



THE AUSTRALIAN INTERNATIONAL OLIVE AWARDS 2018 FLAVOURED OLIVE OIL ENTRY FORM



AOA Member Number:		Exhibitor website:			
Trading Name of Exhibitor (if applicable):					
Personal Name of Exhibitor:					
Address:					
City:		Country:		State/Province:	
Telephone:		Email:		PC/ZIP:	

Please note: For details about entering oil (classes, entry fees, volume, labels etc) please see ‘Flavoured Olive Oil Competition Information’ document.
 If you win an award these are the contact details we will use for decal orders and posting awards so please ensure they are correct.
 The AOA takes no responsibility for missing out on decal ordering or lost award certificates due to incorrect contact details.

Your Exhibit ID Code (3 numbers and or letters only)	Class Entered (<i>Tick applicable Class for each entry line</i>)				Test Results Included (Class 6 entries)	Volume of this oil produced (litres)	<u>Olive Cultivar/variety(s) from which the oil was made and flavouring description</u> (i.e. lime agrumata or chilli infused etc.) Class 6 and 7	Batch/LOT Number(s) Linked to NATA/IOC Lab for base oil of Class 6 entries	Commercial Name/Brand of Olive Oil (required for all Classes). Clearly differentiate between multiple entries.	Entry fee Due \$AUD
	6A	6B	7A	7B						
<i>e.g. CFS</i>	✓				✓	<i>e.g. 2,000</i>	<i>e.g. Barnea, garlic</i>	<i>e.g. DPI code R18-01234/0001 or 18/0446/1 for Modern Olives</i>	<i>e.g. Craig’s Farm garlic olive oil</i>	<i>e.g. \$200.00</i>

NOTE: THERE ARE NO LIMITS TO THE NUMBER OF EXHIBITS THAT ANY ONE ENTITY CAN ENTER

If entering more than five (5) oil exhibits, please copy this page and staple together.

Total entries	\$
Australian entries add GST	\$
TOTAL AMOUNT DUE (AUD)	\$

OIL ANALYSIS

Entries in Classes 6 must include a copy of each exhibit's FFA, PV and UV test results. All exhibits are expected to meet the chemical parameters for Extra Virgin Olive Oil as set out in the Australian Standards (AS5264-2011).

BATCH/LOT NUMBER

The AOA needs the BATCH/LOT number of your oil on the entry form must 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. See Competition Information form.

ENTRY FEES

Prices are GST exclusive. International Exhibitors will not be charged GST.	Classes 1-7
Australian and International Oils (per exhibit)	\$350.⁰⁰
43% Discount for AOA members (Australian and International)	\$200.⁰⁰

HOW TO ENTER

1. Go to <https://internationaloliveawardsaustralia.com.au> and complete your online entry including the declaration. Once you have completed your entry and payment online you will receive a confirmation email with your entry and payment details.
2. Alternatively, you can download and use this form. Be sure to complete the declaration on this page. You will be emailed an invoice from the AOA.
3. Clearly mark each exhibit with the identification code provided on the entry form.
4. 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 1-5) 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 September 2018.
5. Once, your exhibit(s) and payments have been received they are officially part of the competition. If payment is not received prior to the judging date of 4th October, then your exhibit will not be including in the judging process.

AIOA FLAVOURED OLIVE OIL Competition Entries (including evidence of entry payment, oil analysis (Class 6) and online entry receipt/hard copy entry form) can be sent/couriered to:

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



Australian Olive Association LTD
C/O PO Box 661, BAULKHAM HILLS NSW 2153
Phone: +61 (0)478 606 145
secretariat@australianolives.com.au
<http://www.australianolives.com.au>

DECLARATIONS

Flavoured Oils Declaration

(Exhibitors in Class 6 & 7 must complete)

I declare that the oil(s) entered into the competition were not made by contact with fresh organic matters (i.e. those containing water, such as, but not limited to, basil, parsley, garlic, chilli) flavouring material over any period of time.

Signature: _____

Name: _____

Date: _____

Entry Declaration

(All exhibitors must complete)

I agree to abide by the rules and regulations of this competition. I certify that the details on this entry form are true and correct. I accept the decision of the judges.

If my exhibit wins an award I understand that I can only place award decals on packaging that contains the award-winning oils and that awards are not transferrable across brands. I also understand that failure to comply with this rule may see my company/myself banned from future Olive Oil and Table Olive competitions.

Signature: _____

Name: _____

Date: _____

AIOA Olive Oil Competition enquiries can be directed to: Trudie Michels,
Chief Extra Virgin Olive Oil & Flavoured Oil Steward
Mobile: +61 0419 031 527
Email: tmichels@globaldial.com

Post Australian exhibits by 10/9/2018 to ensure arrival by close of business Friday 21st September 2018.