











## TABLE OLIVE COMPETITION INFORMATION

|                                  |  |
|----------------------------------|--|
| <b>Head Judge:</b>               | Dr Michelle Wirthensohn  |
| <b>Chief Steward:</b>            | Trudie Michels   |
| <b>Entries Open</b>              | Thursday 1st July 2021   |
| <b>Closing Date for entries:</b> | Friday 3rd September 2021  |
| <b>Post Dates:</b>               | Ensure all Australian entries are posted by 15 <sup>th</sup> August to ensure they arrive on time. |
| <b>Major Winners Announced:</b>  | By Monday 4 <sup>th</sup> October 2021   |

**DON'T FORGET**

Entries Close:  
3<sup>rd</sup> September 2021  
Medal results announced  
to exhibitors by 4<sup>th</sup> Oct.  
Major winners announced:  
15<sup>th</sup> October 2021

## Table Olive Classes

|   |   |   |   |
|---|---|---|---|
|    | <b>CLASS 11: Green Olives</b><br>Treated or Natural, Plain, whole olives only, no added flavours. In Brine.   |    | <b>CLASS 15: Wild Olives</b><br>Small in size, variations in colour permitted, whole olives only. In Brine.   |
|  | <b>CLASS 12: Medley Of Olives</b><br>Plain, whole olives only, no added flavours. In Brine.   |  | <b>CLASS 16: Dried Olives</b><br>Sun, salt and heat dried olives, including spiced and pitted.  |
|  | <b>CLASS 13: Olives Turning Colour &amp; Black Olives</b><br>All varieties EXCEPT KALAMATA and California ripe processed. Plain whole olives only, no added flavours. In Brine. |  | <b>CLASS 17: Pitted and or Stuffed Olives</b><br>Olives pitted and or stuffed with declared country of origin of grown product.   |
|  | <b>CLASS 14: Kalamata Olives</b><br>Plain whole olives only, no added flavours. In Brine.   |  | <b>CLASS 18: Speciality Olives</b><br>Spiced and specially treated olives with declared Country of Origin ingredients. Must contain a minimum of 85% table olive product (drained weight).<br><b>CLASS 18(a): – Flavoured WITHOUT garlic and/or chilli or</b><br><b>CLASS 18(b): – Flavoured WITH garlic and/or chilli.</b> |

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



## Chemical Analysis Testing

Entries will be tested by an accredited laboratory to ensure they are fit for human consumption and the salt and pH levels are within normal guidelines.

Competition testing requirements are consistent with AOA's OliveCare® Code of Practice parameters in accordance with *The Voluntary Industry Standard for Table Olives in Australia (RIRDC 2012 / Updated January 2020)*.

### Table olives in brine - natural (unpasteurised):

- Minimum sodium chloride (NaCl): 6% ( $a_w < 0.975$ )
- Maximum pH: 4.3
- Microbiological Criteria – Escherichia coli: Not detectable (<3 cfu/g)
- Microbiological Criteria - *Clostridium perfringens*: Not detectable (<10 cfu/g)

### Table olives in brine - treated with sodium hydroxide (NaOH) (unpasteurised):

- Minimum sodium chloride (NaCl): 5% ( $a_w < 0.97$ )
- Maximum pH: 4.0
- Microbiological Criteria – Escherichia coli: Not detectable (<3 cfu/g)
- Microbiological Criteria - *Clostridium perfringens*: Not detectable (<10 cfu/g)

### Table olives in brine - Pasteurised:

- Maximum pH: 4.3
- Microbiological Criteria – Escherichia coli: Not detectable (<3 cfu/g)
- Microbiological Criteria – Lactobacillus: <10 cfu/g
- Microbiological Criteria - *Clostridium perfringens*: Not detectable (<10 cfu/g)

### Table olives not in brine - Dehydrated / Shrivelled (non-pasteurised):

- Water activity  $a_w < 0.94$  (10% NaCl)
- Microbiological Criteria – Escherichia coli: Not detectable (<3 cfu/g).
- Microbiological Criteria - *Clostridium perfringens*: Not detectable (<10 cfu/g)

For more information about *The Voluntary Industry Standard for Table Olives in Australia* visit:  
<https://australianolives.com.au/table-olive-standard/>

## Entry Fees (per entry)

To receive the discounted 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.

|  | Classes<br>11-19     |
|--|----------------------|
| Australian and International Table Olives (per entry)  | \$390. <sup>00</sup> |
| 40% Discount for AOA members (Australian and International) For more information on AOA membership see page 5. | \$230. <sup>00</sup> |

Testing costs are included in the entry fees.

All Table Olive entries will receive a Chemical Testing report for their Entries.

## Judging Criteria

Table olives will be assessed on the following characteristics:

- ✓ visually appealing to eat
- ✓ absence of blemishes
- ✓ appealing colour
- ✓ good flesh texture
- ✓ olive flavour
- ✓ acidity
- ✓ saltiness
- ✓ residual bitterness
- ✓ absence of off flavours
- ✓ overall flavour balance

**SKIN:** The skin of the fruit should be fine, smooth and not wrinkled, yet elastic and resistant to handling damage.

**BLEMISHES:** Blemishes should be absent however some white spots on green olives are natural. Others such as gas pockets or blistering are caused by processing and organisms that will reduce the point score.

**COLOUR:** Green olives should be bright green to strawy green colour. Some dulling may occur after several months in brine. Lye treated green olives are very bright green. Olives turning colour should be pale pink, and black olives vary from dark pink to black or winey colour.



**FLESH:** Should be firm but not woody or granular. Green olives should have firm, crisp flesh, ripe or black olives will have softer flesh due to the fruit being more mature than green olives, however it shouldn't be soggy or flabby.

**BITTERNESS:** The olive shouldn't be bitter to taste but some bitterness can be balanced by the amount of saltiness and olive flavour.

**SALTINESS:** The level of salt governs the flavour of the olive and must be balanced with the bitterness and acidity.

**FLAVOUR:** the olive should have an appealing fruit flavour, which for green olives often is a typical fermentation taste but retaining 'olive' character, and for black olives is a stronger olive flavour. There should be no 'off' aromas such as rancid, cheesy or faecal aromas.

**SPECIALTY OLIVES:** Samples submitted for this award must be visually appealing and an appropriate combination of olive and stuffing. ALL food items used to stuff or flavour olives NEED TO BE **sourced from the specified Country of Origin** of the entry.

## Table Olive Entry Requirements

**Samples required:** A minimum of 1 kg of olives, packaged in three separate containers must be provided for each entry submitted. Any remaining table olives remain the property of the Australian Olive Association Ltd.

**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.**

**Olive harvest date:** Competition entries are NOT restricted to the current year of production. Well processed table olives will last several years and 2021 entries may include 2018-2020 product.

**Olive Testing:** All table olive entries will undergo physico-chemical and microbiological testing, specifically Minimum sodium chloride (NaCl), / Maximum water activity, Maximum pH, Microbiological Criteria - *Escherichia coli* and *Clostridium perfringens* (if unpasteurised) plus *Lactobacillus* (if pasteurised), any entries found to be outside of the specifications of the Voluntary Standard for Table Olives in Australia will be ineligible for judging.

**Proof of volume:** The exhibitor agrees to accede to any reasonable request by the organising committee to prove that any entry submitted by them is commercially available in the volume specified on the entry.

### Additional conditions for entrants of Class 18:

Specialty Olives: This class is divided into those containing 'chilli and/or garlic' and those 'without chilli and/or garlic'. Entries incorrectly identified may be re-categorised at the Chief Stewards discretion without notice.

### For more comprehensive Australian International Olive Awards Conditions of Entry visit:

<https://internationaloliveawardsaustralia.com.au/conditions-of-entry/>

## Awards, Trophies and Decals

**Gold Award (86 - 100 points)**

**Silver Award (76 - 85 points)**

**Bronze Award (65 - 75 points)**

### Major Awards

Awards may be given for the following:

- BEST TABLE OLIVE OF SHOW
- Best Northern Hemisphere Table Olive
- Best Southern Hemisphere Table Olive
- Best Australian Table Olive
- Champion Green Olives (Class 11) & Reserve Champion
- Champion Medley (Class 12) & Reserve Champion
- Champion Black Olives (Class 13) & Reserve Champion
- Champion Kalamata Olives (Class 14) & Reserve Champion
- Champion Wild Olives (Class 15) & Reserve Champion
- Champion Dried Olives (Class 16) & Reserve Champion
- Champion Flavoured Olives (Class 18) & Reserve Champion



### Official Award Decals

2021 Medal Decals and digital medal artwork will be available to order and pay for online. Details of online ordering and postage will be emailed to entrants by Monday the 4<sup>th</sup> October.

See Conditions of Entry for more information more about Decal use.



## CLOSING DATE OF ENTRIES

**FRIDAY, 3<sup>rd</sup> September 2021 at 5.00 pm CST**



## Results

All entrants will be emailed their personal results by Monday the 4th October. This email will include competition results including any medals won and notification of any major award achievements. The email will include a link to online decal ordering. Medal certificates and any major awards will be posted to winning entrants.

## How to Enter

1. Go to <https://internationaloliveawardsaustralia.com.au> and complete your online entry by clicking on the EVOO, Flavoured Oils and Table Olives links at the top of the home page. Fill in your entry details and **Add to Cart**. You can add as many entries in this category as needed. When finished, click **View Cart** and your entries will be detailed. To enter another category (Flavoured Oils, Table Olives, EVOO) click on the **'To enter more entries click here'** link at the bottom of the page.
2. Once you have completed your entries, they will all be in your **Cart**. When 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 to use to view your entries and make further entries. If you entered the 2018 or 2019 competition, your username and password will be the same.
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 entries you entered and the payment made.
4. Alternatively, you can download and complete the 2021 Australian International Olive Awards Entry Form from the same webpage. If you use a hard copy entry form you will be emailed an invoice from the AOA. Be sure to complete the Entry Declarations. A \$20 handling fee will be incurred for all paper entries.
5. Clearly mark each container (tin/jar/tub) with the 4-digit Exhibit ID Code used on this entry form. Use a separate code for each different type of table olive entered. The front label will be photographed so place code sticker at the back of packaging. See top right for example.



6. Send your adequately packed and labelled entry(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 8 Alexander Avenue, Cumberland Park SA 5041 Australia.**

Entries must be received by Friday 3<sup>rd</sup> September 2021.

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. For more information about packing your entries visit: <https://internationaloliveawardsaustralia.com.au/how-to-pack-and-send-your-aioa-entry-samples/>

**IMPORTANT: Carefully wrap each pack individually with bubble wrap or other suitable shock absorbent material to avoid entries being broken during transit. We also recommend placing each wrapped entry into a large plastic ziplock bag. Should the bottle break the damage will be contained. Broken entries will not be included for judging and fees will not be refunded.**

## International Entries

For posting entries 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".
- ✓ Entrants will be charged for all customs charges on their international shipping documents should the documents/sample package are not properly prepared.
- ✓ DHL and FEDEX are recommended international couriers.





**For more comprehensive Australian International Olive Awards Conditions of Entry visit:**

<https://internationaloliveawardsaustralia.com.au/conditions-of-entry/>

---

## Australian International Olive Awards Enquiries

---

Enquiries regarding the Australian International Olive Awards or general enquiries should be directed to:

Ms Trudie Michels

Competition Convenor & Chief Steward

Phone: 0419 031 527 (+61 419 031 527)

Email: [tmichels@globaldial.com](mailto:tmichels@globaldial.com)

AIOA Table Olive Entries (including evidence of entry payment and online entry receipt/hard copy entry form) can be sent or couriered to:

**AIOA Head Steward, Trudie Michels  
C/o 8 Alexander Avenue,  
Cumberland Park SA 5041  
Australia.  
Mobile: +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. Membership benefits:

- As a member of the AOA you will receive a substantial 40% discount (\$150/entry) on entry to the 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 Best 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](http://www.australianolives.com.au)



**Australian Olive Association Ltd  
PO Box 3012, Allambie Heights LPO  
Allambie Heights NSW 2100  
Ph: +61 478 606 145  
[www.australianolives.com.au](http://www.australianolives.com.au)  
[secretariat@australianolives.com.au](mailto:secretariat@australianolives.com.au)**