 10 (very hot).

CLASS 18 BILTONG STRIPS

Two (2) packets of least 250g for each packet.

Strips of meat treated with vinegar, salt and spices, which is then dried. Not smoked. Ready to eat. Any meat species but must be stated on Application for Entry. Animal content must be declared. Not reformed or manufactured. Heat intensity needs to be indicated on application from 1 (low) to 10 (very hot/spicy).

Traditional Smallgoods

CLASS 19 CHORIZO - SMOKED

Two (2) packets of at least 25g for each packet. Ready to eat. Will be pan fried.

CLASS 10 CHORIZO – NON-SMOKED

Two (2) packets of at least 25g for each packet. Ready to eat. Will be pan fried.

CLASS 21 TRADITIONAL SALAMI - SMOKED

Two (2) packets of at least 25g for each packet (not sliced). Fermented. Ready to eat. Any shape or size. Products must be named as a product type and flavour profile and will be judged on that type.

CLASS 22 TRADITIONAL SALAMI - NON-SMOKED

Two (2) packets of at least 25g for each packet (not sliced). Fermented. Smoked. Ready to eat. Natural casing (no fibrous casing). Any shape or size. Products must be named as a product type and flavour profile and will be judged on that type.

Cooked Products

Note: Products in this category must be fully cooked and ready to eat.

CLASS 23 ROAST BEEF

Two (2) packets of at least 25g for each packet. Fully cooked, with or without seasoned stuffing. Any shape or size. Not reformed or manufactured/processed meat.

CLASS 24 ROAST PORK

Two (2) packets of at least 25g for each packet. Fully cooked, with or without seasoned stuffing. Any shape or size. Not reformed or manufactured/processed meat.

CLASS 25 ROAST CHICKEN

Two (2) packets of at least 25g for each packet. Fully cooked, with or without seasoned stuffing. Any shape or size. Not reformed or manufactured/processed meat.

Cooked Products - Heated

CLASS 26 HAM

Product which requires heating (not cooking) prior to serving. Product must be ready to eat (not raw) and only require minimal heating, ie less than 30 minutes. Heating temperature and time in the oven must be provided.

Continental Smallgoods Products

Note: Meat products for slicing - in large casing showing distinct pieces of meat and/or fat, comminuted or chopped, **fully cooked with or without cure** (eg Bologna, Berliner, Lyoner, Deveon, Fritz Bung, Strasburg, Polish, Cooked Salami, Meat Loaf, Mortadella).

CLASS 27 CONTINENTAL STYLE PRODUCTS

Entries must specify product type, dominant flavour, spice or identifying characteristics. Meat products for slicing - in large casing showing distinct pieces of meat and/or fat, comminuted or chopped, fully cooked with or without cure (eg Bologna, Berliner, Lyoner, Deveon, Fritz Bung, Strasburg, Polish, Cooked Salami, Meat Loaf, Mortadella).

Meats must be appropriate size and shape based on product type and require two (2) pieces/packets.

Society's Liability

The attention of Exhibitors is drawn to General Show Regulation 17, with reference to the Society's Liability.

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 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.

ROYAL AGRICULTURAL SOCIETY *of* WA

PERTH ROYAL FOOD AWARDS

Claremont Showground
1 Graylands Road, Claremont WA 6010

(08) 6263 3100
foodawards@raswa.org.au

perthroyalfoodawards.com.au