



CIDER AWARDS

**2020 ENTRY
INFORMATION**



ROYAL
AGRICULTURAL
SOCIETY
of WA



The Perth Royal Food Awards (PRFA) have become an important part of the agricultural industry in WA. An initiative of the Royal Agricultural Society of WA (RASWA), the PRFA's are rapidly expanding, with new competitions and categories being released in 2020 based on consumer and industry trends.

WHY ENTER YOUR PRODUCT IN THE PERTH ROYAL FOOD AWARDS?

- An opportunity to win a Perth Royal Food Award medal – Gold, Silver & Bronze medals are awarded to the highest scoring products.
- Receive an Award Winning Promotional Kit, which includes digital copies of your medal artwork to aid in promoting your winning products. Medal artwork can be included on your retail packaging, online branding and general promotions.
- Extensive Judging and Scoring from Australia's finest judges, allowing you to benchmark your product within the industry.
- Opportunity to have your award-winning products included in the President's Dinner on the first evening of the Perth Royal Show.
- Be actively promoted by RASWA's Marketing and Communications department.
- Awards placed digitally and in print on RASWA's documents and websites, including the Perth Royal Show website which receives on average of 675,000 website users each year.
- Opportunity to have your award-winning products utilised and promoted at RASWA corporate functions and potentially other external events throughout the year.



SECTION CONDITIONS

INFORMATION FOR EXHIBITORS

Entries Open	Friday 29 May 2020
Entries Close	Friday 3 July 2020
Entry Fee	\$50.00
Delivery Dates	Monday 3 and Tuesday 4 August 2020
Judging Dates	Thursday 13 and Friday 14 August 2020
Awards Presentation	TBC
Results Announced	TBC

CONTACT INFO

t: (08) 6263 3100 **e:** foodawards@raswa.org.au **w:** perthroyalfoodawards.raswa.org.au

SUBMITTING ENTRIES

All entries must be submitted online via <https://perthroyalfoodawards.raswa.org.au/>

Entries are open to all commercial cider/perry producers in Australia. The product must be commercially available at the time of entry.

There is no limit to the number of entries per producer. However, each exhibit shall only be entered once.

Multiple entries per class are permitted, if the exhibitor clearly identifies the difference between each entry (i.e. different product vintages, flavours) when entering.

Exhibitors must specify alcohol content and carbonation level of each exhibit. Please ensure your product is entered into the correct sweetness class so it is not disqualified.

No entry will be accepted, until the entry fee is received in full. Please note entry fees will not be refunded.

Exhibitors are responsible for selecting the correct classes and abiding by the section conditions and published deadlines.

The Royal Agricultural Society of Western Australia (RASWA) 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.

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 RASWA);
- 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).

DELIVERY OF EXHIBITS

Delivery dates are Monday 3 and Tuesday 4 August, between 9am & 4pm. No deliveries outside of this period will be accepted.

Royal Agricultural Society of WA
Perth Royal Food Awards

Robinson Pavilion

Claremont Showground
1 Graylands Road
CLAREMONT WA 6010

RASWA 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.

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

Early receipt of exhibits will be accepted if prior notice is given by contacting the Competition and Event Coordinator at the Royal Agricultural Society of Western Australia on (08) 6263 3100 during office hours.

Individual packs must contain a Use By or Best Before date.

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 the product name as recorded in the entry process, will be published in the results catalogue and should they be awarded, on any champion awards paraphernalia.

IDENTIFICATION LABELS ON PACKAGING

In addition to bearing commercial labels, all exhibits must bear RASWA issued labels.

Once entries have closed and payments processed, exhibitors will receive an email from RASWA which will include:

- PDF of e-labels to be printed for identification on bottles
- Exhibitor entry confirmation
- Summary of entry

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.

Please ensure that your email address on your RNA competition profile is correct, as labels will be sent to that email address.

It is the responsibility of the exhibitor to communicate with the Event Coordinator should they not receive their labels.

Entries not bearing the PRFA competition labels, will not be judged.

KEG COLLECTION

Exhibitors in draught classes are responsible for the return of their empty containers, casks or kegs after judging and must make their own arrangements for return if required. All costs associated with the return of the containers, casks or kegs are the responsibility of the exhibitor.

All kegs are to be collected by exhibitors from Monday 24 to Wednesday 26 August between 9.00AM and 4.00PM from the Tom Wilding Pavilion. Please note that kegs not collected within these dates will become the property of RASWA and disposed of at the discretion of RASWA.

JUDGING PROCESS & CRITERIA

Judging will commence at 9.00am on Thursday 13 and Friday 14 August 2020.

Judging is closed to the public.

Judging is conducted using the 100-point scoring system.

All entries are assessed and judged "blind" and on their own merits.

Exhibits will be judged from both a technical and consumer appreciation perspective against the following criteria:

Appearance Colour Carbonation Clarity	15
Aroma Positive characteristics (fruit/fermentation/alcohol/other character) Aroma faults	25
Flavour Fermentation character Fruit/cider character Acid/fruit/sugar balance Finish and carbonation	30
Technical Quality Balance Drinkability Absence of major faults	15
Overall Impression	15
TOTAL	100

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

Gold	90.0 + points	An outstanding exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and excellent technical merit.
Silver	82.0 – 89.9 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.
Bronze	74.0 – 81.9 points	A quality exhibit with the correct balance of taste, aroma and appearance appropriate for the style, and the absence of major faults.

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 glass 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

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 (e.g. Perry) 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.

To be eligible for the champion cidery trophy, an exhibitor must enter at least four (4) exhibits and one of those exhibits must achieve a gold medal. The award will be judged on the exhibitor's top 4 scoring entries.

In the event of a tie, the exhibitor gaining the highest number of gold awards will be judged the winner.

Should a tie still exist the exhibitor gaining the highest number of silver awards will be judged the winner.

Should a tie still exist the exhibitor gaining the highest number of bronze awards will be judged the winner.

Then if a tie still exists, an equal award may be made.

In determining the winner, points will be awarded as follows:

Gold Award	5 points
Silver Award	3 points
Bronze Award	1 point

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.

RASWA will provide winners with a medal template in PDF or JPEG format. It is the exhibitor's 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:

- i. The name Perth Royal Food Awards;
- ii. The year of the award;
- iii. The class in which the award was won;
- iv. The title of the award or trophy won where applicable.

AWARD WINNERS

Where possible, award winners and outstanding exhibits will be promoted during the proceeding Perth Royal Show and Sponsor Functions.

Successful gold or champion winning exhibitors may have an opportunity to supply RASWA 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 RASWA 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

With the widespread cancellation or postponement of many fixtures of public life in WA, RASWA are of course conscious that under current conditions, it would not be possible for an Awards Presentation to go ahead as planned.

We will continue to keep you informed as we determine the next steps and if we may be able to commence with an Awards Presentation.

Award winners will have their trophy awards delivered in the subsequent weeks of judging.

QUANTITY OF EXHIBITS

Packaged Exhibits

Exhibits submitted in packaged form must be commercially available in the precise composition, including labels, in which it is sent for judging. Cans, PET containers, and cork or crown-sealed bottles are acceptable.

A minimum amount of packaged cider/perry required for competition judging is:

2,130mL (milliliters) - e.g. 6 x 355mL bottles, PET or cans.

Each exhibit must be packed in its own carton. Do not pack more than one exhibit in the same carton.

Draught Exhibits

Each draught cider/perry exhibit is to consist of not less than ten (10) litres and be in an appropriate container, cask or keg. It is preferable that all draught exhibits are submitted in 10L kegs.

Exhibits submitted in draught form must be in clearly identifiable, commercially appropriate kegs (Type A or D) with its contents and ownership details. Kegs must be the property of the entering cidery or of a keg-rental provider under user agreement.

Kegs must be fitted with either A or D couplers, draught exhibitors not in Type A or D kegs will not be judged. Cornelius kegs and other home-brew type containers will not be accepted.

SPECIAL INSTRUCTIONS

Exhibits must comply with the definitions of Cider and Perry in Standard 2.7.3 of the Australian New Zealand Food Standards Code, except exhibits in class 19.

All exhibits in classes 1 to 18 must also comply with the Wine Equalisation Tax (WET) definitions of Cider and Perry. Exhibits in class 19 are experimental and may fall under WET or the Excise Act 1901.

Where a produce made from a mixture of apple and pear is in transition between classes and does not fit under the definition of Cider or Perry in the Australia New Zealand Food Standards Code (e.g. Cider may contain no more than 25% pear juice and Perry no more than 25% apple juice), it is ineligible for entry into classes 1 to 18. If entered into class 19, the percentage of each component (e.g. apple 45%, pear 55%) should be identified.

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 dairy products shall be forfeited, and other affiliated Show Societies notified.

CIDER STYLE GUIDELINES

RASWA would like to acknowledge and thank David Pickering and Cider Australia for the use of the following style definitions.

DEFINITIONS

- **Cider**
Made from a majority of apple juice, may contain no more than 25% pear juice.
- **Perry**
Made from a majority of pear juice, may contain no more than 25% apple juice.

TRADITIONAL CIDER

Encompasses the traditional ciders of England and France, can include German and Spanish styles although these remain scarce in Australia. Exhibitors should give some thought to whether their ciders are seeking to be “traditional” in style or in fact are seeking to be more modern.

Typically, these ciders will show some tannin derived from the apples used. While cider specific bittersweet and bittersharp apples will contribute to this, other varieties may also be used. Malolactic secondary fermentation (MLF) may be a feature but is not essential. Wood aging should not contribute overt characters.

Classes 1 to 4

- **Aroma/Flavour**
Can range from subtle or perhaps no overt apple character, but various flavours and esters that suggest apples, through to fruitier apple character/aromas from slow or arrested fermentation. There may be some malolactic fermentation (MLF) which contributes to desirable spicy/smoky, phenolic, and farmyard/old-horse characters. These flavour notes may be positive but not required. If present, they must not dominate; in particular, the phenolic and farmyard notes should not be heavy. A strong farmyard character without spicy/smoky or phenolic suggests a *Brettanomyces* contamination, which is a fault. Mousiness is a serious fault.
- **Appearance**
Cloudy to brilliant. Medium yellow to amber colour.
- **Mouthfeel**
Medium to Full. Tannin/Acid/Sweetness perception and balance is important. Tannin astringency and some bitterness are acceptable. Moderate to high tannin, perceived as astringency and some bitterness. Carbonation still to moderate. Bottle-fermented or conditioned ciders may have high carbonation, up to sparkling wine levels, but not gushing or foaming.
- **Overall Impression**
Complex flavour profile, balanced components, long finish. A refreshing drink of some substance – not bland or watery. Sweet ciders must not be cloying. Dry ciders must not be too austere.
- **Entry Instructions**
Exhibitors must specify carbonation and sweetness levels. Exhibitors MAY specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

Many cidemakers are producing ciders in a traditional method that are fermented in bottle and aged on yeast lees and then disgorged. New World and Traditional examples may be judged together in the same class.

Bottle conditioned and cloudy ciders should be entered in the dry, medium or sweet classes. Exhibitors may specify in the registration if the cider should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear cider.
- **Varieties**
Kingston Black, Dabinett, Yarlington Mill, Bulmers Norman, other cider specific bittersweet/bittersharp, often blended with more widely available commercial varieties.
- **Typical Vital Statistics**
OG 1.050 – 1.075
FG 0.995 – 1.015
ABV 6 – 9%
- **Commercial Examples**

[Aus] Borrodell Vineyard's Heritage Apple Cider, Daylesford Cider Sweet Coppin 2016, LOBO Norman, Pennyroyal Raspberry Farm & Cidery 'Crucible Cider', Core Cider Company CORE-rupt-ed, Willie Smith's French Blend Limited Release Cider, [UK] Henney's Sweet, Henney's Dry.

“NEW WORLD” CIDER

“New World Cider” refers to the style (not location) of cider made primarily from culinary/table fruit. Compared to other standard styles, these ciders are generally lower in tannin and higher in acidity.

Classes 5 to 8

- **Aroma/Flavour**

Sweet or low-alcohol ciders may have apple aroma and flavour. Dry ciders will be more wine-like with some esters. Sugar and acidity should combine to give a refreshing character. Acidity is medium to high, refreshing, but must not be harsh or biting.

- **Appearance**

Clear to brilliant, pale to yellow in colour.

- **Mouthfeel**

Medium body.

- **Overall Impression**

A refreshing drink – not bland or watery. Sweet ciders must not be cloying. Dry ciders must not be too austere.

- **Comments**

An ideal cider serves well as a “session” drink, and suitably accompanies a wide variety of food.

- **Entry Instructions**

Exhibitors must specify carbonation and sweetness levels. If OG (original gravity) is substantially above typical range, exhibitors should explain e.g. variety of apple giving high-gravity juice.

Many cidermakers are producing ciders in a traditional method that are fermented in bottle and aged on yeast lees and then disgorged. New World and Traditional examples may be judged together in the same class.

Bottle conditioned and cloudy ciders should be entered in the dry, medium or sweet classes. Exhibitors may specify in the registration if the cider should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear cider.

- **Varieties**

Commonly grown varieties such as Pink Lady, Royal Gala, Golden Delicious, Granny Smith, Fuji, and Red Delicious.

- **Typical Vital Statistics**

OG 1.045 – 1.065

FG 0.995 – 1.020

ABV 5 – 8%

- **Commercial Examples**

Napoleone Apple Cider, Zeffler Crisp Apple Cider, Jachmann Pink Lady Apple Cider, The Barossa Valley Cider Co. Squashed Apple Cider.

TRADITIONAL PERRY

Traditional perry made in Europe is from pears grown specifically for that purpose rather than for eating or cooking. There are very few perry pears available in Australia, but several producers are using culinary/table pears to produce perry that is obviously inspired by traditional perries. Pears may contain substantial amounts of sorbitol, a non-fermentable sweet-tasting compound. Hence a perry can be completely dry (no residual sugar) yet taste sweet.

Classes 10 to 13

- **Aroma/Flavour**

There is a pear character, but not obviously fruity. It tends toward that of a young white wine. Some slight bitterness and modest astringency.

- **Appearance**

Slightly cloudy to clear. Generally, quite pale.

- **Mouthfeel**

Relatively full, moderate tannin apparent as astringency.

- **Overall Impression**

Medium to medium-sweet. Still, to lightly sparkling. Some tannin present. Only very slight acetification is acceptable.

Mousiness and ropy/oily characters are serious faults.

- **Comments**

Note that a “dry” perry may give an impression of sweetness due to sorbitol in the pears, and perception of sorbitol as “sweet” is highly variable from one person to the next. Hence exhibitors should specify sweetness per actual residual sugar amount, and judges must be aware that they might perceive more sweetness than how the perry was entered.

- **Entry Instructions**

Exhibitors must specify carbonation and sweetness levels. Exhibitors may wish to note in their entry if traditional perry pears are being used.

Many cidermakers are producing perry in a traditional method that are fermented in bottle and aged on yeast lees and then disgorged. New World and Traditional examples may be judged together in the same class.

Bottle conditioned and cloudy perry should be entered in the dry, medium or sweet classes. Exhibitors may specify in the registration if the perry should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear perry.

- **Varieties**

Beurre Bosc, Packham, Josephine, Corella, other commercially available pears. Traditional perry pears varieties, Butt, Gin, Brandy, Barland, Blakeney Red, Thorn, Moorcroft, etc. Typical

- **Vital Statistics**

OG 1.050 – 1.070

FG 1.000 – 1.020

ABV 4 – 9%

- **Commercial Examples**

Napoleone Methode Traditionelle Pear Cider, St Ronan's Methode Traditionelle Pear Cider, Small Acres Cyder 2013 Sparkling Perry.

NEW WORLD PERRY

New World perry is primarily made from culinary/table pears.

Classes 14 to 17

- **Aroma/Flavour**

There is a pear character, but it does not need to be the primary feature, some transformation and fermentation characters are also often present. It tends toward that of a young white wine. No bitterness.

- **Appearance**

Slightly cloudy to clear. Generally, quite pale.

- **Mouthfeel**

Relatively full, low to moderate tannin apparent as astringency.

- **Overall Impression**

Mild. Medium to medium-sweet. Drier styles less common. Still, to lightly sparkling. Only very slight acetification is acceptable. Mousiness, ropy/oily characters are serious faults.

- **Comments**

Some table pears may contain significant amounts of sorbitol, in which case a “dry” perry may give an impression of sweetness due to sorbitol in the pears. Perception of sorbitol as “sweet” is highly variable from one person to the next. Hence, exhibitors should specify sweetness per actual residual sugar amount, and judges must be aware that they might perceive more sweetness than how the perry was entered.

- **Entry Instructions**

Exhibitors must specify carbonation and sweetness levels.

Many cidermakers are producing perry in a traditional method that are fermented in bottle and aged on yeast lees and then disgorged. New World and Traditional examples may be judged together in the same class.

Bottle conditioned and cloudy perry should be entered in the dry, medium or sweet classes. Exhibitors may specify in the registration if the perry should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear perry.

- **Varieties**

Packham, Beurre Bosc, Josephine, Corella

- **Typical Vital Statistics:**

OG 1.050 – 1.060

FG 1.000 – 1.020

ABV 4 – 7%

- **Commercial Examples**

The Hills Cider Company Pear, Hillbilly Pear Cider

SPECIALITY/EXPERIMENTAL CIDER OR PERRY

This is an open-ended category for cider or perry with other ingredients such that it does not fit any of the categories above. It is deliberately open to allow novel ciders to be entered. Products should be commercially available and may be either WET or Excise taxed. This must be specified on the application for entry. Where ingredients are added for flavour in the cider they should be derived from the actual ingredients, not flavouring agents - for example Vanilla bean rather than Vanilla essence. It is anticipated that hopped, spiced and heavily oaked ciders would be entered in this class.

Class 19

- **Aroma/Flavour**

The cider/perry character must always be present and must fit with added ingredients.

- **Appearance**

Slightly cloudy to brilliant. Colour should be that of a standard cider unless other ingredients are expected to contribute colour.

- **Mouthfeel**

Average body, may show tannic (astringent) or heavy body as determined by other ingredients.

- **Entry Instructions**

Exhibitors MUST specify all flavouring ingredients. Exhibitors must specify carbonation and sweetness levels. Exhibitors should explain the intention of the cider. For example, "Nettle Cider", could be accompanied by the note "Dried nettles used in production to give herbal notes". This will be provided to the judges to assist in understanding the products before them.

Bottle conditioned and cloudy ciders/perrys should be declared as such in the registration, there is a field to specify if the cider/perry should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear cider/perry.

- **Typical Vital Statistics**

OG 1.045 – 1.100

FG 0.995 – 1.020

ABV 5 – 12%

SPECIAL AWARDS

CHAMPION CIDERY

CHAMPIONS

CHAMPION CIDER

Class 1 to 9

CHAMPION PERRY

Class 10 to 18

CHAMPION SPECIALTY / EXPERIMENTAL CIDER

Class 19

CIDER

TRADITIONAL

Class 1 Traditional Dry Cider

SG <1.004

~ <9g/L sugar

Class 2 Traditional Medium Cider

SG 1.004 - 1.019

~ 9 - 25g/L sugar

Class 3 Traditional Medium Sweet Cider

~ 25 - 40g/L sugar

Class 4 Traditional Sweet Cider

SG > 1.019

~ >40g/L sugar

NEW WORLD

Class 5 New World Dry Cider

SG <1.004

~ <9g/L sugar

Class 6 New World Medium Cider

SG 1.004 - 1.019

~ 9 - 25g/L sugar

Class 7 New World Medium Sweet Cider

~ 25 - 40g/L sugar

Class 8 New World Sweet Cider

SG > 1.019

~ >40g/L sugar

OTHER

Class 9 Traditional or New World - Method Traditional Cider**PERRY****TRADITIONAL****Class 10 Traditional Dry Perry**

SG <1.004

~ <9g/L sugar

Class 11 Traditional Medium Perry

SG 1.004 - 1.019

~ 9 - 25g/L sugar

Class 12 Traditional Medium Sweet Perry

~ 25 - 40g/L sugar

Class 13 Traditional Sweet Perry

SG > 1.019

~ >40g/L sugar

NEW WORLD**Class 14 New World Dry Perry**

SG <1.004

~ <9g/L sugar

Class 15 New World Medium Perry

SG 1.004 - 1.019

~ 9 - 25g/L sugar

Class 16 New World Medium Sweet Perry

~ 25 - 40g/L sugar

Class 17 New World Sweet Perry

SG > 1.019

~ >40g/L sugar

OTHER**Class 18 Traditional or New World - Method Traditional Perry****SPECIALITY / EXPERIMENTAL****Class 19 Traditional or New World - Speciality, Experimental, Other Blends - Dry**

Can be either Cider or Perry. Please specify percentage of each ingredient (e.g. apple 45%, pear 55%) and dominant flavour on application for entry.

GENERAL SHOW REGULATIONS

The Society's General Show Regulations and Section Conditions regulate the conduct of the Show. Upon acceptance of an entry the Exhibitor is irrevocably contracted to be bound by those General Show Regulations and Section Conditions.

A copy of the Society's General Show Regulations may be obtained on application or downloaded from the website <http://perthroyalshow.com.au/general-regulations/>

An Exhibitor who breaches any General Show Regulation or Section Condition may be disqualified, or suspended for any period, fined or otherwise penalised.

WITHDRAWAL OF EXHIBIT BY THE SOCIETY

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

AWARDS

The Society will not be responsible for awards not received by Exhibitors after 31 December 2020. If you have not received your award(s) by 30 November 2020 please contact RASWA on (08) 6263 3100.

SOCIETY'S LIABILITY

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

SOCIAL MEDIA POLICY

All personnel engaged by the Royal Agricultural Society of WA (RASWA) are bound by RASWA's Social Media Policy (<https://www.perthroyalshow.com.au/social-media-policy/>) and are required to use social media in a positive manner and with the best intentions.

- Whether posting on a public or private page or group, please present in a suitable and respectful manner of RASWA, Perth Royal Show and the Claremont Showground.
- Be mindful of posting/discussing subjects that may inflame someone's emotions. Please show respect for others' opinions and be courteous always.
- Do not post personal information about yourself or others, confidential or non-public information, offensive or negative comments.

If anyone is found to have made comments that are deemed unreasonable or derogatory, action will be taken by RASWA to ensure all parties are protected, and inappropriate use reprimanded.

PROMOTION

No advertising or promotion on behalf of commercial business will be permitted on the Showground without the prior written consent of the Society's Chief Executive Officer.

PRIVACY ACT STATEMENT

The information provided by the Exhibitor in the application for entry is collected and used by the Royal Agricultural Society of Western Australia (RASWA) to organise and conduct competitions at the Show. We may publish details such as your name, address and exhibit details in any RASWA 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 Western Australia, PO Box 135, Claremont WA 6910.



Claremont Showground
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foodawards@raswa.org.au
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