



**MEDIA RELEASE**

**September 25, 2019**

## **Six Bago Bluff fine food medals in six weeks**

Hastings Co-op's Bago Bluff condiment range has continued its winning streak, scooping six more medals at prestigious fine food awards in Sydney and Tasmania.

The star of the 10-product range was the chilli jam, which features anise myrtle, an indigenous herb grown in Kendall.

The hugely-popular chilli jam was awarded a gold medal at the Royal Hobart Fine Food Awards and a bronze at the Sydney Royal Fine Food Awards. Bronze medals also went to the Bago Bluff strawberry jam (Sydney), mustard pickles (Sydney), corn relish ((Sydney) and balsamic vinegar (Hobart).

"To be recognised at two of the country's most esteemed fine food awards, which attract thousands of entries, is a true testament to quality of our products, which are all locally-made and showcase a variety of locally-sourced produce," Hastings Co-op's chief executive officer Allan Gordon said.

"Since introducing Bago Bluff in 2016, we've been lucky to attract 25 awards, but the most rewarding aspect is hearing how much our customers love the range.

"Foodies have really embraced Bago Bluff and we're constantly getting positive feedback - from IGA supermarket customers to local cafes and respected Hunter Valley eateries,"

"Our intent was to showcase the best locally-grown produce and raw ingredients and offer something unique to the Mid North Coast that would help boost employment and the local economy, so we couldn't be prouder.

The multi-award winning Bago Bluff range includes: chilli jam, tomato relish, corn relish, mustard pickles, lemon infused olive oil, caramelised balsamic vinegar, quince paste, marmalade, strawberry jam and yellowbox honey. Products can be purchased at a range of Hastings Co-op businesses and local eateries, and is also available in gift hampers and commercial quantities to the hospitality industry.

For more information visit [www.hastingscoop.com.au/bagobluff](http://www.hastingscoop.com.au/bagobluff)

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## **Bago Bluff medal tally**

### **2019**

Royal Hobart Fine Food Awards GOLD – Chilli jam  
Royal Hobart Fine Food Awards BRONZE – Caramelised balsamic vinegar  
Sydney Royal Fine Food Awards BRONZE – Strawberry jam  
Sydney Royal Fine Food Awards BRONZE – Chilli jam  
Sydney Royal Fine Food Awards BRONZE – Mustard pickles  
Sydney Royal Fine Food Awards BRONZE – Corn relish

### **2018**

Sydney Royal Taste of Excellence Awards SILVER – Quince paste  
Sydney Royal Taste of Excellence Awards BRONZE – Tomato relish  
Sydney Royal Taste of Excellence Awards BRONZE – Corn relish  
Sydney Royal Taste of Excellence Awards BRONZE – Chilli jam  
Royal Hobart Fine Food Awards SILVER – Lemon infused olive oil  
Royal Hobart Fine Food Awards SILVER – Corn relish  
Royal Hobart Fine Food Awards SILVER – Caramelised balsamic vinegar  
Royal Hobart Fine Food Awards BRONZE – Country style mustard pickles

### **2017**

Greater Port Macquarie Business Awards – Local Produce award winner  
Royal Hobart Fine Food Awards GOLD - Caramelised balsamic vinegar  
Royal Hobart Fine Food Awards GOLD - Orange infused olive oil  
Royal Hobart Fine Food Awards SILVER - Marmalade  
Royal Hobart Fine Food Awards BRONZE - Tomato relish  
Royal Hobart Fine Food Awards BRONZE - Lemon infused olive oil

### **2016**

Royal Hobart Fine Food Awards GOLD - Yellowbox honey  
Royal Hobart Fine Food Awards SILVER - Orange infused olive oil  
Royal Hobart Fine Food Awards SILVER - Corn relish  
Royal Hobart Fine Food Awards SILVER - Tomato relish  
Royal Hobart Fine Food Awards SILVER - Quince paste  
Royal Hobart Fine Food Awards BRONZE - Caramelised balsamic vinegar  
Royal Hobart Fine Food Awards BRONZE - Lemon infused olive oil