

# BAKING ASSOCIATIONS OF AUSTRALIA OVERALL RESULTS SUMMARY 2026

## NATIONAL ARTISAN BAKING COMPETITION

<u>Class / Category</u>		<u>First</u>	<u>Second</u>	<u>Third</u>
<b>Class 001</b>	<b>Traditional White Sourdough - Minimum 600gm</b>	Luke Moy - Coles Casuarina	Robert Trimboli - Adelaide's Finest Bakeries & Patisserie	Mr Sourdough
<b>Class 002</b>	<b>Traditional Rye Sourdough - Minimum 680gm</b>	Maxine Bernard - Burleigh Baker	Robert Trimboli - Adelaide's Finest Bakeries & Patisserie	Van Nguyen - Van Dough
<b>Class 003</b>	<b>Ciabatta Loaf - Minimum 200gm</b>	Robert Trimboli - Adelaide's Finest Bakeries & Patisserie	Van Nguyen - Van Dough	
<b>Class 004</b>	<b>Baguette</b>	Robert Trimboli - Adelaide's Finest Bakeries & Patisserie	Maxine Bernard - Burleigh Baker	Van Nguyen - Van Dough
<b>Class 005</b>	<b>Croissants</b>	Robert Trimboli - Adelaide's Finest Bakeries & Patisserie	Matt Taylor - Crois	Van Nguyen - Van Dough
<b>Class 006</b>	<b>Open Speciality Viennoiserie</b>	Robert Trimboli - Adelaide's Finest Bakeries & Patisserie	Matt Taylor - Crois	Matt Taylor - Crois
<b>Class 007</b>	<b>Open Sourdough - Minimum 600gm</b>	Robert Trimboli - Adelaide's Finest Bakeries & Patisserie	Van Nguyen - Van Dough	Van Nguyen - Van Dough
<b>Champion Product of Show</b>	<b>Robert Trimboli - Adelaide's Finest Bakeries &amp; Patisserie</b>	Class 7 - Open Sourdough		
<b>Champion Sourdough Loaf</b>	<b>Robert Trimboli - Adelaide's Finest Bakeries &amp; Patisserie</b>	Class 7 - Open Sourdough		
<b>Champion Viennoiserie</b>	<b>Robert Trimboli - Adelaide's Finest Bakeries &amp; Patisserie</b>	Class 5 - Croissant		