

TASMANIAN



CSA Direct2Store Expo | Sydney

6 to 8 May 2026



Tasmanian
Government



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The Tasmanian Advantage

Tasmania is ideally positioned to produce world-class food and beverages. With exceptionally clean air, rich and fertile soil, a temperate climate and access to pure rainwater, Tasmania has it all. A commitment to quality, integrity and sustainability defines our island's food culture.

Our state prides itself on stringent biosecurity standards and it is proudly free from genetically modified organisms. Additionally, the state has achieved 100 per cent renewable energy status, showcasing our commitment to sustainability, which is at the heart of everything we do.

This pristine natural environment, combined with rigorous controls, creates optimum conditions for producing food and beverages. From award-winning plant-based cheeses, premium free-range pork and certified organic meats, to native botanical crackers, biscuits and confectionery, Tasmania's producers tell a story of place in every product. And there's so much more to discover.

We invite you to taste and experience the Tasmanian advantage at stand number 73-75, where purity meets outstanding quality.

Contact:

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Scan here to learn more about
Tasmanian food and beverages.



Artisa

Artisa crafts award-winning dairy-free cheeses designed to be enjoyed by everyone at the table. The result is cheese-board-worthy, flavour-rich cheeses that surprise and delight.

Artisa cheeses are made using sustainably grown cashews and simple, natural ingredients. Every cheese tells a unique Tasmanian story – it's all about the provenance of the sea salt, the pepperberry, the native botanicals or the house-made grapevine ash.

Products:

- Freycinet – Aged cashew cheese rolled in aromatic Tasmanian botanicals.
- Gladstone – Aged cashew cheese, smoked with Tasmanian applewood.
- Launceston Blue – Blue vein cashew cheese washed with Tasmanian cider.
- Rosie – Cashew chèvre, dusted with Tasmanian pepperberry.
- Tasmanian Black – Aged cashew cheese, marbled with black garlic.
- The Derwent – Cashew chèvre sprinkled with foraged fennel pollen.
- Van Diemen – Cashew chèvre powdered with Tasmanian grapevine ash.

Awards:

- Best Vegan Product – Freycinet, Clean + Conscious Awards, 2025
- Best Smoked Vegan Cheese – Gladstone, Vegan Cheese.Co, 2025
- Gold Medal – Launceston Blue, Royal Tasmanian Find Food Awards, 2023

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Elly's Gourmet Confectionery

Founded in 2014, Elly's Gourmet Confectionery creates handcrafted sweet treats using premium Australian gluten-free ingredients and traditional small-batch methods. Inspired by a passion to innovate and elevate traditional confectionery, Elly's focus is to offer customers a unique taste experience.

Elly's range includes decadent caramel popcorn, creamy fudges, elevated rocky road and more – delivering distinctive flavours and indulgent textures that stand out in the gourmet snack market.

Products:

- Banana Caramel Pop
- Real Toffee Fudge
- Salted Caramel Pop
- Vegan Devilicious Fudge
- Devilicious Fudge
- Salted Caramel Bang
- Smokey Maple Pop
- Vegan Fudge

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Elly's
GLUTEN FREE



Kelty Farm

Since 1998, Kelty Farm has been producing exceptionally high-quality organic meat in Tasmania. Offering a genuine paddock-to-plate experience, the business is supported by its own abattoir and butchery, neatly complementing the farming enterprise and providing end-to-end control across the supply chain.

Available in retail-ready packaging, Kelty Farm meat is wholly Tasmanian and certified organic (ACO 11940). The product offering also includes nitrate-free organic sausages and burgers.

Rounding out the range, their certified organic Christmas puddings are highly popular and are based on the Kelty family recipe.

Products:

- Organic beef
- Organic pork
- Organic smallgoods
- Organic Christmas puddings

Contact:

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Lamb of Tasmania

Lamb of Tasmania is owned by Tasmanian Quality Meats, a proud family-owned and operated business, built on tradition, integrity and hands-on care. As the only approved exporter processor operating on the island, Tasmanian Quality Meats delivers award-winning Tasmanian meats from local farms to global markets.

The Lamb of Tasmania brand is known for producing high-quality lamb. Every animal is sourced, processed and packed locally, ensuring traceability, freshness, and an authentic Tasmanian flavour profile that customers trust and value.

Products:

- Lamb (chilled and frozen)
- Mutton (chilled and frozen)

Awards:

- Champion Lamb of Show, Royal Queensland Awards, 2024
- Gold Medal – 24-28kg Lamb, Sydney Royal Fine Food Show, 2024
- Tasmanian Exporter of the Year 2023

Contact:

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Scottsdale Pork

Scottsdale Pork is a family-owned, paddock-to-plate company nestled beneath the picturesque rolling hills of the Scotts Ranges in north eastern Tasmania. Pigs are born-free and barn-raised, reflecting a deep commitment to responsible farming, animal welfare and high-quality pork production from start to finish.

Scottsdale Pork cuts are skilfully portioned by expert butchers, ensuring a consistent quality and an even, minimal distribution of fat. This creates the ideal foundation for slow-cooked pork and ham products, delivering a unique nutty sweetness and naturally tender bite.

Products:

- Ezi Carve Leg Ham
- Smoked Kabana
- Artisan Slow-Cooked Ribs and Shoulders

Awards:

Sydney Royal Fine Food Awards 2025:

- Gold Medal – Smoked Vienna
- Gold Medal – Middle Bacon
- Bronze Medal – Smoked Kabana

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Taz Wild Foods

Taz Wild Foods is an on-farm business with a bold ambition to celebrate a distinctly Australian cuisine, shaped by plant-based flavours as ancient as the landscape itself.

Taz Wild Foods cultivates Tasmanian native plants to create distinctively flavoured crackers and biscuits that stand apart from mainstream ranges. Baked in a solar-powered bakery, using native botanicals and plastic-free packaging, these products connect people, place and flavour.

Products:

- Cracker Biscuits: Salty Sister, Hot Mumma, Warrigal Woman, Fiesty Femme
- Savoury Biscuit: Savoury Lady
- Sweet Biscuit: Minty Miss

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