

**SYDNEY  
WEDNESDAY  
16 JULY 2025**

# National Donut Competition

**PILOT**

 **mauri**  
SINCE 1872

  
**vanrooy**  
ESTABLISHED 1978

**RVO**  
FOOD & BAKERY

 **BAA** Baking  
Association  
of Australia





# NATIONAL DONUT COMPETITION

## Classes & Criteria

- Class 001      Traditional Jam Donut**  
Yeast Raised - Jam Filled Rolled in Sugar
- Class 002      Glazed Round Donut**  
Yeast Raised - Your Choice of Glaze  
Can be round or ring (like a Berliner)
- Class 003      Ring Donut**  
Yeast Raised  
Your Choice of Fondant & Decoration
- Class 004      Cinnamon Ring Donut**  
Chemical Raised  
Coated in cinnamon sugar  
Weight Range 40g-100g (finished product)
- Class 005      The Classic Choc Ring Donut**  
Yeast Raised  
Must be decorated in chocolate
- Class 006      The Savoury Creation**  
Yeast Raised - Any Shape, Decoration or Filling **Must** Be Savoury
- Class 007      Gourmet Donut**  
Yeast Raised - Any Shape, Decoration or Filling

## 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

## Official Entry Form

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

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

Store Name: \_\_\_\_\_

Store Address: \_\_\_\_\_

Entrants Name: \_\_\_\_\_

Email: \_\_\_\_\_ PH: \_\_\_\_\_

**\*\*BY SIGNING THIS FORM, YOU AGREE TO THE CRITERIA & RULES SET OUT BY THE BAKING ASSOCIATION OF AUSTRALIA.**

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Class #	Tick Selections
1	
2	
3	
4	
5	
6	
7	
<b>Total</b>	

### Payment Details

Credit Card Payment (1.9% Fee Applies)

Total Amount \$ \_\_\_\_\_

Name on Card: \_\_\_\_\_

Card No.: \_\_\_\_ / \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Exp Date \_ \_ / \_ \_ CW: \_ \_ \_

Customer Signature: \_\_\_\_\_

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](mailto:events@baa.asn.au)  
Enter online: [www.bakingtradeshow.com.au](http://www.bakingtradeshow.com.au)**

