

mudgee | awards

FINE FOODS | 2010

The Mudgee Fine Foods Awards acknowledge and reward the growing number of food producers who, through their passion and experience, continue to enhance our region's reputation for excellence across a wide range of product and produce. This year, we've expanded our classes and secured some of Australia's leading food experts to judge the entries. This is the opportunity for producers - both local and from across Australia - to showcase their products, network with their peers and come home with a prestigious award.

WHAT'S NEW?

In collaboration with the **Olive Growers of Mudgee**, we have six new classes for food olives, ranging from pickled through to Infused Oils. Also this year, innovative producers can enter the "New Product ideas for critique" by the entire judging panel. The importance of **Packaging and Presentation** is also recognized with its own Award.

THE JUDGES

- **Sue Fairlie-Cunninghame** - A media veteran of 25-years, incl. Vogue Entertaining, InsideOut, Australian Gourmet Traveller, Country Style
- **Peter Davis** - Director, Newtown Providores, Dubbo NSW
- **Suzanne Gibbs** - over thirty years of food writing, currently Food Director of BBC Australian Good Food magazine
- **Rob Ingram** - Senior writer at Australian Gourmet Traveller and columnist for Country Style
- **Valli Little** - Food writer and Food Editor of ABC DELICIOUS Magazine
- **Rebecca Sutton** - A sommelier, with her own catering business, olive.a.twist (food.wine.science)

Trophy and Medal winners will be announced at the Mudgee Fine Foods Awards Presentation Lunch on Sunday 5th September 2010. An exciting Awards Presentation Lunch will include a series of short forums designed to further enhance business and marketing skills, with the focus on providing feedback for product marketing and development. For more details of these events, check our website: www.mudgeefinefoods.com.au

KEY DATES

Closing Date of Entry	Friday 30 th July 2010
Delivery Date of Exhibits	Wednesday 18 th August 2010
Date of Judging	Monday 23 rd , and Tuesday 24 th August 2010
Awards Presentation Lunch	Sunday 5 th September 2010
Publication of MFFI Awards on website	Monday 6 th September 2010

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	Biscuits - Savoury
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 - Sweet
24	Honey
25	Value added honey eg. Creamed/comb/mead
26	Jams
27	Marmalades - Sweet
28	Sauces - Sweet
29	Confectionery
30	Puddings
31	Preserved/Dried fruit
32	Smoked/Preserved Meats/Fish
33	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)

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 32 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.
7. One jar/container is sufficient for entries. For entries in Class 32, see Condition 13 (below).
8. Due to judging constraints, and difficulties in consistency of preparation, coffee, cheeses, and extra virgin olive oils are not eligible to be entered.
9. 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.
10. Medal Winners may be asked to supply product for tasting at the Mudgee Fine Foods Awards Presentation Lunch.
11. All entries must comply with the Australia New Zealand Food Standards Codes as currently published on the Food Standards website (www.foodstandards.gov.au).
12. To be eligible for the Mudgee Champion Producer Award, the principle ingredient (greater than 50%) of the product entered must be grown within the Midwestern Regional Shire boundaries (see www.midwestern.nsw.gov.au for boundary details). Provide a list of ingredients, including percentages, which are grown within the MWRC Region. You may be required to provide proof regarding authenticity of product source.
13. **Class 32 - 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

\$20.00 per product

\$15.00 per product for financial Mudgee Fine Foods Members

DELIVERY OF ENTRIES

Closing date for delivery is **Wednesday 18th August 2010**

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

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

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

Perishable products only: (i.e. preserved meats) needing refrigeration should be delivered as close as practical to closing date to: The Mudgee Brewing Co., 4 Church Street, Mudgee. Ph 02 6372 6726, or 0428 481 763. 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 announced at the Mudgee Fine Foods Awards Presentation Lunch on Sunday 5th September 2010 and via the Internet on Monday 6th September 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 all entrants, including non-medal categories.

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 23 to 31, and 33
Champion Savoury Product	Highest scoring product in Classes 1 to 18, 32 and 33
Champion Olive Product	Highest scoring product in Classes 4 to 10
Champion Nut Product	Highest scoring product in Classes 19 to 21
Mudgee Champion Producer	Scores from all medal winning entries of eligible products* from all classes will be totalled to decide this trophy. (*See conditions of Entry No. 12)
Packaging and Presentation Award	From eligible class A only.

Mudgee Fine Foods Awards Contact:

Liz Mayberry - Awards Co-Ordinator, email: awards@mudgeefinefoods.com.au

Ph: 02 6372 6594, or M 0407 288 797

Entries must be received by Friday 30th July 2010

ENTRY FORM MUDGEE FINE FOOD AWARDS 2010

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



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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Tick box if product is eligible for the Mudgee Champion Producer Trophy (See Conditions of entry)

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