FOOD AWARDS
Perth Royal
ROYAL AGRICULTURAL SOCIETY of WA

DAIRY AWARDS

ROYAL AGRICULTURAL SOCIETY of WA

2021 ENTRY INFORMATION

WHY ENTER YOUR PRODUCT IN THE 2021 PERTH ROYAL FOOD AWARDS?

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 2021 based on consumer and industry trends.

BENEFITS

- 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.

WE INVITE YOU TO SUPPORT THE PERTH ROYAL FOOD AWARDS AND BENCHMARK YOUR PRODUCT/S WITHIN THE INDUSTRY.

ENTER ONLINE

perthroyalfoodawards.raswa.org.au/food-beverage-competitions

For more information, please contact **foodawards@raswa.org.au**

SECTION CONDITIONS

INFORMATION FOR EXHIBITORS

Entries Open	Wednesday 3 March 2021
Entries Close	Friday 9 April 2021
Entry Fee	$35.00
Delivery Dates	Monday 3 and Tuesday 4 May 2021
Judging Dates	Thursday 6 and Friday 7 May 2021
Awards Presentation	TBA
Results Announced	TBA

CONTACT INFO

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

FOOD AWARDS
Perth Royal
ROYAL AGRICULTURAL SOCIETY of WA

THANK YOU TO OUR SPONSORS

Dairy Australia

AUSTRALIAN GRAND DAIRY AWARDS

SUBMITTING ENTRIES

All entries must be submitted online via **perthroyalfoodawards.raswa.org.au/food-beverage-competitions**

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, as long as the exhibitor clearly identifies the difference between each entry (i.e. different product names, flavours) when entering.

Exhibitors are responsible for selecting the correct classes and abiding by the rules 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.

ENTRY FEES

$35.00 per entry. Not subjected to GST.

Full payment must be received by RASWA no later than the closing date of entries.

RASWA 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 or CIC's approval.

ORIGIN OF EXHIBIT

All exhibits must be made from 100% Australian grown and farmed milk if available or 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 May 2021, between 9am and 4pm**. **No deliveries outside of this period will be accepted.**

Royal Agricultural Society of WA
Perth Royal Food Awards
Banksia Room
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.

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.

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

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 exhibit(s)
- Exhibitor entry confirmation
- Summary of entry

Exhibitors **must** 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 PRFA competition profile is correct, as labels will be sent to that email address.

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

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

JUDGING PROCESS & CRITERIA

Judging will commence at **9.00am** on **Thursday 6 and Friday 7 May 2021**.

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 against the following criteria:

Flavour and Aroma	50
Texture and Body	30
Presentation	20
TOTAL	**100**

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 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:

Gold 90.0 + points
Silver 82.0 – 89.9 points
Bronze 74.0 – 81.9 points

AWARDS

Winners of gold, silver and bronze in each class will be awarded certificates and the right to use the Perth Royal Food Awards medal artwork on their winning products.

Entries receiving 90.0 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.

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.

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.

AWARDS PRESENTATION

Awards will be announced and presented at the competition-specific awards presentation organised by RASWA. This is a great event celebrating and networking with winners from the Perth Royal Food Awards, announced throughout the evening.

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

GALA

Encompassing 16 diverse categories across four months of rigorous judging, the Perth Royal Food Awards is Western Australia's toughest food and beverage competition.

Organised and run by the Royal Agricultural Society of WA (RASWA), the Perth Royal Food Awards boast a dedicated team of national and international judges who taste, tear, sniff, crush and swill their way through thousands of entries every year.

The Perth Royal Food Awards Gala is the culmination of the 2021 programme, celebrating the successes of this year's entrants and marking the special contribution of WA's finest producers through the Grand Champion Awards.

The Western Australian Dairy Grand Champion Trophy will be determined by the following:

- 100% Western Australian
- Top Gold & Champion exhibits will be eligible for this award
- All judges will judge this award
- In the event of a tie, the decision will be deferred to the Chief Judge, who will make the final decision. The Chief Judges decision is final.
- The Western Australian Dairy Grand Champion Award will be presented at the Gala.

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.

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 cows 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**.

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 Dairy Show Societies notified.

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.

COVID-19

Due to the current uncertainty surrounding restrictions on interstate travel, the Royal Agricultural Society of WA (RASWA) have set judging protocols to mitigate any uncertainty of securing judges in the event of border closures. The Perth Royal Food Awards (PRFA) will utilise highly experienced judges from Western Australia to ensure all judges, stewards, and staff's health remains the highest priority.

GRAND CHAMPION

WESTERN AUSTRALIAN DAIRY GRAND CHAMPION
To be presented at the 2021 Perth Royal Food Awards Gala

CHAMPIONS

CHAMPION OVERALL DAIRY PRODUCT
Classes 1 to 65

CHAMPION CHEESE
Classes 1 to 29

CHAMPION BOVINE CHEESE
Classes 1 to 21

CHAMPION BUFFALO, CAMEL, GOAT OR SHEEP MILK PRODUCT
Classes 22 to 29

CHAMPION YOGHURT
Classes 30 to 35

CHAMPION ICE CREAM
Classes 36 to 43

CHAMPION GELATO
Classes 44 to 49

CHAMPION MILK - UNFLAVOURED
Classes 50 to 54

CHAMPION MILK - FLAVOURED
Classes 55 to 57

CHAMPION OTHER PRODUCT
Classes 58, 59, 60, 65

CHAMPION CREAM
Classes 61, 62

CHAMPION BUTTER
Class 63, 64

CHEESE

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.

Class 5 **Cheddar Cheese - Any Other Style Fat Reduced**
Includes Cheshire, Red Leicester, Colby, etc.

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.

Class 8 **Stretched Curd Cheese**
Includes Bocconcini, Mozzarella, etc.

Class 9 **Feta Cheese with No Added Flavour (Traditional)**
But may include the use of lipases.

Class 10 **Feta Cheese with No Added Flavour (Modern)**
E.g. soft or Danish style.

Class 11 **Feta Cheese with Added Flavour (Traditional or Modern)**

Class 12 **White Mould Ripened Cheese**
Includes Brie, Camembert and other cheeses containing white moulds ONLY.

Class 13 **Blue Mould Ripened Cheese**
Any cheese containing a blue mould.

Class 14 **Bacterial Surface Ripened or Smear Ripened Cheese**
Including the use of Brevibacterium linens culture.
Cheese style to be named and stated on the application for entry.

Class 15 **Semi Hard and Eye Cheeses**
Includes Edam, Havarti, Gouda, Gruyere, Tilsit, Raclette, etc.

Class 16 **Hard Grating Cheese**
Includes Parmesan, Pecorino, Pepato, etc.

Class 17 **Soft Cheese with Added Savoury Flavour (Excludes Dips)**
Includes Cottage, Neufchatel, Cream, Mascarpone, Ricotta, Farm Style base, 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 to be named and stated on the application for entry.

Class 19 **Firm 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.

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.

BUFFALO, CAMEL, GOAT OR SHEEP MILK PRODUCTS

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.

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.

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

YOGHURT

Class 30 **Yoghurt - Full Fat - Non Flavoured**
To be set or stirred. No flavour additives.

Class 31 **Yoghurt - Reduced or Low Fat - Non Flavoured**
To be set or stirred. No flavour additives. Fat content to be less than 2%.

Class 32 **Fruit Yoghurt - Full Fat - Any Fruit Flavour**
To be set or stirred.

Class 33 **Fruit Yoghurt - Reduced or Low Fat - Any Fruit Flavour**
To be set or stirred. Fat content to be less than 2%.

Class 34 **Any Other Flavoured Yoghurt - Full Fat**
To be set or stirred.

Class 35 **Any Other Flavoured Yoghurt - Reduced or Low Fat**
To be set or stirred. Fat content to be less than 2%.

ICE CREAM

Class 36 **Ice Cream - Full Fat - Flavour Exclusively Vanilla**
Must have a minimum of 10% dairy fat content (packaging to specify content percentage).

Class 37 **Ice Cream - Full Fat - Flavour Exclusively Chocolate**
Must have a minimum of 10% dairy fat content (packaging to specify content percentage).

Class 38 **Ice Cream - Full Fat - Flavour Exclusively Fruit**
Must have a minimum of 10% dairy fat content (packaging to specify content percentage).

Class 39 **Ice Cream - Full Fat - Flavour Exclusively Nut**
Must have a minimum 10% dairy fat content (packaging to specify content percentage).

Class 40 **Ice Cream - Full Fat - Flavour Any Other Not Included in Classes 36 to 39**
Must have a minimum 10% dairy fat content (packaging to specify content percentage).
Flavour(s) to be stated on application for entry.

Class 41 **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 42 **Ice Cream - Novel Cone or Stick - Any Flavour**
Can have any dairy fat content. Flavour(s) to be stated on application for entry.

Class 43 **Ice Cream - Buffalo, Goat, Sheep or Other Non-Bovine Milk - Any Flavour**
Can have any dairy fat content. Flavour(s) to be stated on application for entry.

GELATO

Class 44 **Gelato - Flavour Exclusively Chocolate**
Must have less than 10% total fat content (packaging to specify content percentage).

Class 45 **Gelato - Flavour Exclusively Fruit**
Must have less than 10% total fat content (packaging to specify content percentage).
Flavour(s) to be stated on application for entry.

Class 46 **Gelato - Flavour Exclusively Nut**
Must have less than 10% total fat content (packaging to specify content percentage).
Flavour(s) to be stated on application for entry.

Class 47 **Gelato - Any Other Flavour Not Included in Classes 44 to 46**
Must have less than 10% total fat content (packaging to specify content percentage).
Flavour(s) to be stated on application for entry.

Class 48 **Gelato - Novel Cone or Stick - Any Flavour**
Must have less than 10% total fat content (packaging to specify content percentage).
Flavour(s) to be stated on application for entry.

Class 49 **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.

PASTEURISED MILKS - UNFLAVOURED

Class 50 **Pasteurised Whole Milk - Homogenised**
Each exhibit must comprise two (2) retail packs if pack is less than 2 litres.

Class 51 **Pasteurised Whole Milk - Unhomogenised**
Each exhibit must comprise two (2) retail packs if pack is less than 2 litres.

Class 52 **Pasteurised Modified Milk - Milkfat Not More Than 2.0%**
Each exhibit must comprise two (2) retail packs if pack is less than 2 litres.

Class 53 **Pasteurised Skim Milk - Milkfat Not More Than 0.2%**
Each exhibit must comprise two (2) retail packs if pack is less than 2 litres.

Class 54 **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.

PASTEURISED MILKS - FLAVOURED

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.

UHT MILK

Class 58 UHT Milk - Unflavoured
Any milk fat content. Includes UHT lactose free.

OTHER CULTURED DAIRY PRODUCTS

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.

CREAM

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.

BUTTER

Class 63 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.

Class 64 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.

DAIRY DESSERT

Class 65 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.

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 2021**.
If you have not received your award(s) by 30 November 2021, 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
1 Graylands Road, Claremont WA 6010
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foodawards@raswa.org.au

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