

2026 National Artisan Baking Competition



Wednesday 17th June
Gold Coast Turf Club

Prizes Provided By

Mauri Vanrooy Laucke

Bread Basket Company

Direct Bakery Catering Equipment

To be held in conjunction with the 2026 Baking Industry Trade Show

www.bakingtradeshows.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 Wednesday 17th June 2026 at the Baking Industry Trade Show, Gold Coast Turf Club.

Exhibitors must have entries registered by 11am Wednesday 17th June 2026

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 at 1pm Wednesday 17th June 2026 in the competition area.

VOUCHERS

Prizes Include

EQUIPMENT

PALLETS OF PRODUCT

www.bakingtradeshow.com.au

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
Online Entry: www.bakingtradeshaw.com.au