

 ROYAL ADELAIDE
2025 **COFFEE SHOW**

COMPETITION SCHEDULE

2025



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ROYAL ADELAIDE 2025 COFFEE SHOW

The winners of the Royal Adelaide Coffee Show will be announced at the official Royal Adelaide Coffee Awards Brunch to be held at the Adelaide Showground Date TBC.

2025 KEY DATES

Entries Close: Monday 17th of February at 5:00pm

Deliveries: Adelaide Showground Friday 21st - Tuesday 25th of March

Judging: Wednesday 26th, Thursday 27th of March

Awards Presentation: TBC

IMPORTANT INFORMATION

- **Open to all coffee roasters of Australia. All beans must be 100% roasted in Australia.**
- **To qualify for the champion organic award. Exhibitors must provide organic/sustainable certification upon entry.**

SPECIAL REQUIREMENTS

Each packet must be clearly identified as either 'roasted' or 'green bean'

Exhibitors must ensure that the grower/farmer of the green bean coffee used in their exhibits has a Commercial Availability production of half a tonne (1/2) per annum for Australia and four (4) tonne per annum for imported green bean coffee.

Please specify if the roast level is Light, Medium, Medium - Dark or Dark in the application for entry.

Roasted coffee beans must be two weeks old at the time of judging. Therefore, beans must be roasted in the week commencing Monday 3 March 2025.

ROAST LEVEL GUIDE



LIGHT



MEDIUM



DARK

HOW TO ENTER

ENTRY FEES (GST INCLUDED)

- Entry fee for each entry: \$130
- Exhibits must be submitted and paid for by the closing date.
- All entries submitted online will be acknowledged via email.

SUBMISSION OF ENTRIES

All entries are to be submitted online: www.royaladelaidecoffeeshow.com.au
The brand owner or licensed user of the brand must submit the entry.

CLOSING DATE OF ENTRIES - Monday, 17 Feb, 2025 at 5pm^(ACST)

T&Cs The following conditions will strictly apply:

- All online entries must be paid in full by **5pm (ACST) on Monday 17 Feb 2025.**
- Entry forms by facsimile, post or email will not be accepted.
- No exceptions to the above conditions will be made to any exhibitor under any circumstance.

WITHDRAWALS

All withdrawals must be made in writing and can be sent via email to lsilva@adelaideshowground.com.au withdrawals must include class number/s and exhibit name (if applicable). Please note a refund will not apply if entries have closed.

REFUNDS

No refund of entry fees will be made after the closing date of entries.

EXHIBIT LABELS

Once entries have closed, roasters will receive an email containing labels for their entries. Exhibitors must print out labels and adhere them to each of their entries prior to delivery. Please keep your online account email up to date as labels will be sent to that address. It is the responsibility of the exhibitor to communicate with the RA&HS should labels not have been received. Entries received with no label will not be judged.

DELIVERY

Exhibits must be delivered between 10.00 am to 4.00 pm on Friday 21st, Monday 24th & Tuesday 25th of March. No late exhibits will be judged.

DELIVERY LOCATION

Exhibits must be delivered to the Ridley Pavilion, Adelaide Showground, Wayville.

Details and a map will be emailed with PDF labels closer to the competition.

The Society will not be responsible for the loss of, or any damage whatsoever to exhibits en-route to, during judging or while entries are stored subsequent to judging.

EXHIBIT QUANTITIES

Each exhibit requires Six (6) packets in total of no less than 150g each.

ROASTED:

One (1) pack with commercial label intact. Four (4) packs with all branding/ labelling removed.

GREEN BEAN:

One (1) pack with all branding/ labelling removed.

DISPOSAL OF EXHIBITS

All Exhibits become the property of the Society.

Exhibitors in the running for a trophy could be called upon to provide additional product for the Awards presentation breakfast.

CONTACT US

Event Coordinator: Lucy Silva

Email: lsilva@adelaideshowground.com.au

The Royal Agricultural & Horticultural Society's ABN is 68 531 710 498.

YOUR PRIVACY

By exhibiting at The Show you acknowledge that you have read and agree to the privacy policy of the RA&HS which can be viewed here [linked to <https://www.theshow.com.au/contact-us/>].

In relation to your entry into a competition we may specifically use and/or disclose your personal information to:

- Communicate competition information to you such as entry opening dates, delivery and collection details and entry ticket distribution
- Publish competition results both online and in printed results listings
- Publish competition entries in Competition Catalogues
- Advise sponsors of competition prize winners for distribution of prizes from both the RA&HS and sponsors

By entering into a competition you consent to your contact details being provided to the sponsors of that competition for the purpose of distributing your prize. You also consent to your name, suburb and postcode being listed in a competition catalogue and, if you are a prize winner your name in competition results.

If you do not wish for your name and address to be printed in a competition catalogue, please ensure that you select the 'Keep Private' option in your online exhibitor profile.

ALL ESPRESSO EXHIBITS WILL BE JUDGED ON THE FOLLOWING CRITERIA:

JUDGING CRITERIA		POINTS
Visual	Green beans, roasted appearance and crema	20
Aroma	Indication of complexity and freshness	5
Taste	Acidity, sweetness, bitterness, freshness, balance and mouth feel	75
TOTAL		100

ALL LATTE AND PICCOLO EXHIBITS WILL BE JUDGED ON THE FOLLOWING CRITERIA:

JUDGING CRITERIA		POINTS
Visual	Green beans, roasted appearance	10
Aroma	Indication of complexity and freshness	5
Taste	Freshness, acidity, bitterness, flavour and aftertaste	85
TOTAL		100

ALL PLUNGER EXHIBITS WILL BE JUDGED ON THE FOLLOWING CRITERIA:

JUDGING CRITERIA		POINTS
Visual	Green beans, roasted appearance	10
Aroma	Indication of complexity and freshness	10
Body		10
Taste	Freshness, acidity, sweetness, bitterness, flavour, aftertaste and balance	70
TOTAL		100

JUDGING

Judging will take place from Wednesday 26th to Thursday 27th March 2025 inclusive.

JUDGING REGULATIONS

All Judges (including the Chief Judge) shall not at any time prior to the announcement of the Awards have any access as to the identity of the Exhibits.

All exhibits will be judged in the order best considered by the Chief Judge.

Judges under the direction of the Chief Judge shall judge their allocated Classes and complete score/provide feedback for those Classes. The Chief Judge shall confirm the results to determine the awards.

Judges will not have access to exhibits apart from each placed in front of them by the stewards.

All exhibitors shall accept the final decision of the Society and Judges.

The Chief Judge shall have the power to disqualify or dismiss as being not eligible for judging any exhibit which, in his/her opinion does not comply with the regulations in every respect and such disqualification shall be accepted as final.

Exhibits will be judged using the following criteria: **Visual | Aroma | Taste | Body**

MEDALS

Gold Award 95 points and over

Silver Award 90 points to 94.9 points

Bronze Award 85 points to 89.9 points

A Trophy may be awarded to the highest pointing silver medal winning Exhibit if a gold is not awarded for that class. This will be at the discretion of the Chief Judge in consultation with a Society representative.

AWARDS PRESENTATION

Presentation of Awards will take place at The Official Royal Adelaide Coffee Awards Brunch hosted at the Adelaide Showground. Details will be emailed to exhibitors with further information closer to the event.

CODE OF PRACTICE FOR THE DISPLAY OF AWARDS

Producers will not use medals, stickers, symbols or other devices on packaging in order to misleadingly convey the impression that the coffee has received an award at an open, objective or independent competition.

The use of gold/ black and gold/ bronze and silver discs and the like, must not be used.

Stickers and symbols or other devices should be sufficiently differentiated from show medals in terms of shape and/or colour to ensure no confusion.

All award-winning entries must only use the official Royal Adelaide Coffee Show medal design. Artwork will be supplied to all prize-winning entries post awards.

Exhibitors of awards agree that all advertising, promotion or labelling arising from the award will include Year of Award, class number and description of award. Exhibitors also agree that only the specific beer or cider that received the award can have any reference to that award.

ATTENTION ALL EXHIBITORS

In an endeavor to continue to make the Royal Adelaide Coffee Show relevant to the industry, classes are reviewed annually.

Suggestions for alterations to the 2026 Royal Adelaide Coffee Show must be submitted in writing by the end of September 2025.

The Royal Agricultural and Horticultural Society makes every attempt to ensure that all information contained within this schedule is correct at the time of printing, however the RA&HS reserves the right to change such details as may be required.

GENERAL REGULATIONS

Exhibitors are reminded that the Society's General Regulations apply to all sections of the Show. A copy of the General Regulations can be obtained from the Society's website at www.theshow.com.au or from the Society's Administration Office.

Exhibitors should note that the General Regulations contain a number of provisions relevant to competitions and this Schedule including but not limited to, offences, penalties, prohibited drugs. As those conditions apply in addition to the regulations contained within this schedule, Exhibitors should familiarise themselves with the General Regulations.

SPECIAL REGULATIONS

Exhibitors are reminded that the Special Regulations contained within this Schedule are merely supplementary to and subject to the General Regulations.

The members of the Society shall have the authority to act on behalf of the Society to take any necessary action under these Special Regulations.

The product must be commercially available ie, is on sale at one or more outlets.

To be eligible for the Champion Organic Award you must provide a copy of your certification at the time of entry.

*Please refer to the Schedule for volume and availability minimums.



Champion Espresso

Rydges Adelaide

Highest scoring exhibit
in Class 1, 2, 3

Champion Latte

Fleurieu Milk Company

Highest scoring exhibit
in Class 4, 5, 6

Champion Plunger Coffee

Highest scoring exhibit
in Class 7, 8, 9



Champion Piccolo

Highest scoring exhibit
in Class 7, 8, 9

Champion Organic Coffee

Cafetto

Highest scoring organic
exhibit from all classes



SECTION 1 - ESPRESSO

All exhibits submitted must bear the label supplied by email to identify the exhibit.

There is no limit to the number of entries an exhibitor can make in each class.

Exhibit Quantities

Each exhibit requires six (6) packets in total of no less than 150g each.

Roasted:

One (1) packet with commercial label intact.

Four (4) packets with all branding/labeling removed.

Green Bean:

One (1) packet with all branding/labeling removed.

CLASS 1 Espresso Single Origin

Single Origin grown coffee

Espresso Exhibits will be prepared for judging as follows: A split shot using a 19g in 48g out double filter basket with a 25 - 30 extraction yielding a 25ml liquor.

CLASS 2 Espresso Imported Blend

Espresso Imported Blend

Espresso Exhibits will be prepared for judging as follows: A split shot using a 21g double filter basket with a 25 - 30 extraction yielding a 25ml liquor.

CLASS 3 Espresso 100% Australian Grown

Espresso 100% Australian Grown Coffee

Espresso Exhibits will be prepared for judging as follows: A split shot using a 21g double filter basket with a 25 - 30 extraction yielding a 25ml liquor.

SECTION 2 - LATTE

All exhibits submitted must bear the label supplied by email to identify the exhibit.

There is no limit to the number of entries an exhibitor can make in each class.

Exhibit Quantities

Each exhibit requires six (6) packets in total of no less than 150g each.

Roasted:

One (1) packet with commercial label intact.

Four (4) packets with all branding/labeling removed.

Green Bean:

One (1) packet with all branding/labeling removed.

CLASS 4 Latte Single Origin

Single Origin grown coffee

Latte Exhibits will be prepared for judging as follows: A 30ml espresso shot, 110ml steamed full cream milk and 60ml froth.

CLASS 5 Latte Imported Blend

Latte Imported Blend

Latte Exhibits will be prepared for judging as follows: A 30ml espresso shot, 110ml steamed full cream milk and 60ml froth.

CLASS 6 Latte 100% Australian Grown

Latte 100% Australian Grown Coffee

Latte Exhibits will be prepared for judging as follows: A 21g in 48g out with 25-30 seconds extraction 30ml espresso shot, 110ml steamed full cream milk and 60ml froth.

SECTION 3 - PLUNGER COFFEE

All exhibits submitted must bear the label supplied by email to identify the exhibit.

There is no limit to the number of entries an exhibitor can make in each class.

Exhibit Quantities

Each exhibit requires six (6) packets in total, each weighing no less than 150g.

Roasted:

One (1) packet with the commercial label intact.

Four (4) packets with all branding/labeling removed.

Green Bean:

One (1) packet with all branding/labeling removed.

CLASS 7 Plunger Single Origin

Single Origin grown coffee

Plunger Exhibits will be prepared for judging as follows: A 14g of coarsely ground coffee and 200ml of fresh water heated to 94 celsius steeped for 3 minutes.

CLASS 8 Plunger Imported Blend

Plunger Imported Blend

Plunger Exhibits will be prepared for judging as follows: A 14g of coarsely ground coffee and 200ml of fresh water heated to 94 celsius steeped for 3 minutes.

CLASS 9 Plunger 100% Australian Grown

Plunger 100% Australian Grown Coffee

Plunger Exhibits will be prepared for judging as follows: A 14g of coarsely ground coffee and 200ml of fresh water heated to 94 celsius steeped for 3 minutes.

SECTION 4 - PICCOLO

All exhibits submitted must bear the label supplied to identify the exhibit.

There is no limit to the number of entries an exhibitor can make in each class.

Exhibit Quantities

Each exhibit requires six (6) packets in total, each weighing no less than 150g.

Roasted:

One (1) packet with the commercial label intact.

Four (4) packets with all branding/labeling removed.

Green Bean:

One (1) packet with all branding/labeling removed.

CLASS 10 Piccolo Single Origin

Piccolo Single Origin grown coffee

Piccolo Exhibits will be prepared for judging as follows:

A 15ml ristretto shot, 55ml steamed full cream milk and 20ml froth.

CLASS 11 Piccolo Imported Blend

Espresso Imported Blend

Piccolo Exhibits will be prepared for judging as follows:

A 19g in 36g out with 16 -18 seconds extraction ristretto 15ml shot, 50ml steamed full cream milk and 20ml froth.

CLASS 12 Piccolo 100% Australian Grown

Piccolo 100% Australian Grown Coffee

Piccolo Exhibits will be prepared for judging as follows:

A 19g in 36g out with 16 -18 seconds extraction ristretto 15ml shot, 50ml steamed full cream milk and 20ml froth.

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Thank you to our 2025 sponsors



R Y D G E S

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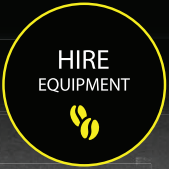
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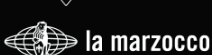


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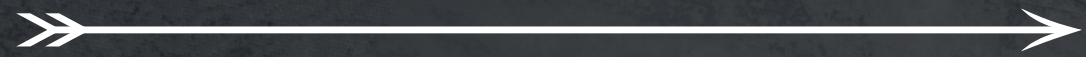


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RYDGES

SOUTH PARK ADELAIDE

Explore the spacious, newly renovated rooms at Rydges South Park Adelaide. Conveniently located on the fringe of the CBD and less than 1km from the Adelaide Showground, the hotel boasts spectacular views of the city, surrounding parklands and Adelaide Hills with a range of room types to suit individual needs.

1 South Terrace, Adelaide SA 5000

rydges.com/adelaide

+61 8 8216 0300



The hotel also offers:

- Rooftop Pool with Spa & Fitness Centre
- Skyline Restaurant with stunning views
- Newly renovated Deck Bar & Café
- 8 fully equipped, modern event spaces
- Free high speed Wi-Fi
- Easy and affordable parking
- Morning weekday CBD shuttle service
- Guest laundry and dry cleaning services
- 24 hour reception

ROYAL ADELAIDE SHOW - EXHIBITORS CONDITIONS OF ENTRY

HAZARD REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Control Centre immediately of any hazards detected. Hazards are any situation which has the potential to cause:

1. Injury, illness or death to people or animals either immediately or in the future
2. Damage or destruction to property

INCIDENT REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Management Office immediately an incident occurs which has resulted in:

1. The injury, illness or death of any person or animal
2. The damage, destruction or loss of property
3. A near miss incident that could have resulted in the consequences listed in 1 and 2

WASTE DISPOSAL

All waste including liquids must be disposed of responsibly and placed in the appropriate bin or receptacle. Storm drains must not be used for the disposal of any waste.

HAZARD MINIMISATION

All areas must be kept in a clean and tidy order with clearly defined and available access and exit routes at all times. Build-up of combustible waste must be avoided.

Care must be taken to minimise trip hazards and obstacles that people may walk into.

HAZARDOUS MATERIALS

The RA&HS are to be advised of all hazardous materials that are brought onto the Showground. Appropriate warning signs and Safety Data Sheets (SDS) will need to be provided before allowing these materials on site. SDS are to be available onsite and provided immediately upon request by an RA&HS Representative.

MEDIA COMMENTS

Any public comment on emergencies, incidents or other venue matters should only come from the RA&HS. The key media spokesperson for the RA&HS is the Marketing Manager.

DUTY OF CARE

It is important to ensure your own safety and that of all other site personnel, visitors and general public at the Adelaide Showground.

All competitors have a "Duty of Care" to avoid exposing themselves or other people to situations which could lead to injury. This "Duty of Care" extends to the prevention of damage to property.

LIABILITY AND INDEMNITY

1. Release

- Entry to and remaining on the Showground is entirely at the risk of the Exhibitor and to the maximum extent permitted by law, the Exhibitor releases the Society (which term includes in this clause the Society's officers, employees, members and agents), from all claims and demands of every kind resulting from any accident, damage or injury occurring at the Showground, and without limitation, the Exhibitor acknowledges:
- the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit;
- the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibitor, his or her family, invitees and Agents;
- the Society has no responsibility or liability for any loss, damage or injury to a Motor Vehicle or any of its contents whilst it is located on the Showground; and
- without limiting Regulations 1 (a) and 1 (b) above, the Society has no responsibility or liability for any loss, damage or injury resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for loss, damage or injury to any personal belongings, equipment or property brought onto the Showground.

2. Indemnity

To the maximum extent permitted by law, the Exhibitor must indemnify

and keep indemnified the Society and its officers, employees, members and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which the Society is or may be or become liable in respect of or arising from:

- a) loss, damage or injury to any person in connection with the Exhibit or the relevant Event;
- b) without limiting Regulation 2(a), loss, damage or injury to any other Exhibit or Exhibitor, his or her family, invitees, Agents, or to the property of the Society, or its members, or to the general public, caused or contributed to or by any act or omission of an Exhibit of the Exhibitor or by the Exhibitor, his or her family, invitees or Agents; and
- c) without limiting Regulation 2(a), loss, damage or injury to the Exhibit, or the Exhibitor, his or her family, invitees, or Agents caused or contributed by an act or omission of an Exhibit of the Exhibitor or by the transportation, feeding or housing of an Exhibit of the Exhibitor.

3. Removal from Showground

Without prejudice to any other provision in these Regulations, where the Society, its officers, employees, members or agents removes an Exhibit, or causes an Exhibit to be removed from the Showground, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.

4. Insurance

The Society will arrange Animal Exhibitors Public Liability insurance cover for all Exhibitors of Exhibits being animals. The Exhibitor is bound by the terms and conditions of this insurance and by Statutory Duties as defined under the Insurance Contracts Act (1984). Details of the Animal Exhibitors Public Liability insurance are set out in the Relevant Schedule. The Society does not insure first party loss, damage or injury to Exhibits, and Exhibitors should consider purchasing insurance if required.

5. Personal effects

The Society has no responsibility or liability for any loss or damage caused to personal belongings, equipment or property which is brought onto the Showground by an Exhibitor, his or her family, invitees or Agents.

EMERGENCY INFORMATION

Emergency information and Emergency Assembly Points for the various animal pavilions and stables will be included with Exhibitor List of Entries and Notice to Exhibitor notifications. Competitors should be familiar with these plans.

FIRST AID

During the Royal Adelaide Show, St John provides First Aid Services but it is suggested that competitors have a basic First Aid kit for minor medical requirements.

St John is not in attendance after public hours.

For emergency contact details, check Notice Boards for onsite assistance or dial 000 for a medical emergency.

RA&HS EMERGENCY FACILITIES

Firefighting and other emergency equipment must not be removed or used for any other purpose. Missing or unserviceable equipment should be reported to the Venue Control Centre immediately.

SMOKING

Smoking is only permitted in designated locations. The Royal Adelaide Show is a smoke free event.

TRAFFIC CONTROL

The RA&HS Traffic Control Policy imposes speed restrictions within the Showground. For the duration of the Royal Adelaide Show the speed limit is 10 kph on the grounds and 8 kph inside buildings.

The use of vehicles inside the Showground is closely managed during the Royal Adelaide Show. Conditions of entry will be provided with the issue of Vehicle Entry Permits.