

FleurieuFood

F L E U R I E U P E N I N S U L A



2013 Olive Awards

2013 Fleurieu Peninsula Fiesta! Olive Awards

Welcome to the 2013 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".

We welcome and acknowledge the generous support of our new sponsor

FLEURIEU LIVING MAGAZINE

KEY DATES 2013

Entries Close:
14th October

Judging:
15th October

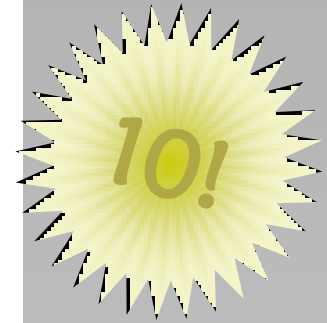
Punters Pick at
Victor Harbor
Farmers Market:
Saturday 19th October

Punters Pick at
Willunga Farmers Market:
Saturday 26th October

Olive Awards Dinner (at the
Elbow Room, McLaren Vale):
Monday 4th November



Schedule of Awards and Classes 2013



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 GIAKOUKIS 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

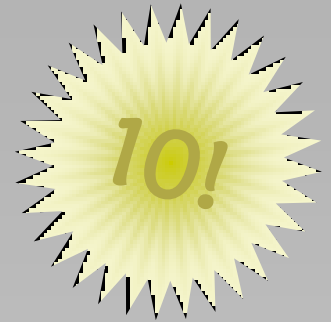
Samples submitted for this award must be:

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



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.
19. Selected medal winners may be asked to contribute extra samples of award winning produce to be showcased at the awards dinner and at other events by Fleurieu Food in their promotional campaign.



Entry Application

Producer Name _____ ABN _____

Trading Name _____

Brand Name (if applicable) _____

Business Address _____

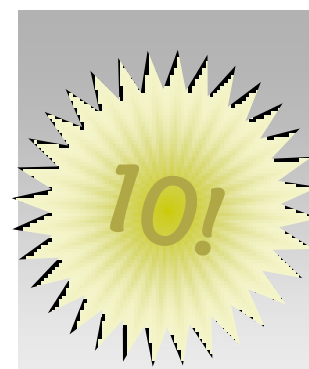
Postal Address _____

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	Class Number	Variety	Production Quantity (kilos)	Branded Name	Process
1						
2						

Olive Paste & Tapenade Awards

	Exhibit Code	Class	Variety	Production Quantity (kilos)	Branded Name	Process
1						
2						

QUANTITY DELIVERED FOR JUDGING

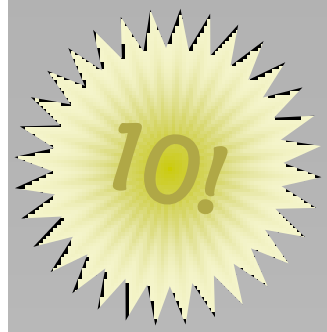
OIL: 1L per entry

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 2013

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 HARBOR SA 5211
- DIRECT DEBIT
Direct Debit details: BSB: 065 169 A/C: 1006 1408

Signed: _____ Date: _____

Please print your full name: _____

Young Judging Opportunity

There are three Young Judge positions open for this years Awards to encourage skill and organoleptic experience in olive oil and table olive judging in the region. We are looking for anyone under 25 interested in learning about olive oil to join us!

Selection will be made by ballot and successful applicants notified no later than Monday 14th October 2013. You must be available for judging on Tuesday 15th October 2013.



Fiesta! Olive Awards Associate Judge Application Ballot 2013

Name: _____ Phone: _____

Email: _____

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



How to Enter the Olive Awards

1. For Olive Oil Please supply 1L of olive oil per class (or equivalent) and label each bottle **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**
2. For Table Olives, please supply 250g per class and label with a 3 letter identification code of your choice and the entry class, for example: **XYZ Class 11**
3. For Tapenades/Pastes, please supply 150g of product per class and label with a 3 letter identification code of your choice and the entry class, for example: **ZMF Class 11**
4. Entries and exhibits must arrive by the 14th October. They can be posted or delivered 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 only oils that receive a bronze, silver or gold award will be tested for FFA and Polyphenol at Fleurieu Food's discretion
- 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.

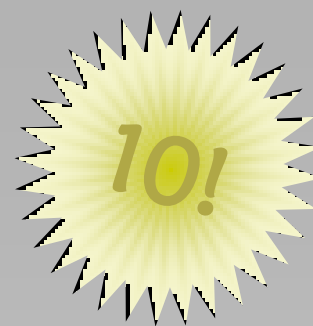
The 2013 Awards Dinner is not to be missed!

This year it will be held on the 4th of November at The Elbow Room. The night will celebrate our vibrant olive industry and regional food with a menu created from local, seasonal produce.

Conditions of Entry 2013

- 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
- Exhibits must be delivered on or before Monday 14th October 2013
- Entry fees must be paid by **Monday 14th October 2013** 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.**
- Award decals must only be applied to the oil to which that award applies to. It is forbidden to apply award decals to oils which were produced in years other than in which the award was given.
- 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 Rachel McMillan, Chair of Fleurieu Food: info@fleurieufood.com.au.



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