THE AUSTRALIAN INTERNATIONAL OLIVE AWARDS 2026

EXTRA VIRGIN OLIVE OIL COMPETITION INFORMATION

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

DON'T FORGET
Entries Close:
21st August 2026

Medal results announced to exhibitors by 28th September 2026.

Extra Virgin Olive Oil Classes

CLASS 1 – Mild *(Polyphenol/biophenol level less than or equal to 150mg/kg)*

CLASS 2 – Medium (*Polyphenol/biophenol level between 150mg and 300mg/kg)*

CLASS 3 – Robust (*Polyphenol/biophenol level greater than or equal to 300mg/kg)*

Entries submitted entered into Classes 1, 2 and 3 must be commercially packaged and labelled for sale. There must be a minimum of 50 litres of this oil available for sale. Samples sent for judging must be commercially labelled.

CLASS 4: Non-Packaged (Bulk)

Minimum volume 2,000 litres. Includes stock that is intended to be sold in bulk domestically or internationally. Samples sent for judging do not require commercial labels.

CLASS 5: Varietals

Class 5 A – Spanish Varietals
Class 5 B – Italian Varietals
Class 5 C – Greek Varietals
Class 5 D – Other Varietals

Must be commercially packaged and labelled for sale. Minimum volume 50 litres per varietal. Entries may also be entered into Classes 1-4. Entries must be sent with the entry's FFA, PV, PPH and UV test results. Samples sent for judging must be commercially labelled.

Chemical Analysis Testing

All entries entered into Classes 1, 2, 3, 4 and 5 must be accompanied by test results from an Australian NATA accredited laboratory. The four (4) tests required by this competition are **FFA** (Free Fatty Acid), **PV** (Peroxide Value), Ultra Violet (**UV**) and **PPH** (Polyphenols or Biophenols). The Chief Steward WILL accept NIR test results. Any entries that fail the chemical analysis will be withdrawn from judging without refund.

PPH (polyphenol/biophenol) levels are required to ensure that the exhibits are sampled from mildest to most robust. If PPH levels are not submitted by the closing date of online entries, the exhibit may be judged out of order.

Australian entries - The laboratories below will provide NIR test reports. Approximate cost is $65 AUD per sample.

- 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/

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

TESTING CRITERIA

All entries in Classes 1-5 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** 0_2/kg oil.
- Absorbency in Ultra Violet: (UV)
- K_{232} **<2.50,** K_{270} **<0.22,** ΔK </0.01/

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If required the AOA may resubmit an Entry to a NATA accredited lab for confirmation of chemical analysis (FFA, PV and UV) at their cost.

Entries assessed as possibly faulty may be withdrawn at the head judge's discretion. The head judge may contact the entrant to discuss such concerns.

If requested by an exhibitor, the Chief Steward can organise NATA accredited oil analysis for your oils and provide you with the results. This will be charged at:

- NIR $65 AUD per sample
- Wet chemistry $250 AUD per sample

Please indicate if you want this to occur when completing your Entry Form. When sending your samples please include an additional 250ml of each sample for testing. Testing will take approximately 2 weeks, so send your entry samples as soon as possible to allow for testing time.

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.

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.

ENTRY FEE SCEDULE

* *Prices are GST exclusive. International Entrants will not be charged GST.*	**Class 1-5**
43% Discount for 2026/2027 AOA members *https://australianolives.com.au/member-benefits*	**$220.00**
Australian and International EVOO (per entry)	**$390.00**

Allocation to Classes

The level of polyphenols/biophenols (PPH/BPH) in an EVOO is a measure which has been shown to correlate strongly with the style of the oil, i.e., delicate, medium, or robust. All entries entered into Classes 1 to 5, will be checked against their Polyphenol/Biophenol test results.

If necessary, the Chief Steward can reassign the entry to the correct class. It can then be judged fairly without being impacted by oils with higher PPH levels.

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

Extra Virgin Olive Oil Entry Requirements

Samples required: A minimum of 2 litres of oil must be submitted for each entry. 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.

Dual Class entries: 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.

Commercially Packaged: Entries (excluding entries into Class 4) 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)

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Major EVOO Awards and Trophies

Extra Virgin Olive Oil Trophies may be given for the following awards:

- BEST EVOO OF SHOW – COMMERCIAL VOLUME. Awarded to the highest scoring oil of the day from a producer whose total commercial production exceeds 5000 litres. Class 6 & 7 excluded.
- BEST EVOO OF SHOW – BOUTIQUE VOLUME. Awarded to the highest scoring oil of the day from a producer whose total commercial production is 5000 litres or less. Class 6 & 7 excluded.
- Champion Highest Phenolic Content EVOO
- Champion Delicate EVOO (Class 1) & Reserve Champion
- Champion Medium EVOO (Class 2) & Reserve Champion
- Champion Robust EVOO (Class 3) & Reserve Champion
- Champion Non-Packaged (Bulk) EVOO (Class 4) & Reserve Champion
- Champion Spanish Varietal EVOO (Class 5A) & Reserve Champion
- Champion Italian Varietal EVOO (Class 5B) & Reserve Champion
- Champion Greek Varietal EVOO (Class 5C) & Reserve Champion
- Champion Other Varietal EVOO (Class 5D) & Reserve Champion
- Best New South Wales EVOO & Reserve Champion
- Best ACT EVOO & Reserve Champion
- Best South Australian EVOO & Reserve Champion
- Best Tasmanian EVOO & Reserve Champion
- Best Victorian EVOO & Reserve Champion
- Best West Australian EVOO & Reserve Champion
- Best Queensland EVOO & 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.

CLOSING DATE OF ENTRIES
FRIDAY, 21st August 2026 at 5.00 pm CST

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 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.

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.

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4. Then click on **Place Order** to make the payment. 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, download and complete the 2026 Australian International Olive Awards Entry Form from the same webpage. 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.
6. Clearly mark each container (bottle/tin/cask) with the 4-digit Exhibit ID Code used on this entry form. Use a different code for each entry/varietal, style. The front label will be photographed so place the Exhibit ID Code sticker at the rear of the packaging. See below.

7. Send adequately packed and commercially labelled entry(s) with a copy of your entry details and oil analysis (classes 1 - 6) to: **AIOA Head Steward, Trudie Michels, C/o 8 Alexander Avenue, Cumberland Park SA 5041 Australia.**
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 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.

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.
- ✓ We recommended DHL and FEDEX couriers.

For more comprehensive Australian International Olive Awards Conditions of Entry visit:
https://internationaloliveawardsaustralia.com.au/conditions-of-entry/

AIOA Extra Virgin Olive Oil Competition Entries (including oil analysis and online hard copy entry form) can be sent/couriered/delivered to:
Head Steward AIOA, Trudie Michels
C/o 8 Alexander Avenue,
Cumberland Park SA 5041 AUSTRALIA
Mobile: +61 419 031 527
Email: aioa@australianolives.com.au

Competition Enquiries

Enquiries regarding the conduct of 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 entrants to become a member of the AOA.

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