



# THE AUSTRALIAN INTERNATIONAL OLIVE AWARDS

## **Conditions of Entry**



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## 1. Definitions and Interpretation

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

“Australian International Olive Awards logo” means the AIOA logo design that affixes to packaging (glass, cardboard, tin etc) for marketing and promotional purposes;



“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);

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

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



“Depot” means the physical location where competition samples need to be sent/delivered;

“Entrant” means the producer, marketer, or distributor who submits 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” means an oil flavoured by infusion with a flavouring agent or co-processed, where the flavouring ingredients (for example citrus, chilli, herb) are co-milled and malaxed with the olives.

“Medal” means a platinum, 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>. It must also meet The Voluntary Industry Standard for Table Olives in Australia (RIRDC 2012 / Updated January 2020;

“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 either an online Entry Form or a downloadable paper 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 Australian International Olive Awards accepts no responsibility for Entry Forms unsuccessfully submitted.
- 2.3. Each Entrant is responsible for submitting their complete Entries.
- 2.4. Entries submitted by paper Entry Form must be completed in full, including credit card details, and sent with Entries. A manual entry is subject to a handling fee of \$20.
- 2.5. An Entrant may enter any number of Entries in any one class and receive more than one award in that class.
- 2.6. Unless otherwise agreed in writing, oil analysis results for Class 1 – 6 are required at the time of Entry.
- 2.7. By submitting an Entry to the Competition, the Entrant agrees to be bound by these Rules.
- 2.8. If claiming the membership price, all outstanding membership costs must be paid in full. If membership is not paid in full at the time of entry, the Entrant may be invoiced for the full price entry fee.

## 3. Criteria for Entries

- 3.1. For each extra virgin or flavoured olive oil Entry submitted, a minimum of 2 litres of oil is required. This can be four (4) samples of 500ml /750ml or eight (8) 250ml samples or two (2) samples of 1 litre. This can be in bottles, casks and/or tins.
- 3.2. For each table olive Entry submitted, a minimum of 1.5 kg of olives, packaged in a minimum of 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 (RIRDC 2012 / Updated January 2020).
- 3.3. Chemical analysis test results from an accredited laboratory are required for Entries in Classes 1, 2, 3, 4, 5 and 6 and they must accompany the samples submitted. The four (4) tests required for this Competition are Free Fatty Acid (**FFA**), Peroxide Value (**PV**), Ultra Violet (**UV**) and Polyphenols/Biophenols (**PPH**). The Australian International Olive Awards will accept Near Infrared Spectrophotometry (NIR) test results. Any Entries that fail the chemical analysis will be withdrawn from judging without refund.
- 3.4. All Entries in Classes 1-6 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):  $\leq 0.8\%$
  - Peroxide Value (PV):  $\leq 20 \text{ meq O}_2/\text{kg oil}$ .
  - Absorbency in Ultra Violet: (UV)  $K_{232} < 2.50$ ,  $K_{270} < 0.22$ ,  $\Delta K < 0.01$
- 3.5. If required the Australian International Olive Awards may resubmit an Entry to a NATA accredited lab for confirmation of chemical analysis (FFA, PV and UV) at their cost. Entries that do not meet organoleptic assessment standards may be withdrawn at the Australian International Olive Awards discretion. The head judge will contact the entrant to discuss such concerns.

- 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 Australian International Olive Awards reserves the right to reallocate or exclude Entries from judging that fail to meet this requirement without notice.
- 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. Australian International Olive Awards reserve the right to refuse any Entry or reclassify Entries.
- 3.10. Entries must be 100% sourced from the declared Country of Origin <sup>2</sup>. All Entries sold in Australia must comply with the current 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. If using a paper Entry Form, credit card details must be provided on the completed form. There must be sufficient funds in the account to cover the full Entry Fee. Insufficient funds will result in the entry being cancelled.
- 4.3. The deadline for full payment of the Entry Fee is the Closing Date. An Entry will not be included in the Competition where the full Entry Fee has not been received by the Australian Olive Association 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.

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<sup>2</sup> With the exception of infused flavoured olive oil which may include up to 1% of an imported flavour essence.

## 5. Sending Entries

- 5.1. The Australian International Olive Awards accepts no responsibility for samples sent to any other address than the one specified on the AIOA Website and on competition information material.
- 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 unless pre-arranged with the head steward.
- 5.3. If Entry payment is not received by the Closing date, your Entry will not be including in the judging process and Entry Fees will not be refunded.
- 5.4. The Entrant's chosen 4-digit Exhibit ID Code detailed on the Entry Form must be clearly displayed on the rear of the packaging.
- 5.5. All Entries must be accompanied by a printed copy of the online Entry receipt (or hard copy Entry Form) and the oil analysis (classes 1 - 6).
- 5.6. It is recommended that all Entries be tracked to make sure it reaches the intended address on time.
- 5.7. For more specific details on packing and sending entries visit:  
<https://internationaloliveawardsaustralia.com.au/how-to-pack-and-send-your-aioa-entry-samples/>

## 6. Delivery, Risk and Title

- 6.1. It is the Entrant's responsibility to ensure that the Entries are delivered to the Australian International Olive Awards 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. It is recommended to adequately pack and wrap each bottle/jar/tin individually with bubble wrap or other suitable shock absorbent material to minimize damage.
- 6.3. Entrants are to post or courier their Entry/s directly to the Australian International Olive Awards Depot as specified on the Website.
- 6.4. A minimum of 24 hours' notice (via phone or email) is required for any personal deliveries by the Entrant. An Entrant can hand deliver the Entries directly to the Australian International Olive Awards depot. A
- 6.5. Unless otherwise agreed in writing, Entries that arrive after the Closing Date at the Australian International Olive Awards Depot, 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.
  - 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. Australian International Olive Awards will notify the Entrant in case of discrepancies between the Entry delivered and the Entry in Entrant's online Entry Form.
- 6.11. Australian International Olive Awards will notify the Entrant in case of discrepancies between the volume required for each Entry received and the volume delivered to the AOA Depot.
- 6.12. The Australian International Olive Awards 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 Australian International Olive Awards upon receipt of the Entry to the Australian International Olive Awards Depot.
- 6.14. Upon completion of the Competition, all Entries become and remain the property of the Australian International Olive Awards to be used for promotion, training, workshops, benchmarking, and testing.
- 6.15. 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 Australian International Olive Awards in accordance with its privacy policy available at <https://australianolives.com.au/privacy-policy/>.
- 6.16. In the event that for reasons beyond the reasonable control of Australian International Olive Awards, it is necessary or advisable for the Competition to be cancelled, Australian International Olive Awards 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.

## **7. The Competition**

- 7.1. The Entries will be judged by blind tasting 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 platinum and 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 internationally trained 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. The BEST OF SHOW award for each competition is divided into two categories. These are differentiated by the total harvest volume of oil and/or table olives for that Competition year.

- **BEST EVOO OF SHOW – COMMERCIAL VOLUME.** Awarded to the highest scoring oil of the day from a producer whose total commercial extra virgin olive oil production exceeds 5000 litres.
- **BEST EVOO OF SHOW – BOUTIQUE VOLUME.** Awarded to the highest scoring oil of the day from a producer whose total commercial extra virgin olive oil production is 5000 litres or less.
- **BEST FLAVOURED OIL OF SHOW – COMMERCIAL VOLUME.** Awarded to the highest scoring flavoured oil of the day from a producer whose total commercial flavoured oil production exceeds 2000 litres.
- **BEST FLAVOURED OIL OF SHOW – BOUTIQUE VOLUME.** Awarded to the highest scoring flavoured oil of the day from a producer whose total commercial flavoured oil production is 2000 litres or less.
- **BEST TABLE OLIVE OF SHOW – COMMERCIAL VOLUME.** Awarded to the highest scoring table olive of the day from a producer whose total commercial table olive production exceeds 2000 kilograms.
- **BEST TABLE OLIVE OF SHOW – BOUTIQUE VOLUME.** Awarded to the highest scoring table olive of the day from a producer whose total commercial table olive production is 2000 kilograms or less.

7.8. To win a major award for Extra Virgin, Flavoured Oils and Table Olives, the Entry must have scored 80 or more points.

7.9. The Phenolic Content Champion Award is presented to the gold medal oil with the highest polyphenol/biophenol level.

7.10. The Most Successful Exhibitor award is presented to the exhibitor with the highest average score calculated from all of their Entries. Minimum of 3 Entries.

7.11. All entries will be judged out of a maximum of 100 points.

7.12. Extra Virgin, Flavoured Oil and Table Olive medal scoring range: Platinum Award (92 – 100 points), Gold Award (86-91 points), Silver Award (76–85 points) and Bronze Award (65–75 points).

7.13. All Entrants must abide by the Australian International Olive Awards 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.

7.14. All Entries scoring between 49 and 64 points will be reassessed by the expert review panel. This panel will agree on the final score and comment.

7.15. Entries with a suspected fault/s will score less than 50 points and will be withdrawn from the competition. They will be retasted by the expert review panel and if deemed faulty, the Entrant will be encouraged to have the oil reviewed by a dedicated fault panel at either the Wagga Wagga DPI or Modern Olives laboratories.

#### 7.16. 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 blue tasting cups 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, stewarding team, and the AOA marketing team (under embargo). 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, tasting notes 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.
- 8.2. Medal certificates and results booklets will be posted to the Entrant's nominated postal address on the Entry Form within 4 weeks of results being emailed with results.
- 8.3. All the winning major award-winning entries will be published on the Website on the day following the awards presentation dinner.
- 8.4. Major awards, medals and sashes will be posted to the Entrant's nominated postal address on the Entry Form.
- 8.5. All winning Entries will be published according to the Australian International Olive Awards format which is Medal, Company Name, Commercial Brand Name, Score, Class and Judge Comments.
- 8.6. Entrants understand and agree to the publication of all competition results in the results booklet, and public tasting of their Entries. Please note that the identity of medal and award-winning Entries will be published. Non-medal Entries will not be published.
- 8.7. Winning Entrants agree that they will support any publicity by the Australian International Olive Awards.
- 8.8. Entrants agree that Australian International Olive Awards may photograph, video and reproduce photographs of Entrants and/or winning Entries.

## 9. Promoting Winning Entries

- 9.1. By entering this Competition, Entrants agree to abide by the Australian International Olive Awards Logo and Medal Decal Guidelines and any instructions provided by Australian International Olive Awards from time to time, when using Australian International Olive Awards name, logos and medal Decals. The guidelines can be located at the AIOA Website; <https://internationaloliveawardsaustralia.com.au>.
- 9.2. Recipients of awards agree that all packaging, advertising and/or promotion arising from the award will include the following details: the year of the award and nature of the award. No changes can be made to the name and details of the winning Entry after close of the Competition.

- 9.3. By entering this Competition, Medal recipients agree that only the specific Entry that received the award can have any reference to that award on its packaging.
- 9.4. By entering this Competition, medal recipients agree that printed medal decals stickers may only be affixed to the packaging and digital decals may only be displayed against:
  - 9.4.1. The exact oil and/or table olive product that received the award and
  - 9.4.2. The exact oil and/or table olive product from the same vintage/harvest year the award was granted.
- 9.5. The Australian International Olive Awards logo (including the medals) are the property of The Australian Olive Association Ltd and any use of such property by winning Entrants is under licence. Any unauthorised use, reproduction or alteration is strictly prohibited.
- 9.6. The Australian International Olive Awards logo may not be used on their printed and digital marketing material to publicise their winning Entries without prior written authorisation from Australian International Olive Awards.
- 9.7. Only official Competition medal Decal designs can be used to promote an Australian International Olive Awards medal win. Any variation to the digital artwork must be submitted in writing to the Australian Olive Association Ltd for authorisation.
- 9.8. 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.
- 9.9. Entrants agree that they will only use the Australian International Olive Award 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.
- 9.10. Australian International Olive Awards reserves the right to revoke the rights granted under these Conditions of Entry at any time upon 14 days' notice.
- 9.11. Entrants found in breach of any of the aforesaid conditions and Australian International Olive Awards Logo and Medal Decal Guidelines may result in their award being cancelled and the right to use the medal decal stickers and/or artwork will be withdrawn. Future participation in the AIOA Competition may also be prohibited.

## **10. Official Award Decals**

- 10.1. Winning Entrants may purchase medal Decals to promote their winning Entries. Medal Decals may only be purchased and used by winning Entrants.
- 10.1. 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 with their results.
- 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 \$25.00 per roll, plus postage (regular or express post options will be offered).
- 10.4. The ordering cut-off date for printed Decals is the 15<sup>th</sup> December. 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. Feedback**

- 11.1 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.
- 11.2 All Table Olive Entries will receive an accredited chemical testing report for their Entries.
- 11.3 Australian International Olive Awards 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.

## 12. Entry Fees and Membership

- 12.1. To receive the discounted Entry Fees all AOA membership fees MUST be paid prior to or at the time of entering the Competition. No exceptions.
- 12.2. AOA Membership invoices will be issued yearly at the beginning of July via email.
- 12.3. If you have not received your invoice at the time you wish to enter the AIOA or wish to enquire about membership, please contact the AOA Administration Manager on 0478 606 145 or via email [secretariat@australianolives.com.au](mailto:secretariat@australianolives.com.au).

### 12.4. ENTRY FEE SCHEDULE

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

	Class 1-5	Class 6-7	Class 11-18
	EVOO	Flavoured Oil	Table Olives
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>	\$220.00	\$220.00	\$280.00*
Australian and International (per Entry)	\$390.00	\$390.00	\$450.00*

*\* 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 (RIRDC 2012 / Updated January 2020. Download here: <https://australianolives.com.au/table-olive-standard/>. 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

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