



# DAIRY AWARDS

2024 ENTRY PACKAGE



# BENCHMARK YOUR PRODUCT WITHIN THE INDUSTRY.

Enter online at: [perthroyalfoodawards.raswa.org.au/food-beverage-competitions](https://perthroyalfoodawards.raswa.org.au/food-beverage-competitions)





# ENTER THE 2024 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 2024 based on consumer and industry trends.

## THE BENEFITS

### PERTH ROYAL FOOD AWARD MEDAL

An opportunity to **win a Perth Royal Food Award medal** – Gold, Silver & Bronze medals are awarded to the highest scoring products.

### AWARD-WINNING PROMO KIT

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.

### AUSTRALIA'S FINEST JUDGES

Extensive Judging and Scoring from **Australia's finest judges**, allowing you to **benchmark your product within the industry**.

### PERTH ROYAL SHOW OPPORTUNITY

Opportunity to have your award-winning products included in the **President's Dinner** on the first evening of the **Perth Royal Show**.

### MARKETING

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 received over **one million** website views in 2023.

### OPPORTUNITIES

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 ENTER THE PERTH ROYAL FOOD AWARDS & BENCHMARK YOUR PRODUCT WITHIN THE INDUSTRY.

Enter online at: [perthroyalfoodawards.raswa.org.au/food-beverage-competitions](https://perthroyalfoodawards.raswa.org.au/food-beverage-competitions)  
For more information, please contact [foodawards@raswa.org.au](mailto:foodawards@raswa.org.au)



## KEY DATES

### MARCH

| M  | T  | W  | T  | F  | S  | S  |
|----|----|----|----|----|----|----|
|    |    |    |    | 1  | 2  | 3  |
| 4  | 5  | 6  | 7  | 8  | 9  | 10 |
| 11 | 12 | 13 | 14 | 15 | 16 | 17 |
| 18 | 19 | 20 | 21 | 22 | 23 | 24 |
| 25 | 26 | 27 | 28 | 29 | 30 | 31 |

### APRIL

| M  | T  | W  | T  | F  | S  | S  |
|----|----|----|----|----|----|----|
|    | 1  | 2  | 3  | 4  | 5  | 6  |
| 7  | 8  | 9  | 10 | 11 | 12 | 13 |
| 14 | 15 | 16 | 17 | 18 | 19 | 20 |
| 21 | 22 | 23 | 24 | 25 | 26 | 27 |
| 28 | 29 | 30 |    |    |    |    |

### MAY

| M  | T  | W  | T  | F  | S  | S  |
|----|----|----|----|----|----|----|
|    |    | 1  | 2  | 3  | 4  | 5  |
| 6  | 7  | 8  | 9  | 10 | 11 | 12 |
| 13 | 14 | 15 | 16 | 17 | 18 | 19 |
| 20 | 21 | 22 | 23 | 24 | 25 | 26 |
| 27 | 28 | 29 | 30 | 31 |    |    |

### JUNE

| M  | T  | W  | T  | F  | S  | S  |
|----|----|----|----|----|----|----|
|    |    |    |    |    | 1  | 2  |
| 3  | 4  | 5  | 6  | 7  | 8  | 9  |
| 10 | 11 | 12 | 13 | 14 | 15 | 16 |
| 17 | 18 | 19 | 20 | 21 | 22 | 23 |
| 24 | 25 | 26 | 27 | 28 | 29 | 30 |

**Entries Open** Tuesday 5 March 2024

**Entries Close** Monday 13 May 2024

**Entry Fee** \$36

**Delivery Date** Friday 14 June 2024

**Judging Dates** Tuesday 18 and Wednesday 19 June 2024

**Awards Presentation** Friday 21 June 2024

**Results Announced** Friday 21 June 2024

## CONTACT INFORMATION

### Competition

For all general and competition enquiries relating to the 2024 Perth Royal Food Awards please contact:  
E: [foodawards@raswa.org.au](mailto:foodawards@raswa.org.au)

### Sponsorship Opportunities

For all enquiries relating to sponsorship, please contact:  
Partnerships Executives  
E: [sponsorship@raswa.org.au](mailto:sponsorship@raswa.org.au)

### Marketing & Media


For all media, marketing & social media enquiries relating to the 2024 Perth Royal Food Awards, please contact:

Communications Executive  
E: [media@raswa.org.au](mailto:media@raswa.org.au)

Marketing & Social Media Executives  
E: [marketing@raswa.org.au](mailto:marketing@raswa.org.au)

T: (08) 6263 3100 W: [perthroyalfoodawards.raswa.org.au](http://perthroyalfoodawards.raswa.org.au)

 @perthroyalfoodawards.PRFA

 @perthroyalfoodawards



---

## SUBMITTING ENTRIES

To submit entries to the Perth Royal Dairy Awards:

1. Read through the 2024 Perth Royal Dairy Awards Schedule;
2. Submit your entries and complete the payment for your entries online via **[perthroyalfoodawards.raswa.org.au/food-beverage-competitions/](https://perthroyalfoodawards.raswa.org.au/food-beverage-competitions/)**
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 shall 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.

---

## 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 RASWA);
- 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, RASWA 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 and Chocolate are the only exceptions, where the product must be commercially available within 3 months of judging.

---

## ELIGIBILITY OF PRODUCTS

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

---

## ORIGIN OF EXHIBIT

All exhibits must be made from **100% Australian grown and farmed milk**. 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).

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 RASWA:

- 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 & 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;
- 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.
- 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 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.

---

## OBLIGATIONS FOR MEDAL & CHAMPIONSHIP WINNERS

Following judging, RASWA 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.



---

## ENTRY FEES

**\$36.00**

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 Coordinators approval.

---

## DELIVERY OF EXHIBITS

Exhibitors may deliver exhibits directly to Claremont Showground on **Friday 14 June 2024** between the hours of 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.

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.



---

## IDENTIFICATION LABELS FOR DELIVERY

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

- PDF of e-labels to be printed and securely affixed to EACH exhibit;
  - Summary of Entry;
  - Map for delivery of products and Instructions
1. 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.
  2. 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 (63.5 x 38.1mm x 21 per page)

Please ensure that the BARCODE on the PRFA label is clearly printed and visible.

3. Please ensure that your email address on your Perth Royal Food Awards (PRFA) Exhibitor competition profile is correct as this is where labels, documentation and information regarding the competition will be sent. The PRFA 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 PRFA Event Coordinator should they not receive their entry documentation and correspondence.

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



---

## JUDGING PROCESS & CRITERIA

Judging will commence at 9.00am on **Tuesday 18 June 2024**.

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 sectors, including but not limited to industry educators and researchers, producers, manufacturers, technologists from industry, productretailers 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   | 18.00+ points        |
| Silver | 16.40 – 17.90 points |
| Bronze | 14.80 – 16.39 points |

### 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  |

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.

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

---

## 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.

---

## MEDAL ARTWORK

Gold, silver and bronze in each class or subclass 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 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 2024 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 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 responsibility of the trophy winner. RASWA will not be responsible for storing awards after the awards presentation.

---

## 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.

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 RASWA and/or nominee.

### **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 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.



## CHAMPIONS

### CHAMPION OVERALL DAIRY PRODUCT

Classes 1 to 66

### MOST SUCCESSFUL WA DAIRY EXHIBITOR

Classes 1 to 66

### CHAMPION WA DAIRY PRODUCT

Classes 1 to 66

### CHAMPION CHEESE

Classes 1 to 29

### CHAMPION WA CHEESE

Classes 1 to 27

### CHAMPION BOVINE CHEESE

Classes 1 to 21

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

Classes 22 to 31

### CHAMPION YOGHURT

Classes 32 to 37

### CHAMPION ICE CREAM

Classes 38 to 44

### CHAMPION GELATO

Classes 45 to 49

### CHAMPION MILK - UNFLAVOURED

Classes 50 to 54, 58

### CHAMPION MILK - FLAVOURED

Classes 55 to 57

### CHAMPION OTHER PRODUCT

Classes 59, 60, 66

### CHAMPION CREAM

Classes 61, 62

### CHAMPION BUTTER

Class 63 to 65

---

# CHEESE

**ALL DAIRY MUST BE 100% AUSTRALIAN**

---

|                 |   |                 |   |
|-----------------|---|-----------------|---|
| <b>Class 1</b>  | <b>Cheddar Cheese – Tasty</b><br>Based on flavour profile, not age.<br>No added flavours.   | <b>Class 13</b> | <b>Blue Mould Ripened Cheese</b><br>Any cheese containing a blue mould.   |
| <b>Class 2</b>  | <b>Cheddar Cheese - Mature</b><br>Based on flavour profile, not age.<br>No added flavours.  | <b>Class 14</b> | <b>Bacterial Surface Ripened or Smear Ripened Cheese</b><br>Including the use of <i>Brevibacterium linens</i> culture.<br><i>Cheese style to be named and stated on the application for entry.</i>                                  |
| <b>Class 3</b>  | <b>Cheddar Cheese - Vintage</b><br>Based on flavour profile, not age.<br>No added flavours.   | <b>Class 15</b> | <b>Semi Hard and Eye Cheeses</b><br>Includes Edam, Havarti, Gouda, Gruyere, Tilsit, Raclette, etc.<br><i>Exhibitor must specify type on entry.</i>  |
| <b>Class 4</b>  | <b>Club Cheddar</b><br>Includes shredded and reconstituted cheese.<br>Blend must be 100% Australian Cheese.<br><i>Exhibitor must specify type on entry.</i>                     | <b>Class 16</b> | <b>Hard Grating Cheese</b><br>Includes Parmesan, Pecorino, Pepato, etc.<br><i>Exhibitor must specify type on entry.</i>   |
| <b>Class 5</b>  | <b>Cheddar Cheese -Any Other Style Fat Reduced</b><br>Includes Cheshire, Red Leicester, Colby, etc.<br><i>Exhibitor must specify type on entry.</i>                             | <b>Class 17</b> | <b>Soft Cheese with Added Savoury Flavour (Excludes Dips)</b><br>Includes Cottage, Neufchatel, Cream, Mascarpone, Ricotta, Farm Style base etc.<br><i>Cheese style to be named and stated on the application for entry.</i>         |
| <b>Class 6</b>  | <b>Ricotta Cheese</b><br>Excludes Baked Ricotta and those with added flavour.   | <b>Class 18</b> | <b>Soft Cheese, Dessert Style, with Added Flavour</b><br>Includes Cottage, Neufchatel, Cream, Ricotta, Baked Ricotta, Farm Style base, etc.<br><i>Cheese style and flavour to be named and stated on the application for entry.</i> |
| <b>Class 7</b>  | <b>Fresh Unripened Cheese with No Added Flavour</b><br>Includes Cottage, Farm Style, Cream, Neufchatel, Quark, Mascarpone, etc.<br><i>Exhibitor must specify type on entry.</i> | <b>Class 19</b> | <b>Firm Cheese, Other Than Feta, with Added Flavour</b><br><i>Cheese style to be named and stated on the application for entry.</i>   |
| <b>Class 8</b>  | <b>Stretched Curd Cheese</b><br>Includes Bocconcini, Mozzarella, etc.<br><i>Exhibitor must specify type on entry.</i>   | <b>Class 20</b> | <b>Haloumi</b><br><i>Style to be named and stated on the application for entry.</i><br><i>Will be presented to the Judging panel pan fried.</i>   |
| <b>Class 9</b>  | <b>Feta Cheese with No Added Flavour (Traditional)</b><br>But may include the use of lipases. <i>Exhibitor must specify salt content %.</i>                                     | <b>Class 21</b> | <b>Cheese Varieties Not Included in Classes 5 to 20 with No Added Flavour</b><br><i>Cheese style to be named and stated on the application for entry.</i>   |
| <b>Class 10</b> | <b>Feta Cheese with No Added Flavour (Modern)</b><br>E.g. soft or Danish style<br><i>Exhibitor must specify salt content %.</i>   |                 |   |
| <b>Class 11</b> | <b>Feta Cheese with Added Flavour (Traditional or Modern)</b><br><i>Exhibitor must specify type and flavour on entry.</i>   |                 |   |
| <b>Class 12</b> | <b>White Mould Ripened Cheese</b><br>Includes Brie, Camembert and other cheeses containing white moulds ONLY.<br><i>Exhibitor must specify type on entry.</i>                   |                 |   |

---

---

## 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.  
*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.*

---

## YOGHURT

---

---

**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.*



---

## ICECREAM

**ALL DAIRY MUST BE 100% AUSTRALIAN**

---

### **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.*

---

## GELATO

---

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

---

## PASTEURISED MILKS - UNFLAVOURED

**ALL DAIRY MUST BE 100% AUSTRALIAN**

---

### **Class 50 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 51 Pasteurised Modified Milk**

#### **- Milkfat Not More Than 2.0%**

Each exhibit must comprise two (2) retail packs if pack is less than 2 litres. Dairy Fat Content:  $\geq 3.2\%$ .

---

### **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. Dairy Fat Content: 2% maximum. *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. Dairy Fat Content:  $\geq 3.2\%$ .

---

### **Class 54 Pasteurised Whole White Milk**

#### **- Unhomogenised**

Each exhibit must comprise two (2) retail packs if pack is less than 2 litres. Dairy Fat Content:  $\geq 3.2\%$ .

---

## PASTEURISED MILKS - FLAVOURED

**ALL DAIRY MUST BE 100% AUSTRALIAN**

---

### **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

**ALL DAIRY MUST BE 100% AUSTRALIAN**

---

### **Class 58 UHT Milk - Unflavoured**

Any milk fat content. Includes UHT lactose free

---

## OTHER CULTURED DAIRY PRODUCTS

**ALL DAIRY MUST BE 100% AUSTRALIAN**

---

### **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

**ALL DAIRY MUST BE 100% AUSTRALIAN**

---

### **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

**ALL DAIRY MUST BE 100% AUSTRALIAN**

---

### **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.*

---

## DAIRY DESSERT

**ALL DAIRY MUST BE 100% AUSTRALIAN**

---

### **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: ≥ 50%

---

## 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 2024. If you have not received your award(s) by 30 November 2024 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 manner, respectful 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  
(08) 6263 3100  
foodawards@raswa.org.au

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