



# 2025 National Artisan Baking Competition



PROVENANCE  
FLOUR & MALT



*Tuesday, 15 July 2025*  
Wentworth Park Complex  
Sydney

*Prizes Provided By*

Vanrooy Provenance Flour & Malt  
Bread Basket Company  
Direct Bakery Catering Equipment

To be held in conjunction with the 2025 Baking Industry Trade Show

[www.bakingtradeshow.com.au](http://www.bakingtradeshow.com.au)



## Classes and Criteria

Each entry must have 2 products provided for every class

001	Traditional White Sourdough Min 680gm No Tin Required Free Formed Baked Natural Culture Based Mandatory No Commercial Yeast Must be baked on soul of oven
002	Traditional Rye Sourdough Min 680gm Must have a Min 40% Rye No Tin Required Free Formed Baked Natural Culture Based Mandatory No Commercial Yeast, Artificial Colours or Improvers Must be baked on soul of oven
003	Ciabatta Loaf Min 200gm Exhibitors must provide Hydration Documentation for each loaf Pre Ferment must be used Must be baked on soul of oven
004	Baguette Must be baked on soul of oven
005	Croissants Only Butter can be used No Commercial Fats or Margarines Judges will be looking at structure and crumb and will include taste
006	Open Specialty Viennoiserie
007	Open Sourdough min 680g Creating your own flavour Natural Culture Based Mandatory No Commercial Yeast Must be baked on soul of oven

## Champion Product of The Show

## Champion Sour Dough Loaf

## Champion Viennoiserie (Croissant & Viennoiserie)

Judging will take place on Tuesday 15 July 2025 at the Baking Industry Trade Show,  
Wentworth Park Complex, Sydney.

**Exhibitors must have entries registered by 11am Tuesday 15 July 2025**

All entries must comply with the criteria rules.

**Each entry must have 2 products provided for every class**

The judges decision will be final and all results and comments will be available to all exhibitors.

Exhibitors can watch the judging process in the competition area.

An official presentation will be held on Wednesday 16 July 2025 at 1pm in the competition area.

**VOUCHERS** *Prizes Include* **EQUIPMENT**  
**PALLETS OF PRODUCT**

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# 2025 NATIONAL ARTISAN BAKING COMPETITION

## Official Entry Form

### Please Read Carefully \*

If you choose to enter multiple products in any one class, you must use a separate entry form.

\* Please ensure you **provide 2 pieces of product for each class.**

\* Please place a tick in the box beside the classes you wish to enter.

**ENTRY FEE inc GST: Members - \$20 per class**

**Non-Members - \$25 per class**

**Bakery Name:** . \_\_\_\_\_

**Entrants Name:** . \_\_\_\_\_

**Bakery Address:** . \_\_\_\_\_

**Email Address:** . \_\_\_\_\_

**Phone Number:** . \_\_\_\_\_

By signing this form, you agree to the Criteria and Rules set out by the Baking Association of Australia.

**Signature:** \_\_\_\_\_

**Date:** . \_\_\_\_\_

☐ Please tick box if you DO NOT wish to receive emails from the BAA

Are you a BAA Member? ☐ YES ☐ NO

CLASS	CLASS TOTAL
1	
2	
3	
4	
5	
6	
7	
TOTAL ENTRIES	



### Payment Details

Credit Card Payment (1.9% Fee Applies) Total Amount \$ \_\_\_\_\_

Visa/Mastercard Credit Card No.: \_ \_ \_ \_ / \_ \_ \_ \_ / \_ \_ \_ \_ / \_ \_ \_ \_

Exp Date \_ \_ / \_ \_ CVV: \_ \_ \_ Customer Signature: \_\_\_\_\_

**For Further Details:** 02 4340 0244  
**Email Entry From to:** [events@baa.asn.au](mailto:events@baa.asn.au)  
**Online Entry:** [www.bakingtradeshow.com.au](http://www.bakingtradeshow.com.au)