

### NATIONAL DONUT COMPETITION

Classes & Criteria

Class 001 Traditional Jam Donut

Yeast Raised - Jam Filled Rolled in Sugar Weight Range 80g-150g (finished product)

Class 002 Glazed Round Donut

Yeast Raised - Your Choice of Glaze Weight Range 80g-150g (finished product)

Class 003 Ring Donut

Yeast Raised - Must Be Round Your Choice of Fondant & Decoration Weight Range 80g-150g (finished product)

Class 004 Cinnamon Ring Donut

Chemical Raised - Must Be Round Must be decorated in chocolate

Weight Range 40g-100g (finished product)

Class 005 The Classic Choc Ring Donut

Yeast Raised - Must Be Round

Class 006 The Savoury Creation

Yeast Raised - Any Shape, Decoration or Filling Must Be Savoury

No Weight Restrictions

Class 007 Gourmet Donut

Yeast Raised - Any Shape, Decoration or Filling

No Weight Restrictions

# Champion Show Donut Award

Judging will take place on Wednesday 16 July 2025 @ the Baking Industry Trade Show, Wentworth Park Complex, Sydney. Exhibitors must have entries registered by 11am on 16 July 2025.

All entries must comply with the criteria rules.

Each entry must have 3 products provided for every class.

The judges decision will be final.

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 at 3.30pm in the competition area.

#### **WORKSHOPS & DEMONSTRATIONS**

Featuring: Kallan Bragg
Master Doughnut Chef & Protector of the Realm

Winner 2023 National Donut Competition
Come along and join Kallan from
Dough Heads, on Wednesday 16th July in
the National Donut competition area.

Check out all the latest trends and creative ideas in the colourful world of donuts.

DON'T MISS OUT





## NATIONAL DONUT COMPETITION

The competition will be held at the 2025 Baking Industry Trade Show, Wentworth Park Complex, Sydney. Entries will need to be delivered to the event before 11am on 16 July 2025. Please deliver entries to Wentworth Park Complex, entry via Wattle Street, Glebe.

#### Rules: Please Read Carefully

**Entrants Name:** 

\* Entry of multiple products in any one class - you must use a separate Entry Form.

Store Name:

Store Address:

- \* Please ensure you provide 3 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

I/We declare that the submitted product is made and sold on site at our store. I/we agree to the judges having a four month period to randomly visit the store and verify this product is being made and sold in store.

All judging decisions are final. Entrants will receive a copy of their scores and results at the completion via post. I/we agree that the title of Champion Show Donut will be awarded to the store name only and cannot be awarded to an individual.

I AGREE ONLY THE CHAMPION SHOW DONUT WILL BE ALLOWED TO USE THE "CHAMPION SHOW DONUT" TITLE. ALL OTHER CLASS WINNERS ARE PERMITTED TO USE THE CLASS TITLE ONLY.

Email:  **BY SIGNING THIS FORM, YOU AGE  Signature:		PH:
		REE TO THE CRITERIA & RULES SET OUT BY THE BAKING ASSOCIATION OF AUSTRALIA.  Date:
Class #	Tick Selections	<b>Payment Details</b> Credit Card Payment (1.9% Fee Applies)
2		Total Amount \$  Name on Card:
3		Card No.: / / /
5		Exp Date / CVV: Customer Signature:
6		
7 Total		Are you a BAA Member?  YES  NO  PLEASE TICK BOX IF YOU DO NOT WISH TO RECEIVE EMAILS FROM THE BAA

For further details call: 02 4340 0244 or email: events@baa.asn.au Enter online: www.bakingtradeshow.com.au