



Media Release

June 14, 2013

The grass has just become greener at the Royal Queensland Food and Wine Show

Grass fed beef has reigned supreme at the RNA's Royal Queensland Food and Wine Show (RQFWS) Branded Beef Competition, while New South Wales lamb producers Country Fresh Nationwide was crowned Australia's best lamb for the second year in a row in the Branded Lamb Competition.

Announced today in Brisbane, Wingham Beef Exports' Manning Valley Naturally grass fed beef impressed the judging panel, taking out the Grand Champion Award.

RQFWS Chairman of Judges Russell Smith said it was the first time in a few years that a grass fed had beaten Wagyu to the top prize.

"With its superb flavour profile and fantastic tender texture, the Manning Valley Naturally beef overshadowed other entries, which were all of a very high quality," he said.

"While the marbling of the Wagyu was very good, the intense flavour of the grass fed got it over the line.

"Overall the quality in the grass fed class was much improved on 2012."

For the past two days panels of esteemed judges have cooked, tested and tasted almost 20 entries to ultimately award the best lamb on the Australian market.

Mr Smith said the defending lamb champion again nudged out other entries due to its unexpected high flavour profile.

"The New England Gold from Country Fresh Nationwide is gorgeously tender and wonderfully juicy," he said.

"The texture of all the lambs was great but it was the increase in flavours that really impressed the panel."

This year's lamb competition was very closely contested with runner up Milly Hill trailing the champion by only two points.

Mr Smith said it was a melt in the mouth product from a consistently high quality producer.

This year's competitions experienced significant increases in entries – up a massive 89 per cent in lamb products and 32 per cent in beef products.

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There was also an important change to the Branded Lamb Competition for 2013 with the previous 'Branded Lamb MSA and Non MSA' class divided into two specific classes of more than 20kg and less than 20kg.

Designed to unearth Australia's top food and wine products, the 2013 RQFWS has already awarded the best ice-cream and dairy product, and now the nation's best steak and lamb.

The RQFWS continues to surpass all expectations, growing in stature and popularity since its inception in 2009, and now attracts more than 2,600 entries and includes nine competitions.

FULL LIST OF WINNERS

Branded Beef

- 1st Place Grain Fed MSA Graded: JBS Australia Pty Ltd – Riverina Angus Beef
- 1st Place Grass Fed MSA Graded: Wingham Beef Exports – Manning Valley Naturally
- 1st Place Wagyu Class AUSMEAT Marble Score 1 to 5: Andrews Meat Industries – Tajima
- 1st Place Wagyu Class AUSMEAT Marble Score 6+: Andrews Meat Industries – Shiro Kin
- 1st Place Open Class: Carey Bros – Carey Bros

CHAMPIONS:

- Champion MSA Graded (Non Wagyu) Branded Beef of Show: Wingham Beef Exports – Manning Valley Naturally
- Grand Champion Branded Beef of Show: Wingham Beef Exports – Manning Valley Naturally

Branded Lamb

- 1st Place Branded Lamb Less than 20kg: Milly Hill Pty Ltd – Milly Hill
- 1st Place Branded Lamb More than 20kg: Country Fresh Nationwide – New England Gold

CHAMPION:

- Champion Branded Lamb of Show: Country Fresh Nationwide – New England Gold

Remaining 2013 RQFWS competitions include:

Royal Queensland Wine Show	1 – 5 July
AMIC Sausage King	7 July
AMIC Ham, Bacon and Smallgoods	27 July
Chocolate	10 – 11 September
Beer and Cider	TBC

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