



May 2, 2017

Australia's best beef and lamb 'meat' high standards

Beef and lamb a cut above the rest will be unearthed this week, with judging of the Royal Queensland Food and Wine Show's (RQFWS) Branded Beef and Lamb Competition presented by Super Butcher underway at the Brisbane Showgrounds today.

Chief Judge Elaine Millar will lead 12 of Queensland's top judges and food experts, including Jake Nicolson from Black Bird Bar and Grill and Glen Barratt from Wild Canary, as they taste their way through 70 of the nation's finest beef and lamb products over the next two days.

Six of the 28 lamb products entered in the competition are in the new 'Restaurant Trade Branded Lamb Class more than 24kg,' which caters for the restaurant trade and features MSA and non-MSA graded products with an average body output of 20 to 79 per week.

The Branded Beef and Lamb Competition is regarded as the most coveted and comprehensive of its kind in the nation and continues to enjoy an increase in entries while attracting top quality products.

Chief Judge Elaine Millar said the judges were overwhelmed by the taste and visual quality of last year's entries and expect to see a high standard again this year.

"This year's entrants produce some of the very highest quality beef in Australia, so we're really looking forward to tasting and scoring their entries over the next few days," she said.

"We tend to see incredibly close scoring in this competition as Australian beef is the leader in excellence in the global beef market."

All products entered in the competition go through a rigorous judging process, with food scientists and chefs perfectly cooking each piece of meat, before being tasted by the experts.

Australia's best steak and lamb will then be crowned at an awards presentation this Friday 5 May, with last year's gongs going to a Darling Downs Wagyu produced by Australian Agricultural Company (AACo) and Sanger Australia's Mr Lamb product.

The award-winning products will also be featured on the menu at the fine dining steakhouse restaurant at the Royal Queensland Show (Ekka), which is just 101 days away.

(WINNERS WILL BE ANNOUNCED THIS FRIDAY)

WHAT: RQFWS Branded Beef and Lamb Competition presented by Super Butcher

WHEN: Judging daily from Tuesday 2 to Wednesday 3 May, 9am to 1pm

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



Media Release



The awards presentation will be held this Friday 5 May from 11.30am to 1.30pm at Stockmen's Bar and Grill, Brisbane Showgrounds.

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

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