



DON'T FORGET

Exhibits Close:  
21 SEP 2018

Exhibits Judged:  
4-6<sup>th</sup> October 2018

Major winners announced:  
19 OCT 2018

## EXTRA VIRGIN OLIVE OIL COMPETITION INFORMATION

<b>Head Judge:</b>	Shane Cummins
<b>Chief Steward:</b>	Trudie Michels
<b>Entries Open</b>	Monday 16 <sup>th</sup> July 2018
<b>Closing Date for Exhibits:</b>	Friday 21 <sup>st</sup> September 2018
<b>Post Dates:</b>	Ensure all Australian exhibits are posted by 12 <sup>th</sup> September to ensure they arrive on time.
<b>Major Winners Announced:</b>	19 <sup>th</sup> October 2018 at the AIOA Presentation Dinner Wagga Rules Club

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### Extra Virgin Olive Oil Classes

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#### **CLASS 1 – Delicate**

#### **CLASS 2 – Medium**

#### **CLASS 3 – Robust**

Exhibits entered into Classes 1, 2 and 3 must be received commercially labelled ready for sale and there must be a minimum of 50 litres of this oil available for sale.

#### **CLASS 4: Non-Packaged (Bulk)**

Minimum volume 2,000 litres. Includes stock that is intended to be sold in bulk domestically or internationally.

#### **CLASS 5: Varietals**

Class 5 A – Spanish Varietals

Class 5 B – Italian Varietals

Class 5 C – Greek Varietals

Class 5 D – Other Varietals

*(Commercially packaged for sale)* Minimum volume 50 litres per varietal. Exhibits must be a single cultivar (no blends). Exhibits may also be entered into Classes 1-4. Exhibits must be sent with the entry's FFA, PV, PPH and UV test results.

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### Chemical Analysis Testing

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Exhibits entered into Classes 1, 2, 3, 4 and 5 must be sent with a copy of the exhibits FFA, PV, PPH and UV test results. Any exhibits that fail the chemical analysis will be withdrawn from judging without refund.

**Australian Exhibits** - All Exhibits must be accompanied by test results from an Australian NATA accredited laboratory. The four (4) tests required by this competition are **FFA** (Free Fatty Acid), **PV** (Peroxide Value), Ultra Violet (**UV**) and **PPH** (Polyphenols). NIR test results are acceptable.

The laboratories below will provide NIR test reports. Approximate cost is \$35 AUD per exhibit.

- NSW Department of Primary Industries (DPI) (Australian Oils Research Lab), NIR Package C\*  
<http://www.dpi.nsw.gov.au/>
- Modern Olives Laboratory Services (MOLS) AOA Show pack by NIR  
<http://www.modernolives.com.au/laboratory>

**New Zealand Exhibits** - All Exhibits must be accompanied by Olives New Zealand Certification or test results from an Australian NATA accredited laboratory (see above in Australian Exhibits).

**International Exhibits** - All International Exhibits (other than the aforementioned), must be accompanied by test results from an IOC or AOCS accredited laboratory:

<http://www.internationaloliveoil.org/estaticos/view/226-laboratories-panels>

<https://www.aocs.org/labservices>

The four (4) tests required by this competition are **FFA** (Free Fatty Acid), **PV** (Peroxide Value), Ultra Violet (**UV**) and **PPH** (Polyphenols). The Chief Steward WILL accept NIR test results.

**There are no limits to the number of exhibits that any one company or individual can enter.**

If requested, the Chief Steward can organise NATA accredited oil analysis for your oils and provide you with the results. This will be charged at AUD \$190 +GST per oil sample. Please indicate that you want this to occur when completing your Entry Form. When posting your entry, allow enough time (2 weeks) for the testing to be completed.

## BATCH/LOT NUMBER

The AOA needs the BATCH/LOT number of your oil on the entry form to clearly correspond with the NATA/IOC/AOCS accredited laboratory sample number on your oil analysis report.

An example of a DPI Laboratory reference code is R18-01234/0001 and an example of a Modern Olives Laboratory Reference Code is 18/0446/1.

This number assists the AOA in matching the oil in the entry to its correct analysis to make sure that oil meets the chemical parameters for Extra Virgin Olive Oil as set out in the Australian Standards (AS5264-2011). If exhibits fail to match then exhibits they will be ineligible for judging.

## TESTING CRITERIA

All exhibits in Classes 1-5 are expected to meet the following chemical parameters for Extra Virgin Olive Oil (as set out in the Australian Standards [AS5264-2011]), in particular:

- Free Fatty Acid (FFA): ≤ **0.8%**
- Peroxide Value (PV): ≤ **20 meq O<sub>2</sub>/kg oil.**
- Absorbency in Ultra Violet: (UV)
- $K_{232} < 2.50, K_{270} < 0.22, \Delta K < 0.01/$
- Organoleptic Analysis:
- Median of Defects (MeD) = **0.0**
- Median of Fruitiness (MeF) = **>0.0**

If required the AOA may resubmit an Exhibit to a NATA accredited lab for confirmation of chemical analysis (FFA, PV and UV) at their cost.

Entries assessed as faulty may be withdrawn at the head judge's discretion. The head judge will contact the exhibitor to discuss such concerns.

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## Allocation to Classes

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The polyphenols (PPH) of an EVOO is a measure which has been shown to correlate strongly with the style of the oil, i.e. delicate, medium or robust. All exhibits entered into Classes 1 to 5, will be checked against their Polyphenol test results. The Chief Steward will assign the exhibit to ensure it correlates with the class. It can then be judged fairly without being affected on the palate by oils with higher polyphenols.

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## Exhibit Fees (per exhibit)

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To receive the discounted Exhibit Entry Fees; all AOA Financial membership fees MUST be up to date or either paid in advance or at the time of entering the Competition. A remittance statement or payment for AOA & COP membership(s) must be sent with your entry forms. No exceptions.

* prices are GST exclusive. International Exhibitors will not be charged GST.	<b>Class 1-7</b>
Australian and International EVOO (per exhibit)	<b>\$350.<sup>00</sup></b>
43% Discount for AOA members (Australian and International). For more information on AOA membership see page 4.	<b>\$200.<sup>00</sup></b>

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## Judging Principles

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1. **FAIRNESS:** Judges, who may also be exhibitors, are NEVER able to judge their own Exhibit, nor influence another judge who has been given the task of doing so. All judges and stewards must complete a signed Conflict of Interest and Full Disclosure Policy before they can be involved in the competition.  
  
All Exhibits are tasted blind from official Blue Cobalt Olive Oil Tasting Glasses (in accordance with International Olive Council Standard COI/T.20/Doc. No 5/Rev. 1 2007) marked with an exhibit code that ensures the identity of every exhibit is not known.
2. **INDEPENDENCE:** The Chief Steward will always be independent of the competition and its Exhibits. Stewarding is conducted under the auspices of an independent Head Judge/Chairperson who is not an exhibitor.
3. **CONFIDENTIALITY:** The ONLY individuals that know the identity of exhibits (until the results are released) are the Chief Steward and stewarding team. All stewards must complete a signed Confidentiality Agreement before they can officiate in the competition.
4. **ACCOUNTABILITY:** Judges are briefed by the Head Judge before the commencement of judging and reminded of their responsibilities. The Head Judge will nominate a panel leader for each panel. Each panel will consist of at least 3 highly experienced judges. Any judge found not adhering to these requirements will be relieved of their judging duties immediately.
5. **TEAM WORK:** The Exhibits are independently assessed by each judge using a 100-point system adapted from the IOC Mario Solinas Judging scoring sheet.

The judges then discuss the oil and their score. In consultation with the panel leader, an agreed final score and comment is reached.

If agreement cannot be reached, the panel leader will seek the opinion of the Head Judge, who following tasting and consultation with all the judges will allocate a final score.

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## Conditions of Entry

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Exhibits must be 100% sourced from the declared country of origin.

All extra virgin olive oils sold in Australia must comply with the new Country of Origin Labelling (CoOL) scheme. They must carry the new Country of Origin Labelling (CoOL) logo on their label indicating the Australian content of the product. For more information on the Country of Origin Labelling (CoOL) guidelines visit:



<https://www.industry.gov.au/industry/IndustrySectors/FoodManufacturingIndustry/Pages/Country-of-Origin-Labelling.aspx/>

A minimum of 1.5 litres of oil must be provided for each exhibit entered. This can be three (3) samples of 500ml /750ml or six (6) 250ml samples. This can be in bottles, casks and or tins. Any remaining Exhibits remain the property of the Australian Olive Association Ltd.

**Note:** If an exhibit is compromised (*bottle/s broken*) during transit then you will be notified at the Steward's earliest convenience and asked to re-send your Exhibits (if time allows). The Steward takes no responsibility for receiving late replacement Exhibits. The AOA will not under any circumstances hold itself accountable for any damage to, loss, or misdelivery of any exhibit.

Exhibits (excluding Exhibits into Class 4 and 5) must be **commercially packaged and labelled and intended to be available for sale at the time of entry**. The organising committee reserves the right to reallocate or exclude exhibits from judging that fail to meet this requirement without notice.

Exhibitors understand and agree to the publication of all competition results, and public tasting of their Exhibits. Please note that the identity of medal and award-winning Exhibits will be publicised. All other Exhibits will only be identified by the confidential three alphanumeric code provided by and known only to the exhibitor and the Chief Steward.

Recipients of awards agree that all advertising, promotion or labelling arising from the award will include the following details: the year of the award, class number and nature of the award.

**By entering this Competition, Medal Recipients agree that only the specific Exhibit that received the award can have any reference to that award on the label or container.**

The exhibitor agrees to accede to any reasonable request by the organising committee to prove that any exhibit submitted by them is commercially available in the volume specified on the entry form. The organising committee reserves the right to refuse any exhibit.

Exhibits into Class 5 are permitted to also be entered into Classes 1-4 providing the Exhibits adhere to each Class entry requirement.

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## Awards, Trophies & Decals

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Gold Award (86-100 points)  
Silver Award (76-85 points)  
Bronze Award (65-75 points)

Medals are awarded based on the final agreed score. More than one medal of each type (except major trophies) can be awarded within each class.

Exhibits qualifying for major awards will be assessed by a minimum of 10 judges. The Exhibit with the highest scores in each category will be awarded the major awards. The organising committee reserves the right to not allocate major awards if overall quality of the class is not sufficiently high.

### Major Awards

Trophies may be given for the following:

- BEST EVOO OF SHOW  
(Awarded to the overall best olive oil of the day excluding Class 6 & 7.)
- Best Northern Hemisphere EVOO
- Best Southern Hemisphere EVOO
- Champion Delicate EVOO (*Class 1*)
- Champion Medium EVOO (*Class 2*)
- Champion Robust EVOO (*Class 3*)
- Champion Non-Packaged (Bulk) EVOO (*Class 4*)
- Champion Spanish Varietal EVOO (*Class 5A*)
- Champion Italian Varietal EVOO (*Class 5B*)
- Champion Greek Varietal EVOO (*Class 5C*)
- Champion Other Varietal EVOO (*Class 5D*)
- Best Australian EVOO
- Best New South Wales EVOO
- Best South Australian EVOO
- Best Tasmanian EVOO
- Best Victorian EVOO
- Best West Australian EVOO
- Best Queensland EVOO

### Results

All entrants will be emailed their results during the week 8-12 October 2018. The email will include any medals won, decal ordering, the National Olive Industry Conference & Trade Exhibition details and information about the Major Awards Presentation Dinner on the 19<sup>th</sup> October 2018. Medal certificates (and decals if ordered) will be posted to exhibitors during that week.

## Presentation of Awards

The Best EVOO of Show and other major award winners will be announced, and trophies presented at the AOA Awards Presentation Dinner, as part of The National Olive Industry Conference & Trade Exhibition at the Wagga Rules Club Wagga Wagga NSW on Friday 19<sup>th</sup> October 2018. If you are unable to attend the dinner please notify the AOA on [secretariat@australianolives.com.au](mailto:secretariat@australianolives.com.au).

If the winner is not present at the Awards Dinner, awards will be posted to the entrant's nominated postal address on the entry form.

An electronic (only) Preliminary Results List of medal winners will be published on the AOA website by end of day Friday 17<sup>th</sup> October 2018. Unless specifically advised otherwise on the Entry Form, the AOA may divulge details (name, address, telephone contacts, email) on award winners to the media.

## Award Decals

- Order forms for Medal Decals will be sent with the email to exhibitors during the week 8-12 October 2018.
- Decals are available in packs of 200 stickers; the minimum order is 1 pack.
- Prices are dependent on the total number of decals ordered, but as an estimate, prices will likely be around \$20.00 per pack, plus postage.
- Depending on pre-orders, packs of medal decals may be available at the Major Awards Presentation Dinner on the 19<sup>th</sup> October 2018 or day two of the Conference at the Registration Desk. If not, orders can be placed on day two of the Conference Registration Desk.
- Decals (stickers and digital versions) for Major Awards will need to be organised and ordered directly with the AOA post the Awards Dinner.
- **Packs of decals will not be available for purchase from the AOA after the ordering cut-off date.** The cut-off date will be stated on the decal order form. After the cut-off date electronic copies of decals will still be available.
- Please ensure you calculate how many decal packs you require and send your order form in before the cut-off date to avoid disappointment.
- **NOTE 1: It is a strict requirement of entry to this Competition that Award Decals are only applied to packaging containing oils that have won the particular distinctions.**
- **NOTE 2: Awards are not transferrable across brands if the award-winning oil is sold to another company. Under no circumstances can Award Decals be applied to any other oil.**
- **NOTE 3: Entrants found in breach of Note 1 and/or Note 2 will be prohibited from entering the next three consecutive Competitions.**

## Feedback

Within a month of the Competition ending, all Exhibitors will receive confidential feedback via email detailing the judge's comments, total score and any medal awarded.

## How to Enter

1. Go to [internationaloliveawardsaustralia.com.au](http://internationaloliveawardsaustralia.com.au) and complete your online entry by clicking on the EVOO, Flavoured Oils and Table Olives links at the bottom of the website. Fill in your exhibit details and **Add to Cart**. You can add as many entries in this category as needed. When you have finished click **View Cart** and your entries will be detailed. If you wish to enter another category (Flavoured Oils, Table Olives, EVOO) click on the **To enter more exhibits click here** link at the bottom of the page.
2. Once you have completed your entries they will all be in your **Cart**. When you have finished click the **Proceed to checkout box**. You then need to fill in your contact and company billing details. When you first register with the online entries, you will be emailed a username and password that you can use to view your entries and make subsequent entries.
3. Then click on **Place Order** to make the payment by credit card. All payments will be made in Australian Dollars. You will receive an emailed receipt of the exhibits you entered and the payment made.
4. Alternatively, you can download and complete the 2018 Australian International Olive Awards Entry Form from the same website. If you use a hard copy entry form you will be emailed an invoice from the AOA. Be sure to complete the Entry Declarations.
5. Clearly mark each Exhibit with the identification code provided on the entry form.
6. Send your adequately packed and labelled Exhibit/s with a copy of your entry details (online entry receipt or hard copy entry form), oil analysis (classes 1 - 6) and payment receipt to: **AIOA Head Steward, Trudie Michels, C/o 88 George Street, Norwood SA 5067 Australia**. Entries must be received by Friday 21st Sept 2018. **IMPORTANT: Carefully wrap each bottle individually with bubble wrap or other suitable shock absorbent material to avoid Exhibits being broken during transit. Broken exhibits will not be included for judging. Exhibits fees will not be refunded.**
7. The AOA recommends that you track your parcel to make sure it reaches the intended address on time. The AOA is not responsible for shipping or customs charges.
8. Once, your exhibit(s) and payments have been received they are officially part of the competition. If payment is not received judging date of 4th October, then your exhibit will not be including in the judging process and exhibits fees will not be refunded.

When sending Exhibits by post, the responsibility is on the exhibitor to ensure adequate delivery time. Exhibits

received without payment, or payment advice will not be accepted. Deliveries will not be accepted after the closing dates.

**IMPORTANT: Carefully wrap each bottle individually with bubble wrap or other suitable shock absorbent material to avoid Exhibits being broken during transit. Broken exhibits will not be included for judging. Exhibits fees will not be refunded.**

**CLOSING DATE OF EXHIBITS  
FRIDAY, 21<sup>st</sup> September 2018 at 5.00 pm CST**

## International Exhibits

For posting Exhibits into Australia

- ✓ Do not pack your entry in wooden or cardboard boxes that have been used to hold fruit, vegetables or meat/smallgoods – this packaging is a biosecurity risk.
- ✓ Do not pack with straw or dried plant material; use newspaper, bubble wrap or foam to wrap fragile goods.
- ✓ Make sure you fill out the declaration label clearly and correctly, itemising everything inside the package, including any packaging materials you have used.
- ✓ Clearly label the contents “Olive Oil” and/or “Table Olives”. “Sample, No Commercial Value. Not for sale. Mark them “Food sample for exhibition/competition”.
- ✓ Exhibitors will be charged for all customs charges on their international shipping documents should the documents/sample package are not properly prepared.

**AIOA Extra Virgin Olive Oil Competition Entries (including evidence of entry payment, oil analysis and online entry receipt/hard copy entry form) can be sent/couriered to:**

**Head Steward AIOA  
Trudie Michels C/o 88 George Street,  
Norwood SA 5067  
AUSTRALIA  
Mobile: +61 419 031 527**

## Competition Enquiries

Enquiries regarding the conduct of the competition or general enquiries should be directed to:

Ms Trudie Michels, Chief Steward

Email : [tmichels@globaldial.com](mailto:tmichels@globaldial.com)

Phone: 0419 031 527 (+61 419 031 527)

## AOA Membership

The Australian Olive Association Ltd (AOA) invites all Australian International Olive Awards exhibitors to become a member of the AOA.

The AOA is the Governments Prescribed Industry Body (PIB) responsible for representing all levy payers in Australia. The AOA is also the peak Industry body that looks after interests of Australian olive growers as well as supporting the broader community of industry participants, including service providers, marketers, our international partners and olive enthusiasts.

- As a member of the AOA you will receive a substantial 43% discount (\$150/exhibit) on entry to the inaugural Australian International Olive Awards.
- As a new AOA member, you will receive a complimentary copy of the excellent book Olive Growing, which is referred to as “the Olive grower’s bible” (normally \$160.00).
- AOA members receive discounts to industry run events such as workshops, training seminars and the annual National Olive Industry Conference & Trade Exhibition.
- AOA members are also eligible to become Signatories to the OliveCare® Code of Practice.
- AIOA testing is also accepted for compliance with OliveCare® requirements.
- The AOA sends regular information and newsletters via email, and social media. AOA pages have industry focus  
<https://www.facebook.com/AustralianOliveAssociationLtd> and consumer focus  
<https://www.facebook.com/AustralianExtraVirgin/>
- For more information visit  
[www.australianolives.com.au](http://www.australianolives.com.au)

**Post Australian Exhibits by 10<sup>th</sup> September 2018 to ensure arrival by close of business Friday 21<sup>st</sup> September 2018.**



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