

mudgee | awards FINE FOODS | 2011

2011 represents a significant opportunity for Australia's specialist food producers to be acknowledged by their peers and rewarded for their efforts in the annual, national Mudgee Fine Food Awards.

With close to 400 entries from across the country in 2010, this year is shaping up to be the biggest competition to date. Wherever you live around Australia, if you take pride in the product you produce and recognize the business building advantages in having your food judged by Australia's top food experts, take part in scheduled seminars and workshops that relate directly to your business or network with other successful food producers, you simply can't afford not to participate in the national Mudgee Fine Food Awards!

HOW WE'VE GROWN

We have refined our classes to reflect the growing interest in Food Olives and Infused Oils, Baked Goods and Sweet Preserves. We encourage innovative producers to enter any '**New Product for Critique**' by the entire judging panel. The importance of **Packaging and Presentation** is now an established class recognized with its own Award.

THE JUDGES

- **Jan Boon** - Accredited Judge of the RAS Fine Foods Competitions and expert on Preserved, Non Perishable and Perishable Foods.
- **Peter Davis** - Caterer and Director, Newtown Providores, Dubbo NSW.
- **Ross Dobson** - Contributor, BBC Aust Good Food magazine, cookbook author, café owner-chef and proponent of seasonal, regional cuisine.
- **Suzanne Gibbs** - Cordon Bleu trained, successful cookbook author with over thirty years of food writing for Australian newspapers and magazines.
- **Valli Little** - Food writer and Food Director, **ABC delicious**. Magazine.
- **Michael Manners** - Legendary chef, restaurateur, co-Director of Manners & Borg, gourmet providores, Orange NSW.
- **Rebecca Sutton** - Sommelier and chef, with her own catering business, olive.a.twist (food.wine.science), Mudgee NSW.

Trophy and Medal winners will be announced at the Mudgee Fine Food Awards Presentation Lunch on Sunday 21 August 2011.

For more details of this event, check our website: www.mudgeefinefoods.com.au

Classes

Class	Description of product
1	Jellies - savoury
2	Pickles - fruit
3	Pickles - vegetables
4	Green Olives - whole
5	Black/Coloured Olives - whole pickled
6	Marinated Olives - flavoured, stuffed or macerated
7	Salt or Sun Dried Olives
8	Tapenades - Olive - must incl. anchovies & capers
9	Olive paste - not incl. anchovies & capers
10	Infused Extra Virgin Olive Oil
11	Pestos/Savoury Pastes/Dips - other than olive
12	Marmalades - savoury
13	Chutneys
14	Relishes
15	Sauces - savoury incl. dressings & Verjuice
16	Mustards
17	Vinegars - incl. balsamic & flavoured
18	Marinades
19	Nuts - raw/unshelled
20	Nuts - roasted
21	Value added Nuts/Cereals
22	Oils - other than olive eg. nut/infused/seed or grain
23	Biscuits - savoury
24	Biscuits - sweet
25	Jellies - sweet
26	Sweet Pastes and Fruit Cheeses
27	Honey
28	Value added honey eg. creamed/comb/mead
29	Jams
30	Marmalades - sweet
31	Sauces - sweet
32	Confectionery
33	Puddings and Cakes
34	Preserved Dried Fruit
35	Smoked/Preserved Meats/Fish
36	Any Other Product - any product not covered in above classes

NON MEDAL CLASSES

Class	Description of product
A	Packaging & Presentation - not tasted Submitted with complete label & packaging
B	Any new Product for Critique - Can be submitted for feedback from all judges. (No charge for entries to this class if entering other classes, otherwise same charges apply as other classes)

KEY DATES

Closing Date of Entries	Friday 8th July 2011
Delivery Date of Exhibits	Wednesday 27th July 2011
Dates of Judging	Monday 1st & Tuesday 2nd August 2011
Awards Presentation Lunch	Sunday 21st August 2011
Publication of MFFI Awards - website	Monday 22nd August 2011

CONDITIONS OF ENTRY

1. Exhibits must be the products of the exhibitor.
2. Exhibitors must have a **registered business name/label**.
3. Exhibits will be judged as delivered, with no extra preparation performed by stewards.
(with the exception of entries in Class 35 Meats e.g. Bacon will be cooked before tasting).
4. Exhibitors must supply a list of ingredients (in descending order of weight) for each entry on entry form.
5. The Judges decision is final and no correspondence will be entered into.
6. All exhibits to be supplied in plain containers (except Non medal Class A) displaying only the Entry label supplied by MFFI (**i.e. no commercial labeling is permitted**) with a minimum quantity of 180g of product. One jar/container is sufficient for entries. For entries in Class 35, see Condition 11 (below).
7. Due to judging constraints, and difficulties in consistency of preparation, coffee, cheeses, and extra virgin olive oils are not eligible to be entered.
8. It is at the discretion of the judges to award Gold, Silver and Bronze medals in each class. More than one exhibit may receive Gold, Silver or Bronze in any class, or none, with the exception of honey, where no bronze medals are awarded.
9. Medal Winners may be asked to supply product for tasting at the Mudgee Fine Foods Awards Presentation Lunch.
10. All entries must comply with the Australia New Zealand Food Standards Codes as currently published on the Food Standards website (www.foodstandards.gov.au).
11. **Class 35 - Smoked/Preserved Meats/Fish.** The following minimum quantities are required:
 - Bacon - Minimum 6 rashers.
 - Ham - Half ham, Leg ham - hock end with bone intact.
 - Salami and other preserved sausages - 1 whole sausage.
 - Fish - 2 whole fillets/1 fish.

Contact Co-ordinator if unsure about any class or quantities.

ENTRY FEES

\$22.00 per product

\$18.00 per product for financial Mudgee Fine Foods Members

Closing date for entries is Friday 8th July 2011

DELIVERY OF ENTRIES

Closing date for delivery, non perishable entry, Wednesday 27th July.

Labels containing Class and Exhibit numbers will be forwarded to all Exhibitors after closing date of entries, 8th July and must be attached to all exhibits.

Exhibits should be posted to: MFFI Awards,
 PO Box 794,
 MUDGEE NSW 2850

Entries can also be left at Mudgee Regional Tourism Office, 84 Market Street, Mudgee.

Perishable products only: Entries needing refrigeration should be delivered as close as practical to Monday, 1st August: The Mudgee Brewing Co., 4 Church Street, Mudgee. Ph 02 6372 6726. Open every day 9 – 5 pm.

JUDGING CRITERIA

Scale of Judging points:-

Flavour & Aroma	10 Points
Texture/mouth feel	6 Points
<u>Appearance</u>	<u>4 Points</u>
Maximum Possible Total	20 Points

AWARDS PRESENTATION

Awards for all successful exhibitors will be displayed at the Mudgee Fine Foods Awards Presentation Lunch on Sunday 21st August 2011 and via the Internet on Monday 22nd August at www.mudgeefinefoods.com.au

Medal and Trophy winning producers will receive Award Certificates suitable for framing. Successful exhibitors not present at the Awards Presentation Lunch will receive their Certificates by post after the awards are published.

Gold, Silver and Bronze medal winners will be entitled to print and display their awarded medallion on their winning product. Artwork for medals will be supplied via email to all medallion winners.

Judges comments, where noted, will be forwarded to individual entrants, including non-medal categories.

Mudgee Fine Foods Awards Contact:

Linda Wilson - Awards Co-ordinator, email: awards@mudgeefinefoods.com.au

Ph: 02 6373 3155 or M 0404 155 388

CHAMPION TROPHIES

Most Successful Exhibitor	Scores from all medal winning entries from all classes will be totalled to decide this trophy
Champion Sweet Product	Highest scoring product in Classes 24 to 34 and 36
Champion Savoury Product	Highest scoring product in Classes 1 to 23, 35 and 36
Champion Olive Product	Highest scoring product in Classes 4 to 10
Champion Nut Product	Highest scoring product in Classes 19 to 22
Packaging and Presentation Award	From eligible class A only.

Remember: Entries must be received by Friday 8th July 2011

ENTRY FORM

MUDGEE FINE FOOD AWARDS 2011

Producer Details

Company

Contact Person

Postal Address

Town State P Code

Telephone Fax

Email

Signature of Exhibitor

Date

Payment Details -

I have enclosed a cheque for \$.....

I have Deposited \$..... Into Mudgee Fine Foods Inc. Commonwealth Bank Account

BSB 062 577
Account 1014 2832

Mail completed entries to: MFFI Food Awards
 P.O. Box 794
 Mudgee NSW 2850

If paying by direct deposit, entries can be emailed to awards@mudgeefinefoods.com.au

I heard of the Mudgee Fine Food Awards via: newspaper radio flyer
website I am a previous entrant.

Product Entry Details

Class No. Name of Product

(A swing tag may be attached to products, detailing usage to aid in judging)

List of Ingredients in descending order ..

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