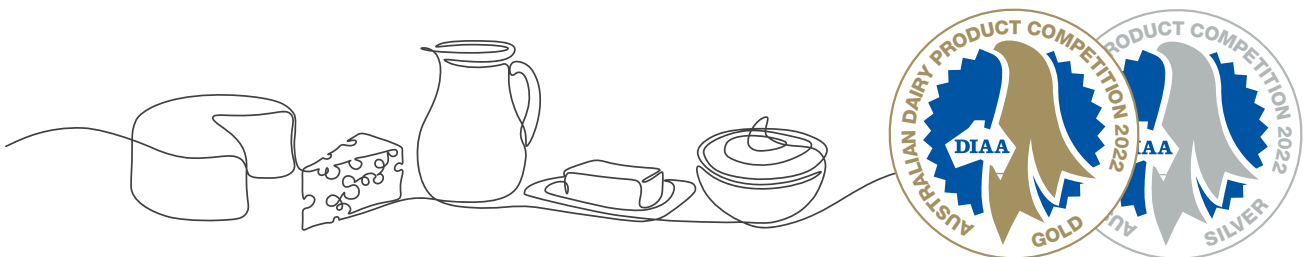




# **DIAA Australian and Victorian Dairy Product Competitions**

## **Exhibitors' Guide 2022**





# Message from the Chief Judge

The DIAA Dairy Product Competitions are some of the most important in the nation:

- They offer the opportunity to technically benchmark your products against others Australia wide, from processors large and small and against specialists in every field.
- A critical aspect is that all entrants receive feedback from the judges about their results.
- A significant commercial benefit is that gold and silver medal winners are able to use logo images of the medals on product packaging for up to three years.
- DIAA competitions are also one of the few opportunities to qualify for the Australian Grand Dairy Awards.

Importantly, these technical and commercial product and marketing reasons will allow your business to both stand out and keep striving for improvement – vital in today's market.

**Judging:** The DIAA competitions are judged by a national panel. Each DIAA State Branch nominates judges to represent their State. Anyone working in the dairy industry is welcome to become a judge or steward. If you wish to participate in this year's competition, please e-mail the competition administrator ([competitions@diaa.asn.au](mailto:competitions@diaa.asn.au)) to register your interest.



**Advice:** This booklet contains all the information you need to enter both competitions. If you need help, the competitions administrator has suggestions, tips and advice. In filling out the forms, please clearly read entry requirements for your classes. Penalties apply for failing to provide enough product packs or the nutritional panel.

**Invitation:** I invite all Australian dairy product manufacturers to enter the DIAA Australian & Victorian DIAA Dairy Product Competitions, and look forward to you joining us to celebrate the great quality of Australian dairy products by doing so.

Janos Kaldy  
Chief Judge

## Competitions administrator

Janos Kaldy, Business Development Manager,  
Dairy Industry Association of Australia

Private Bag 16, Werribee, Vic 3030

Mobile: 0417 348 229 Phone: 03 8742 6600

E-mail: [competitions@diaa.asn.au](mailto:competitions@diaa.asn.au)

Web: [www.diaa.asn.au](http://www.diaa.asn.au)

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# Key dates

## Entry cut off date

All entry forms must be returned to the competition administrator no later than:

Friday, **25 February 2022**

Late entries will only be accepted under special circumstances.

## Entry receipt date

All exhibits must be received at the judging venue on Wednesday, 9 March and Thursday, 10 March 2022, between 8:30 am and 4:30 pm.

## Awards presentations

Victorian Dairy Product Competition:

DIAA Victoria Conference Lunch

Friday, 13 May 2022

The Atrium, VRC Flemington Racecourse,  
Epsom Road, Flemington

Australian Dairy Product Competition:

Awards of Excellence Dinner

Friday, 13 May 2022

Plaza Ballroom, Melbourne

## CRITICAL DELIVERY INFORMATION

Mark these important delivery instructions on the consignment docket:

- Delivery address: Inward Goods, CSIRO Food and Nutritional Sciences, 671 Sneydes Road, Werribee Vic 3030
- No deliveries will be accepted before 8:30 am or after 4:30 pm. Gates are locked and no-one will be available to receive product.
- No deliveries will be accepted after 4:30 pm on Thursday, 10 March 2022 unless by prior arrangement.
- Products wrongly delivered to the CSIRO reception and not to the designated Inwards Goods area will be eaten by the receptionist.



# CONDITIONS

## 1. Entry forms

There are two ways to enter the competition – online (with payment by credit card or EFT) by email ([competitions@diaa.asn.au](mailto:competitions@diaa.asn.au)).

Go to the DIAA website, [www.diaa.asn.au](http://www.diaa.asn.au), to fill out an online form or to download an entry form in PDF format.

Exhibitors should refer to the Schedule of Classes outlined in this Guide when completing the Entry Form.

The judges may move products to correct Class categories if the exhibitor has entered them incorrectly.

### DIAA membership

All manufacturers entering DIAA competitions must have a member of the DIAA on staff. For more information on joining the DIAA, visit [www.diaa.asn.au](http://www.diaa.asn.au).

### Entry fees

- Australian only – \$55 per exhibit
- Victorian only – \$36 per exhibit
- Australian & Victorian – \$91 per exhibit

These fees are per exhibit, not per Class. GST is included.

**Products made outside Victoria** are eligible only for the Australian competition.

**Exhibitors of products made in Victoria** have the choice of:

- (a) entering the Victorian competition only;
- (b) entering the Australian competition only; or
- (c) entering both the Australian and Victorian competitions.

Payment may be made by credit card, EFT or cheque, payable to 'Dairy Industry Association of Australia Ltd' and sent with your completed entry form to:

Dairy Industry Association of Australia  
Private Bag 16, Werribee, Vic 3030  
by Friday, 25 February 2022.

## 2. Number of exhibits

Branch factory sites may enter the competitions as separate exhibitors. Each factory may enter multiple entries per Class, if the entries are different types, varieties, flavours or brands of a product.

## 3. Identification of exhibits

For each product entered, exhibitors will be issued with a PDF template for stickers showing Class Number, Exhibit Number and Class Description. Print out the template on Avery Labels 8 code L7165 or Officeworks PPS78165. Attach the labels in the following way:

1. One sticker on the individual product
2. One sticker on the outside packaging (i.e. carton of product)
3. One sticker on the shipping box

When entries arrive at the judging venue, the Chief Steward will check them off. To enable this to happen, you must enclose in the shipping box a detailed list of all the items contained in each package sent to the judging venue.



## 4. Product specifications

All products entered into the competitions must be **manufactured in Australia** and comply with the Dairy Products clause of the Food Standards Australia New Zealand Food Standards Code.

The exhibitor must be the manufacturer or the packer of the entered products.

Products must be available commercially (i.e. not manufactured or packed especially for the competitions). The DIAA may purchase a commercial sample of any product entered into the competitions and compare it with the exhibited sample. Any significant variation between the two may result in loss of points or disqualification.

Products found not to comply with the Schedule will incur a scoring penalty.

In bulk product Classes (e.g. butter and 20 kg cheese), previous sampling of product (e.g. trier holes) are not permitted.

### **Butter and Dairy Blends: Classes 1–5**

Exhibits may be analysed according to the methods in the Food Standards Australia New Zealand Food Standards Code.

*Salted butter* must comply with AQIS standards for Export Butter, be free of all preservatives except salt, contain no less than 1.3% and no more than 2% salt, and no less than 15.5% and no more than 16% moisture.

*Unsalted butter* must comply with AQIS standards for Export Butter, be free of all preservatives, and contain no less than 15.5% and no more than 16% moisture and no more than 0.075% salt.

*Dairy Blends* must contain no more than 4% salt and no more than 16% moisture.

Points (max. 20) will be allocated as follows:

- Flavour & aroma – 10 points
- Body & texture – 6 points
- Presentation (colour & condition) – 4 points

### **Cheese: Classes 6–40 & 98–102, 105**

Exhibits in these Classes may be analysed according to the methods in the Food Standards Australia New Zealand Food Standards Code.

Points (max. 20) will be allocated as follows:

- Flavour & Aroma – 10 points
- Body & Texture – 6 points
- Condition, Colour & Finish – 4 points

For Class 19, the points will be allocated as follows:

- Flavour & Aroma – 5 points
- Body & Texture (viscosity, stretchiness and melting) – 10 points
- Presentation (oiling and blister colour) – 5 points

### **Dried Milk/Whey Powder: Classes 43–47**

Exhibits in these Classes may be analysed according to the methods in the Food Standards Australia New Zealand Food Standards Code.

Exhibits must be suitable for export and comply with AQIS standards for export powder.

Exhibit bags do not have to be 25 kg.

Points (max. 20) will be allocated as follows:

- Flavour & Aroma – 10 points
- Solubility – 4 points
- Purity – 4 points
- Appearance – 2 points

### **Yoghurt, Milk, Cream, Dairy Desserts and Other: Classes 41-42, 48–80, 103, 104, 106 and 107**

Points (max. 20) will be allocated as follows:

- Flavour & Aroma – 10 Points
- Body & Texture – 6 Points
- Colour, Appearance & Packaging – 4 Points

## Ice-cream, Gelati and Frozen Yoghurt: Classes 81–97, 106

Exhibits in all ice-cream classes begin with a perfect score of 20. During judging, points are deducted for faults in appearance, body & texture, flavour and melting.

The legal standard for ice-cream and gelati fat composition refers to g/kg, i.e. 100 g/kg or 10 g/100 g on a NIP for standard ice-cream.

## 5. Product labelling

Most consumer and food service packs require labelling as part of judging. For categories where anonymity is required, a blank pack is preferred. If a blank pack is not available, the exhibitor must cover labelled packaging (for example, with dark packing tape).

Incorrectly labelled products may be disqualified.

This booklet uses the following codes for labelling required in each class:

**L – Product must be in a labelled retail pack**

**UL – Product must be in an unlabelled pack**

## 6. Delivery of exhibits

All exhibits must be sent directly to the judging venue:

Inward Goods, rear of CSIRO Food and Nutritional Sciences, 671 Sneydes Road, Werribee, Vic 3030

For each product entered, exhibitors will be issued with a PDF template for stickers showing Class Number, Exhibit Number and Class Description.

Delivery dates for all products are:

Wednesday, 9 March 2022

Thursday, 10 March 2022

Exhibits must be delivered to the judging venue strictly between 8:00 am and 4:30 pm. Late deliveries will not be accepted unless by prior arrangement.

**Please take care when packaging your products. Every year exhibits are damaged in transit, some irretrievably. While damaged exhibits may not mean automatic disqualification, points may be lost as a result.**

For **milk and yoghurt exhibits**, dry ice and ice in plastic bags should not be used for packaging because they leak and damage the exhibits. Instead, we suggest making several 'ice bricks' by filling plastic milk bottles with water and freezing them. Wrap the ice bricks and the exhibits in newspaper, pack into polystyrene foam coolers and seal firmly with packing tape. Make sure you label the coolers clearly, so that the exhibits are not up-ended in transit. Please add extra packing to stop movement.

**Ice-cream exhibits** are frequently damaged by dry ice melting and coming in direct contact with the packaging. To prevent this, we recommend wrapping the ice-cream in several layers of newspaper or packing paper, to create a barrier between the dry ice and the plastic container.

For more tips on packaging your products, visit the member-only area of the DIAA website, [www.diaa.asn.au](http://www.diaa.asn.au).

### **IMPORTANT!**

**All exhibits requiring a label MUST have an ingredients list and nutritional panel on or included with the product.**

## 7. Judging

All judging is conducted under the jurisdiction of the DIAA Ltd Board. The panel of judges is appointed by the DIAA, under Chief Judge Janos Kaldy. The judges' decision is final.

Once lodged at the judging venue all exhibits, become the property of the DIAA. If you are exhibiting a particularly large quantity of product or a valuable product, you may be able to organise collection following judging.

Please discuss details with the Competition Administrator before you enter your products.

Entries will not be disqualified unless ineligible to enter the competition. All exhibits will be judged and scored but exhibits failing to comply with the Schedule will have an automatic score deduction of 1-2 points from the presentation score depending on the extent of the failure to comply with the Schedule.

Products containing extraneous/foreign matter will automatically score 0/4 for presentation.

Scoring will be based on a 20-point system:

Gold Medal award = 18-20 points

Silver Medal award = 16-17.9 points

The judges reserve the right not to award Trophies or Gold and Silver Medals in any category if a suitable entry is not found.

## 8. Results

The results of the judging are announced at the Awards Presentation Function. All exhibitors and sponsors will receive an invitation to attend these functions.

A results booklet will available online at [www.diaa.asn.au](http://www.diaa.asn.au) after the Awards Presentation Function. Results are not available before the function.



On request, the DIAA will provide artwork for Gold and Silver Medals for on-pack and web promotion. Only the products awarded Gold and Silver Medals may display the DIAA Gold or Silver Medal endorsement on packaging and the web.

The artwork is available from the Competition Administrator in JPEG and EPS formats. There is also a separate document on how to use it correctly.

Winning products are permitted to display the artwork for three years from the date of the Award Presentation Function. If Gold or Silver is awarded in a State Divisional Competition, the medal must also include the State Division.

For web promotion, the image of the medal must be clearly and unambiguously linked to the product to which the medal has been awarded.

Companies not complying with these guidelines may be disqualified from entry into future competitions.

## 9. Publicity

Exhibitors may be requested to provide quantities of winning product for display and tasting at the Awards Presentation Functions or other events held in conjunction with the competitions.

The competitions and the Awards Presentation Function will be publicised in national, state and local media. Winning companies and products will receive coverage in DIAA's *Australian Dairy Foods* magazine.

Exhibitors are also encouraged to contact their local media outlets – press, radio and television, as well as other electronic media such as e-mail newsletters and websites.

## 10. Australian Grand Dairy Awards

Gold Medal award winners in the Australian and Victorian Dairy Product Competitions will be invited to enter the Australian Grand Dairy Awards (AGDA) where appropriate.

All eligible entrants will be contacted by the AGDA secretariat directly about entering AGDA.

# INDUSTRY-SPONSORED AWARDS - AUSTRALIA



A Bureau Veritas Assurance Quality Joint Venture

**BVAQ Award –  
most outstanding show exhibit,  
large-scale producer**



**Process Partners Award –  
most outstanding show  
exhibit, small-scale producer**



**4Site Engineering Award –  
most successful exhibitor**

**CHR HANSEN**

*Improving food & health*

Chr Hansen is generously sponsoring the MC for the Awards of Excellence Dinner in Melbourne's historic Plaza Ballroom.

## The DIAA thanks its National Partners

**CHR HANSEN**

*Improving food & health*



**DSM**

BRIGHT SCIENCE. BRIGHTER I

**ECOLAB®**



**iPAC** Instrumentation  
SOLUTIONS Process  
Automation  
Calibration  
A Tresaal company



## INDUSTRY-SPONSORED AWARDS - AUSTRALIA



**Amcor Flexibles Asia Pacific NZ Award –  
highest scoring cheese**

**CHR HANSEN**

*Improving food & health*

**Chr Hansen Award – most innovative  
product in show (judges' choice)**



**DSM Award – highest scoring  
cream or dairy dessert**



**GEA Australia Award –  
highest scoring powder**

**FOSS**

**Foss Award – highest  
scoring flavoured milk**



**Sacco Award – highest scoring  
Italian-style cheese**



**DIAA Award –  
highest scoring dairy dip**



**Sopura Award –  
champion cheesemaker**



**Ecolab Award –  
highest scoring milk**



**Roha Australia Award – highest scoring  
product containing natural flavourings**

**CHR HANSEN**

*Improving food & health*

**Chr Hansen Award – highest  
scoring cultured dairy product**



**IFF Award –  
highest scoring frozen product**

# INDUSTRY-SPONSORED AWARDS - AUSTRALIA

Arthur E Hacquoil Memorial Gold Medallion	Highest scoring bulk butter (Classes 1 & 2)
Jonathan Proud and J J Ryan Shield & Award	Highest scoring consumer pack butter (Classes 3 & 4)
Chr Hansen Cup and Award	Highest scoring cheddar cheese (Classes 6 to 9)
Tetra Pak Award	Highest aggregate score for cheddar cheese (Classes 6 to 9)
Amcor Flexibles Asia Pacific NZ Award	Highest scoring consumer pack cheddar cheese (Classes 10 to 12)
Babbage Consultants Award	Highest scoring semi hard cheese (Class 15)
Sopura Australia Award	Highest scoring very hard cheese (Classes 16 and 17)
IXOM Award	Highest scoring pasta filata cheese (Classes 18 and 19)
Savannah Bio Systems Perpetual Shield	Highest scoring non-cheddar cheese (Classes 20-34)
Cheetham Salt Award	Highest scoring feta cheese (Classes 23 to 25)
IXOM Award	Highest scoring blue cheese (Class 27)
Jasol Award	Highest scoring brie/camembert style (Classes 28 and 29)
WR & D Wells Award	Highest scoring flavoured cheese (Classes 35 to 37)
Sealed Air Award	Highest scoring club cheese (Classes 38 and 39)
IFF Award	Highest scoring stirred yoghurt (Classes 53, 55 and 57)
Additive Solutions Award	Highest scoring set yoghurt (Classes 48, 49, 54, 56, 104 and 106)
Chr. Hansen Award	Highest scoring Greek-style yoghurt (Classes 50 to 52)
iPAC Solutions Award	Highest scoring unmodified full-fat milk (Classes 58-59)
Ecolab Award	Highest scoring modified milk (Classes 60 to 63)
The Product Makers Award	Highest scoring flavoured milk – chocolate (Classes 64 and 65)
Tate & Lyle Award	Highest scoring flavoured milk – coffee (Class 66 and 67)
IFF Award	Highest scoring flavoured milk other than chocolate or coffee (Classes 68 and 69)
GEA Australia Award	Highest scoring UHT milk (Classes 70 and 71)
Sensient Technologies Australia Award	Highest scoring ice-cream (Classes 81 to 92, 94 and 95)
Beca Award	Highest scoring gelati (Classes 81 to 90, 94 and 95)
Pact Group Award	Highest scoring frozen yoghurt (Classes 96 and 97)
Cheeselinks Award	Highest scoring non-bovine product (Classes 98 to 104)
iPAC Solutions Award	Highest scoring organic product (Classes 105 and 106)

# INDUSTRY-SPONSORED AWARDS - VICTORIA

Vic Stafford Perpetual Cup & Award	Highest scoring bulk butter (Classes 1 & 2)
Jasol Award	Highest scoring consumer pack butter pats/tubs (Classes 3 and 4)
Amcor Flexibles Asia Pacific NZ Award	Highest scoring cheddar cheese – mild/semi matured (Class 7)
Tetra Pak Award	Highest scoring cheddar cheese – matured (Class 8)
Amcor Flexibles Asia Pacific NZ Award	Highest scoring cheddar cheese – vintage (Class 9)
Chy-Max Cup	Highest scoring cheddar cheese (Classes 6 to 9)
Multivac Award	Highest scoring consumer pack cheddar cheese (Classes 10 to 12)
Cheeselinks Award	Highest scoring very hard cheese (Classes 16 and 17)
FOSS Award	Highest scoring fetta cheese (Classes 23 to 25)
Sealed Air Award	Highest scoring cheese, smear ripened, washed or mixed rind (Class 26)
Aggreko Award	Highest scoring cheese with blue mould (Class 27)
Aggreko Award	Highest scoring cheese, white mould ripened (Classes 28 and 29)
Additive Solutions Award	Highest scoring soft/fresh cheese (Classes 30 to 37)
WR & D Wells Award	Highest scoring club cheese (Classes 38 and 39)
iPAC Solutions Award	Highest scoring powder (Classes 43 to 47)
IFF Award	Highest scoring yoghurt (Classes 48 to 57)
Ecolab Award	Highest scoring pasteurised (homogenised) milk (Classes 58-59)
Aggreko Award	Highest scoring modified milk (Classes 60 to 63)
IFF Award	Highest scoring flavoured milk – chocolate (Class 64 and 65)
Process Partners Award	Highest scoring flavoured milk – coffee (Class 66 and 67)
FDPI Spares and Maintenance Award	Highest scoring flavoured milk flavours – other than chocolate/coffee (Class 68 and 69)
Ecolab Award	Highest scoring flavoured milk (Classes 64 to 69)
Tetra Pak Award	Highest scoring UHT milk (Classes 70-72)
Pact Group Award	Highest scoring thickened cream (Class 73 and 74)
Pro Analytics Award	Highest scoring cream (Classes 72 to 76)
Sensient Technologies Australia Award	Highest scoring standard vanilla ice-cream (Class 81)
DIAA Australia Award	Highest scoring standard ice-cream other than vanilla or chocolate (Class 83)
The Product Makers Award	Highest scoring premium ice-cream/gelati (Classes 84 to 89)
RISQ Resolution Award	Highest scoring non-bovine product (Classes 98 to 104)
Tate & Lyle Award	Overall milk champion (Classes 59 to 71, 103 and 106)
Cheetham Salt Award	Overall cheese champion
Ingredient Australia Award	Most innovative product (judges' choice)
iPAC Solutions Award	Most successful exhibitor – minimum 6 entries
IXOM Award	Most outstanding show exhibit (Classes 1 to 107)

# SCHEDULE OF CLASSES

## BUTTER

### Class 1 – Salted butter (UL)

One 15-25 kg box of salted butter. Exhibits should be suitably wrapped, with the competition label attached to the end of the box and not the top. A label should also be attached to the product wrap. Exhibitor must be the manufacturer.

### Class 2 – Unsalted butter (UL)

One 15-25 kg box of unsalted butter. Exhibits should be suitably wrapped, with the competition label attached to the end of the box and not the top. A label should also be attached to the product wrap. Exhibitor must be the manufacturer.

### Class 3 – Consumer pack butter – salted or unsalted (not cultured) pats or tubs (L)

4 x 500 g or 8 x 250 g salted or unsalted (not cultured) branded retail packs of butter in pats (parchment or foil wrap) or tubs. Companies may enter one exhibit per registered brand. Attach labels to each end of outer box or container. Exhibits must be in a commercial wrap.

### Class 4 – Consumer pack butter – salted or unsalted pats or tubs (cultured) (L)

4 x 500 g or 8 x 250 g salted or unsalted branded retail packs of cultured butter in pats (parchment or foil wrap) or tubs. Companies may enter one exhibit per registered brand. Attach labels to each end of outer box or container. Exhibits must be in a commercial wrap.

### Class 5 – Consumer pack – dairy blend in tubs (L)

4 x 500 g or 8 x 250 g branded retail tubs of dairy blend. Companies may enter one exhibit per registered brand. Attach labels to each end of outer box or container. Exhibits must be in a commercial wrap.

**Note! Ghee is to be entered into Class 107.**

## CHEESE

### Class 6 – Cheddar cheese – rinded (UL)

Exhibits must be a whole cheese. Portions and wedges are not acceptable. Cheese should have a flavour profile of a cheese approximately 12 months of age. Exhibits should be suitably wrapped, with the competition label attached to the end of the box and not the top. A label should also be attached to the product wrap. Exhibitor must be the manufacturer.

### Class 7 – Cheddar cheese – mild/semi-matured (UL)

One nominal 20 kg rindless cheese. Cheese should have a flavour profile of a cheese 1-6 months of age. Exhibits should be packed in containers suitable for export or retail sale. Attach a label to the end of the box, as well as to the product wrap.

### Class 8 – Cheddar cheese – matured (UL)

One nominal 20 kg rindless cheese. Cheese should have a flavour profile of a cheese 6-12 months of age. Exhibits should be packed in containers suitable for export or retail sale. Attach a label to the end of the box, as well as to the product wrap.

### Class 9 – Cheddar cheese – vintage (UL)

One nominal 20 kg rindless cheese. Cheese should be selected to show a vintage profile, similar to a cheese of more than 12 months of age. Exhibits should be packed in containers suitable for export or retail sale. Attach a label to the end of the box, as well as to the product wrap.

### Class 10 – Consumer pack – reduced fat cheddar cheese (L)

2 packs, total minimum weight 500 g, suitable for foodservice or retail sale. Exhibits should be packed for retail sale. Attach a label to the end of the box, as well as to the product wrap. Companies may enter one exhibit per registered brand. Specify the variety on the Entry Form. Exhibits must be in a commercial wrap.



### **Class 11 – Consumer pack – mild/matured cheddar cheese (L)**

2 packs, total minimum weight 500 g, suitable for foodservice or retail sale. Cheese should have a flavour profile of a cheese 2-12 months of age. Exhibits should be packed for retail sale. Attach a label to the end of the box, as well as to the product wrap.

Companies may enter one exhibit per registered brand. Specify the brand on the Entry Form. Exhibits must be in a commercial wrap.

### **Class 12 – Consumer pack – vintage cheddar cheese (L)**

2 packs, total minimum weight 500 g, suitable for foodservice or retail sale. Cheese should be selected to show a vintage profile, similar to a cheese of more than 12 months of age. Exhibits should be packed for retail sale. Attach a label to the end of the box, as well as to the product wrap.

Companies may enter one exhibit per registered brand. Specify the brand on the Entry Form. Exhibits must be in a commercial wrap.

### **Class 13 – Cheddar cheese processed (L)**

Exhibits may be in block, sticks, portions or slices. May be flavoured. Minimum exhibit size is 500 g. Snack packs not accepted in this Class.

Companies may enter one exhibit per registered brand. Specify the brand on the Entry Form. Exhibits must be in a commercial wrap.

### **Class 14 – Shredded/grated cheese (L)**

One box or carton, with a minimum of 500 g of commercially produced, branded, retail or foodservice packs of shredded/grated cheese. Judging will be on the basis of flavour, aroma and general appearance of cheese and package. Companies may enter one exhibit per registered brand. The variety and brand must be specified on the Entry Form. Exhibits must be in commercial packs.

### **Class 15 – Semi hard cheese (L)**

*Colby, cheshire, gloucester, leicester, gouda, edam types, etc.*

2 packs, total minimum weight 500 g, suitable for retail sale. Exhibit should be packed for retail sale. Specify the variety on the Entry Form.

### **Class 16 – Very hard cheese (L)**

*Romano, parmesan, pecorino, pepato, etc.*

A minimum of 1 kg for each named variety. Must be a complete cheese – wedges and portions not accepted. Specify the variety on the Entry Form.

### **Class 17 – Very hard cheese – retail portion pack (L)**

Exhibits must be in 2 retail packs, total minimum weight 500 g. Specify the cheese variety on the Entry Form.

### **Class 18 – Pasta filata cheese (stretched curd) soft type (can be flavoured) (L)**

*Bocconcini, fiore de latte, etc.*

Exhibit must be of a total minimum weight of 500 g and a complete cheese. If exhibits are sold commercially in smaller sizes, include more than one whole cheese per exhibit. Wedges and portions not accepted.

Specify the cheese variety on the Entry Form.

### **Class 19 – Pasta filata cheese (stretched curd) pizza type (L)**

*Mozzarella, provolone, etc.*

Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include more than 1 whole cheese/pack. Wedges and portions not accepted.

These cheeses will be evaluated for flavour and by functionality, shredability/sliceability, meltability, stretchability, browning and free oil in a pizza bake test.

Specify the cheese variety on the Entry Form.

### **Class 20 – Haloumi (plain) (L)**

Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include more than 1 cheese/pack. Specify the cheese variety on the Entry Form.

### **Class 21 – Haloumi (flavoured) (L)**

Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include more than 1 cheese/pack. Specify the cheese variety and flavour on the Entry Form.

**Class 22 – Cheese, with eyes, ripened by bacteria (L)**

*Swiss, gruyere, raclette and tilsit*

A minimum size of 2 kg for each named variety.

Wedges will be accepted.

Specify the cheese variety on the Entry Form.

**Class 23 – Fetta cheese – natural (oil free) (L)**

Exhibit must be minimum 500 g pack and have no added flavour. It may include lipase. If sold commercially in smaller sizes, include more than one cheese/pack.

**Class 24 – Fetta style (L)**

All flavoured fetta, Persian fetta types and any fetta flavoured or unflavoured made by Ultrafiltration. Exhibit must be a minimum total weight of 500 g. If sold commercially in smaller sizes, include more than one cheese/pack.

Specify the cheese type and flavours on Entry Form

**Class 25 – Fetta cheese – marinated in oil (L)**

Exhibit must be a minimum total weight of 500 g. If sold commercially in smaller sizes, include more than one cheese/pack.

**Class 26 – Cheese, smear ripened, washed rind or mixed rind (L)**

Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include more than 1 whole cheese (2 packs are ideal). Specify the cheese variety on the Entry Form.

**Class 27 – Cheese with blue mould (L)**

Blue vein, etc. Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include at least 2 retail portion packs meeting weight requirements. Specify the cheese variety on the Entry Form.

**Class 28 – Cheese, white mould ripened – camembert style (L)**

Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include more than one whole cheese. (2 packs are ideal).

Specify the cheese variety on the Entry Form.

**Class 29 – Cheese, white mould ripened – brie style (L)**

Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include more than one whole cheese (2 packs are ideal).

Specify the cheese variety on the Entry Form.

**Class 30 – Soft cheese, not mould ripened, not flavoured (L)**

*Neufchatel, mascarpone, cream cheese, etc.*

Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include more than 1 whole cheese.

Specify the cheese variety on the Entry Form.

**Class 31 – Fresh ricotta – not baked (L)**

Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include more than one whole cheese.

**Class 32 – Ricotta – baked (may include flavours) (L)**

Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include more than one whole cheese meeting weight requirement.

**Class 33 – Cottage cheese – plain (L)**

*Bakers, quark, creamed or not creamed, etc.*

Exhibit must be total minimum weight of 500 g

Specify the cheese variety on the Entry Form.

**Class 34 – Cottage cheese types – with additives (L)**

*Bakers, quark, creamed or not creamed, etc – cheese with vegetables, herbs & spices, etc.*

Total minimum weight of 500 g. If sold commercially in smaller sizes, include more than one whole cheese meeting weight requirement. Specify the cheese variety on the Entry Form.

**Class 35 – Cheese with flavours – fruit (L)**

*With Cream Cheese or Neufchatel Cheese Base – cheese with pineapple, tomato, raisins, etc.*

Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include more than one whole cheese. Specify the flavour on the Entry Form.

### **Class 36 – Cheese with flavours – other than fruit (L)**

*With a cream cheese or neufchatel cheese base – cheese with fish, meat, peppers, etc.*

Exhibit must be a total minimum weight of 500 g and a complete cheese. If sold commercially in smaller sizes, include more than one whole cheese. Specify the flavour on the Entry Form.

### **Class 37 – Cheese with flavours (L)**

Any non-club flavoured cheese not included in Classes 35 and 36. Exhibit must be a total minimum weight of 500 g, in a branded pack. Specify the flavour on the Entry Form.

### **Class 38 – Club cheese – not flavoured (L)**

2 packs, total minimum weight of 500 g, and a complete cheese. If sold commercially in smaller sizes then include more than 2 whole cheeses. Specify the cheese variety on the Entry Form.

### **Class 39 – Club cheese – flavoured (L)**

2 packs, total minimum weight of 500 g. If sold commercially in smaller sizes then include more than 2 whole cheeses.

Specify the cheese variety and flavour on the Entry Form.

### **Class 40 – Champion cheesemaker**

One cheese to be submitted by a Cheesemaker from cheese manufactured at their factory. FLAVOUR/VARIETY and NAME OF CHEESEMAKER to be specified on the entry form.

## **DIPS**

### **Class 41 – Dairy dips – neufchatel or cream cheese or yoghurt base (L)**

Exhibit must contain at least 20% dairy content. Exhibit must be a total minimum weight of 500 g. If sold commercially in smaller sizes then include a minimum of 2 packs. Specify the product flavour on the Entry Form.

### **Class 42 – Dairy dips – other dairy base (L)**

Exhibit must contain at least 20% dairy content. Exhibit must be a total minimum weight of 500 g. If sold commercially in smaller sizes then include a minimum of 2 packs. Specify the product flavour on the Entry Form.

## **POWDER**

### **Class 43 – Full cream milk powder (spray process) (UL)**

Exhibit must be one bag of minimum 5 kg.

### **Class 44 – Skim milk powder (spray process) (UL)**

Exhibit must be one bag of minimum 5 kg.

### **Class 45 – Buttermilk powder (spray process) (UL)**

Exhibit must be one bag of minimum 5 kg.

### **Class 46 – Whey powder (UL)**

Exhibit must be one bag of minimum 5 kg.

### **Class 47a – Retail powder – infant formula 0-24 months (L)**

Exhibit must be 2 packs of minimum 500 g each.

### **Class 47b – Retail powder – all other retail milk powders (L)**

Exhibit must be 2 packs of minimum 500 g each.

**Note!** For all yoghurt classes if supplying yoghurt in sizes 500 g or heavier, 2 packs must be supplied.

**Specify Fat Content on Entry Form**

## **Yoghurt**

### **Class 48 – Yoghurt – natural (set) (L)**

Exhibits must be in four packs of no less than 120 g each.

### **Class 49 – Yoghurt – natural (set) – low fat (L)**

Exhibits must be below 2% fat. Exhibits must be in four packs of no less than 120 g each.

### **Class 50 – Yoghurt – Greek style – plain (L)**

Exhibits must be in four packs of no less than 120 g each. Exhibits must contain no sugars or sweeteners.

### **Class 51 – Yoghurt – Greek style – flavoured – 5% fat and below (L)**

Exhibits must be in four packs of no less than 120 g each. Exhibits can contain sugars or sweeteners.

**Class 52 – Yoghurt – Greek style – flavoured – above 5% fat (L)**

Exhibits must be in four packs of no less than 120 g each. Exhibits can contain sugars or sweeteners.

**Class 53 – Yoghurt – natural (stirred) (L)**

Exhibits must be in four packs of no less than 120 g each.

**Class 54 – Yoghurt – flavoured (set or not stirred) (L)**

Exhibits must be in four packs of no less than 120 g each. Specify the product flavour on the Entry Form.

**Class 55 – Yoghurt – flavoured (stirred) (L)**

Exhibits must be in four packs of no less than 120 g each. Specify the product flavour on the Entry Form.

**Class 56 – Yoghurt – flavoured (stirred) – low fat (L)**

Exhibits must be below 2% fat. Exhibits must be in four packs of no less than 120 g each. Specify the product flavour on the Entry Form.

**Class 57 – Cultured dairy beverage (L)**

Drinking yoghurts, buttermilk, probiotic beverages, etc. Exhibits must be in four packs of no less than 120 g each. The product and flavour must be named and stated on the Entry Form.

**Note! Specify FAT CONTENT for all milk, cream, ice-cream and dairy dessert products on Entry Form**

**MILK**
**Class 58 – Pasteurised (homogenised) milk (L)**

Exhibits must be white milk, full fat. Exhibits must be a minimum of 2 packages of marketable size, totalling no less than 1 litre. UHT products not accepted in this Class.

**Class 59 – Pasteurised (non-homogenised) milk (L)**

Exhibits must be white milk, full fat. Exhibits must be a minimum of 2 packages of marketable size, totalling no less than 1 litre. UHT products not accepted in this Class.

**Class 60 – Skim milk – non-fat (L)**

Exhibits must be white milk. Exhibits must be minimum of 2 packages of marketable size, totalling no less than 1 litre. UHT products not accepted in this Class. Exhibits may be with or without dairy only additives.

**Class 61 – Modified milk - other (L)**

Exhibits must be white milk. Exhibits must be minimum of 2 packages of marketable size, totalling no less than one litre. UHT products not accepted in this Class. Exhibits must contain dairy additives only (e.g. skim milk powder).

**Class 62 – Modified milk beverage (with additives) (L)**

*Containing non-milk additives (e.g. Omega 3, hydrocolloids, lactase, etc).* Exhibits must be a minimum of 2 packages of marketable size, totalling no less than 1 litre. Flavoured modified milks not accepted in this Class. UHT products not accepted in this Class.

**Class 63 – Lactose free milk (L)**

Exhibits must be white milk. Exhibits must be a minimum of 2 packages of marketable size, no less than one litre in total. Milk may contain non-milk additives (e.g. Omega 3, hydrocolloids, vitamins). UHT products not accepted in this class.

**Class 64 – Flavoured milk – chocolate – full fat (L)**

Exhibits must be above 3.2% fat. Exhibits must be in 2 packs of no less than 200 ml each. UHT products not accepted in this Class.

**Class 65 – Flavoured milk – chocolate – reduced fat (L)**

Exhibits must be in 2 packs of no less than 200 ml each. UHT products not accepted in this Class.

**Class 66 – Flavoured milk – coffee – full fat (L)**

Exhibits must be above 3.2% fat. Exhibits must be in 2 packs of no less than 200 ml each. UHT products not accepted in this Class.

**Class 67 – Flavoured milk – coffee – reduced fat (L)**

Exhibits must be in 2 packs of no less than 200 ml each. UHT products not accepted in this Class.

### **Class 68 – Flavoured milk – flavours other than chocolate or coffee – full fat (L)**

Exhibits must be above 3.2% fat. Exhibits must be in 2 packs of no less than 200 ml each. UHT products not accepted in this Class. Specify the flavour on the Entry Form

### **Class 69 – Flavoured milk – flavours other than chocolate or coffee – reduced fat (L)**

Exhibits must be in 2 packs of no less than 200 ml each. UHT products not accepted in this Class. Specify the flavour on the Entry Form

### **Class 70 – UHT milk – full fat – not flavoured (L)**

Exhibits must be in 2 packs of no less than 200 ml each.

### **Class 71 – UHT milk – other including low-fat, skim and lactose-free – not flavoured (L)**

Exhibits must be in 2 packs of no less than 200 ml each. Specify the type on the Entry Form

### **Class 72 – UHT milk – flavoured (L)**

Exhibits must be in 2 packs of no less than 200 ml each.  
Specify the flavour on the Entry Form

## **CREAM**

### **Class 73 – Unthickened cream (L)**

Exhibits must be in 2 packs of approximately 500 ml total capacity. There is no minimum fat percentage requirement, but exhibits must be less than 48% fat. Judges will consider viscosity, flavour and suitability for local market consumption.

### **Class 74 – Thickened cream containing stabilisers or thickeners (L)**

Exhibits must be in 2 packs of no less than 200 ml each. Cream must contain a minimum of 35% milk fat. Judges will consider viscosity, flavour and suitability for local market consumption. Rich cream not accepted in this Class.

### **Class 75 – Thickened cream – reduced fat, containing stabilisers or thickeners (L)**

Exhibits must be in 2 packs of no less than 200 ml each. Cream must contain less than 25% milk fat. Judges will consider viscosity, flavour and suitability for local market consumption. Rich cream not accepted in this Class.

### **Class 76 – Rich cream (L)**

Exhibits must be in 2 packs of no less than 200 ml each. Cream must contain a minimum of 48% milk fat (no thickeners). Judges will consider viscosity, flavour and suitability for local market consumption. Thickened cream not accepted in this Class.

### **Class 77 – Sour or cultured cream (L)**

Exhibits must be 2 packs of sour or cultured cream of no less than 200 ml each.

## **DAIRY DESSERTS**

### **Class 78 – Custard – vanilla (L)**

Exhibits must be in 2 packs of no less than 200 g each.

### **Class 79 – Non-frozen dairy desserts including cheesecakes and dairy snacks (L)**

Exhibits, except for cheesecake, must be at least 2 consumer packs with total weight capacity of 200 g. Exhibits may be any dairy dessert, dairy snack or cheesecake other than vanilla custard with MORE THAN 25% dairy product. This Class includes products to be thawed before consumption. Specify the type and flavour on the Entry Form.

## **PRODUCT DEVELOPMENT**

### **Class 80 – Any dairy product – Product development (L)**

Any dairy product currently in development phase or less than 3 months on the market. Exhibits must be in 2 consumer packs. Exhibits are to be submitted as they would be presented to the consuming public. However if packaging is not yet finalised, ingredient list and NIP to be supplied. Exhibits will be judged by specialist panel of 5-6 judges on technical qualities of the product and specific feedback will be given on the technical aspects of the concept. Specify the type and flavour on the Entry Form. Exhibits must be in a consumer wrap or package if branded.

*There is no award or medals given for this class.*

**Ice-Cream Note! Percentages are determined by grams per 100 grams, not grams per 100 ml.**

### ICE-CREAM, GELATI, FROZEN YOGHURT

#### **Class 81 – Standard vanilla ice-cream/gelati (L)**

Exhibits must be in 2 consumer packs. Total volume must be at least 1 litre. Product is to be between 10% and 11.9% fat. Exhibits must be in a commercial wrap or package.

#### **Class 82 – Standard chocolate ice-cream/gelati (L)**

Exhibits must be in 2 consumer packs. Total volume must be at least 1 litre. Product is to be between 10% and 11.9% fat. Exhibits must be in a commercial wrap or package.

#### **Class 83 – Standard ice-cream/gelati – other than vanilla or chocolate (L)**

Exhibits must be in 2 consumer packs. Total volume must be at least 1 litre. Product is to be between 10% and 11.9% fat. Exhibits must be in a commercial wrap or package.

#### **Class 84 – Premium ice-cream/gelati – without inclusions, vanilla (L)**

Exhibit must be 2 packages of commercially produced, branded, retail size pack. Total volume must be at least 1 litre. Exhibits must contain 12% or above milk/butter fat. Exhibits must be in a consumer wrap or package. Exhibit must not have any visible inclusions. Frozen yoghurt not accepted in this Class.

#### **Class 85 – Premium ice-cream/gelati – without inclusions, single flavour (L)**

Exhibit must have a single flavour. Specify the flavour on the Entry Form. Exhibit must be 2 packages of commercially produced, branded, retail size pack. Total volume must be at least 1 litre. Exhibits must contain 12% or above milk/butter fat. Exhibits must be in a consumer wrap or package. Exhibit must not have any visible inclusions. Frozen yoghurt not accepted in this Class.

#### **Class 86 – Premium ice-cream/gelati – without inclusions, multi-flavours (L)**

Exhibit must contain 2 or more flavours i.e. Rum & Raisin or Lemon cheesecake. Specify the flavours on the Entry Form. Exhibit must be 2 packages of commercially produced, branded, retail size pack. Total volume must be at least 1 litre. Exhibits must contain 12% or above milk/butter fat. Exhibits must be in a consumer wrap or package. Exhibit must not have any visible inclusions. Frozen yoghurt not accepted in this Class.

#### **Class 87 – Premium ice-cream/gelati – with inclusions, vanilla (L)**

Exhibit may contain fruits, nuts, confectionery or bakery items, or other obvious additives, etc. Specify the type on the Entry Form. Exhibit must be 2 packages of commercially produced, branded, retail size pack. Total volume must be at least 1 litre. Exhibits must contain 12% or above milk/butter fat. Exhibits must be in a consumer wrap or package. Frozen yoghurt not accepted in this Class.

#### **Class 88 – Premium ice-cream/gelati – with inclusions, single flavour (L)**

Exhibit must have a single flavour. Exhibit may contain fruits, nuts, confectionery or bakery items, or other obvious additives, etc. Specify the flavour and inclusions on the Entry Form. Exhibit must be 2 packages of commercially produced, branded, retail size pack. Total volume must be at least 1 litre. Exhibits must contain 12% or above milk/butter fat. Exhibits must be in a consumer wrap or package. Frozen yoghurt not accepted in this Class.

#### **Class 89 – Premium ice-cream/gelati – with inclusions, multi-flavour (L)**

Exhibit must contain 2 or more flavours (i.e. Rum & Raisin or Lemon Cheesecake). Exhibit may contain fruits, nuts, confectionery or bakery items, or other obvious additives, etc. Specify the flavours and inclusions on the Entry Form. Exhibit must be 2 packages of commercially produced, branded, retail size pack. Total volume must be at least 1 litre. Exhibits must contain 12% or above milk/butter fat. Exhibits must be in a consumer wrap or package. Frozen yoghurt not accepted in this Class.

**Class 90 – Ice-cream/gelati – low fat (L)**

Exhibit must be 2 packages of commercially produced, branded, retail size packs, no less than 1 litre. Must be less than 3% milk/butter fat. Specify the type and flavour on the Entry Form. Exhibits must be in a commercial wrap or package. Sorbet products not accepted in this Class.

**Class 91 – Novelty ice-cream sticklines (L)**

Stick lines only. Exhibit may be coated or uncoated. If available in multipacks, a multipack should be provided. If not available in multipacks, a commercial size pack or carton should be provided. Exhibits will also be judged on innovation and creativity. Specify the type and flavour on the Entry Form. Exhibits must be in a consumer wrap or package.

**Class 92 – Novelty ice-cream other (cones, ice-cream sandwiches, etc.) (L)**

Exhibit may be coated or uncoated. If available in multipacks, a multipack should be provided. If not available in multipacks, a commercial size pack or carton should be provided. Exhibits will also be judged on innovation and creativity. Specify the type and flavour on the Entry Form. Exhibits must be in a consumer wrap or package.

**Class 93 – Ice-cream cakes (L)**

A commercial size pack or carton should be provided. Exhibits will also be judged on innovation and creativity. Specify the type and flavour on the Entry Form. Exhibits must be in a consumer wrap or package.

**Class 94 – Ice-Cream/gelati 3% to 5.9% fat (L)**

Exhibit must be 2 packages of commercially produced, branded, retail size packs, no less than one litre. Must be between 3% and 5.9% milk/butter fat. Specify the type and flavour on the Entry Form. Exhibits must be in a consumer wrap or package. Sorbet products not accepted in this Class.

**Class 95 – Ice-cream/gelati 6 % to 9.9% fat (L)**

Exhibit must be 2 packages of commercially produced, branded, retail size packs, no less than 1 litre. Must be between 6% and 9.9% milk/butter fat.

Specify the type and flavour on the Entry Form. Exhibits must be in a consumer wrap or package. Sorbet products not accepted in this Class.

**Class 96 – Frozen yoghurt (L)**

Cups/tubs, etc. Exhibit must be either 2 containers of no less than 1 litre, or one multipack box, or four containers of any pack size less than 1 litre of commercially produced, branded, retail product. Exhibits must be in a commercial wrap or package.

**Class 97 – Frozen yoghurt – novelties (L)**

Stick lines, cakes, etc. Exhibit must be either 2 containers of no less than 1 litre or one multipack box, or four containers of any pack size less than 1 litre of commercially produced, branded, retail product. Exhibits must be in a commercial wrap or package.

**NON-BOVINE PRODUCT****Class 98– Buffalo product (L)**

Exhibits must be a commercially made dairy product. 2 samples of each product must be supplied. Exhibits are to be submitted as they would be presented to the consumer and in a commercial wrap. Specify the type/variety/flavour of the product on the Entry Form.

**Class 99 – Sheep cheese (L)**

Exhibit must be a complete cheese of a minimum of 250 g. If sold commercially in smaller sizes, include more than 1 whole cheese. More than one variety per factory may be entered. Exhibits are to be submitted as they would be presented to the consuming public. Specify the variety of cheese (e.g. fetta) on the Entry Form. Exhibits must be in a commercial wrap.

**Class 100 – Goat cheese – fresh curd (L)**

Exhibit must be a complete cheese of a minimum of 250 g. If sold commercially in smaller sizes, include more than one whole cheese. More than one variety per factory may be entered. Exhibits are to be submitted as they would be presented to the consuming public. Specify the variety of cheese (e.g. fetta) on the Entry Form. Exhibits must be in a commercial wrap.

### **Class 101 – Goat cheese – mould & surface ripened (L)**

Exhibit must be a complete cheese of a minimum of 250 g. If sold commercially in smaller sizes, include more than one whole cheese. More than one variety per factory may be entered. Exhibits are to be submitted as they would be presented to the consuming public. Specify the variety of cheese (e.g. fetta) on the Entry Form. Exhibits must be in a commercial wrap.

### **Class 102 – Goat cheese – other (L)**

Exhibit must be a complete cheese of a minimum of 250 g. If sold commercially in smaller sizes, include more than one whole cheese. More than one variety per factory may be entered. Exhibits are to be submitted as they would be presented to the consuming public. Specify the variety of cheese (e.g. fetta) on the Entry Form. Exhibits must be in a commercial wrap.

### **Class 103 – Milk – other than cows' (L)**

*Goat, sheep, etc.*

Exhibits must be pasteurised white milk. Exhibits must be a minimum of 2 packages of marketable size, totalling no less than 1 litre. The variety of milk and milk type (e.g. modified and goat milk) must be specified on the Entry Form. UHT products not accepted in this class.

### **Class 104 – Yoghurt – natural or flavoured made from other than cows' milk (L)**

*Goat, sheep, buffalo, etc.*

Exhibits must be in 2 commercial packs of approximately 500 g total capacity, labelled with the type of milk.

## **ORGANIC PRODUCTS**

### **Class 105 – Organic cheese (L)**

Exhibits must be a commercially made cheese that holds a nationally recognised organic product certification. It must be complete cheese of a minimum of 250 g. 2 samples of each cheese must be supplied unless where the complete cheese is larger than 1 kg. More than one variety per factory may be entered. Exhibits are to be submitted as they would be presented to the consumer and in a commercial wrap. Specify the variety of the cheese (e.g. fetta) on the Entry Form and any flavour component

### **Class 106 – Organic dairy product, other (L)**

Exhibits must be a commercially made dairy product that holds a nationally recognised organic product certification. 2 samples of each product must be supplied. Exhibits are to be submitted as they would be presented to the consumer and in a commercial wrap. Specify the type/variety/flavour of the product on the Entry Form.

## **OTHER**

### **Class 107 – Dairy product – other (L)**

Exhibits that do not fall into any other class (e.g. *ghee, sweetened condensed milk*). Exhibits must be a commercially made dairy product. 2 samples of each product must be supplied. Exhibits are to be submitted as they would be presented to the consumer and in a commercial wrap. Specify the type/variety/flavour/fat content of the product on the Entry Form.

## **ADDITIONAL CLASSES**

### **Class 108 – Flavoured Butter (L)**

4 x 500 g or 8 x 250 g branded retail packs. Can be salted or unsalted, can be cultured or non-cultured. Exhibits must be in a retail pack.

### **Class 109 – High Protein Low Fat Yoghurt (L)**

Exhibits must be in 4-packs of no less than 120 g. Protein level must be above 8.8% and butterfat levels below 1.0%. Specify product flavour on the Entry Form.

### **Class 110 – Frozen Custard (L)**

Exhibits must be a minimum of 2 packages of commercially produced, branded, retail-sized packs. Specify the flavour on the Entry Form. Exhibits must be in a consumer wrap or package.

## **MOST INNOVATIVE PRODUCT**

This award is Judges' Choice and exhibits will be selected by the judges from across all classes during the course of the judging. The exhibits will be judged on innovation and uniqueness of concept, convenience to consumers, taste and quality of product.

*There is no entry class for this award.*



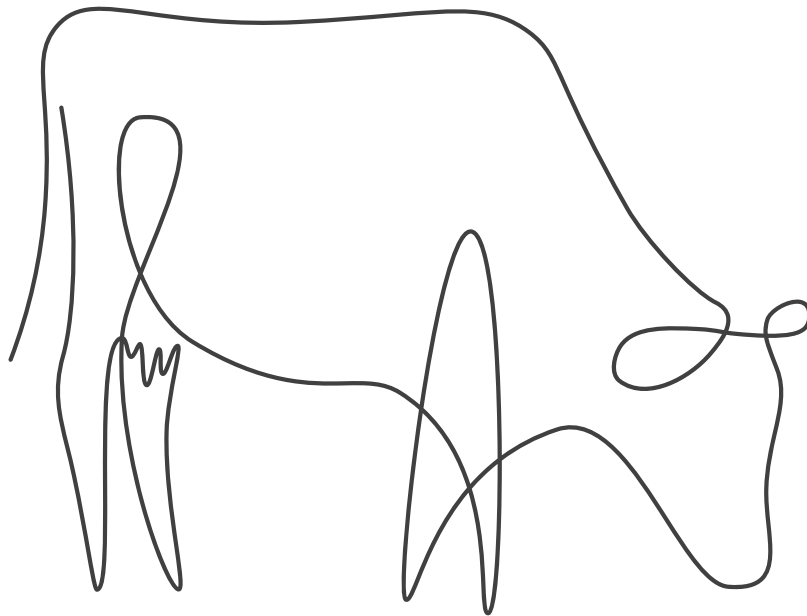


NOTES





**Dairy Industry  
Association  
of Australia**



For more information about the DIAA and  
updates on the Dairy Product Competitions visit:

[www.diaa.asn.au](http://www.diaa.asn.au)