



DISTILLED SPIRITS AWARDS

2024 ENTRY PACKAGE



BENCHMARK YOUR PRODUCT WITHIN THE INDUSTRY.

Enter online at: 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
For more information, please contact foodawards@raswa.org.au



KEY DATES

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

JULY

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				

AUG

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	

Entries Open Wednesday 1 May 2024

Entries Close Thursday 27 June 2024

Entry Fee \$125 plus GST

Delivery Date Tuesday 16 and Wednesday 17 July 2024

Judging Dates Tuesday 6 August 2024

Awards Presentation Wednesday 14 August 2024

Results Announced Wednesday 14 August 2024

CONTACT INFORMATION

Competition

For all general and competition enquiries relating to the 2024 Perth Royal Food Awards please contact:

Jodie Spirek
E: foodawards@raswa.org.au

Sponsorship Opportunities

For all enquiries relating to sponsorship, please contact:

Partnerships Executives
E: 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

Marketing & Social Media Executives
E: marketing@raswa.org.au

T: (08) 6263 3100 W: perthroyalfoodawards.raswa.org.au

 @perthroyalfoodawards.PRFA

 @perthroyalfoodawards



SUBMITTING ENTRIES

To submit entries to the Perth Royal Distilled Spirits Awards:

1. Read through the 2024 Perth Royal Distilled Spirits Awards Schedule;
2. Submit your entries and complete the payment for your entries online via **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.

An exhibit can be entered only once, however an exhibitor can enter multiple exhibits into a class as long as they can demonstrate a technical difference between the exhibits.

Exhibitors must be registered with the ATO (Australian Taxation Office) as a licensed distiller or manufacturer and must provide a copy of their ATO Excise Manufacturer License (EML) during the entry process.

In the event that the exhibitor is not the distiller/manufacturer of the product entered, the exhibitor warrants that they have the relevant permits and or licenses to enter the product.

Entries must comply with the Australian New Zealand Food Standards Code - Standard 2.7.5 Spirits and must not contain any illegal additives.

Entries must comply with the Australian regulatory requirements that apply in relation product, labelling and excise (including the Excise Act 1901).

Entries must be of sound marketable quality from a commercial production or batch and finished and sealed in their final container with batch/cask/bottle numbers (optional).

Entries must be commercially available in the precise composition and in the same packaging, including the labels, in which it is submitted for judging. Tank samples and especially bottled batches will not be accepted as entries into the competition.

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

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

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 manufactured (distilled) and packed in Australia. 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.

QUANTITY OF EXHIBITS

Each exhibit to consist of:

- One (1) 700ml bottle or equivalent volume across multiple bottles of the same batch.

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

\$125 plus 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 approval.

DELIVERY OF EXHIBITS

Exhibitors may deliver exhibits directly to Claremont Showground on **Tuesday 16 and Wednesday 17 July 2024** between the hours of 9.00am and 4.00pm. No deliveries outside of this period will be accepted.

Royal Agricultural Society of WA
Perth Royal Food Awards
Administration Building
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.

foodstandards.gov.au

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.



Perth Royal FOOD AWARDS

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 L7163 adhesive labels (99.1 x 38.1mm x 14 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 of 2024 PRDSA will take place at Claremont Showground, Claremont on **Tuesday 6 August 2024**. Judging is closed to the public.

- Panels may consist of a Panel Chair, two judges and two Associates. Classes will be assigned to judging panels to be blind tasted and assessed. Large classes may be “split” across a number of judging panels.

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

Colour / Appearance	10
Nose	20
Palate	40
Balance	10
Finish	20
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.

Each judging panel, under the direction of the chief judge, shall judge their allotted classes and subclasses and complete a score/feedback sheet for those classes and subclasses. The chief judge shall have the points totalled, re-checked and will confirm the results and determine the awards.

The chief judge shall have the discretion to decline to make an award, where in their opinion the exhibitor does not comply with the regulations in every respect and as such disqualification shall be accepted as final.

All exhibitors shall accept the final decision of RASWA and the chief judge.



AWARDS

Winners of gold, silver and bronze in each class will be awarded with certificates and the right to use the Perth Royal Distilled Spirits 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. Vodka) 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.

A champion trophy is presented to the overall champion spirit. The champion spirit is determined through a third-round process. All champion category spirit winners are re-judged by a selected judging panel to determine the champion spirit.

SPECIAL TROPHIES

Champion Distillery

To be eligible for the Champion Distillery Trophy, an exhibitor must enter at least three (3) exhibits and one of those exhibits must achieve a gold medal. The award will be judged on the exhibitor's top 3 scoring entries.

Best New Exhibitor

To be eligible for the Best New Exhibitor trophy, an exhibitor must be entering the Perth Royal Distilled Spirits Awards for the first time in 2024 and enter at least four (4) products. The award will be judged on the top four (4) products, and at least one of those must achieve a gold medal.

Distiller must identify as a new exhibitor upon entry.

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

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.

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 Distilled Spirits 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 2023 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, sponsor functions and Perth Royal Food Awards Gala.

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

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.

SPECIAL INSTRUCTIONS

Entries must comply with the definitions of Sprints in Standard 2.7.5 of the Australian New Zealand Food Standards Code.

Entries must specify alcohol content of each entry and dominant flavour (where applicable)

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 Bread and Pastry Show Societies notified.



SPECIAL AWARDS

CHAMPION DISTILLERY

BEST NEW DISTILLERY

CHAMPIONS

CHAMPION SPIRIT

Class 1 to 36

CHAMPION VODKA

Class 1 to 4

CHAMPION GIN

Class 5 to 11

CHAMPION WHISKEY

Class 12 to 17

CHAMPION RUM

Class 18 to 21

CHAMPION CANE SPIRIT

Class 22 to 23

CHAMPION BRANDY

Class 24 to 26

CHAMPION ALTERNATIVE SPIRIT

Class 27 to 30

CHAMPION LIQUEUR

Class 31 to 36

VODKA

Exhibitors must state if the base spirit is made from grape, grain (e.g. wheat, corn, rye, sorghum), potato or other (e.g. sugar cane) and Alcohol by Volume (ABV) of their exhibit(s).

100L (litres) of finished bottled stock is required to be held.

Class 1 Pure

Impurities in aroma and flavour should be filtered out to leave a clear spirit of clean, neutral character.

Class 2 Flavour Distilled

Must be sweetened, blended, matured or coloured, however the flavouring must have been imparted during distillation.

Class 3 Flavour Infused

May have had their natural or artificial flavours introduced after distillation either by compounding (mixing), infusion (immersion), or by maceration (crushing/muddling).

Class 4 Contemporary

Must be unflavoured but not neutral in style. Exhibitors are required to state the style, and any other relevant information, in the application for entry.

GIN

Exhibitors are required to state the production method (distilled or compound), predominant flavouring(s) (e.g. Juniperus communis, Coriander, Native Botanicals etc.) and Alcohol by Volume (ABV) of their exhibit(s).

100L (litres) of finished bottled stock is required to be held.

In all Gin Classes (5 to 10) Juniper should still be discernible.

Class 5 London Dry

Juniper-forward, traditional-style gins made using the London Gin production technique: all flavours must be imparted via distillation, with only water and neutral spirit to be added after distillation.

Class 6 Old Tom

Gin produced to replicate the historical style of "Old Tom", whether that be botanically intense, sugar-sweetened, or botanically sweetened.

Old Tom is a gin often sweetened by the distillation of larger than normal amounts of liquorice or the like but not added after distillation. Must be bottled at a minimum of 37.0% a/v. Old Tom cannot be coloured or flavoured artificially.

Class 7 Navy Strength/ Distillers Cut

Any gin bottled at 57% ABV and above.

Class 8 Contemporary

Gins with flavour profiles where juniper is still discernible, but other flavours such as citrus, spice, and floral notes are more prominent than in classic gins.

Class 9 Barrel Aged

Gin matured in a wooden cask.

Class 10 Fruit Flavoured

Gin that has been flavoured with fruit or any other botanicals, typically via infusion or maceration, and may be sweetened such as Sloe Gins. Exhibitors must state flavour used.

Class 11 Other

Exhibitors are required to state the intended style, production method (distilled or compound), predominant flavourings and Alcohol by Volume (ABV.)

WHISKY

Exhibits must be distilled from cereal grains (barley, wheat, maize [corn] etc.), yeast and water and must be matured by storage in wood for at least two (2) years (in accordance with the Excise Act 1901).

Exhibitors must state Alcohol by Volume (ABV) and age of their exhibit(s).

Exhibitors are prohibited from adding any form of sweetener or flavouring, including botanicals, to entries in Whisky classes 12 to 16. Sweetened and/or flavoured whiskies must be entered into class 17 - Other.

100L (litres) of finished bottled stock is required to be held.

Class 12 Single Malt

Whisky distilled from 100% malted barley, yeast and water and aged in oak casks for at least 2 years and bottled at no less than 37% ABV.

Class 13 Blended

A blend of malt and/or grain whiskies from at least 2 distilleries; all of which are aged for at least 2 years in Oak Casks and bottled at no less than 37% ABV.

Class 14 Single Barrel or Cask

A whisky originating from a sole barrel or cask for at least 2 years, only mechanical filtration and without the addition of colouring or flavours.

Class 15 Peated

Exhibits must be peated.

Class 16 Cask Strength

A whisky with an ABV of 55% or more and must be undiluted out of cask.

Class 17 Other

e.g. Corn Mash, Sour Mash etc. Exhibitors must state the style on the application for entry.

RUM

Exhibits must be distilled from sugar cane and must be matured by storage in wood for at least two (2) years (in accordance with the Excise Act 1901).

Exhibitors must state Alcohol by Volume (ABV) and age of their exhibit(s).

Sweetened and/or flavoured rums must be entered into Class 20 Spiced/Flavoured.

100L (litres) of finished bottled stock is required to be held.

Class 18 Dark/Gold - Over Proof

Must have an ABV of 50% or more.

Class 19 Dark/Gold - Under Proof

Must have an ABV of 49.9% or less.

Class 20 Spiced/Flavoured

Class 21 White Rum

CANE SPIRITS

Cane spirits entries must be distilled from cane sugar. For unaged or under-aged cane spirits (with less than 2 years maturation in wooden casks). 250L (litres) finished bottle stock is required to be held.

Class 22 Cane Spirit

Class 23 Spiced Cane Spirit

BRANDY

'Grape Brandy' means the spirit obtained by the distillation of wine in such a manner as to ensure that the spirit possesses the taste, aroma and other characteristics generally attributed to brandy, in accordance with the requirements set out below:

With exception of entries in Class 26 Fruit Brandy, all Grape Brandy entries (classes 24 and 25) must be matured by storage in wood for at least two (2) years (in accordance with the Excise Act 1901).

- Must contain no less than 37% alcohol by volume.
- May contain water, caramel, sugars, grape juice and grape juice concentrates, wine, prune juice, honey and spices.

Exhibitors **must state the age** of their brandy and **Alcohol by Volume (ABV)** of their exhibit(s). The age of brandy shall be determined by the age of the youngest component of any blend.

100L (litres) of finished bottled stock is required to be held.

Class 24 Grape Brandy - 2 to 5 years

Class 25 Grape Brandy - Over 5 years

Class 26 Fruit Brandy

Made from fruit other than grape.

ALTERNATIVE SPIRITS

Exhibitors must state if Alcohol by Volume (ABV) of their exhibit(s).

100L (litres) of finished bottled stock is required to be held.

Class 27 Aquavit

Class 28 Grain Spirits

Class 29 New Make Unaged Spirits

Class 30 New Contemporary/Other

LIQUEURS

Liqueur means an alcoholic beverage that is a spirit, flavoured or mixed with other foods, which contains more than 15% Alcohol by volume (ABV), measured at 20 °.

Exhibitors must state if the Alcohol by Volume (ABV) of their exhibit(s).

100L (litres) of finished bottled stock is required to be held.

Class 31 Fruit Liqueurs

Class 32 Cream Liqueurs

Class 33 Whisky Liqueurs

Class 34 Rum/Cane Spirit Liqueurs

Class 35 Coffee Liqueurs

Class 36 Other Liqueurs

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

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