



Olive Awards

2011 Fleurieu Peninsula Fiesta! Olive Awards

Welcome to the 2011 Fleurieu Peninsula Food Fiesta! Olive Awards!

The Fleurieu Peninsula is one of the most significant and successful olive growing regions in Australia.

The Fiesta! Olive Awards have been critical in developing the reputation of Fleurieu Peninsula as the premium Australian region for olive and oil production, and are now open to entries from all over Australia.

The Fiesta! Olive Awards are designed to promote and celebrate Australian regional and varietal character in extra virgin olive oils and table olives.

The Awards are grounded in a food culture that is thousands of years old and celebrates the rich cultural heritage underpinning the history of the industry in the Fleurieu Peninsula Region. Our cultural heritage, the Mediterranean climate, recent investment in modern plant & equipment and a great deal of passion has seen superior varieties yield consistent qualities of high quality oil & olives.

The Organising Committee anticipates that regional flavour profiles will emerge as a result of the competition and during the Fiesta! October celebration there will be promotions of National & Fleurieu EVOO's and table olives throughout the region at designated food retail outlets and culinary events.

The Awards celebrate the expertise and dedication of producers and processors in the region by rewarding the quality of aroma and flavour of the products. Discerning chefs and consumers can be sure that successful oils and olives in the Fiesta! Olive Awards are regionally distinctive, full flavoured and have inevitable culinary appeal.

An initiative of Fleurieu Peninsula Food



2011 Fiesta! Olive Awards

Schedule of Awards and Classes

FLEURIEU PENINSULA EVOO VARIETAL CHALLENGE

- Class 1 Corregiolo, Frantoio, Mediterranean, Paragon
- Class 2 Koroneiki
- Class 3 Leccino
- Class 4 Verdale
- Class 5 Any other variety

Oils submitted for the awards in class 1-5 must be:

- Single varietal
- 100% Fleurieu Peninsula grown & processed
- From bulk, packaged and bottled stock
- Over 200 litres
- Current year harvest

FLEURIEU PENINSULA EVOO REGIONAL CHALLENGE

Class 6

Oils submitted for this award must be:

- Blended or varietal
- 100% Fleurieu Peninsula grown & processed
- From bulk, packaged and bottled stock
- Over 200 litres
- Current year harvest

SMALL PRODUCERS CLASS

Class 7

Oils submitted for this award must be:

- Blended or varietal
- 100% Fleurieu Peninsula grown & processed
- From bulk or bottled stock
- Under 200 litres
- Current year harvest

Note: No medals are awarded in this class, only certificates of merit.

NATIONAL OLIVE OIL CHALLENGE AWARD

Class 8

Oils submitted for this award must be:

- Blended or varietal
- 100% Australian grown and processed
- Over 200 litres
- Entry from bottled or labelled stock
- Current year harvest

Note: Gold medal winners Class 1,2,3,4,5,6 and 8 will be eligible for Best of Show Award and Best Regional Oil of Show (classes 1-6 only).

THE EMMANUEL GIAKOUMIS KALAMATA AWARD

Class 9

Olives submitted for this award must be:

- Kalamata table olives produced in Australia
- Awarded for the best traditional Kalamata table olives

THE AUSTRALIAN TABLE OLIVE CHALLENGE

Class 10

Olives submitted for this award must be:

- Table olives produced in Australia
- Any variety

OLIVE PASTE AND TAPENADE AWARD

Class 11

Samples submitted for this award must be:

- Commercially produced pastes and tapenades
- Made from 100% Australian olives
- Products that comply with all Food Safety Regulations and labelling laws.



2011 Fiesta! Olive Awards

Rules of the Show

1. All oils submitted for entry must provide details of variety, blends and quantities available of the submitted sample on the official entry form provided.
2. An award only applies to the sample judged at the awards and batches of the same sample of olives, olive paste or tapenade, or oil.
3. All exhibits become the property of Fleurieu Peninsula Food Inc.
4. All judging of oils will be according to the Australian Olive Association standards.
5. Judging teams will comprise at least 1 accredited IOOC trained, national organoleptic panel member and at least one experienced food professional.
6. The results of the awards will be embargoed until disclosure at the awards presentation evening.
7. Exhibitors may submit more than one entry in a class provided that such an entry is a different sample and labelled with a different code.
8. Fleurieu Peninsula Food does not accept any liability for loss or damage to any entry.
9. All products entered must be processed in appropriately approved premises and comply with the requirements of the local Council Health Regulations and Australian Food Safety Standards Codes.
10. The decision of the judges will be final and no correspondence will be entered into.
11. The organising committee reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.
12. Samples should be presented in the same condition that consumers will purchase them.
13. The accuracy of the entry form and label is the sole responsibility of the entrant.
14. If entries are deemed to be in the wrong class, they will be submitted for judging into the correct class by either the awards steward or the chief judge.
15. Gold, silver and bronze awards may be awarded in each class at the sole discretion of the judges. Awards will be given solely on merit and thus, more than one gold silver or bronze award may be given in any one class. Conversely if the standard of samples in any class is not deemed high enough by the judges, no awards will be given.
16. Only gold medal winners in oil classes 1,2,3,4,5,6 and 8 will be included in a taste-off to select best olive oil of show, to be held after class judging has been completed. In the event of a tie, the chief judge will have the deciding vote.
17. Only gold medal winners in oil classes 1,2,3,4,5 and 6 will be included in a taste-off to select best Regional Olive Oil of Show to be held after class judging has been completed. In the event of a tie, the chief judge will have the deciding vote.
18. All gold medals awarded in the table olive and tapenade classes 9, 10 and 11, will be eligible for Best Olive of Show award. In the event of a tie, the chief judge will have the deciding vote.

Fleurieu Peninsula Food and the Olive Awards organising committee gratefully acknowledges the assistance and input from the local Olive Industry, Olives SA, PIRSA, judges and sponsors.



Entry Application

Producer Name _____ ABN _____

Trading Name _____

Brand Name (if applicable) _____

Business Address _____

Postal Address _____

Contact Details

Mr/Mrs/Miss _____ First Name _____ Surname _____

Phone _____ Mobile Phone _____

Email _____ Website _____



Oil Exhibit Details

	Exhibit Code (your Entry ID number is 3 letters)	Class Number	Variety & Blend	Quantity (litres)	Processor	Brand Name	Grove Location (nearest town)
1							
2							
3							
4							
5							
6							
7							
8							

Table Olive Awards

	Exhibit Code (your Entry ID number is 3 letters)	Class Number	Variety & Blend	Quantity (litres)	Processor	Brand Name	Grove Location (nearest town)
1							
2							

Olive Paste & Tapenade Awards

	Exhibit Code (your Entry ID number is 3 letters)	Class Number	Variety & Blend	Quantity (litres)	Processor	Brand Name	Grove Location (nearest town)
1							

QUANTITY DELIVERED FOR JUDGING

OIL: 4 x 375ml bottles per entry

OLIVES: 250g per entry

OLIVE PASTE/TAPENADE: 150g per entry

Please select an alphabetical code of 3 letters, and label bottles and olive samples clearly with the code matched to the entry form.

Category and Exhibit Fees

Olive Oil Awards—commercial (Classes 1,2,3,4,5,6 & 8)	No of Entries	Subtotal
<input type="checkbox"/> Member \$55.00 (GST Inc) per entry		
<input type="checkbox"/> Non-Member \$66.00 (GST Inc) per entry		
Olive Oil Awards—Small, Non-Commercial (Class 7—No Label)		
<input type="checkbox"/> Member \$33.00 (GST Inc) per entry		
<input type="checkbox"/> Non-Member \$44.00 (GST Inc) per entry		
Table Olive & Tapenade/Pastes Awards (Class 9, 10 & 11)		
<input type="checkbox"/> Member \$55.00 (GST Inc) per entry		
<input type="checkbox"/> Non-Member \$66.00 (GST Inc) per entry		
Total Cost		\$

Payment

Fleurieu Peninsula Food ABN 173 562 521 95

Payment can be made via cheque, money order or direct debit:

- **CHEQUE** please make your cheque payable to Fleurieu Peninsula Food
- **MONEY ORDER** Please post cheque or money order to:
 Fleurieu Peninsula Food
 6 George Main Road
 VICTOR HARBOUR SA 5211
- **DIRECT DEBIT**
 Direct Debit details: BSB: 065 169 A/C: 1006 1408

Signed: _____ Date: _____

Please print your full name: _____

Associate Judging Opportunity

There are three Associate Judge positions open for this years Awards.

Selection will be made by ballot and successful applicants notified no later than Friday 7th October 2011. You must be available for judging on Tuesday 11th October 2011.



Fiesta! Olive Awards Associate Judge Application Ballot

Name: _____ Phone: _____

Email: _____

Note: Associate Judges' comments and points are not included in official judging results.



How to Enter the Olive Awards

1. Present oils for competition in at least 4 x 375ml bottles per class entry
2. Label 4 bottles of oil **per entry** clearly with a 3 letter identification code of your choice (please note that each entry requires a different code) and the entry class, for example: **WMA Class 2, WMB Class 3**
3. Provide at least 250g olives or 150g paste or olive tapenade for tasting and label with a 3 letter identification code of your choice and the entry class, for example: **ZMF Class 11**
4. Fill in all sections of the Entry Form
5. Deliver or post entries and entry form on, or before Friday 7th October 2011 to:
Brian's Olive Shop
142 Main Rd
McLaren Vale South Australia
Ph: 83239231 or 0414323 879

NOTE ON FFA & POLYPHENOL TESTING:

- Please note that oil entry fees do not include testing for FFA & Polyphenols
- Only oils that receive a bronze, silver or gold award will be tested
- To receive official notification of test results following awards, contestants will be asked to pay \$50 to cover the costs of testing
- The FFA & Polyphenol results can then be used on packaging.

The Awards dinner is not to be missed! This year it will be held on the 30th of October at the historic Victory Hotel in beautiful Sellicks Beach, celebrating our vibrant olive industry and regional food with a menu created from local, seasonal produce.

Conditions of Entry

- All entries must be made or produced from 100% Australian olives
- In classes 1-7, oil submitted for consideration for an award must be grown and processed on the Fleurieu Peninsula
- 4 x 375mls of oil must be delivered on or before Friday 7th October 2011
- 250g of olives and 150g of paste/olive tapenade entries must be delivered on or before Friday 7th October 2011
- Entry fees must be paid by **Friday 7th October 2011** before entries will be eligible for competition
- Oils must be <0.5%FFA (Free fatty acid) to receive an award
- Oils submitted for judging must be free of faults
- Contestants must stipulate at time of entry total quantity of oil for the sample submitted for judging.
- Award decals (stickers) will be supplied by Fiesta! Olive Awards **at cost to the winners.**
- Oils that have won awards are able to use official Fiesta! Decals for display on bottles or other packaging.
- Samples of winning oils to be provided for tasting at the Punters Pick people's choice award.

For further information about entries or the awards dinner, please email info@fleurieufood.com.au.

