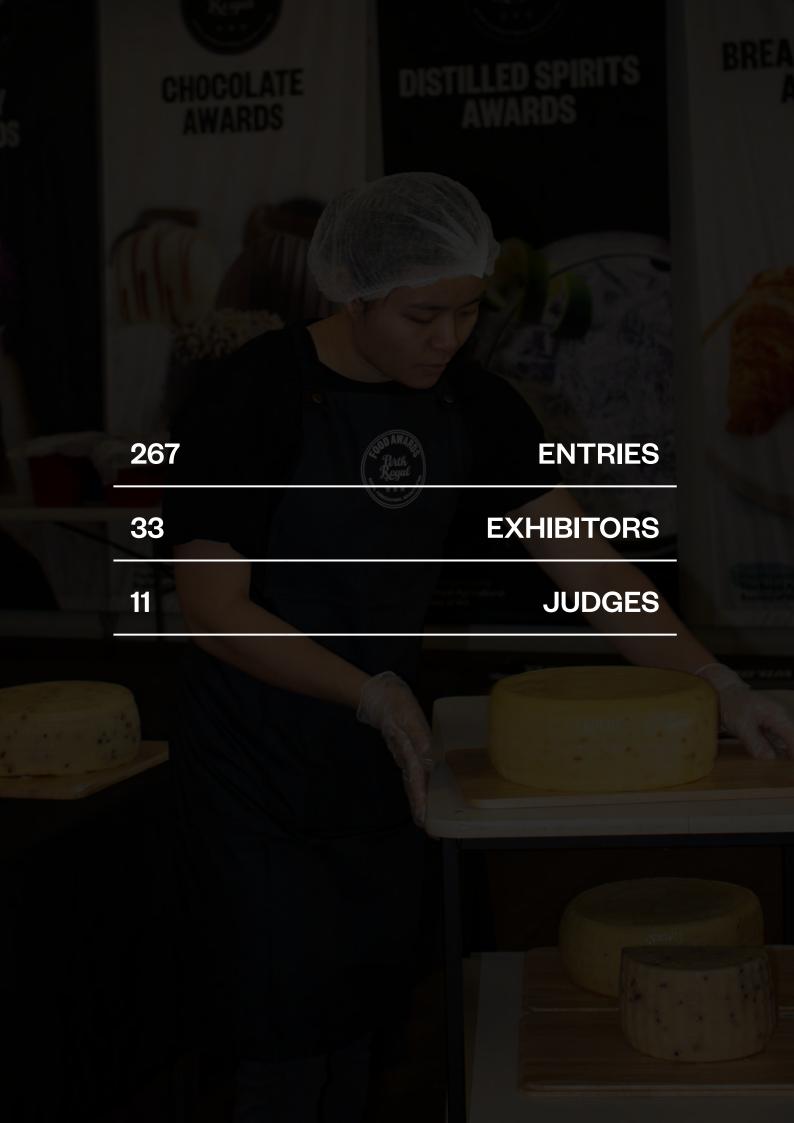


OUR MISSON TO SET A BENCHMARK FOR AUSTRALIAN DAIRY QUALITY & INNOVATION.

The Perth Royal Dairy Awards is a Western Australia's premium dairy competition and was established 67 years ago. The Competition is open to all Australian dairy companies and sets a benchmark for quality and innovation.

The Royal Agricultural Society of WA thanks our Exhibitors for taking part in this prestigious competition and wishes them every success in the future.







The Royal Agricultural Society of WA (RASWA) expresses its sincere thanks to our entrants of the Perth Royal Dairy Awards and wishes them every success in the future.

President, RASWA

John Snowball

CEO, RASWA

Robyn Sermon

Senior Competition and Event Coordinator

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



CHIEF JUDGE

Ros Garstone

JUDGES

Christine Koren Louise Cashmore
Jo Sloan Lourens Van Niekerk
Karen Reid Jeremy Ryland

Michael Rammer Nikki Hogan Thiago Baellar Tiffany Beer

CHIEF STEWARDS

Tze Lim Nicole Goldie

POINTS FOR AWARDS

FLAVOUR AND AROMA	10
TEXTURE AND BODY	6
PRESENTATION	4
TOTAL	20

POINTS ALLOCATIONS

GOLD	18.00+ points
SILVER	16.40 – 17.99 points
BRONZE	14.80 – 16.39 points



ROS GARSTONE CHIEF JUDGE

Ros is a dairy farmer from Margaret River who is passionate about the dairy industry, and cheesemaking. After completing a Bachelor of Applied Science and Graduate Diploma in Education, Ros worked in food product development before commencing as a Home Economics Teacher with the Dept of Education in 1992.

In between dairy farming and teaching commitments, Ros completed her first cheese making course is 2004, and has facilitated home cheesemaking courses in WA since 2006. In 2008, she was a recipient of the Dairy Australia Cheesemaker Scholarship, where she was fortunate to gain invaluable experience with cheesemakers in Victoria and Tasmania, as well as completing commercial cheesemaking courses and judge training in Werribee, Victoria.

Ros has volunteered as a Farm Produce and Dairy Judge at the Busselton and Margaret River District Shows for many years. She has completed the Advanced National Cheese and Dairy Program for cheese and dairy products with Dairy Australia, and has judged at the DIAA (WA), Royal Queensland Food and Wine Show (Brisbane) and RAS Shows in WA and NSW (Perth Royal Dairy Awards and Sydney Royal Cheese and Dairy Produce Show), as well as the Australian Grand Dairy Awards.

Ros has been Chief Judge at the Perth Royal Dairy Awards since 2021.



CHRISTINE KOREN JUDGE

Dairy judging for more than 10 years in the state and interstate it is a privilege to be part of the Perth Royal Show this year again.

I have been working in the food industry for more than 20 years and it is always exciting to see innovations and outstanding products from Western Australia on the leaderboard.



JO SLOAN JUDGE

As a trained chef, I left England for the sunny shores of Australia. I have been working with cheese for the last 19 years, initially with The Blue Cow Cheese Company and now with European Foods at our O'Connor Marketplace store.

I'm passionate about dairy and specialise in the cheese/ dairy categories and been privileged to meet many producers over my journey to date.

I love to see new WA exciting emerging products and also cheeses from across Australia.



KAREN REID JUDGE

I am a Food Technologist with over 30 years experience in the food industry. This includes 22 years working in dairy, where I had roles in both product development and quality assurance. Seeing a product that you have created, developed and nurtured to commercialisation is one of the great satisfactions of being a Food Technologist. I love that we live in a state that has the capacity to produce such a diverse array of fresh, high quality local foods, and that there are always new things to taste and savour.



LOUISE CASHMORE JUDGE

Louise Cashmore brings over two decades of experience in the culinary and agri-tourism sectors to her role as a judge for this year's Perth Royal Dairy Awards. She has served the WAF Dairy Council for the past eight years, coordinating the Dairy Pavilion at the Perth Royal Show. Louise's career began with the inaugural Cape Gourmet Festival in South Africa in 1996, featuring renowned chefs like Gordon Ramsay and Heston Blumenthal. Her efforts helped position Cape Town as a premier food and agri-tourism destination.

In 2012, Louise led culinary initiatives for Fiera Milano Group, expanding their food trademark globally and organizing buyer-producer programs in Africa, India, and China. After moving to Perth in 2015, she continued consulting for Fiera Milano and clients such as The Department of Primary Industries and Regional Development, Tourism WA, and Gascoyne Food Council. In 2019, she conceptualized the Origins Market initiative with Erceg Management, creating a hub for local produce. Louise's passion for local produce and promoting producers aligns with the Perth Royal Dairy Awards' celebration of excellence in dairy farming and production.



LOURENS VAN NIEKERK JUDGE

I have been in the dairy industry for the past 28 years and started off as a cheesemaker. I worked across various dairy categories and worked on projects in the UK, Portugal, and Switzerland.

Currently Site Leader with Bega.



JEREMY RYLAND JUDGE

Jeremy Ryland is a passionate food professional with more than 40 years' experience in the Australian food industry. Jeremy has a unique combination of scientific, operations and marketing skills and has a degree in Food Technology, an MBA in Marketing and a Master of Arts in Gastronomy from Le Cordon Bleu, Academie D'Art Culinaire de Paris.

Jeremy has worked in research, manufacturing, hospitality and marketing and has spent the last 20 years marketing and running hospitality operations. He currently has his own consultancy business that develops new restaurants and provides audit/review services to hospitality groups. Jeremy is also "l'expert gourmand" at Gault&Millau, the respected French restaurant review organisation, as well as being the protagonist in the new on-line review site "worthadetour.com".

Jeremy is passionate about good food, good wine and the importance that food plays in our history, culture, social lives and health. He writes on food and gastronomy for the press and has appeared on both radio and television, promoting food science, good food and commensality.

Jeremy has been judging cheese, dairy, ice cream and honey for more than ten years. He is a qualified judge for the RAS, RNA, RASV and the Grand Dairy Awards.

Jeremy is an Adjunct Professor in the School of Business & Tourism at the University of Queensland, a part-time lecturer at Le Cordon Bleu and a restaurant reviewer and critic.



MICHAEL RAMMER JUDGE

Michael Rammer holds a degree in Food Technology and Dairy Industry and has over 38 years' experience in this industry. Michael runs his own Consulting Company since 2010 working with Dairy Industry Companies mainly in Western Australia.

Since 2021 Michael is Chief Judge for Dairy Product Competition for DIAA WA and judge for the Australian Competition for DIAA in Melbourne and judge for Perth Royal Show.



NIKKI HOGAN JUDGE

Nikki Hogan holds a PhD in Food Science from Stellenbosch University where she developed a strong foundation in sensory evaluation. Over the past eight years, Nikki has worked extensively in various capacities within the dairy industry, including with both manufacturers and suppliers. This diverse experience has provided her with a comprehensive understanding of the entire dairy production process, from farm to table. Nikki is currently a Senior Product Development Technologist at Brownes Dairy, focussing mainly on fresh fermented development and innovation.

Nikki believes that judging dairy products goes beyond technical assessment; it is about appreciating the artistry and passion that each producer pours into their craft. Nikki is dedicated to fostering a supportive and encouraging environment that highlights the importance of quality and innovation in the dairy industry.



THIAGO BAELLAR JUDGE

I left the food industry a few years ago to open my own company in the residential building industry. However, I like to continue being part of the dairy judging panels considering my passion for the food industry, particularly the dairy industry. It's also a good way to keep in touch with the good friends I have made throughout the years in the dairy industry.

I have worked over 20 years in the food industry and over 10 years in the dairy industry in the quality, production, and operations areas. Additionally, I have contributed to dairy judging panels in WA for over 8 years. Apart from the dairy industry, my biggest passions in life are my girls (my wife and two daughters) and volleyball.



TIFFANY BEER JUDGE

Tiffany Beer is a food technologist who has been working in the food and dairy industry for more than 25 years. She has worked in product development, quality assurance, food safety and regulatory compliance. Tiffany is currently a Managing Consultant working with a range of food businesses designing and implementing programs to ensure food safety and compliance with regulatory, export, retailer and other food safety and quality standards.

Tiffany is passionate about good food and has been judging cheese and dairy products in various competitions including NSW RAS, DIAA, Queensland RNA,





SPECIAL AWARDS



MOST SUCCESSFUL WADAIRY EXHIBITOR

Won By:

Bannister Downs Dairy

CHAMPIONS



CHAMPION OVERALL DAIRY PRODUCT

Won By: Mai Tardi Gelato Nutty Heaven



CHAMPION YOGHURT

Won By: Mundella Foods Greek Honey Yoghurt



CHAMPION WA DAIRY PRODUCT

Won By:
Mai Tardi Gelato
Nutty Heaven



CHAMPION ICE CREAM

Won By: Two Fat Cows Pashlova



CHAMPION CHEESE

Won By: La Delizia Latticini Burrata



CHAMPION GELATO

Won By: SubZero Gelato Fig & Port Gelato



CHAMPION WA CHEESE

Won By: La Delizia Latticini Burrata

La Delizia Latticini



CHAMPION MILK - UNFLAVOURED

Won By:

Bannister Downs Dairy

Lactose Free Milk

CHAMPION FLA
BOVINE CHEESE Wo



CHAMPION MILK - FLAVOURED

Won By:
Brownes Foods
Operations Pty Ltd
Aldi Champ Iced Coffee
Flavoured Milk



CHAMPION BUFFALO, CAMEL, GOAT OR SHEEP MILK PRODUCT

Won By:

Won By:

Burrata

Meredith Dairy Fresh Goat Cheese Chevre Dusted with Ash



CHAMPION OTHER PRODUCT

Won By:

Mai Tardi Gelato Nutty Heaven



CHAMPION CREAM Won By: Bannister Downs Dairy Fresh Cream



CHAMPION BUTTER Won By: Devoted Artisan Butter Black Garlic Butter



CHEESE

Category	Award	Exhibitor	Commercial Name	State
CLASS 1 - C	Cheddar Chees	e - Tasty		
1	Silver	Real Dairy Australia Proprietary Limited	Westacre Tasty Block 15x500g	NSW
CLASS 3 -	Cheddar Chees	se - Vintage		
1	Silver	Real Dairy Australia Proprietary Limited	Westacre Vintage Block 15x500g	NSW
CLASS 4 -	Club Cheddar			
8	Gold	Brownes Foods Operations Pty Ltd	Brownes Smokey Red Club Cheddar 200g	WA
7	Gold	Brownes Foods Operations Pty Ltd	Brownes Pickled Onion Club Cheddar 200g	WA
11	Silver	Brownes Foods Operations Pty Ltd	Brownes Vintage Club Cheddar 200g	WA
6	Silver	Brownes Foods Operations Pty Ltd	Brownes Green Peppercorn Club Cheddar 200g	NSW
5	Silver	Real Dairy Australia Proprietary Limited	Westacre Vintage Slice 16x250g	NSW
9	Silver	Real Dairy Australia Proprietary Limited	Westacre Pizza Shred 8x500g	NSW
3	Silver	Real Dairy Australia Proprietary Limited	Westacre Tasty Shred 12x700g	NSW
4	Silver	Real Dairy Australia Proprietary Limited	Westacre Tasty Shred 8x500g	NSW
CLASS 6 - I	Ricotta Cheese			
1	Gold	Borrello Cheese	Ricotta Cheese	WA
2	Silver	Real Dairy Australia Proprietary Limited	Bella Ricotta	NSW
3	Silver	La Delizia Latticini	La Delizia Latticini - Ricotta	WA
CLASS 7 - I	Fresh Unripene	d Cheese with No Added Flavour		
1	Gold	Real Dairy Australia Proprietary Limited	Hidden Valley FRESCO	NSW
3	Gold	Real Dairy Australia Proprietary Limited	Riverside Dairy Queso Fresco	NSW
2	Silver	Jay's Dairy	Paneer	WA
4	Bronze	Real Dairy Australia Proprietary Limited	Real Dairy Paneer	NSW
CLASS 8 -	Stretched Curd	I Cheese		
2	Gold	La Delizia Latticini	La Delizia Latticini - Burrata	WA
5	Silver	La Delizia Latticini	La Delizia Latticini - Stracciatella	WA
3	Silver	La Delizia Latticini	La Delizia Latticini - Mozzarella	WA
4	Silver	Real Dairy Australia Proprietary Limited	Westacre Mozzarella Shredded 8 x 500g	NSW
1	Silver	Borrello Cheese	Bocconcini	WA
CLASS 9 - I	Feta Cheese wi	th No Added Flavour (Traditional)		
1	Silver	Real Dairy Australia Proprietary Limited	Bella Traditional Feta	NSW
2	Bronze	Real Dairy Australia Proprietary Limited	Real Dairy Feta	NSW
CLASS 11 -	Feta Cheese w	ith Added Flavour (Traditional or Modern)		
3	Gold	Woodside Cheese Wrights	Kris Lloyd Artisan Cow Persian Feta	SA
1	Silver	Coal River Farm	Marinated Feta	TAS
2	Bronze	Woolworths Food Company	Thomas Dux Persian Fetta 180g	NSW
01.466.10	White Mould R	ipened Cheese		
CLASS 12 -		-		
18	Gold	European Foods Wholesalers	BLUE COW TRUFFLE BRIE 180GM	WA
	Gold Gold	European Foods Wholesalers Margaret River Dairy Company	BLUE COW TRUFFLE BRIE 180GM Black Label Double Cream Camembert	WA WA

CHEESE

Category	Award	Exhibitor	Commercial Name	State
10	Silver	Coal River Farm	Triple Cream Brie	TAS
5	Silver	Margaret River Dairy Company	Camembert	WA
3	Silver	Margaret River Dairy Company	Brie	WA
20	Silver	European Foods Wholesalers	MT LOFTY BRIE 200GM	WA
13	Silver	European Foods Wholesalers	MT LOFTY CAMEMBERT 200GM	WA
16	Silver	European Foods Wholesalers	BLUE COW TRIPLE CREAM BRIE 180GM	WA
17	Silver	European Foods Wholesalers	BLUE COW ASH RIND BRIE 180GM	WA
9	Silver	Woolworths Food Company	Thomas Dux Triple Cream Brie 200g	NSW
8	Silver	Woolworths Food Company	Thomas Dux Double Cream Camembert 200g	NSW
11	Bronze	Woolworths Food Company	Thomas Dux Truffle Brie 125g	NSW
1	Bronze	Woolworths Food Company	Thomas Dux Ash Brie 125g	NSW
19	Bronze	European Foods Wholesalers	EUREKA BRIE 200GM	WA
12	Bronze	European Foods Wholesalers	EUREKA CAMEMBERT 200GM	WA
14	Bronze	European Foods Wholesalers	MT LOFTY TRIPLE CREAM 180GM	WA
15	Bronze	European Foods Wholesalers	BLUE COW CAMEMBERT 200GM	WA
2	Bronze	Coal River Farm	Ashed Brie	TAS
CLASS 13 -	Blue Mould Rip	pened Cheese		
3	Gold	European Foods Wholesalers	EUREKA BLUE 100GM	WA
2	Silver	European Foods Wholesalers	EUREKA SHROPSHIRE BLUE 100GM	WA
1	Silver	Coal River Farm	Coal River Blue	TAS
CLASS 14 -	Bacterial Surf	ace Ripened or Smear Ripened Cheese		
1	Silver	Coal River Farm	Washed Rind	TAS
2	Silver	Dellendale Creamery	Outback Brie	WA
CLASS 15 -	Semi Hard and	l Eye Cheeses		
3	Gold	Dellendale Creamery	Churchill Rd Raclette	WA
1	Gold	Dellendale Creamery	Torndirrup Appenzelle	WA
5	Silver	Dellendale Creamery	Shadforth Tilsit	WA
4	Silver	Dellendale Creamery	Nullaki	WA
2	Silver	Coal River Farm	Mild Meadow	TAS
CLASS 16 -	Hard Grating (Cheese		
3	Gold	Borrello Cheese	Pepper Romano	WA
4	Silver	Real Dairy Australia Proprietary Limited	Bella Italian Herb	NSW
5	Silver	Real Dairy Australia Proprietary Limited	Bella Parmesan	NSW
6	Silver	Real Dairy Australia Proprietary Limited	Bella Pecorino	NSW
1	Silver	Real Dairy Australia Proprietary Limited	Bella Pepato	NSW
2	Silver	Real Dairy Australia Proprietary Limited	Bella Peperincino	NSW
7	Silver	Real Dairy Australia Proprietary Limited	Bella Romano	NSW
CLASS 19 -	Firm Cheese, (Other Than Feta, with Added Flavour		
5	Gold	Dellendale Creamery	Torndirrup Native Herb	WA
1	Silver	Margaret River Dairy Company	Farmhouse Cheese Chives and Onion	WA
2	Silver	Margaret River Dairy Company	Farmhouse Cheese Chilli	WA
4	Silver	Margaret River Dairy Company	Farmhouse Cheese Garlic and Parsley	WA

CHEESE

Category	Award	Exhibitor	Commercial Name	State
3	Bronze	Margaret River Dairy Company	Farmhouse Cheese Pepper	WA
CLASS 20	- Haloumi			
1	Silver	Borrello Cheese	Haloumi	WA
2	Bronze	European Foods Wholesalers	EUREKA HALOUMI 900GM	WA
CLASS 21 -	Cheese Variet	ies Not Included in Classes 5 to 20 with No	o Added Flavour	
1	Silver	Borrello Cheese	Stracchino	WA

BUFFALO, CAMEL, GOAT OR SHEEP MILK PRODUCTS

CLASS 23 -	White Mould Riper	ned Cheese		
1	Bronze	Woodside Cheese Wrights	Woodside Cheese Wrights Edith	SA
CLASS 25 -	Fresh Unripened C	Cheese		
1	Silver	Woodside Cheese Wrights	Kris Lloyd Artisan Buffalo Curd	SA
CI ASS 26 -	Spiced and/or Mar	sinated Chases		
	•		Funds On at Object of Object of With And 150 on	\//\0
5	Gold	Meredith Dairy	Fresh Goat Cheese Chevre Dusted with Ash 150gr	VIC
4	Silver	Meredith Dairy	Fresh Goat cheese chevre Dusted with Dill 150gr	VIC
6	Silver	Meredith Dairy	Fresh Goat Cheese Pepperberry Chevre	VIC
2	Silver	Meredith Dairy	Marinated Goat Cheese 320gr	VIC
3	Silver	Woodside Cheese Wrights	Monet	SA
1	Bronze	Woolworths Food Company	Thomas Dux Marinated Goats Cheese 300g	NSW
CI ASS 27 -	Chaese - Any Othe	er Variety Not Included in Classes 22 to 26 v	with No Added Flavour	
	Silver	•		SA
1	Silver	Woodside Cheese Wrights	Kris Lloyd Artisan Halloumi	SA
CLASS 28 -	Any Other Dairy P	roduct Made from Buffalo, Camel, Goat or	Sheep Milk (Excludes Ice Cream and Gelato)	
1	Gold	Meredith Dairy	Fresh Goat Cheese Chevre 150gr	VIC
7	Gold	Meredith Dairy	Natural Goat milk Yoghurt - Probiotic	VIC
5	Silver	Meredith Dairy	Fresh Goat Curd	VIC
8	Silver	Meredith Dairy	Natural Sheep milk Yoghurt - Probiotic	VIC
9	Silver	Meredith Dairy	Natural Sheep milk Yoghurt - Traditional Greek 500gr	VIC
10	Silver	Meredith Dairy	Natural Sheep milk Yoghurt - Traditional Greek 125gr glass pot	VIC
6	Bronze	Woodside Cheese Wrights	Kris Lloyd Artisan Flower Power	SA

YOGHURT

CLASS 33 - Yoghurt - Full Fat - Non Flavoured					
9	Silver	Margaret River Dairy Company	Creamy Natural Greek Style Yoghurt	WA	
5	Silver	Mundella Foods	Mundella Greek Natural Yoghurt	WA	
6	Silver	Mundella Foods	Mundella Premium Natural Yoghurt	WA	
8	Silver	Jay's Dairy	Desi Dahi	WA	
10	Silver	Woolworths Food Company	Woolworths Natural Greek Style Yoghurt 1kg	NSW	

YOGHURT

Category	Award	Exhibitor	Commercial Name	State
7	Bronze	Woolworths Food Company	Woolworths Pot Set Greek Style Yoghurt 1kg	NSW
CLASS 35	- Fruit Yoghurt	- Full Fat - Any Fruit Flavour		
1	Gold	Mundella Foods	Mundella Woodland Fruits Yoghurt	WA
2	Silver	Margaret River Dairy Company	Blueberry Indulgent Yoghurt	WA
3	Silver	Margaret River Dairy Company	Strawberry Indulgent Yoghurt	WA
CLASS 37	- Any Other Fla	voured Yoghurt - Full Fat		
2	Gold	Mundella Foods	Mundella Greek Honey Yoghurt	WA
4	Silver	Mundella Foods	Mundella Greek Vanilla Yoghurt	WA
3	Silver	Mundella Foods	Mundella Greek Mango Yoghurt	WA
1	Silver	Mundella Foods	Mundella Greek Blueberry Yoghurt	WA
5	Silver	Margaret River Dairy Company	Salted Caramel Indulgent Yoghurt	WA
6	Silver	Margaret River Dairy Company	Creamy Vanilla Greek Style Yoghurt	WA
		ICE CR	EAM	
		IOLON		
		ull Fat - Flavour Exclusively Vanilla		
1	Silver	Coldrolls Handcrafted Icecream	Vanilla Bean	WA
2	Silver	Two Fat Cows	Two Fat Cows - Vanilla	WA
CLASS 40	- Ice Cream - F	ull Fat - Flavour Exclusively Fruit		
2	Gold	Two Fat Cows	Two Fat Cows - Pashlova	WA
6	Gold	Two Fat Cows	Two Fat Cows - Honeycomb Crunch	WA
3	Silver	Coldrolls Handcrafted Icecream	Strawberries & Cream	WA
1	Silver	Jay's Dairy	Kulfi - Chikoo (Indian Style Ice Cream)	WA
5	Silver	Jay's Dairy	Kulfi - Mango (Indian Style Ice Cream)	WA
CLASS 41 -	lce Cream - Fu	ıll Fat - Flavour Exclusively Nut		
1	Gold	Jay's Dairy	Kulfi - Kesar-Badam (Saffron & Almond)	WA
2	Silver	Coldrolls Handcrafted Icecream	Kinder & Nutella	WA
CLASS 42	- Ice Cream - Fı	ull Fat - Flavour Any Other Not Included in	Classes 38 to 42	
6	Gold	Two Fat Cows	Two Fat Cows - Honeycomb Crunch	WA
1	Silver	Two Fat Cows	Two Fat Cows - Coffee Break	WA
5	Silver	Coldrolls Handcrafted Icecream	Cookies & Cream	WA
4	Silver	Coldrolls Handcrafted Icecream	Biscoff	WA
2	Silver	Jay's Dairy	Kulfi - Kesar-Elaichi (Saffron & Cardamom)	WA
3	Silver	Jay's Dairy	Kulfi - Classic Malai (Indian Style Ice Cream)	WA
CI ASS 44	- Ice Cream - N	ovel Cone or Stick - Any Flavour		
2	Gold	Jay's Dairy	Kulfi - Mango (Indian Style Ice Cream)	WA
10	Silver	Jay's Dairy	Kulfi - Classic Malai (Indian Style Ice Cream)	WA
12	Silver	Jay's Dairy	Kulfi - Kesar-Elaichi (Saffron & Cardamom)	WA
ı∠	Silvei	Jay S Dall y	nuiii - nesai -Liaichi (Saitton & Catuamom)	VVA

5

6

Silver

Silver

Jay's Dairy

Jay's Dairy

WA

WA

Kulfi - Kesar-Badam (Saffron & Almond)

Kulfi - Chikoo (Indian Style Ice Cream)

GELATO

State
WA
WA
WA
WA
urd WA
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WA
WA

WA

GELATO

Category	Award	Exhibitor	Commercial Name	State
15	Silver	SubZero Gelato	Zuppa Inglese	WA
29	Silver	SubZero Gelato	Rosemary & Olive oil gelato	WA
9	Silver	Gabriel Chocolate	Gabriel Chocolate orange	WA
8	Silver	Gabriel Chocolate	Gabriel Chocolate cherry	WA
7	Silver	Gabriel Chocolate	Gabriel Salted Burnt Caramell Gelato	WA
14	Silver	Gabriel Chocolate	Gabriel Choc chip cookies	WA
32	Silver	Gabriel Chocolate	Gabriel rum and raisin	WA
1	Silver	Gabriel Chocolate	Gabriel fig chocolate and walnut	WA
4	Silver	Gabriel Chocolate	Gabriel mixed berry cheesecake gelato	WA
40	Silver	Gabriel Chocolate	Gabriel real vanilla	WA
22	Silver	Gabriel Chocolate	Gabriel macadamia and white chocolate	WA
12	Silver	Gabriel Chocolate	Gabriel coffee and cocoa nibs	WA
25	Silver	Gabriel Chocolate	Gabriel Real Mint	WA
27	Silver	Gelavita Gelato Holdings Pty Ltd	Passionfruit Yoghurt	WA
41	Silver	Gelavita Gelato Holdings Pty Ltd	Vanilla Bean	WA
35	Silver	Gelavita Gelato Holdings Pty Ltd	Amarena	WA
36	Silver	Gelavita Gelato Holdings Pty Ltd	Italian Custard	WA
18	Silver	Gelavita Gelato Holdings Pty Ltd	Fairy Bread Gelato	WA
10	Silver	SubZero Gelato	Baklava	WA
43	Silver	SubZero Gelato	Orange gin infused cookies	WA
5	Silver	SubZero Gelato	Black sesame	WA
16	Silver	Cono Gelato	CREMA BOLOGNESE	WA
39	Silver	Cono Gelato	PASTIERA NAPOLETANA	WA
24	Silver	Mai Tardi Gelato	Taste of Sorrento	WA
17	Silver	Mai Tardi Gelato	Lemon Meringue Pie	WA
31	Silver	Anna's Gelato	Rum & Rasin	WA
11	Silver	Anna's Gelato	Annas Gelato	WA
6	Bronze	SubZero Gelato	Bourbon butter & Pecans	WA

PASTEURISED MILKS - UNFLAVOURED

1	Gold	Bannister Downs Dairy	All Lite Milk	WA
2	Silver	Lactalis - Harvey Fresh	Harvey Fresh HiLo Milk	WA
3	Silver	Bega D&D	Masters HiLo Milk	VIC

CLASS 52 - Modified Milk Beverage with Additives

1	Gold	Bannister Downs Dairy	Lactose Free Milk	WA
6	Silver	Brownes Foods Operations Pty Ltd	Aldi Farmdale Full Cream Lactose Free Milk	WA
3	Silver	Lactalis - Harvey Fresh	Harvey Fresh Lactose Free Full Cream Milk	WA
4	Silver	Lactalis - Harvey Fresh	Harvey Fresh Lactose Free HiLo MIIk	WA
5	Silver	Lactalis - Harvey Fresh	Harvey Fresh ESL Lactose Free HiLo Milk	WA
2	Bronze	Lactalis - Harvey Fresh	Harvey Fresh ESL Lactose Free Full Cream Milk	WA

$\textbf{CLASS\,53-Pasteurised\,Whole\,White\,Milk-Homogenised}$

6	Silver	Lactalis - Harvey Fresh	Harvey Fresh Full Cream Milk	WA
7	Silver	Lactalis - Harvey Fresh	Harvey Fresh Finest Full Cream Milk	WA

PASTEURISED MILKS - UNFLAVOURED

Category	Award	Exhibitor	Commercial Name	State
8	Silver	Lactalis - Harvey Fresh	Harvey Fresh Jersey Girl Milk	WA
9	Silver	Lactalis - Harvey Fresh	Farmhouse Gold Milk	WA
10	Silver	Bega D&D	Masters Extra Creamy	VIC
11	Silver	Bega D&D	Masters Full Cream Milk	VIC
1	Silver	Bannister Downs Dairy	Farm Fresh Milk	WA
CLASS 54	- Pasteurised V	Vhole White Milk - Unhomogenised		
1	Silver	Bannister Downs Dairy	Non Homogenised Milk	WA
3	Silver	Lactalis - Harvey Fresh	Farmhouse Gold Unhomogenised Milk	WA

PASTEURISED MILKS - FLAVOURED

2	Silver	Brownes Foods Operations Pty Ltd	Aldi Champ Chocolate Flavoured Milk	WA
1	Silver	Bannister Downs Dairy	Chocolatte	WA
3	Bronze	Lactalis - Harvey Fresh	Harvey Fresh Chocolate Flavoured Milk	WA

CLASS 56 - Flavoured Pasteurised Milk - Flavour Exclusively Coffee

6	Silver	Lactalis - Harvey Fresh	Harvey Fresh Cappuccino Flavoured Milk	WA
4	Silver	Bannister Downs Dairy	Cafe au Lait	WA
1	Silver	Brownes Foods Operations Pty Ltd	Aldi Champ Iced Coffee Flavoured Milk	WA
3	Bronze	Hunt and Brew	Hunt & Brew Australia Coffee Cold Brew 400mL	WA
5	Bronze	Hunt and Brew	Hunt & Brew Colombia Coffee Cold Brew 400mL	WA
2	Bronze	Lactalis - Harvey Fresh	Harvey Fresh Iced Coffee Flavoured Milk	WA

CLASS 57 - Flavoured Pasteurised Milk - Any Other Flavour Not Included in Classes 55 to 57

6	Silver	Lactalis - Harvey Fresh	Harvey Fresh Strawberry Flavoured Milk	WA
2	Silver	Bannister Downs Dairy	Choc Cherry Delite	WA
4	Silver	Bannister Downs Dairy	Spearmint Blitz	WA
3	Bronze	Brownes Foods Operations Pty Ltd	Brownes Shake 'n' Shake Spearmint 500mL	WA
5	Bronze	Bannister Downs Dairy	Mango Smoothie	WA

CLASS 58 - UHT Milk - Unflavoured

Bronze Lactalis - Harvey Fresh Harvey Fresh Full Cream Milk WA

OTHER CULTURED DAIRY PRODUCTS

CLASS 59 - Cultured Dairy Beverage

1	Silver	Jay's Dairy	Mango Lassi	WA
2	Silver	Jay's Dairy	Masala Lassi	WA

CREAM

Award	Exhibitor	Commercial Name	State
Pasteurised C	ream		
Gold	Bannister Downs Dairy	Fresh Cream	WA
Gold	Bannister Downs Dairy	Double Cream	WA
Silver	Lactalis - Harvey Fresh	Harvey Fresh Whipping Cream	WA
Silver	Lactalis - Harvey Fresh	Harvey Fresh ESL Whipping Cream	WA
Silver	Lactalis - Harvey Fresh	Pauls Professional Whipping Cream	WA
	Pasteurised C Gold Gold Silver Silver	Pasteurised Cream Gold Bannister Downs Dairy Gold Bannister Downs Dairy Silver Lactalis - Harvey Fresh Silver Lactalis - Harvey Fresh	Pasteurised Cream Gold Bannister Downs Dairy Fresh Cream Gold Bannister Downs Dairy Double Cream Silver Lactalis - Harvey Fresh Harvey Fresh Whipping Cream Silver Lactalis - Harvey Fresh Harvey Fresh ESL Whipping Cream

BUTTER

CLASS 63 - Butter - Salted

1		Silver	The Butter People	Salted Butter	WA
(3	Silver	Devoted Artisan Butter	Lightly salted	WA

CLASS 64 - Butter - Unsalted

1	Gold	The Butter People	Unsalted Butter	WA
2	Silver	Devoted Artisan Butter	Natural Butter	WA

CLASS 65 - Butter - Specialty Butter or Blends - including Ghee

7	Gold	Devoted Artisan Butter	Seaweed Butter	WA
6	Gold	Devoted Artisan Butter	Rosemary + Garlic Butter	WA
3	Gold	Devoted Artisan Butter	Black Garlic Butter	WA
5	Gold	The Butter People	Herb & Chilli	WA
1	Silver	Devoted Artisan Butter	Lemon Myrtle Butter	WA
2	Silver	Jay's Dairy	Desi Ghee	WA
4	Bronze	The Butter People	Spreadable Butter	WA

DAIRY DESSERT

CLASS 66 - Dairy Dessert

4	Gold	Mai Tardi Gelato	Nutty Heaven	WA
5	Silver	Jay's Dairy	Shrikhand - Elaichi (Cardamon)	WA
6	Silver	Jay's Dairy	Shrikhand - Mango	WA





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