



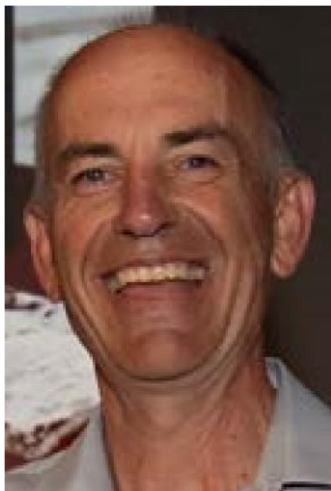
**Dairy Industry
Association of
Australia**

DIAA New South Wales Branch Dairy Product Competitions

Exhibitors' Guide 2024



Invitation to participate



On behalf of the DIAA NSW Branch Committee, I wish to invite you to enter your company's product in the annual DIAA NSW Dairy Product Competition.

The DIAA NSW Dairy Product Competition has been held by DIAA NSW Branch and its predecessors since 1932, when it was only a cheddar cheese and butter show. 90 years of competitions! The

competition now covers dairy products in 107 classes. Last year, there were many gold awards presented, which was a testament to the quality of dairy foods being manufactured in Australia.

The use of gold and silver medals on the winning products' packaging is an excellent way of advertising the quality of your products to your customers.

The results of the judges' deliberations and the judges' comments are provided to all entrants, which is a valuable resource for ongoing product development.

Gold award winners in the DIAA NSW Competition are also invited to enter the Australian Grand Dairy Awards, administered by Dairy Australia.

This year, the competition will be judged at **Eurofins Food Testing** on 24th – 25th July 2024. The dairy products will be judged by panels of three technical judges who have extensive experience in the sensory assessment of dairy products and their manufacture.

The competition can only run thanks to the generous assistance of our sponsors, who are identified within this booklet, as well as the judges and stewards who provide their time pro bono, and the staff and facilities of the Eurofins Food Testing Australia.

The presentation of industry sponsored trophies, gold and silver awards will be held at the annual **DIAA NSW Conference Dinner Thursday 29th August 2024.**

The DIAA NSW Branch Committee look forward to your company joining us at this year's DIAA NSW Dairy Product Competition.

Philip Tatzenko,
Chief Steward



Competitions administrator

Karen McIntyre

Email: competitions@diaa.asn.au

Web: www.diaa.asn.au

Key dates and information

Entry cut-off date

Monday, 8th July 2024

Please enter via the DIAA website or here

Exhibit Submission

Monday, 22 July – Tuesday, 23 July 2024 between
8.00 am - 4.00 pm

Exhibits must be received by 4 pm on product delivery dates.

If your delivery can not be achieved within this timeframe, an alternative must be organised with the committee and agreed before Monday 22 July

Judging

Wednesday, 24 July – Thursday, 25 July 2024

Judging will be held at

Eurofins Food Testing Australia Pty Ltd

179 Magowar Road

Girraween

NSW 2145

New, amended or discontinued classes

No amendments since the 2023 competition

Fee payment

Entry fees are per exhibit (not per class)

Cost per entry: \$40.00 per exhibit, including GST.

Entries can only be made online and must be accompanied by a credit card payment via our system, this will generate your tax invoice.

'Minimum exhibit definition'

The term 'Minimum Exhibit' means that the exhibit must be of the total weight or total volume as detailed in the class description. For example a "minimum weight of 500 g" may be two cheeses of 300 g each or 250 g each or one cheese of 500 g or more.

If the Exhibitors' Guide requires a number of exhibits to be submitted, e.g. "two packs, total minimum weight of 500 g," then the specified number of packs must be submitted.

Wholesale products must be accompanied by an adequate trade description of the product type, flavour, ingredients, etc.

Products that do not comply with these requirements will have a point deducted from one of the judges' scores.

DIAA membership requirement

All manufacturers entering DIAA Competitions must have a member of the DIAA on staff. For more information on joining the DIAA, please visit www.diaa.asn.au

Competition Results

Please do not phone the DIAA for results. All results will be sent to exhibitors after the collation of judge's scores and once winners of major awards have been announced at the **DIAA NSW Conference Dinner Thursday 29th August 2024**

Awards presentations

The annual DIAA NSW Dairy Product Awards will take place during the **DIAA NSW Conference Dinner Thursday 29th August 2024**. All industry sponsored trophies, gold awards and silver certificates will be presented during the Awards Dinner.

Australian Grand Dairy Awards

Gold award recipients in this competition may be invited to enter into the Australian Grand Dairy Awards (AGDA), administered by Dairy Australia. All eligible entrants will be contacted by the AGDA directly.

CONDITIONS

1. Entering the competition

Exhibitors may enter the competition online, at www.diaa.asn.au.

Completed Entry Forms must be supported by the appropriate entry fee paid on the day of submission.

A product is to be entered into one class only, with the exception of the Champion Cheesemaker Class.

The TYPE and FLAVOUR of products as indicated must be named on the Entry Form. Exhibitors should refer to this Exhibitor's Guide when completing the Entry Form. **NB: The judges may, at their discretion move products to correct class categories if incorrectly entered.**

2. Number of exhibits

Factories from the same parent company may enter separately. Each factory may have only one (1) entry per Class, except those classes where provision is made for a different type, variety, flavour or brand of a product to be entered.

All product entered in this competition must be produced in a commercial premises registered with a State Dairy or Health Authority.



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 Labels as specified in your conformation email that will follow your entry. 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

All deliveries must arrive at the judging venue before 4.00 pm on the designated receiveal dates below.

4. Dispatch of exhibits

All products are to be sent directly to:

Attention: **Philip Tatzenko:**
Eurofins Food Testing Australia Pty Ltd
179 Magowar Road
Girraween NSW 2145

Exhibits must be received by 4 pm on product delivery dates.

Monday, 22 July – Tuesday 23 July 8.00am - 4.00pm

The judges reserve the right to disqualify late entries.

Please do not jeopardise your product's chances of an award by using inadequate packaging or having your entries arrive late for judging.

To assist the receiving staff at the venue, we ask all exhibitors to please ensure delivery prior the noon deadline on Wednesday 19 July. This deadline has been extended to a maximum to ensure exhibits are in prime condition at the time of judging.

For best results with chilled, non-frozen products, do not use dry ice or ice in plastic bags. Instead, we suggest commercial ice bricks or ¾ filling one or several plastic milk bottles with water, sealing and freezing them. Wrap these 'ice bricks' and your exhibits in newspaper, place in a polystyrene foam esky and seal with tape. When the ice melts, it should not leak into the esky and damage exhibits.

Please ensure eskies are clearly labelled, so that exhibits are not up-ended. Some yoghurts, etc. have been received upside down with lids off.

Plastic ice-cream containers and the product inside often suffer damage by coming in direct contact with dry ice. This can be minimised by wrapping the containers in several

layers of newspaper to create a barrier between the dry ice and the plastic container.

Competition stewards will endeavour to contact exhibitors whose products have been damaged or lost in transit to give them the opportunity to replace the affected products.

Note:

- Some polystyrene boxes have arrived broken and exhibits were swimming in water.
- Please ensure that your transport/courier company is aware that they are carrying competition exhibits and that special care should be taken during handling.

Please ensure adequate packaging for your products.

5. Product specifications

All exhibits must be made in Australia from local and imported ingredients.

All products exhibited must comply with the relevant clauses as defined in the current issue of the Food Standards Australia New Zealand Food Standards Code.

All exhibits must be commercially available and not specially manufactured or packed for the competition. The DIAA reserves the right to purchase a commercial sample of any individual product for the purpose of comparison with the exhibited sample. Any significant variation may result in disqualification or removal of points. Entrants may be required to nominate a retail outlet where commercial packs can be obtained for comparison.

No product is to be sampled by the exhibitor before being presented for judging. This may lead to disqualification of the entry.

6. Product labelling

Please note that some consumer packs require labelling for the judging.

Exhibits will be accepted in commercial packages to facilitate entry. Entries will also be accepted in plain packs with an appropriate label identifying the class and product.

To help clarify which exhibits require what kind of labelling, the following is used for each class in this guide: **L = Must be a labelled pack, same as the product would appear on retail shelves**

UL = May be labelled or unlabelled

Please note the following applies to all entries. Failure to comply may result in points loss or disqualification.

When the Exhibitors' Guide specifies the number of packs to be sent (for example, 3 x 200 g tubs) or a specific minimum weight (for example 500 g), then all three units or the minimum weight must be sent to avoid losing points.

Product labels must be affixed to each retail pack. These labels are to comply with the Food Standards Code requirements.

Where a non-retail pack is sent (for example, a five-litre tub of gelato), a product description must be supplied that clearly identifies all ingredients in the Food Standards Code format.

7. Judging

All exhibits become the property of DIAA NSW. All judging will be done under the jurisdiction of the DIAA NSW State Division Executive and the panel of judges appointed by the DIAA under Chief Judge Petra Sugiarto and Chief Steward Philip Tatzenko. The judges' decisions are final.

Judging Dates:

Wednesday, 24 July 2024

Thursday, 25 July 2024

8. Point Score & Award System

Gold Award	18–20 points
Silver Award	16–17.9 points

Each product will be judged by at least three judges. All product will be allocated 20 points prior to grading.

Points will be deducted in half-point increments depending on the severity of defects.

All products, other than Ice-Cream and Gelati

Judging will be on the 20 point system:

Flavour and Aroma	10 points
Body and Texture	6 points
Condition, Colour & Finish	4 points
Total	20 points

Ice-Cream and Gelati

Judging will be on the 20 point system:

Flavour	10 points
Body & Texture	6 points
Condition	3 points
Melting	1 point
Total	20 points

9. Sponsorship & Publicity

The DIAA will conduct some publicity around the competition results. Entrants are encouraged to contact their local media outlets to publicise their awards, with the DIAA supporting them with photographs/medal images upon request.

Major awards winners will be announced in the *Australian Dairy Foods* magazine and on the DIAA Results Website.

All awards will be presented during the DIAA NSW Conference Awards Dinner.

All trophies, gold awards and silver certificates will be presented during the Awards Dinner. Competition exhibitors and sponsors will receive an invitation to attend this function. Entrants may be asked to provide product for display and tasting at the presentation function.

10. DIAA Gold and Silver Medals

The DIAA have Gold and Silver Medal images available for exhibitors to use for on-pack promotion. Artwork is available electronically in .jpg and .eps formats. Along with medal artwork, you will also receive guidelines on how to use the artwork and how to go about seeking publicity.

The example medals are shown below:



The guidelines for the use of Gold and Silver Medals on product packaging are as follows:

Winning product defined

Only the specific product and brand awarded can display the DIAA Gold or Silver Medal on packaging.

Symbol design and where to obtain

The medal images are available from the Competition Administrator and are in a shape of a gold or silver medallion with the DIAA logo inside. In the inner rim of the medallion is the competition name and year.

Conditions of use

More information regarding on-pack promotion will be forwarded to gold/silver award winners along with how to obtain the medal artwork, after the presentation function has been concluded.

11. Collection of awards and certificates

Industry sponsored trophies will be presented to company representatives at the Awards Dinner to be held at the DIAA NSW Awards Dinner. The Gold Award is made up of a plaque on a wooden backing board.

If a company representative is unable to receive the award in person at the awards dinner, they may be posted to the company at the company's expense.

Certificates for Gold and Silver exhibitors will be emailed to the entry contact who completed the entry form. Printed copies will be managed by request.

12. Industry sponsored trophies

The Judges reserve the right not to award Gold and Silver in any category if exhibits are considered not suitable. Only exhibits that win a gold award are eligible for industry sponsored trophies.

As well as the Gold and Silver Awards, the following industry sponsored trophies will be presented:

Champion dairy product

Champion dairy dip

Champion cheddar cheese

Champion semi-soft or hard cheese

Champion soft cheese

Champion cheesemaker

Champion cheese

Champion butter

Champion yoghurt

Champion white milk

Champion flavoured milk

Champion milk

Champion cream

Champion dairy dessert

Champion dip, cream and dessert

Most innovative product

Champion ice-cream

Champion frozen dairy confection

Champion non-bovine product

Most consistent exhibitor – the *highest average score for a minimum of six entries per exhibitor. In the event of two or more exhibitors gaining an equal score, the exhibitor with the highest number of gold awards will receive the award.*

DIAA NSW Product Competition Schedule 2024

Butter

- Class 1 Salted 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 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 (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 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.
- 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 with Flavour noted on the entry form

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)**
May include cheese slices.
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 (L)**
May include cheese slices.
Two packs, total minimum weight 500 g, suitable for local trade. Cheese should have a flavour profile of a cheese 2-12 months of age. Exhibits should be packed for local trade. 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 12 Consumer pack – vintage cheddar cheese (L)**
May include cheese slices.
Two packs, total minimum weight 500 g, suitable for local trade. 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 local trade. 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)**
Snack packs not accepted in this Class.
Exhibits may be in block, sticks, portions or slices.
May be flavoured. Minimum exhibit size is 500 g.
Specify Type on Entry Form.

- Class 14 Shredded/grated cheese (L)**
One box or carton, with a minimum of 500g 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. Exhibits may contain more than 18% moisture. 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. Two packs, total minimum weight 500 g, suitable for local trade. Exhibit should be packed for local trade. Specify the variety on the Entry Form.
- Class 16 Very hard cheese (L)**
Romano, parmesan, pecorino, pepato, etc. Wedges and portions not accepted. A minimum of 1 kg for each named variety. Must be a complete cheese. Specify the variety on the Entry Form.
- Class 17 Very hard cheese – retail portion pack (L)**
Exhibits must be in two 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. Wedges and portions not accepted. 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. Specify the cheese variety on the Entry Form.
- Class 19 Pasta filata cheese (stretched curd) pizza type (L)**
Mozzarella, provolone, etc. Wedges and portions not accepted. 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. 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.
- 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.
- Class 22 Cheese, with eyes, ripened by bacteria (L)**
Swiss, gruyere. 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 1 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.
- Class 25 Fetta cheese – marinated (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 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 1 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 1 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 1 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 1 whole cheese.
- 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. 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 1 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 1 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)**
Two packs, total minimum weight of 500 g, and a complete cheese. If sold commercially in smaller sizes then include more than two whole cheeses. Specify the cheese variety on the Entry Form.
- Class 39 Club cheese – flavoured (L)**
Two packs, total minimum weight of 500 g. If sold commercially in smaller sizes then include more than two whole cheeses. Specify the cheese variety on the Entry Form.
- Class 40 Champion cheesemaker**
One cheese to be submitted by a cheesemaker from cheese manufactured at their factory.
FLAVOUR/VARIETY to be specified on the entry form as well as the cheese makers name.

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 47 Retail powder (L)**
Exhibit must be two packs of minimum 500 g each.

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) (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.

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.

Milk

Class 58 Pasteurised (homogenised) Whole milk (L)

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

Class 59 Pasteurised (non-homogenised) Whole milk (L)

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

Class 61 Modified milk - other (L)

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

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 two 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 two 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 two 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 two 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 two 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 two 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 two packs of no less than 200 ml each. UHT products not accepted in this Class.

Class 69 Flavoured milk - flavours other than chocolate or coffee - reduced fat (L)

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

Class 70 UHT milk - full fat - not flavoured (L)

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

Class 71 UHT milk - other including low-fat and skim - not flavoured (L)

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

Class 72 UHT milk - flavoured (L)

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

Cream

Class 73 Unthickened cream (L)

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

Dairy Desserts

- Class 78 Custard - vanilla (L)**
Exhibits must be in two 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 - currently in development phase or less than 3 months on the market**
Exhibits must be in two consumer packs of any dairy product. Exhibits are to be submitted as they would be presented to the consuming public. However, if packaging is not yet finalised, Ingredient listing and NIP to be supplied. Exhibits will be judged by a 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 and submission supported by a brief as to what is unique about this product. There is no award or medal given for this class.

Ice-Cream, Gelati, Frozen Yoghurt

- Class 81 Standard vanilla ice-cream/gelati (L)**
Exhibits must be in two 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 two 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 two 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 two 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 two 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 two or more flavours i.e. Rum & Raisin or Lemon cheesecake. Specify the flavours on the Entry Form. Exhibit must be two 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 two 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 two 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 two 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 two 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 Frozen confectionery/gelati - low fat (L)

Exhibit must be two 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 / frozen confectionery 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 / frozen confectionery other (cones, 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 Frozen confectionery/gelati 3% to 5.9% fat (L)

Exhibit must be two 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 Frozen confectionery/gelati 6 % to 9.9% fat (L)

Exhibit must be two 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 two 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 two 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 110 Frozen Custard (L)

Exhibits must be a minimum of 2 packages of commercially produced, branded, retail-sized packs. Exhibits must be in a consumer wrap or package.

Non-Bovine Products

Class 98 Buffalo product (L)

Exhibits must be a commercially made dairy product. Two 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 250g. 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 100 Goat cheese - fresh curd (L)

Exhibit must be a complete cheese of a minimum of 250g. 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 250g. 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 250g. 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 bovine (L)

Goat, sheep, etc. Exhibits must be pasteurised white milk. Exhibits must be a minimum of two 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 non-bovine milk (L)

Goat, sheep, buffalo, etc. Exhibits must be in two 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. Two 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. Two 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/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/flavour/fat content of the product on the Entry Form.
