

OLIVE PRODUCERS OF NORTH EAST VICTORIA
PRESENT



AUSTRALIAN GOLDEN OLIVE AWARDS

*Celebrating the diversity and delight
of Australian Olives*

INFORMATION

PLEASE RETAIN FOR YOUR REFERENCE

*Olive Producers of North East Victoria, (OPNEV) takes great pleasure in inviting
you and your olive business to participate in the*

Australian Golden Olive Awards.

These Awards began modestly in 1999 with a group of passionate Olive Producers from North East Victoria (OPNEV) who wanted to know how they were going with the precious product they had been working for. They wanted to be sure of the quality and integrity of the Extra Virgin Olive Oils being produced.

Over the years the Australian Golden Olive Awards has grown into one of the biggest national Olive Awards in the country, with recognised high integrity in all aspects of the assessment process and feedback to entrants. The event culminates in a celebration dinner with presentation of certificates, real medals and trophies for specific categories.

OPNEV, whilst being a regional association, is keen to promote olive products Australia-wide for the mutual benefit of all industry stakeholders, whether they be large companies or the smaller family business. We believe it is important to encourage the continuing development and promotion of olive products across our continent and to provide a vehicle whereby the best in our industry are given due acknowledgement and public profile.

This prestigious competition for Extra Virgin Olive Oil and Table Fruit will allow participants from all over Australia to benchmark their products against the very best.

This is a "value for money" show, held in high regard by the industry.

The Australian Golden Olive Awards also provide :

- Free Fatty Acid, Peroxide, Polyphenol and UV testing on your oil (These tests are consistent with AOA Code of Practice)
- Microbiological tests on your table olives from fully accredited laboratories, with your results being provided confidentially.
- Internationally accredited Extra Virgin Olive Oil Sensory Panel.
- Fully Accredited Oil Profile & Chemical Testing.
- Accredited Microbiological Testing.
- Recognised Australian Expertise in Table Olive Judging.
- Entitlement to display appropriate medals on products. (* see point 7 Regulations)
- Enhancing your brand.
- Artwork for decals supplied or decals can be ordered.

PLAN YOUR ENTRY TODAY!!!

REGULATIONS AND CONDITIONS OF ENTRY

1. Any one exhibit in the Australian Golden Olives Awards may only be entered once.
2. Australian Extra Virgin Olive Oil must be from the current years harvest.
3. To be eligible any Olive Oil entry must have Free Fatty Acids (FFA) of less than 0.8%, a Peroxide Value of 20 or less and must meet the requirements of the judging panel.
Entry fee includes cost of FFA and Peroxide tests.
4. To be eligible any Table Olive entry must be 100% Australian grown and processed olives, and must meet microbiological standards. Entry fee covers microbiological tests.
5. HERITAGE TREE Class 5. All olives must be sourced from trees that are more than 50 years old. To be eligible for Best Oil in Show total volume must exceed 100 litres. Evidence of location of trees is a requirement (photograph / map reference desirable).
6. Judging will comply with the International Olive Council 20 point system.
(Gold 17-20 points. Silver 15-16.5 points. Bronze 13 - 14.5 points)
7. Exhibitors of Awards must agree that all promotion, labelling and advertising will include the year, class and description of the award. Such information applies ONLY to the specific exhibited product. (Artwork for decals will be made available to award winners).
8. All exhibits MUST be provided in bottles supplied by Australian Golden Olive Awards.
After the closing date for Application to Participate, bottles with coded labels will be supplied upon receipt of your Application to Participate.
9. All exhibits entered will become the property of Australian Golden Olive Awards.
10. Award results may be publicised as considered appropriate by the AGOA Steward.
11. The AGOA Committee does not carry responsibility for late arrival of forms or exhibits, damage (physical, bacteriological and chemical) during transport and storage, losses or accidental breakage.
12. All judges decisions are binding and no correspondence will be entered into.
13. The AGOA reserves the right to have any exhibit audited.

Please record your code numbers and product identification for you own reference and information.

IF YOU HAVE MULTIPLE ENTRIES

TAKE CARE THAT IDENTICAL SAMPLES ARE IN BOTTLES WITH THE SAME CODE NUMBERS.

DO NOT ADD ANY OTHER INFORMATION TO THE BOTTLE OR LABEL.

Code	Identification	Class

Code	Identification	Class



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presenting

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Extra Virgin Olive Oil ~

CLASS 1:	Single Estate grown	Small and / or emergent grower producing at least 100 litres but less than 500 litres in total from the estate.
CLASS 2:	Micro Volume	Minimum volume of this exhibit produced 25 litres, maximum 99 litres. <i>Exhibits in this class are not eligible to win Best Extra Virgin Olive Oil in Show.</i>
CLASS 3:	Small Volume	Minimum volume of this exhibit produced 100 litres, maximum 999 litres
CLASS 4:	Large Volume	Minimum volume of exhibit produced 1000 litres
CLASS 5:	Heritage Trees	Oil extracted from olives from trees more than 50 years old. (100+ litres of this exhibit permits invitation to Best Oil)
TROPHY	People's Choice	Entry in this class is from medal winners, by invitation and according to merit. FREE ENTRY
TROPHY	Best Extra Virgin Olive Oil in Show	Entry in this class is from medal winners, by invitation and according to merit. (Excludes Class 2 entries and some Class 5 entries)

Table Olives -

CLASS 1:	Black table olives	
CLASS 2:	Green or Turning Colour olives	
CLASS 3:	Flavoured olives	
CLASS 4:	Tapenade	
TROPHY	Best Table Olives in Show	Entry in this class is from medal winners, by invitation according to merit and must be commercially available. FREE ENTRY