

Media Release



18 May, 2018

Camels hope to cream the competition to brie Australia's best

In its first appearance camel milk gelato has boosted entries in this year's Royal Queensland Food and Wine Show (RQFWS), with judging to crown the nation's finest cheeses, dairy products and ice creams getting underway at the Brisbane Showgrounds today.

Seventeen judges, led by renowned international dairy judge Russell Smith, will spend the next four days tasting their way through over 500 dairy products in the Cheese and Dairy Produce Show presented by Lendlease and Ice Cream, Gelato and Sorbet Competition presented by Lendlease.

For the first time, camel milk ice cream products feature among the 172 ice cream, gelato and sorbet competition entries, following the successful introduction of the camel milk class in last year's show. The 'other non-bovine milk products' class changed in 2017 to include camel milk as well as buffalo, goat and sheep milk. The camel milk products have contributed to the increase in the show's ice cream, gelato and sorbet entries taking the total to 172.

Chief Judge Mr Smith said he was looking forward to judging the high quality entries both competitions attract.

"Most producers of premium cheese and dairy products enter this competition each year, so we expect to be judging the very best the Australian industry has to offer," he said.

"I'm also expecting to see the usual high standard entries in ice cream, gelato and sorbet. We are particularly excited about the continuing growth of the non–bovine milk product class which has prompted entries of camel milk gelato for the first time this year.

"The rapid development of Australia's boutique ice cream, gelato and sorbet industry is seeing producers use different milks such as camel milk.

"This trend marks a significant change of direction for the 141 year old Dairy Produce competition and our judges can't wait to try this new product," said Mr Smith.

Some of the flavours hoping to scoop up the title of Australia's best ice cream this year include fig honey and pistachio; lamington; black sesame; death by chocolate; and even black garlic bacon and roasted pumpkin and spice.

Mr Smith said the number of entries in the Mould Ripened Cheese - White class were also up on last year.



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The nation's best dairy products will be crowned at an awards presentation this Friday 25 May and the award-winning products will also be featured at the Royal Queensland Show (Ekka), which is just 81 days away.

WINNERS WILL BE ANNOUNCED THIS FRIDAY

WHAT: RQFWS Cheese and Dairy Produce Show presented by Lendlease and Ice Cream, Gelato and Sorbet Competition presented by Lendlease

WHEN: Judging daily from Monday 21 to Thursday 24 May, 8:30am - 12pm

WHERE: Ernest Baynes dining room – Brisbane Showgrounds, 600 Gregory Terrace, Bowen Hills

The awards presentation will be held <u>this</u> Friday 25 May from 1pm – 3pm at the Governors Pavilion, Brisbane Showgrounds

Editors please note, media are welcome to attend the judging and awards presentation.

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