



## 2019 Conditions of Entry

### 1. Definitions and Interpretation

In these Rules unless the context otherwise permits, the following words shall have the following meaning:

“Classes” means the various categories that an Entrant can enter in each Competition. Extra Virgin olive Oil: Delicate, Medium, Robust, Open and Varietals; Flavoured Olive Oil: Agrumato/Infused and or Table olive: varietals and styles;

“Closing Date” means the final date that Entries will be accepted for the Competition;

“Company” means Australian Olive Association Ltd (AOA) [www.australianolives.com.au](http://www.australianolives.com.au);

“Competition” means the annual Australian International Olive Awards (AIOA) held by the AOA;

“Decal” means the printed round sticker with a gold, silver or bronze medal and AIOA logo design that affixes to packaging (glass, cardboard, tin etc) for marketing and purposes.



“Entrant” means the producer, marketer, or distributor who submitted an Entry;

“Entry Fee” means the Fee for submitting an Entry for the Competition, as set out in ‘Key dates and Prices’;

“Entry Form” means the Entry Form for the Competition that can be completed online or downloaded from the Competition Website, filled out manually and sent with Entries;

“Entry” means the extra virgin olive oil(s) and or table olives and or flavoured oil(s) entered into the Competition by Entrant;

“Extra Virgin Olive Oil” (EVOO) means an olive oil that meets chemical and organoleptic parameters for Extra Virgin Olive Oil as set out in the Australian Standards [AS5264-2011];

“Flavoured oil” mean an oil flavoured by infusion with a flavouring agent or co-processed, where the flavouring ingredients are co-milled and malaxed with the olives. Olives co-milled with citrus fruits are described as Agrumato style;

“Medal” means a Gold, Silver and or Bronze award;

“Table Olive” means any prepared fruits of varieties of the cultivated olive tree (*Olea europaea* L.) and treated to remove its bitterness and preserved by natural fermentation, and/or by heat treatment, and/or by other means so as to prevent spoilage and to ensure product stability;<sup>1</sup>

“Website” means <https://internationaloliveawardsaustralia.com.au>.

<sup>1</sup> CODEX STANDARD FOR TABLE OLIVES (CODEX STAN 66-1981)

## 2. Entering the Competition

- 2.1. Entrants can enter the Competition by submitting an online Entry Form on the Competition Website, paying the Entry Fee and delivering the Entry in accordance with Clause 6 (Delivery, Risk and Title). Entries that do not arrive by the Closing Date cannot be refunded or credited.
- 2.2. The Entry Form must be completed online by creating an account or logging in to an existing account on the Competition Website. The AIOA accepts no responsibility for Entry Forms unsuccessfully submitted.
- 2.3. Each Entrant is responsible for submitting their Entries online via the Competition Website, or using the paper Entry Forms downloadable from the Competition Website. Entries submitted by paper Entry Form, manually filled out and sent with Entries are subject to a handling fee of \$10.
- 2.4. An Entrant may enter any number of Entries in any one class and receive more than one award in that class.
- 2.5. Unless otherwise agreed in writing, oil analysis results for Class 1 – 6 are required at the time of Entry.
- 2.6. By submitting an Entry to the Competition, the Entrant agrees to be bound by these Rules.

## 3. Criteria for Entries

- 3.1. For each extra virgin or flavoured olive oil Entry submitted, a minimum of 1.5 litres of oil is required. This can be three (3) samples of 500ml /750ml or six (6) 250ml samples or two (2) samples of 1 litre. This can be in bottles, casks and or tins.
- 3.2. All Entries entered into Classes 1, 2, 3, 4 and 5 must be accompanied by chemical analysis test results from an accredited laboratory. The four (4) tests required for this Competition are Free Fatty Acid (**FFA**), Peroxide Value (**PV**), Ultra Violet (**UV**) and Polyphenols (**PPH**). The AIOA will accept Near Infrared Spectrophotometry (NIR) test results. Any Entries that fail the chemical analysis will be withdrawn from judging without refund.
- 3.3. All Entries 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):  $\leq 0.8\%$
  - Peroxide Value (PV):  $\leq 20 \text{ meq O}_2/\text{kg oil}$ .
  - Absorbency in Ultra Violet: (UV)  $K_{232} < 2.50$ ,  $K_{270} < 0.22$ ,  $\Delta K < 0.01$
- 3.4. If required the AIOA may resubmit an Entry 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 AIOA discretion. The head judge will contact the entrant to discuss such concerns.
- 3.5. For each table olive Entry submitted, a minimum of 1 kg of olives, packaged in three separate containers must be provided. All Entries should be commercially packaged and labelled and arrive in 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. The AOA will conduct full Table Olive chemical testing aligned with the AOA's OliveCare® Code of Practice parameters in accordance with The Voluntary Industry Standard for Table Olives in Australia (NTOC, October 2012) RIRDC 12/111<sup>2</sup>:
- 3.6. All Entries (excluding Class 4) must be **commercially packaged and labelled** and intended to be available for sale at the time of Entry. They must be labelled in accordance with Food Standards Australia New Zealand (FSANZ), FDA labelling regulations and or EU legislation in force from time to time, including the name of the food; lot identification; name and address of the producer/supplier; a statement of ingredients (including allergens); date marking information; storage conditions and directions for use; nominal volume/weight; the Country of Origin; and nutrition information (panel). The AIOA reserves the right to reallocate or exclude Entries from judging that fail to meet this requirement without notice.

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<sup>2</sup><https://www.agrifutures.com.au/wp-content/uploads/publications/12-111.pdf>

- 3.7. Entries into Class 5 are permitted to also be entered into Classes 1-4 providing the Entries adhere to each Class Entry requirement, a separate Entry is made for each Entry and the required Entry Fee is paid.
- 3.8. The Entrant agrees to accede to any reasonable request by the Competition committee to prove that any Entry submitted by them is commercially available in the volume specified on the Entry Form.
- 3.9. AIOA reserve the right to refuse any Entry or reclassify Entries.
- 3.10. Entries must be 100% sourced from the declared country of origin <sup>3</sup>. All Entries sold in Australia must comply with the new Country of Origin Labelling (CoOL) scheme. They must carry the 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-Labeling.aspx/>
- 3.11. If the front and back labels for the Entry are not available at the time of Entry, temporary labels must be applied to the final container bearing the following information: name of the food; lot identification; name and address of the producer/supplier; a statement of ingredients (including allergens); date marking information; storage conditions and directions for use; nominal volume/weight; the Country of Origin; and nutrition information (panel).



#### **4. Payment and refunds**

- 4.1. The Entry Fee may be paid online by credit or debit card at the time of submitting the Entry Form via the Competition Website.
- 4.2. The Entry Fee may also be paid by bank transfer in accordance with the AOA's payment instructions for invoiced paper Entries.
- 4.3. The deadline for full payment of the Entry Fee is September 12<sup>th</sup> 2019. An Entry will not be included in the Competition where the full Entry Fee has not been received by the AOA by this date.
- 4.4. A 100% refund of an Entry Fee will be given if the Entry is withdrawn in writing 30 days or more prior to the Entry Closing Date.
- 4.5. A 50% refund of an Entry Fee will be given if the Entry is withdrawn in writing between 15 and 29 days prior to the Entry Closing Date.
- 4.6. No Entry Fee refund or credit will be given if the Entry is withdrawn within 14 days of the Entry Closing Date.
- 4.7. No refund or credit of an Entry Fee will be given after the Closing Date of the Competition.
- 4.8. No refund or credit of an Entry Fee will be given in such circumstances when an Entry is disqualified, cancelled, withdrawn, lost or damaged or does not arrive in time.

#### **5. Sending Entries**

- 5.1. The AIOA accepts no responsibility for samples sent to any other address than those below.

**Entries sent by Australia Post and COURIER deliveries are to be addressed to:**

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

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<sup>3</sup> With the exception of infused flavoured olive oil which may include up to 1% of an imported flavour essence.

- 5.2. When sending Entries by post, the responsibility is on the Entrant to ensure adequate delivery time. Entries received without payment, or payment advice will not be accepted. Deliveries will not be accepted after the closing dates.
- 5.3. If Entry payment is not received by the judging date of 12th September, then your Entry will not be including in the judging process and Entry Fees will not be refunded.
- 5.4. All Entries must clearly display the Entrant's chosen 3-digit identification code detailed on the Entry Form.
- 5.5. All Entries must be accompanied by a copy of the online Entry receipt or hard copy Entry Form, oil analysis (classes 1 - 6) and payment receipt.
- 5.6. It is recommended that all Entries be tracked to make sure it reaches the intended address on time.

## **6. Delivery, Risk and Title**

- 6.1. It is the Entrant's responsibility to ensure that the Entries are delivered to the AIOA in accordance with the deadlines detailed on the Website.
- 6.2. It is the Entrant's responsibility to ensure that Entries arrive in good condition.
- 6.3. Entrants are to post or courier their Entry/s directly to the AIOA Warehouse in Adelaide.
- 6.4. An Entrant may deliver the Entries directly to the AIOA Warehouse in Adelaide. A minimum of 24 hours' notice (via phone or email) is required for any deliveries by the Entrant.
- 6.5. Unless otherwise agreed in writing, Entries that arrive after the Closing Date at the AIOA warehouse in Adelaide, will not be accepted.
- 6.6. International Entries - For posting Entries into Australia
  - Do not pack Entries in wood 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 the declaration label is completed clearly and correctly, itemising everything inside the package, including any packaging materials 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".
  - Entrants will be charged for all customs charges on their international shipping documents should the documents/sample package not be properly prepared.
  - DHL and FEDEX are recommended international couriers.
- 6.7. International Entries must be Delivered Duty Paid (DDP). Instructions to complete the import declaration should be given to Entrant's forwarder/courier company by the Entrant. Entrants must choose 'shipper accept all charges' on the documentation provided by Entrant's courier company. Entrants are responsible for any fees related to the import declaration.
- 6.8. Entrants will receive an email confirmation when all Entries from the Entrant have been received by the Competition convenor.
- 6.9. If an Entry is compromised (bottle/s broken) during transit then Entrants will be notified at the Steward's earliest convenience and asked to re-send Entries (if time allows).
- 6.10. AIOA will notify the Entrant in case of discrepancies between the Entry delivered and the Entry in Entrant's online Entry Form.

- 6.11. AIOA will notify the Entrant in case of discrepancies between the volume required for each Entry received and the volume delivered to the AIOA warehouse.
- 6.12. The AIOA will not be liable for any loss or damage to the Entries whatsoever whilst the Entries are in the possession of Entrant, the shipping agent, or at any stage during the delivery process.
- 6.13. Title (i.e. ownership) of the Entries will pass to AIOA upon receipt of the Entry to the AIOA Warehouse.
- 6.14. Upon completion of the Competition, all Entries become and remain the property of the AIOA to be used for promotion, training, workshops, benchmarking and testing.

## **7. The Competition**

- 7.1. The Entries will be judged by blind tasting in Blue Cobalt Olive Oil Tasting Glasses by a panel of judges.
- 7.2. The judges' decisions will be final and will not be open to challenge.
- 7.3. Entrants will not have any involvement in the appointment of the judges.
- 7.4. 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.
- 7.5. All Gold medal winning Entries will be retasted to identify 'Best of Class' and 'Best in Show' awards.
- 7.6. Entries qualifying for major awards will be assessed by a minimum of 10 judges. The Entry 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.
- 7.7. To win a major award for Extra virgin and Flavoured Oils, the Entry must have scored 80 or more points. A major Table Olive award Entry must have scored a minimum of 24 points.
- 7.8. All oils will be judged out of a maximum of 100 points and all table olives will be judged out of a maximum of 30 points.
- 7.9. Extra Virgin and Flavoured Oils medal scoring range: Gold Award (86-100 points), Silver Award (76–85 points) and Bronze Award (65–75 points).
- 7.10. Table olives medal scoring range: Gold Award (25 - 30 points), Silver Award (22 - 24 points) and Bronze Award (19 - 21 points).
- 7.11. All Entrants must abide by the AIOA Conditions of Entry. The committee reserves the right to accept or reject any Entry, to verify the origin, verify volume of Entry, check commercial availability and to change an Entry to a more appropriate class.

### **7.12. Judging Principles**

1. **INDEPENDENCE:** The Chief Steward will always be independent of the competition and its Entries. Stewarding is conducted under the auspices of an independent Head Judge/Chairperson who is not an Entrant.
2. **FAIRNESS:** All Entries 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 Entry code that ensures the identity of every Entry is not known.

Judges, who may also be Entrants, are NEVER able to judge their own Entry, 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.

3. **CONFIDENTIALITY:** The ONLY individuals that know the identity of Entries (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 with international experience for each panel. Each panel will consist of at least three highly experienced judges. Any judge found not adhering to these requirements will be relieved of their judging duties immediately.
5. **TEAM WORK:** Initially the Entries are independently assessed by each judge. 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.

## **8. Winners and results**

- 8.1. All Entrants will be emailed their personal results within two weeks of judging completion. The email will have competition results including any medals won and notification of any major award achievements. This email will be personal notifications of awards only; other producers will not be informed of other winners and no official announcement of the winners will occur until the Awards Presentation Dinner. The email will include a link to online Decal ordering and information about the Gala Presentation Dinner.
- 8.2. Medal certificates will be posted to Entrants within 2 weeks of judging completion.
- 8.3. All the winning Entries will be published on the Website, within 24 hours of the official presentation of Awards Gala Presentation Dinner in Albury NSW on Friday 18th October 2019.
- 8.4. All winning Entries will be published according to the AIOA format which is EXHIBIT ID, Company Name, Exhibitor Name, Score, Medal, Style, Judge Comments and Commercial Brand Name.
- 8.5. Entrants understand and agree to the publication of all competition results, and public tasting of their Entries. Please note that the identity of medal and award-winning Entries will be publicised. Non-medal Entries will only be identified by the confidential three alphanumeric code provided by and known only to the Entrant and the Chief Steward.
- 8.6. Winning Entrants agree that they will support any publicity by the AIOA.
- 8.7. Entrants agree that the AOA may photograph and video entrants and/or winning entries, of which the AOA then may reproduce in print and digital format at its discretion. The AOA will retain copyright of all photographs and video footage.

## **9. Promoting winning Entries**

- 9.1. Recipients of awards agree that all advertising, promotion or labelling arising from the award will include the following details: the year of the award and nature of the award.
- 9.2. By entering this Competition, Medal recipients agree that only the specific Entry that received the award can have any reference to that award on the label or container.
- 9.3. The AIOA logo (including the medals) are the property of The AOA and any use of such property by winning Entrants is under licence. Any unauthorised use, reproduction or alteration is strictly prohibited.
- 9.4. Unless otherwise agreed in writing, winning Entrants may only use the AIOA logo on their printed and digital marketing material to publicise their winning Entries. Other than medal Decals, The AIOA logo may not be used on packaging without prior written authorisation from AIOA.
- 9.5. Only official Competition medal Decal designs can be used to promote an AIOA medal win. Any variation to the digital artwork must be submitted in writing to the AOA for authorisation.
- 9.6. Winning Entrants may purchase medal Decals to promote their winning Entries. Medal Decals may only be purchased and used by winning Entrants.

- 9.7. Awards are not transferrable across brands if the award-winning Entry is sold, either in bulk or packaged, to another company. Under no circumstances can medal Decals be applied to any other product.
- 9.8. Entrants agree that they will only use the AIOA name and medal Decals to promote specific winning Entries and not to promote their whole range. Only the winning Entries may be promoted as winners of the Competition.
- 9.9. Digital Decals may only be displayed against, and printed Decals may only be affixed to, winning Entries of the appropriate medal and correct vintage from the relevant awarding year of the Competition.
- 9.10. Entrants must at all times comply with the AIOA Brand Guidelines available from the AOA, and any instructions provided by AIOA from time to time, when using AIOA name, logos and medal Decals.
- 9.11. When publicising their award, winning Entrants must always state the year in which it was won. No changes can be made to the name and details of the winning Entry after close of the Competition.
- 9.12. AIOA reserves the right to revoke the rights granted under these Conditions of Entry at any time upon 14 days' notice.
- 9.13. Any personal information, including Entrant's name, address (including postcode), email address and any other information submitted by Entrant on the Entry Form, will be used by AIOA in accordance with its privacy policy available at <https://australianolives.com.au/privacy-policy/>.
- 9.14. In the event that for reasons beyond the reasonable control of AIOA, it is necessary or advisable for the Competition to be cancelled, AIOA cannot accept any liability whatsoever for any direct or indirect loss of profit, damage or expense of any kind incurred as the result of such a cancellation.
- 9.15. Entrants found in breach of any of the aforesaid conditions may result in their medal being withdrawn and future participation in the Competition may be prohibited.

## **10. Official Award Decals**

- 10.1. 2019 Medal Decals and digital medal artwork will be available to order, download and pay for online. Details of online ordering and postage will be emailed to Entrants within two weeks of completion of judging.
- 10.2. Medal Decals are available in rolls of 500 stickers; the minimum order is 1 roll.
- 10.3. Prices are dependent on the total number of Decals ordered, but as an estimate, prices will likely be around \$22.00 per roll, plus postage (regular or express post options will be offered).
- 10.4. The ordering cut-off date for printed Decals is October 31st 2019. Extra printing charges may apply for decals ordered after this date where more decals are to be printed. Electronic copies of Decals will still be available after this cut-off date.

## **11. Presentation of Awards**

- 11.1. The Best of Show and other major award winners will be announced, and trophies presented at the AIOA Gala Presentation Dinner in Albury NSW on Friday 18<sup>th</sup> October 2019.
- 11.2. If the winner is not present at the Gala Presentation Dinner, awards will be posted to the Entrant's nominated postal address on the Entry Form.
- 11.3. An electronic (only) Preliminary Results List of medal winners will be published on the AOA Website by end of day Saturday 19<sup>th</sup> October 2019. Unless specifically advised otherwise on the Entry Form, the AOA may divulge details (name, address, telephone contacts, email) on award winners to the media.

## 12. Feedback

- 12.1. Within a month of the Competition ending, all Entrants will receive confidential feedback via email detailing the judge's comments, total score and any medal awarded.
- 12.2. All Table Olive Entries will receive an accredited chemical testing report for their Entries.
- 12.3. AIOA may vary these Conditions of Entry at any time without notice to Entrants. Any revision of these Conditions of Entry will be placed on the Website without notice to Entrants.

## 13. Key dates and prices

### 13.1. DATES

Entries Open: Monday 1st July 2019  
Entries Close: Friday 30<sup>th</sup> August 2019  
Judging Dates: 12-14 September 2019  
Major Winners Announced: 18<sup>th</sup> October 2019 at the AIOA Presentation Dinner, Albury NSW

### 13.2. ENTRY FEES AND MEMBERSHIP

- 13.2.1 To receive the discounted Entry Fees; all 2019/2020 AOA membership fees MUST be paid prior to or at the time of entering the Competition. No exceptions.
- 13.2.2 2019/20 AOA Membership invoices will be issued early July 2019 via email.
- 13.2.3 If you have not received your invoice at the time you wish to enter the AIOA or wish to inquiry about membership, please contact the AOA Administration Manager on 0478 606 145 or via email [secretariat@australianolives.com.au](mailto:secretariat@australianolives.com.au).

### 13.3. ENTRY FEE SCHEDULE

*\* prices are GST exclusive. International Entrants will not be charged GST.*

	<b>Class 1-5</b>	<b>Class 6-7</b>	<b>Class 11-18</b>
	<b>EVOO</b>	<b>Flavoured Oil</b>	<b>Table Olives</b>
Australian and International (per Entry)	\$350. <sup>00</sup>	\$350.00	\$370*
AOA Members - Australian and International. 40% Discount for AOA members (Australian and International). <a href="http://www.australianolives.com.au">www.australianolives.com.au</a>	\$200. <sup>00</sup>	\$200.00	\$220*

\* This price includes full Table Olive chemical testing in line with the AOA's OliveCare® Code of Practice parameters in accordance with The Voluntary Industry Standard for Table Olives in Australia (NTOC, October 2012) RIRDC 12/111: <https://www.agrifutures.com.au/wp-content/uploads/publications/12-111.pdf>

Analysis can include some or all of the following tests:

- sodium chloride (NaCl)
- pH
- Microbiological Criteria – Escherichia coli
- Microbiological Criteria - Clostridium perfringens
- Microbiological Criteria – Lactobacillus
- Water activity



**Australian Olive Association, PO Box 6661, Baulkham Hills, NSW 2153 Ph: 0478 606 145**