

Tasmanian Garlic and Tomato festival

2023 PRODUCE COMPETITION

JUDGING GUIDELINES

GARLIC

1. Named and type of garlic
2. All bulbs should be same size and uniform in appearance
3. Outer skin must be complete, no flaky skins
4. Bulb skins should be clean, free of disease, unstained and look geometrically uniform
5. Bulbs must be firm, have aroma, taste enhances the species
6. Roots should be clean, free of disease and trimmed to 10mm
7. Necks should be cut to length of around 50mm
8. If braided, necks should be clean, neatly braided without flaking and tied neatly
9. Braid are minimum of 6 bulbs to max of 1 metre in length

GARLIC preserves

1. Presentation should be clean in appearance
2. Labelling of ingredients clear and amounts indicated
3. Flavour aroma and consistency must enhance the name and ingredients. E.g chunky sauce must have chunky pieces.

TOMATO

1. Name of tomato
2. Min 3 or in clusters/truss
3. Should be uniform in size
4. Firm shape and appearance
5. Clean skinned, no end rot or cracks
6. Evenly ripened and of good colour for category selected
7. Flavour should be fresh and good
8. Flesh should be thick and consistent for variety

TOMATO preserve

1. Presentation should be clean in appearance
2. Labelling of ingredients clear and amounts indicated
3. Flavour, aroma and consistency must enhance the name and ingredients. E.g chunky sauce must have chunky pieces.

JUDGING NOTES

1. All entrants will be blind judged
2. All produce will be tasted, cut, cracked.
3. Final judging will take place at 12noon on the festival day
4. All judging will be final
5. Presentation made by 1pm on day of festival
6. Feedback can be given to entrants on request