



FLAVOURED OLIVE OIL COMPETITION INFORMATION

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



Flavoured Olive Oil Classes

All flavoured oils must have a base of extra virgin olive oil. Vegetable and seed oils or blends of these with olive oil will be ineligible for judging.

CLASS 6a: Flavoured (Infused) Oil: Citrus *

(Commercially packaged for sale) Examples of citrus include lemon, orange, blood orange, mandarin, lime, etc.). Minimum volume 50 litres. Exhibits must be sent commercially packaged and labelled for sale.

All infused flavoured oils must be made using a base oil meeting extra virgin olive oil specification.

Infused flavoured oils may contain a maximum of 1% imported flavour essence.

CLASS 6b: Flavoured (Infused) Oil: Other Flavours *

(Commercially packaged for sale) Examples include herbs, garlic, chilli, etc. Minimum volume 50 litres. Exhibits must be sent commercially packaged and labelled for sale. *Lemon myrtle flavoured oils should be included in Class 6b, Other Flavours.*

CLASS 7a: Agrumata method (co-processed) Oil: Citrus *

(Commercially packaged for sale) Examples of citrus include lemon, orange, blood orange, mandarin, lime, etc.). Minimum volume 50 litres. Exhibits must be sent commercially packaged and labelled for sale. Flavoured Oils Declaration must be completed on entry form.

CLASS 7b: Agrumata method (co-processed): Other Flavours *

(Commercially packaged for sale) Examples include herbs, garlic, chilli, etc. Minimum volume 50 litres. Exhibits must be sent commercially packaged and labelled for sale. *Lemon myrtle flavoured oils should be included in Class 7b, Other Flavours.*

A 'Flavoured Oils Declaration' must be completed when entering all flavoured oils (online or on an entry form).

* EXHIBITS IN CLASS 6 & 7 ARE NOT ELIGIBLE FOR THE BEST OF SHOW TROPHY.

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

CONDITIONS FOR EXHIBITORS OF FLAVOURED OLIVE OILS:

Exhibits entered must not contain any emulsions (*mixtures of olive oil and other substances not soluble in oil such as water or vinegar*) and must be labelled as per The Code of Practice Labelling Guideline for Flavoured Oils (Appendix 3).

For safety, flavouring agents such as fresh or **dried garlic**, herbs or any other 'fresh' agent **are strictly prohibited**.

Exhibits that contain chunks are strictly prohibited, so please ensure all fresh or dried flavourings are removed before sending Exhibits. Any Exhibit containing fresh or dried flavourings will be ineligible for judging.

* **Remember to complete and sign the Flavoured Oils Declaration when completing your entries.**

Chemical Analysis Testing

Australian Exhibits – All exhibits entered into Classes 6 (Infused flavoured oils) must be accompanied by test results of their base oil from an Australian NATA accredited laboratory. This confirms that the base oil was of extra virgin olive oil status pre-infusion.

The three (3) tests required by this competition are **FFA** (Free Fatty Acid), **PV** (Peroxide Value) and Ultra Violet (**UV**). The 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>

Exhibits entered into Classes 7 (agrumata method) do not require test results, however the judges reserve the right to withdraw an exhibit with negative sensory attributes.

BATCH/LOT NUMBER

The AOA needs the BATCH/LOT number on the entry form to clearly correspond with the NATA/IOC/AOCS accredited laboratory sample number on your base 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 6 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): $\leq 0.8\%$
- Peroxide Value (PV): $\leq 20 \text{ meq O}_2/\text{kg oil}$.
- Absorbency in Ultra Violet: (UV)
- $K_{232} < 2.50$, $K_{270} < 0.22$, $\Delta K < 0.01$

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

Order of Judging

The Chief Steward will assign the exhibits an order of tasting in each class to ensure the oils can be judged fairly without being affected on the palate by other oils with stronger and more pungent flavours. Oils with garlic or chilli flavourings are tasted at the end of the judging program.

Exhibit Fees (per exhibit)

To receive the discounted Exhibit Entry Fees below; 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.

	Class 6 - 7
Australian and International EVOO (per exhibit)	\$350. ⁰⁰
43% Discount for AOA members (Australian and International). For more information on AOA membership see page 4.	\$200. ⁰⁰

Judging Principles

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 Steward/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.

Conditions of Entry

Exhibits must be 100% sourced from the nominated country of origin. With the exception of infused flavoured olive oil which may include up to 1% of an imported flavour essence.

All flavoured 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 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.

Awards, Trophies & Decals

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

- Trophy for Best Flavoured Olive Oil
- Champion Flavoured (Infused) Oil
- Champion Agrumata method (co-processed) Oil

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 19th 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 19th October 2018. If you are unable to attend the dinner please notify the AOA on 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 17th 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 19th 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.

CLOSING DATE OF EXHIBITS

FRIDAY, 21st September 2018 at 5.00 pm CST

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 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.

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 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:

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

Post Australian Exhibits by 10th September 2018 to ensure arrival by close of business Friday 21st September 2018.

Competition Enquiries

Enquiries regarding the competition or general enquiries should be directed to:
Ms Trudie Michels, Chief Steward
Email: 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



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