











TABLE OLIVE COMPETITION INFORMATION

Chief Steward:	Trudie Michels
Entries Open	1 st June 2025
Closing Date for entries:	Friday 22 nd August 2025
Post Dates:	Ensure all Australian entries are posted by 8 th August to ensure they arrive on time.
Medal Winners Announced:	By Monday 29 th August 2025

DON'T FORGET
 Entries Close: 22nd
 August 2025
 Medal results announced
 to exhibitors by 29th
 August.
 Major winners announced:
 30th October 2025

Table Olive Classes

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

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 2025/2026 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 2025. A remittance statement or payment for AOA & COP membership(s) must be sent with your entry forms.

No Exceptions.

The entry fee includes all chemistry and microbial testing to ensure they are fit for human consumption and are within normal guidelines in accordance with The Voluntary Industry Standard for Table Olives in Australia (RIRDC 2012 / Updated January 2020).

Prices are GST exclusive. International Exhibitors will not be charged GST.

	Classes 11-18
40% Discount for 2025/2026 AOA members. https://australianolives.com.au/member-benefits	\$280. ⁰⁰
Australian and International Table Olives (per entry)	\$450. ⁰⁰

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 should not be soggy or flabby.

BITTERNESS: The olive should not 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 1.5 kg of olives, packaged in three separate commercially labelled 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 2025 entries may include 2020-2025 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). Entries found to be outside of the specifications of the Voluntary Standard for Table Olives in Australia may 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

Platinum Award (92-100 points)

Gold Award (86-91 points)

Silver Award (76-85 points)

Bronze Award (65-75 points)



Major Table Olive Awards and Trophies

Awards may be given for the following:

- **BEST TABLE OLIVE OF SHOW – COMMERCIAL VOLUME.** Awarded to the highest scoring oil of the day from a producer whose total commercial production exceeds 2000 kilograms. All classes eligible.
- **BEST TABLE OLIVE OF SHOW – BOUTIQUE VOLUME.** Awarded to the highest scoring oil of the day from a producer whose total commercial production is 2000 kilograms or less. All classes are eligible.
- 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 Olives Turning Colour & 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 Pitted and or Stuffed Olives (Class 17) & Reserve Champion
- Champion Flavoured Olives (Class 18) & Reserve Champion



Official Award Decals

2025 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 29th September 2025.

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

CLOSING DATE OF ENTRIES

FRIDAY, 23rd AUGUST at 5.00 pm CST

Results

All entrants will be emailed their personal results by 29th September. 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 will be posted to winning entrants.

The front label will be photographed so place code sticker at the back of packaging. See example below.

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 29th September 2025.

How to Enter

1. If you have entered this competition online in previous years, please log into the AIOA webpage before you start completing this entry form. The login location can be found on the top right-hand side of the webpage <https://internationaloliveawardsaustralia.com.au>. Your username and password will be the same as for previous entries.
2. 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.
3. 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 update your contact details, company information and details for the "Producer Index." If this is your first time entering with the online entries, you will be emailed a username and password to use to make and view your entries.
4. 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.
5. Alternatively, you can download and complete the [2025 Australian International Olive Awards Entry Form](#) from the same webpage. You are required to provide credit card details. Your card will be charged on processing and you will be emailed a receipt from the AOA. Be sure to complete the Entry Declarations. A \$20 handling fee will be incurred for all paper entries.
6. 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.



7. 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 22nd August 2025.
8. 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.
9. For more information about packing your entries visit: <https://internationaloliveawardsaustralia.com.au/how-to-pack-and-send-your-aioa-entry-samples/>

IMPORTANT: Wrap each jar/tin/pack individually with bubble wrap or other suitable shock absorbent material and fasten with rubber bands. **PLEASE LIMIT PACKING TAPE USE.** Then pack each entry into a large plastic Ziplock bag and then into a shipping box. Should the packaging get damaged the olives and brine 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: aioa@australianolives.com.au

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
Email: aioa@australianolives.com.au

AOA Membership

The Australian Olive Association Ltd (AOA) invites all Australian International Olive Awards entrants to become a member of the AOA.

For more member benefits click here
<https://australianolives.com.au/member-benefits/>



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