THE AUSTRALIAN INTERNATIONAL OLIVE AWARDS 2020
FLAVOURED OLIVE OIL ENTRY FORM

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

Email details of other people requiring results  
Provide contract processor details (if used):  
Business name:  
Contact Name:  
Address:  
Phone:  

Please note:  For details about entering oil (classes, entry fees, volume, labels etc) please see ‘Flavoured Olive Oil Competition Information’ document at the AIOA webpage: https://internationaloliveawardsaustralia.com.au.  
These contact details will use for posting awards and certificates so please ensure they are correct.

<table>
<thead>
<tr>
<th>Your Exhibit ID Code (4 numbers and/or letters only)</th>
<th>Class Entered (tick the class for each entry)</th>
<th>Test Results Included (6A &amp; 6B)</th>
<th>Batch/LOT Number(s) Linked to NATA/IOC Lab</th>
<th>Chemical Analysis Results for Entries in Class 6A and 6B</th>
<th>Volume of this oil produced (litres)</th>
<th>Olive Cultivar/variety(s) from which the oil was made and flavouring description (i.e. lime agrumato or chilli infused etc.)</th>
<th>Commercial Name/Brand of Olive Oil (required for all Classes). Clearly differentiate between multiple entries.</th>
<th>Entry fee Due $AUD</th>
</tr>
</thead>
<tbody>
<tr>
<td>e.g. DFS1</td>
<td>✓</td>
<td>✓</td>
<td>19/0446/1</td>
<td>FFA PV UV K232 UV K270 PPH</td>
<td>e.g. 2,000</td>
<td>e.g. Barnea Garlic</td>
<td>e.g. Darcy’s Farm Special Blend</td>
<td>e.g. $200</td>
</tr>
</tbody>
</table>

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

If entering more than five (3) oil entries, please copy this page and staple together.
**OIL ANALYSIS:** Entries in Classes 6A and 6B must include a copy of each entries FFA, PV and UV test results of the base oil before the flavouring additions were made. All entries 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 R19-01234/0001 and an example of a Modern Olives Laboratory Reference Code is 19/0446/1. See Competition Information form.

**ENTRY FEES**

<table>
<thead>
<tr>
<th></th>
<th>Classes 1-7</th>
</tr>
</thead>
<tbody>
<tr>
<td>Australian and International Oils (per entry)</td>
<td>$350.00</td>
</tr>
<tr>
<td>43% Discount for AOA members (Australian and International)</td>
<td>$200.00</td>
</tr>
</tbody>
</table>

**HOW TO ENTER**

2. Download and complete this form including the declaration on this page. Include form with your oil entries or scan and email to tmichels@globaldial.com. You will be emailed an invoice from the AOA. A $10 handling fee will be incurred for all paper entries (not online).
3. Alternatively go to https://internationaloliveawardsaustralia.com.au and complete your online entry. Once online entry and payment is completed, you will receive a confirmation email.
4. Clearly mark each entry (bottle/tin/cask) with the 4-digit identification code used on this entry form. Photographs of the front label will be taken so place code sticker at the back of packaging.
5. Send adequately packed, commercially labelled entry/s with a copy of your entry details (online entry receipt or hard copy entry form), oil analysis (for classes 6A and 6B) and payment receipt to: AIOA Head Steward, Trudie Michels, C/o 78 Queen Street, Norwood SA 5067 Australia. Entries must be received by Friday 4th September 2020.
6. Once your entry(s) and payments have been received they are officially part of the competition. If payment is not received prior to the 4th September 2020, then your entry will not be including in the judging process.


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**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: ____________________

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**Entry Declaration**  
(All exhibitors must complete)

I agree to abide by the Conditions of Entry of this competition. I certify that the details on this entry form are true and correct. I accept the decision of the judges. https://internationaloliveawardsaustralia.com.au/conditions-of-entry/

If my entry 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: ____________________

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**AIOA Flavoured Olive Oil Competition enquiries can be directed to:** Trudie Michels,  
Chief Steward  
Mobile: +61 0419 031 527  
Email: tmichels@globaldial.com
AIOA FLAVOURED OLIVE OIL Competition Entries
(including evidence of entry payment, oil analysis (Class 6A & 6B) and online entry receipt/hard copy entry form) can be sent, couriered or delivered to:
AIOA Head Steward
C/o 78 Queen Street,
Norwood SA 5067 AUSTRALIA
Mobile: +61 419 031 527

AIOA Head Steward
C/o 78 Queen Street,
Norwood SA 5067 AUSTRALIA
Mobile: +61 419 031 527

Post Australian entries by 20/8/2020 to ensure arrival by close of business Friday 4th September 2020.