



Frequently Asked Questions

What is the “Exhibit Identifying Code” for?

The Exhibit ID is a code that you make up yourself (that only you and the Chief Steward know) so you can identify your entries. It helps to protect your identity. Each entry needs to be given a different code and this can be numbers, letters or a mix of both. It is preferred if your identifying code is 4 characters in total. See example to right.



DRG3

Do I need to put the Exhibit ID Code on the exhibits I send?

Yes, on the back of the packaging as the front of the packaging will be photographed.

Why do I need to send my entries labelled?

This enables the Chief Steward to verify that you have a commercial label and have entered the correct Class.

What packaging does the AOA prefer for entries?

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. 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 bag. Should the bottle break the damage will be contained. Broken entries will not be included for judging and fees will not be refunded.

If I have to send my entries labelled how do I know my entries are being blind tasted?

The Chief Steward gives each entry a new Exhibit ID code (*known only to the Chief Steward*) which is used throughout the judging process. Each entry is also sub-sampled into a plain glass tumbler with only this entry code as a reference.

Do I need to have my olives tested?

No, as part of the entry fee your olives will undergo the required AOA testing. You will receive a copy of these test results with your competition scores and comments post judging.

Can I enter olives from various years of production?

Yes, competition entries are NOT restricted to the current year of production. Well processed table olives will last several years and your entry may include various vintages.

Why does the AOA need a minimum of 1.5 kg of table olives packaged in at least 3 separate containers per entry for the Competition?

The first package is sent for laboratory testing before judging; the second package (*with the Chief Stewards ID code*) is used for judging. The third package is retained for retesting / re-tasting if required.

Do I need to send a copy of my entry form (online or hard copy) with my entries?

Yes. This helps the Chief Steward to match entry forms to the exhibit codes when unpacking your entries.

What is the batch number on the Entry Form for?

This is your unique batch code that relates to a specific production run, this enables you to trace any faults found in your products through the production process from tree to packaging.

Who can I contact for more information!

The Chief Steward is more than happy to answer any other questions you have regarding entering the competition. You can contact Trudie (*AIOA - Chief Steward*) on aioa@australianolives.com.au or +61 419 031 527.



Entrants Letter

Entrants who are Signatories to the AOA's OliveCare® Code of Practice and whose entries pass the chemical testing requirements and are judged not to have any taste faults may use this entrants letter report to satisfy the compliance testing criteria under the Code of Practice.



Further details for members are available on the AOA website at:

<https://australianolives.com.au/olivecare/olivecare-members/aoa-certified-australian-table-olive-compliance/>

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

Judging the Entries

Entries in all Classes must be 100% sourced from the declared country of origin, commercially packaged, labelled and intended to be available for sale in Australia or another market at the time of entry.

ALL entries are tasted blind from plain glass tumblers marked with an Exhibit ID Code (only known to the Chief Steward) that ensures the identity of the entry/entrant is not known to the judges.



The above image is an example of what the Judges are presented with - at no time are they able to see any commercial labels or know whose table olives they are tasting. The Judges are not provided with the winner's names until they are officially released by the AOA.

Food Safety

For food safety reasons, all table olive entries will be laboratory tested for the required physico-chemical and microbiological parameters prior to judging.

Understanding Table Olive Styles and Production Methods

Useful References

- Establishing Protocols and Guidelines for Table Olives processing in Australia' (RIRDC 2004), and a companion publication – Producing Table Olives (Landlinks Press 2007), by Professor Stan Kailis and David Harris provides Australian olive growers and processors with internationally based guidelines for ensuring the quality and safety of processed table olives:
- <https://www.agrifutures.com.au/wp-content/uploads/publications/04-136.pdf>
- A simple “how to guide” to processing various styles of table olives by Professor Stan Kailis: <https://australianolives.com.au/how-to-table-olives/> (AOA Membership required).
- Table Olive Production Manual by JD Smyth (RIRDC 2012): <https://www.agrifutures.com.au/wp-content/uploads/publications/12-100.pdf>



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