



Helpful Hints for Entering your TABLE OLIVES into the Australian International Olive Awards



Frequently Asked Questions

What is the “Exhibit Identifying Code” for?

The Exhibit ID is a code that you make up yourself (that only you and the Chief Steward know) so you can identify your entries when the results are announced. This is mainly used to ensure that when you get feedback that only you know the comments relate to you. It helps to protect your identity. Each entry needs to be given a different code and this can be numbers, letters or a mix of both. It is preferred if your identifying code is 3 characters in total.

Do I need to put the Exhibit ID Code on the exhibits I send?

Yes, on the front of the packaging. This helps the Chief Steward to ensure all entries are kept together during the judging process.

Why do I need to send my exhibits labelled?

This enables the Chief Steward to verify that you have a commercial label and have entered the correct Class.

What packaging does the AOA prefer for exhibits?

All entries should arrive in commercial food grade packaging including glass jars with sealed lids, plastic screw-cap containers or be vacuum packed to prevent damage to the olives, container breakage, spoilage and spillage.

If I have to send my exhibits labelled how do I know my entries are being blind tasted?

The Chief Steward gives each entry a new Exhibit ID code (*known only to the Chief Steward*) which is used throughout the judging process. Each entry is also sub-sampled into a plain glass tumbler with only this exhibit code as a reference.

Can I enter olives from various years of production?

Yes, competition entries are NOT restricted to the current year of production. Well processed table olives will last several years and 2018 exhibits may include 2016-18 product.

Why does the AOA need a minimum of 1 kg of table olives packaged in 3 separate containers per exhibit for the Competition?

The first package is sent for laboratory testing before judging; the second package (*with the Chief Stewards ID code*) is used for judging. The third package is retained for retesting / re-tasting if required.

Do I need to send a copy of my entry form (online or hard copy) and payment details with my entries?

Yes. This helps the Chief Steward to match entry forms and payments to the entries when unpacking your exhibits. If you are paying by EFT then please include the EFT details on your entry form. When making an EFT payment, use your company name as a reference.

What is the batch number on the Entry Form for?

This is your unique batch code that relates to a specific production run, this enables you to trace any faults found in your products through the production process from tree to packaging.

Wait... I still have a question that isn't answered here!

The Chief Steward is more than happy to answer any other questions you have regarding entering the Competition. You can contact Peter (*AIOA - Table Olive Chief Steward*) on +61 418 839 836 or peter@mc.com.au.



Entrants Letter

Exhibitors who are Signatories to the AOA's OliveCare® Code of Practice and whose entries pass the chemical testing requirements and are judged not to have any taste faults may use this entrants letter report to satisfy the compliance testing criteria under the Code of Practice.

Judging the Exhibits



Exhibits in all Classes must be 100% sourced from the declared country of origin, commercially packaged, labelled and intended to be available for sale in Australia or another market at the time of entry.

ALL exhibits are tasted blind from plain glass tumblers marked with an exhibit code (only known to the Chief Steward) that ensures the identity of the exhibit/exhibitor is not known to the judges.

The above image is an example of what the Judges are presented with - at no time are they able to see any commercial labels or know whose table olives they are tasting. The Judges are not provided with the winner's names until they are officially released by the AOA.

Understanding Table Olive Styles and Production Methods

Useful References

- Establishing Protocols and Guidelines for Table Olives processing in Australia' (RIRDC 2004), and a companion publication – Producing Table Olives (Landlinks Press 2007), by Professor Stan Kailis and David Harris provides Australian olive growers and processors with internationally based guidelines for ensuring the quality and safety of processed table olives: <https://rirdc.infoservices.com.au/downloads/04-136.pdf>
- A simple “how to guide” to processing various styles of table olives by Professor Stan Kailis: <http://www.australianolives.com.au/article-detail/how-to-table-olives> (AOA Membership required).
- Table Olive Production Manual by JD Smyth (RIRDC 2012): <https://rirdc.infoservices.com.au/downloads/12-100>

Food Safety

For food safety reasons, all table olive exhibits will be laboratory tested for the required physico-chemical and microbiological parameters prior to judging. Further details are available on the AOA website at:

<http://www.australianolives.com.au/article-detail/aoa-certified-table-olive-compliance>



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