



THE AUSTRALIAN INTERNATIONAL OLIVE AWARDS 2024



FLAVOURED OLIVE OIL COMPETITION INFORMATION

Chief Steward:	Trudie Michels
Entries Open	1 st June 2024
Closing Date for entries:	Friday 23 rd August 2024
Post Dates:	Ensure all Australian entries are posted by 9 th August to ensure they arrive on time.
Medal Winners Announced:	By Monday 7 th October 2024

DON'T FORGET
Entries Close:
23rd August 2024
Medal results announced to exhibitors by 7th Oct.
Major winners announced:
25th October 2024
Bendigo VIC

Flavoured Olive Oil Classes

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

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

CLASS 7a: Agrumato method (co-processed) Olive Oil: Citrus

CLASS 7b: Agrumato method (co-processed) Olive Oil: Other Flavours

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 disqualified from judging.

CLASS 6a: Flavoured (Infused) Olive Oil: Citrus
(Commercially packaged for sale) Examples of citrus include lemon, orange, blood orange, mandarin, lime, etc.). Minimum volume 50 litres. Entries 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) Olive Oil: Other Flavours

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

CLASS 7a: Agrumato method (co-processed) Olive Oil: Citrus

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

CLASS 7b: Agrumato method (co-processed) Olive Oil: Other Flavours

(Commercially packaged for sale) Examples include herbs, garlic, chilli, etc. Minimum volume 50 litres. Entries 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).

THERE ARE NO LIMITS TO THE NUMBER OF ENTRIES THAT ANY ONE COMPANY OR INDIVIDUAL CAN ENTER.

Chemical Analysis Testing

Australian Entries – All entries 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)**. NIR test results are acceptable.

The laboratories below will provide NIR test reports. Approximate cost is \$40 AUD per entry.

- NSW Department of Primary Industries (DPI) (Australian Oils Research Lab), **PACKAGE: OLIVE OIL**



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QUALITY NIR <https://www.dpi.nsw.gov.au/about-us/services/laboratory-services/olive-oil-testing/test-list-and-pricing>

- Modern Olives Laboratory Services (MOLS) **PACKAGE: SHOW/AOA PACK BY NIR**
<https://www.modernolives.com.au/olive-testing>

New Zealand Entries - All entries must be accompanied by Olives New Zealand Certification or test results from an Australian NATA accredited laboratory (see above in Australian entries).

International Entries – All international entries (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>

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

LABELLING

All flavoured oils sold in Australia must meet the labelling requirements as per Appendix 2 and 3 of the *Australian Olive Industry Code of Best Practice Product Guide for Olive Oil & Flavoured Olive Oil. Third Edition 3.0 (July 2019)*. See details here:

<https://internationaloliveawardsaustralia.com.au/wp-content/uploads/2019/06/The-Code-of-Practice-Labelling-Guideline-for-Flavoured-Oils.pdf>

BATCH/LOT NUMBER

The AOA needs the BATCH/LOT number of your oil on the entry form to 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 R24-01234/0001 and an example of a Modern Olives Laboratory Reference Code is 24/0446/1.

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 an entry(s) fails to match then they will be ineligible for judging.

TESTING CRITERIA

All entries 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): ≤ **0.8%**
- Peroxide Value (PV): ≤ **20 meq O₂/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 entrant to discuss such concerns.

Entry Fees (per entry)

To receive the discounted entry fees below, all 2024/2025 AOA Financial membership fees **MUST** be up to date or either paid in advance or at the time of entering the Competition. Invoices for membership will be emailed in early July 2024.

<i>* prices are GST exclusive. International Exhibitors will not be charged GST.</i>	Class 6 - 7
40% Discount for 2024/2025 AOA members (Australian and International). <i>For more information on AOA membership see page 4.</i>	\$220.⁰⁰
Australian and International EVOO (per entry)	\$390.⁰⁰

Order of Judging

The Chief Steward will assign the entries 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.

FLAVOURED OLIVE OILS ENTRY REQUIREMENTS

Emulsions: Entries 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 Appendix 2 and 3 of the *Australian Olive Industry Code of Best Practice Product Guide for Olive*



Oil & Flavoured Olive Oil. Third Edition 3.0 (July 2019).

See details here:

<https://internationaloliveawardsaustralia.com.au/wp-content/uploads/2019/06/The-Code-of-Practice-Labeling-Guideline-for-Flavoured-Oils.pdf>

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

Non-Oil organic matter: Entries that contain pieces of organic matter are strictly prohibited, so please ensure all fresh or dried flavourings are removed before sending entries. Any entry containing fresh or dried flavourings will be ineligible for judging. *

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

Samples required: A minimum of 2 litres of oil must be provided for each entry entered. This can be three (4) samples of 500ml /750ml or six (8) 250ml samples. This can be in bottles, casks and or tins. Any remaining entries remain the property of the Australian Olive Association Ltd.

Commercially Packaged: Entries in Class 6 and 7 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 entries from judging that fail to meet this requirement without notice.

Proof of volume: The entrant 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 form. The organising committee reserves the right to refuse any entry.

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

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

Awards, Trophies & Decals

Platinum Award (92-100 points)

Gold Award (86-91 points)

Silver Award (76-85 points)

Bronze Award (65-75 points)

Major Flavoured Oils Awards and Trophies

Trophies may be given for the following:

- **BEST FLAVOURED OLIVE OIL OF SHOW – COMMERCIAL VOLUME.** Awarded to the highest scoring flavoured olive oil from a producer whose total commercial production exceeds 2000 litres. Class 6 and 7 eligible.
- **BEST FLAVOURED OLIVE OIL OF SHOW – BOUTIQUE VOLUME.** Awarded to the highest scoring flavoured olive oil from a producer whose total commercial production is 2000 litres or less. Class 6 and 7 eligible.
- **Champion Flavoured (Infused) Oil & Reserve Champion**
- **Champion Agrumato method (co-processed) Oil & Reserve Champion**



Official Award Decals

2024 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 on the 7th October 2024.

See Conditions of Entry and the Australian International Olive Awards Logo and Medal Decal Guidelines for more information more about Decal use.



Results

All entrants will be emailed their personal results on the 7th October 2024. 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 will be posted to entrants during that same week.

Product Images

All products and labels will be photographed with a white background and used for marketing purposes.



Entrants will have the opportunity to purchase the high-resolution JPEG image/s of their products to use for their own promotion. Purchasing details will be emailed on the 7th October 2024.

**CLOSING DATE OF 2024 ENTRIES
FRIDAY 23rd AUGUST AT 5.00 PM CST**

How to Enter

- 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.
- 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 details, company information and details for the "Producer Index." 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 have entered previous AIOA competitions, your username and password will be the same.
- 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.
- Alternatively, you can download and complete the 2024 Australian International Olive Awards Entry Form including your secure payment details. Payments for entries will be made at the time of processing the entry form. Be sure to complete the Entry Declarations. A \$20 handling fee will be incurred for all paper entries.
- Clearly mark the back of each container (bottle/tin/cask) with the 4-digit Exhibit ID Code used on this entry form. Use a separate code for each different type of oil entered. The front label will be photographed so place code sticker at the back of packaging. See example below.

AGKA

GHP2



- Send your adequately packed and commercially 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 23rd August 2024.
- 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.
- For more information about packing your entries visit: <https://internationaloliveawardsaustralia.com.au/how-to-pack-and-send-your-aioa-entry-samples/>

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.



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IMPORTANT: Carefully wrap each bottle 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 back. The damage will be contained if the bottle break. Broken entries will not be included for judging and fees will not be refunded.

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

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

Post Australian entries by 9th August 2024 to ensure arrival by close of business Friday 23rd August 2024.

AIOA Flavoured Olive Oil Competition Entries (including evidence of entry payment, oil analysis and online entry receipt/hard copy entry form) can be sent/couriered to:

AIOA Head Steward, Trudie Michels
C/o 8 Alexander Avenue,
Cumberland Park SA 5041
Australia.
Mobile: +61 419 031 527
Email: aioa@australianolives.com.au

**CLOSING DATE OF ENTRIES
FRIDAY, 23rd August at 5pm CST**

Competition Enquiries

Enquiries regarding the competition or general enquiries should be directed to:

Ms Trudie Michels, Chief Steward

Email: aioa@australianolives.com.au

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 40% discount (\$150/entry) 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 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



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