



FLAVOURED OLIVE OIL COMPETITION INFORMATION

Chief Steward:	Trudie Michels
Entries Open	1 st June 2026
Closing Date for entries:	Friday 21 st August 2026
Post Dates:	Ensure all Australian entries are posted by 8 th August to ensure they arrive on time.
Medal Winners Announced:	By Monday 28 th August 2026

DON'T FORGET
Entries Close:
21st August 2026
Medal results announced
to exhibitors by 28th
September 2026.

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 \$65 AUD per entry.

- NSW Department of Primary Industries (DPI) (Australian Oils Research Lab), **PACKAGE: OLIVE OIL 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://modernolives.com.au/services/testing-oil/>



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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 R26-01234/0001 and an example of a Modern Olives Laboratory Reference Code is 26/0446/1.

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):** $\leq 0.8\%$
- **Peroxide Value (PV):** $\leq 20 \text{ meq O}_2/\text{kg oil}$.
- **Absorbency in Ultra Violet: (UV)**
- $K_{232} < 2.50, K_{270} < 0.22, \Delta K < 0.01/$

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 2026/2027 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 2026.

* prices are GST exclusive. International Exhibitors will not be charged GST.	Class 6 - 7
40% Discount for 2026/2027 AOA members https://australianolives.com.au/member-benefits	\$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-Labelling-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 four (4) samples of 500ml /750ml, eight (8) x 250ml or 2 x 1 litre 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.
- 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.
- Champion Flavoured (Infused) Oil & Reserve Champion
- Champion Agrumato method (co-processed) Oil & Reserve Champion

Official Award Decals

2026 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 in September 2026.

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 by Monday the 28th September 2026. 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.

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 in September 2026.

**CLOSING DATE OF 2026 ENTRIES
FRIDAY 21st AUGUST AT 5.00 PM ACST**

How to Enter

1. Complete your online entry by clicking on the EVOO, Flavoured Oils and Table Olives links at the top of the home page or on the [Online Entries](#) page. Fill in your entry details and **Add to Cart**. You will then be prompted to either View Cart or to make another entry (refer the **'To make another entry after completing this form, click here'** line at the top of the page). When finished, click **View Cart** and your entries will be detailed. You can still add more entries from this page by clicking on the box **'click here if you want to add more entries'** located towards the bottom of the page.
2. Once you have completed your entries click on the **Proceed to checkout box**. **Ignore the Coupon box** unless you have specifically been advised to enter a code with your entry here. You then need to update your contact details, company information and details for the "Producer Index."



3. Check the products are correct. If you need to delete any or add more, scroll to the top of the page and click on the **'Click here to go back to cart'** box. Once you are satisfied your entry details are correct, select from the payment methods listed at the bottom of the checkout page. Enter your card details directly into the fields listed, tick the **'I'm not a robot box'** and then click on **Place Order**. If you have issues with this method, you can select the PayPal option (you do not need a PayPal account - you can pay as a guest when you click on the PayPal button). You will still need to check the 'I'm not a robot box' before you click on **Place Order**. If you have not completed all of the fields required the payment will not work. An error message will appear – scroll up to see which fields need completing. If you have pop-ups disabled on your web browser, you may not see the error message so scroll up the page and check any missing information if the payment does not go through. If this does not fix the issue, print the page with your entry details and contact the AOA Secretariat on secretariat@australianolives.com.au or via phone: 0478 606 145. 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 [2026 Australian International Olive Awards Entry Form](#) You need to provide credit card details. Once charged, 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.

5. 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. Example right.



6. Send your adequately packed and commercially labelled entry(s) with a copy of your entry details (online entry receipt or hard copy entry form) and oil analysis by Friday 21st August 2026.

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/>

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.

IMPORTANT: Wrap each bottle/jar/tin 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 oil and or olives will be contained. Broken entries will not be included for judging and fees will not be refunded.

Post Australian entries by 8th August to ensure arrival by close of business Friday 21st August 2026.

AIOA Competition Entries (including evidence of entry payment and oil analysis can be sent/couriered to:

AIOA Head Steward, Trudie Michels

C/o 8 Alexander Avenue,

Cumberland Park SA 5041

Australia.

Email: aioa@australianolives.com.au

Mobile: +61 419 031 527

**CLOSING DATE OF ENTRIES
FRIDAY, 21st 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)



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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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