

# 2021 Cheese & Dairy Produce Show

Presented by King Street



## Competition Schedule



# 2021 CHEESE & DAIRY PRODUCE SHOW PRESENTED BY KING STREET

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The Royal Queensland Food & Wine Show (RQFWS) Cheese & Dairy Produce Show stems back to the first-ever Royal Queensland Show (Ekka) in 1876, making it one of the RNA's oldest competitions.

The awards are built on longstanding traditions celebrating excellence in Australian dairy produce and are also reflective of current industry trends and in particular, changing consumer interest.

Positively received in 2019, exhibitors will once again receive an in-depth peer to peer report for their exhibits to provide them with direct comparisons to other products within the industry.

Renowned international food judge and cheesemaker Russell Smith, is once again Chief Judge of the RQFWS Cheese & Dairy Produce Show.

Mr Smith, who has more than 25 years experience in the industry, will oversee an expert judging panel made up of some of Australia's most respected and experienced food industry professionals.

The Royal National Agricultural and Industrial Association of Queensland (RNA)  
ABN 41 417 513 726

Brisbane Showgrounds  
600 Gregory Terrace  
Bowen Hills QLD 4006

Locked Bag 1010  
Albion, QLD Australia 4010

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## SUPPORTERS

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The RNA thanks the following supporters who have contributed towards prize money, prizes or conduct of the 2021 RQFWS Cheese & Dairy Produce Show presented by King Street.

### Presenting Partner



### Competition Supporter







# 2021 CHEESE & DAIRY PRODUCE SHOW PRESENTED BY KING STREET

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## COUNCIL STEWARDS

Cr Angus Adnam

## HONORARY COUNCIL STEWARD

Mr Maurie Liekefett

## CHIEF JUDGE

Mr Russell Smith, NSW

## RNA SENIOR COMPETITIONS & EVENTS COORDINATOR

Ms Stephanie Yoon

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## 2021 IMPORTANT DATES

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APPLICATIONS TO ENTER OPEN  
APPLICATIONS TO ENTER CLOSE  
DELIVERY OF PRODUCT

Monday 22 February at 9.00am  
Friday 9 April at 5.00pm  
Thursday 13 and Friday 14 May

8.30am – 4.00pm

Deliver to:

Cheese & Dairy Produce Show  
Brisbane Showgrounds  
Ernest Baynes Dining Room  
600 Gregory Terrace, Bowen Hills QLD 4006

Late entries will not be accepted.

Monday 17 May  
Thursday 20 May

JUDGING COMMENCES  
JUDGING CONCLUDES

## AWARDS PRESENTATION

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Friday 21 May

1pm – 3pm

Location to be confirmed





## MESSAGE FROM THE CHIEF JUDGE

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It is an honour and a pleasure to again lead the judging teams for the Royal Queensland Food and Wine Show (RQFWS) Cheese & Dairy Produce Show and Ice Cream, Gelato & Sorbet Competition.

The peer-to-peer reports introduced in 2019 were appreciated by exhibitors, with the RNA receiving positive feedback. It is also encouraging to see that other dairy competitions around the country are looking to introduce this style of feedback.

It has been a difficult year for both dairy farmers and processors, with a continuing severe drought accompanied by massive bush fires. The fires have impacted so much of the country including many dairying areas.

With this in mind, it is a pleasure to be part of the RQFWS competitions that showcase the quality products our dairy farmers and manufactures are producing - even under these difficult circumstances.

The quality of exhibits I see in the RQFWS competitions are always of the highest standard and I'm sure the judges will see the same again this year.

Regards,

Russell Smith  
Chief Judge



# ENTRY ELIGIBILITY

## NUMBER OF ENTRIES

A product can only be entered once and entries should be entered into the class that reflects the product produced.

The RNA reserves the right to transfer entries, if in the opinion of the Chief Judge, the exhibit is entered in the incorrect class.

## COMMERCIAL AVAILABILITY

All exhibits are to be a commercially available product. All products must bear the exhibitor's commercial label.

## AUSTRALIAN PRODUCE

All exhibits must be made from 100% Australian milk, and manufactured and produced in Australia.

## HACCP FOOD SAFETY PLAN

All exhibitors must adhere to an audited HACCP Food Safety Plan.

## EXHIBITOR LICENSING

All exhibitors must be accredited under their respective state's licensing/accreditation body for the production of milk and dairy products.

## CONTRACT MANUFACTURERS

All entries must be submitted under the name of the producer/manufacturer and not in the name of the retailer.

Exhibitors who have product manufactured under contract must therefore use the manufacturer's name as the exhibitor and identify the producer on their application for entry.

# HOW TO ENTER

## ENTRY FEES

\$37.00 per entry

Exhibitors must advise of their taxation status upon entry. The RNA is required to pay GST on all entry fees received.

There will be no refund of entry fees for entries withdrawn, not delivered or disqualified unless the entry is withdrawn with the approval of a Council Steward.

All exhibitors must pay the GST inclusive entry fees whether they are registered for GST purposes or not registered. Exhibitors who are registered for GST purposes may be able to claim a credit for GST paid. Exhibitors should check with their financial advisors or the Australian Taxation Office. To assist with any claim for credit, the RNA will send all exhibitors a Tax Invoice for the total entry fees received including GST.

## APPLICATIONS TO ENTER

Applications to Enter can be completed online or via the manual entry form through our website: [www.rqfws.com.au](http://www.rqfws.com.au)

Exhibitors must state on the Application to Enter for each exhibit:

- Exhibit Commercial Name;
- Fat Content (where required); and
- Milk Type (where required).

Upon submission of an Application to Enter, exhibitors will receive electronic confirmation of entry from the RNA. It is the exhibitor's responsibility to ensure that all details recorded on the confirmation are correct.

## LABELLING

After entries have closed, the RNA will send via email to each exhibitor competition labels for each exhibit, which must be adhered to each sample of the exhibit prior to delivery. For example, if you are submitting six samples of a cheese, the label must be on all six.

This label contains key information about your exhibit that will ensure that they are stored and judged correctly.

## SAMPLE REQUIREMENTS

Exhibitors are required to enter multiple samples of their products for judging.

The following minimum quantities of each exhibit must be delivered within the specified times for delivery:

Cheeses:

All cheese are to be a **minimum of 1kg**. If packs are less than 1kg, then multiple products equivalent to 1kg must be submitted.

Dairy Desserts:

Size of Pack	Quantity Required
>2 Litres	1
500ml – 2 Litres	2
Less than 500ml	4

Yoghurts:

Size of Pack	Quantity Required
>2 Litres	1
500ml – 2 Litres	2
Less than 500ml	4

Butters:

Size of Pack	Quantity Required
Greater than 600g	2
200g – 600g	4

Milks:

Size of Pack	Quantity Required
>2 Litres	2
500ml – 2 Litres	2
Less than 500ml	4

Creams:

Size of Pack	Quantity Required
>2 Litres	1
500ml – 2 Litres	2
Less than 500ml	4

Non-Cow's Milk Products:

All cheeses are to be a **minimum of 500g**. If packs are less than 500g then multiple products equivalent to 500g must be submitted.

## DELIVERY

Exhibits must be delivered between Thursday 13 May and Friday 14 May 2021 to:

Cheese & Dairy Show  
Brisbane Showgrounds  
Ernest Baynes Dining Room  
600 Gregory Terrace, Bowen Hills QLD 4006

Detailed delivery instructions, including a map and a label to adhere to the box will be sent to exhibitors via email closer to the time.

There will be no refund of entry fees for entries withdrawn or not delivered on time.

## HOW WE USE YOUR PRODUCTS

The delivery sample requirements ensure that there is sufficient quantity for judging including where exhibits are contenders for medals and trophies.

Product not used during judging will be used to help promote and celebrate the exhibits to the industry and consumers at the Awards Presentation.

The RNA does not publicly or commercially sell any entered product.

Exhibit stock remaining after the competition and its associated events will remain the property of the RNA.

## ENQUIRIES

For enquiries about entries, payments, refunds and incorrect entry details, exhibitors should contact the RNA Competitions & Events Coordinator in the first instance.

## JUDGING

Judging will be performed by a panel of judges appointed by the RNA.

### JUDGING CRITERIA

Flavour and Aroma	10
Body and Texture	6
Presentation	4
<b>Total</b>	<b>20 per judge</b>

## MEDAL THRESHOLDS

Awards shall be determined on the following scale of points:

Gold Medal	18 points or over
Silver Medal	17 points to 17.9 points
Bronze Medal	16 points to 16.9 points

## RESULTS

The results catalogue will be posted on the RQFWS website ([www.rqfws.com.au](http://www.rqfws.com.au)) on Friday 21 May 2021 following the awards announcement.

## EXHIBITOR PROMOTION OPPORTUNITIES

Award winning exhibitors may receive the following benefits:

1. Opportunity to be featured at the Royal Queensland Wine Show wine tasting event 'Grape Grazing by Night', where more than 900 guests taste their way through RQFWS winning produce. The event will be held on Friday 9 July 2021 and winners can promote their award winning product through the supply of product, promotional materials, installations and industry personnel;
2. Opportunity to be featured at the Royal Queensland Show (Ekka) in August (and related media launch) in the following locations:
  - a. RQFWS Demonstration Stage and Masterclasses
  - b. Corporate suites
  - c. Sponsor Lounge
  - d. RNA Council events
3. Free access to the RQFWS medal artwork ; and
4. Marketing and social media opportunities.

Following the announcement of the awards, exhibitors interested in participating in any or all of the promotional opportunities should contact the RNA Competitions & Events Coordinator.

## AUSTRALIAN GRAND DAIRY AWARDS

All Gold Medal winners are eligible to enter the Australian Grand Dairy Awards which are held annually. For further information, visit <https://www.dairyaustralia.com.au/>



# RQFWS CHEESE & DAIRY PRODUCE SHOW PRESENTED BY KING STREET

## CHEESE

Only products made from cow's milk will be accepted for classes 1 to 22.

Any mixed milk product is to be entered in classes 52 to 59. Percentage of milks are to be specified at entry.

All exhibits are to be packaged and labelled in standard commercial packs.

For sample quantities required, please refer to "Sample Requirements" above.

### CLASS 1 – CHEDDAR CHEESE – TASTY

Based on flavour profile. No added flavours.

### CLASS 2 – CHEDDAR CHEESE – MATURE

Based on flavour profile. No added flavours.

### CLASS 3 – CHEDDAR CHEESE – VINTAGE

Based on flavour profile. No added flavours.

### CLASS 4 – CHEDDAR CHEESE – ANY OTHER STYLE

e.g. Cheshire, Red Leicester, Colby

### CLASS 5 – GRATED OR SHREDDED CHEESE

Any variety

### CLASS 6 – FETTA CHEESE – TRADITIONAL

Non-flavoured

### CLASS 7 – FETTA CHEESE – OTHER THAN TRADITIONAL

E.g. Danish-style. Non-flavoured

### CLASS 8 – FETTA CHEESE – FLAVOURED

### CLASS 9 – CLUB CHEESE

Natural or flavoured

### CLASS 10 – STRETCHED CURD CHEESE

E.g. Mozzarella, Bocconcini

### CLASS 11 – HALLOUMY/HALLOUMI CHEESE

Flavoured or non-flavoured

### CLASS 12 – SOFT UNRIPENED CHEESE

E.g. Cream cheeses, quark, ricotta, mascarpone

### CLASS 13 – COTTAGE CHEESE

Any variety

### CLASS 14 – SEMI-HARD AND EYE CHEESE

E.g. Edam, gouda, Swiss style, gruyere, raclette

### CLASS 15 – HARD GRATING CHEESE

E.g. Parmesan, pecorino, pepato

### CLASS 16 – FRUIT CHEESE

E.g. Cheese fruit log

### CLASS 17 – FLAVOURED CHEESE

E.g. Cream cheese with flavour, smoked cheese, pepper cheeses

### CLASS 18 – SPICED AND/OR MARINATED CHEESE

Traditional variety cheese in marinade and/or condiment additives

### CLASS 19 – WASH RIND CHEESE

### CLASS 20 – MIXED RIND CHEESE

### CLASS 21 – MOULD RIPENED CHEESE – WHITE

To contain white mould

### CLASS 22 – MOULD RIPENED CHEESE – BLUE

To contain blue mould

## DESSERTS

All exhibits must bear the commercial label which includes a complete nutritional panel and ingredients list.

All multi-packs submitted must be the same product/flavour. No multi-flavour packs will be accepted.

For sample quantities required, please refer to "Sample Requirements" above. Nutritional information must be submitted for all entries.

## DAIRY DESSERTS

Any combination of milk products other than yoghurt or frozen products. Products entered in these classes must contain more than 50% dairy product.

### CLASS 23 – DAIRY CUSTARD – ANY FLAVOUR

### CLASS 24 – CHOCOLATE MOUSSE

### CLASS 25 – DAIRY DESSERT – ANY OTHER TYPE

## YOGHURT

CLASS 26 – NATURAL YOGHURT – FULL FAT, NON-FLAVOURED

To be set or stirred. No flavour additives

CLASS 27 – NATURAL YOGHURT – REDUCED OR LOW FAT, NON-FLAVOURED

To be set or stirred. No flavour additives. Fat content to be less than 2%

CLASS 28 – NATURAL YOGHURT – WITH ADDED SWEETENERS

E.g. Sugar, honey. To be set or stirred

CLASS 29 – FRUIT YOGHURT – FULL FAT, ANY FRUIT FLAVOUR

To be set or stirred

CLASS 30 – FRUIT YOGHURT – REDUCED OR LOW FAT, ANY FRUIT FLAVOUR

To be set or stirred. Fat content to be less than 2%

CLASS 31 – ANY OTHER FLAVOURED YOGHURT – FULL FAT

To be set or stirred

CLASS 32 – ANY OTHER FLAVOURED YOGHURT – REDUCED OR LOW FAT

To be set or stirred. Fat content to be less than 2%

CLASS 33 – FROZEN YOGHURT – ANY FLAVOUR

This excludes multi-flavour stick products

## BUTTER, MILK AND CREAM

All exhibits must bear the commercial label.

### BUTTER

CLASS 34 – RETAIL PACK BUTTER/BUTTER BLEND

Butter can be salted or unsalted with minimum 80% milk fat. Butter blend to have a minimum 25% milk fat

### MILK

All milk classes are for liquid milk

CLASS 35 – WHITE MILK – FULL FAT – HOMOGENISED – 3.3% FAT OR GREATER

CLASS 36 – WHITE MILK – FULL FAT – UNHOMOGENISED – 3.3% FAT OR GREATER

CLASS 37 – WHITE MILK – REDUCED FAT – LESS THAN 3.3% FAT

CLASS 38 – WHITE MILK – MODIFIED, FULL OR REDUCED FAT

CLASS 39 – UHT MILK – FULL OR REDUCED FAT

CLASS 40 – CHOCOLATE FLAVOURED MILK – FULL FAT

CLASS 41 – CHOCOLATE FLAVOURED MILK – REDUCED OR LOW FAT

CLASS 42 – MOCHA FLAVOURED MILK – FULL OR REDUCED/LOW FAT

CLASS 43 – COFFEE FLAVOURED MILK – FULL FAT

CLASS 44 – COFFEE FLAVOURED MILK – REDUCED OR LOW FAT

CLASS 45 – STRAWBERRY FLAVOURED MILK – FULL FAT

CLASS 46 – STRAWBERRY FLAVOURED MILK – REDUCED OR LOW FAT

CLASS 47 – FLAVOURED MILK – FULL FAT

Any other flavour

CLASS 48 – FLAVOURED MILK – REDUCED OR LOW FAT

Any other flavour

## CREAM

CLASS 49 – PURE CREAM

CLASS 50 – THICKENED CREAM

CLASS 51 – SOUR CREAM/CRÈME FRAICHE

Full fat or reduced/low fat

## BUFFALO, GOAT, SHEEP OR OTHER NON-COW'S MILK PRODUCTS

Any mixed milk product is to be entered in the Buffalo, Goat or other Non-Cow's Milk product classes.

Percentage of each milk type in each product must be specified.

All exhibits must bear the commercial label.

CLASS 52 – NON-COW'S MILK – WHITE, FULL, REDUCED OR LOW FAT

CLASS 53 – CHEESE MOULD RIPENED – WHITE

CLASS 54 – CHEESE MOULD RIPENED – BLUE

CLASS 55 – CHEESE – FRESH UNRIPENED

CLASS 56 – CHEESE – MATURED

CLASS 57 – CHEESE – SPICED OR MARINATED

CLASS 58 – CHEESE – ANY OTHER VARIETY

CLASS 59 – ANY OTHER DAIRY PRODUCT MADE FROM BUFFALO, GOAT, SHEEP OR OTHER NON-COW'S MILK

## TROPHY AWARDS

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### CHAMPION COW'S MILK CHEESE OF SHOW

Selected from Gold Medal winning exhibits from classes 1 to 22.

### CHAMPION NON-COW'S MILK CHEESE OF SHOW

Selected from Gold Medal winning exhibits from classes 53 to 59.

### CHAMPION DAIRY DESSERT OR YOGHURT OF SHOW

Selected from Gold Medal winning exhibits from classes 23 to 33.

### DAIRY AUSTRALIA CHAMPION BUTTER, MILK OR CREAM OF SHOW

Selected from Gold Medal winning exhibits from classes 34 to 51.

Supported by Dairy Australia

### CHAMPION BUFFALO, GOAT, SHEEP OR OTHER NON-COW'S MILK PRODUCT OF SHOW

Selected from Gold Medal winning exhibits from classes 52 to 59.

### CHAMPION QUEENSLAND CHEESE OR DAIRY PRODUCT OF SHOW

To be selected from all Gold Medal winning entries made and produced in Queensland.

### GRAND CHAMPION DAIRY PRODUCT OF SHOW

To be selected from the Champion Cow's Milk Cheese, Champion Non-Cow's Milk Cheese, Champion Dairy Dessert and Yoghurt, Champion Butter, Milk or Cream and Champion Buffalo, Goat, Sheep or Other Non-Cow's Milk Product.



# REGULATIONS AND ACCEPTANCE OF ENTRIES

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Subject to the *Royal National Agricultural and Industrial Association of Queensland Act 1971 (Qld)*, and to the Rules, By-Laws and Regulations of the RNA the following Special Regulations apply to the Royal Queensland Coffee Awards.

Entries are accepted subject to the *Royal National Agricultural and Industrial Association of Queensland Act 1971*, and to the Rules, By-Laws and Regulations of the RNA in addition to the Special Regulations which appear in this document. Copies of the Rules and By-Laws may be obtained from <https://www.rna.org.au/about-us/by-laws-and-rules.aspx>

## JUDGING

1. Judging will be performed by a panel of judges appointed by the RNA.
2. Exhibits judged against a specified set of criteria as set out in this document.
3. Medals will be awarded as set out in this document.
4. Exhibits not commercially labelled and/or without nutritional information may not be judged.
5. The Chief Judge has the power to disqualify or dismiss as not being eligible for judging, any exhibit which, in the Chief Judge's opinion, does not comply with the regulations in every respect provided the Chief Judge first refers the matter to a Council Steward for enquiry. The Chief Judge and Council Steward have power to call in one or more persons for consultative or advisory purposes.
6. In the event of there being no competition in a class, the judges may award a prize or not, as they think fit. Prizes may be withheld in any class where exhibits are considered unworthy.
7. All judges will record a comment for each exhibit judged.
8. The Chief Judge will determine the process for determining the 'top gold' within a non-split class.
9. The highest-ranked eligible gold medal-winning exhibits will be retasted and ranked where trophies are awarded across multiple classes. The Chief Judge, in consultation with a Council Steward, will have the final power to arbitrate the award of a trophy.
10. Trophies will only be awarded to exhibits that have won gold medals during the current competition except where indicated in the regulations.

## OTHER REGULATIONS

1. The requirements as set out in the "Entry eligibility", "How to enter", and "Trophy awards" sections of this Entry Booklet form part of the Special Regulations of the competition.
2. After the close of entries, no person will be permitted access to the exhibits, except the judges, stewards and RNA employees until the awards have been made.
3. Exhibits will not be permitted to leave the competition venue without the permission of the RNA.
4. All exhibits become the property of the RNA.

5. Exhibits must be the bona fide property of the exhibitor at the time of entry.
6. All Gold, Silver and Bronze Medal winning entries must only use the RQFWS medal designs.
7. No entry will be received from any person or persons disqualified by the RNA or any other similar association during the period of such disqualification. Should any such entry be accepted, it shall, when discovered, be deemed void and the entry fee and exhibits shall be forfeited to the RNA.
8. All exhibitors must accept the decision of the judges appointed by the RNA as to the merits of their exhibits.
9. An exhibitor who in the opinion of the RNA breaches any of these Regulations may be disqualified by the RNA from exhibiting at any of its future shows as the RNA in its absolute discretion may determine.

## PRIVACY STATEMENT

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The Royal National Agricultural and Industrial Association of Queensland (RNA) is committed to protecting your privacy by ensuring that any personal information we collect, or may in the future collect, is handled in compliance with the *Privacy Act 1988* as amended from time to time.

Please refer to the RNA's Privacy Policy and Disclaimer available on the RNA Corporate website:

<https://www.rna.org.au/privacy-policy.aspx>

