

FleurieuFood



2016 Olive Awards

Entry Form and information

The Fleurieu Food Olive Awards develop the reputation of the Fleurieu Peninsula and Kangaroo Island as a premium Australian region for food and of course, olive and oil production.

Now in its 13th year, the competition is open to all producers of olive oil and table olives on the Fleurieu Peninsula and Kangaroo Island. All entries must be grown, processed or be from a business based in these regions.

The competition will award **Gold, Silver and Bronze medals** to qualifying oils and features six major trophies:

Best Olive Oil, Best Table Olive, Chef's Choice Olive Oil, Best Packaged Olive Oil and People's Choice Oil Awards.

Benefits of Entering:

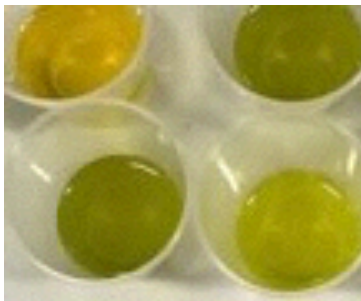
- Increase public awareness of Fleurieu & KI olive products.
- Promote the Fleurieu Region and its reputation for fine food.
- Receive Feedback from experienced judges.
- Marketing opportunities for your brand.
- Entries may feature in public tastings, in special menus and workshops to highlight Fleurieu & KI oils and olives.



Supported
by our region's
olive presses:



DIANA
OLIVE OIL



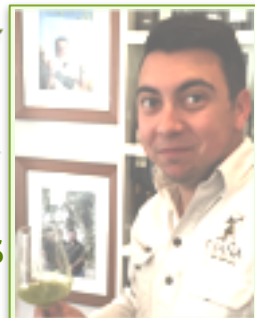
KEY DATES 2016

Entries Close: Friday 9 September

Judging: Wednesday 21 September

Punters' Pick: Willunga & Victor Hbr Farmers Market Saturday 24th September

Olive Awards Presentation Friday 7 October, Venue TBA



“Awards help our sales”
Domenic Scarfo,
Diana Olive Press



“Some of Australia’s best oils come from the Fleurieu”
Kevin McCallum
Tuscan Olive Press



“The Awards keep us focussed on quality every year”
Karl Chehade,
Aust. Olive Co press



“Its bragging rights”
George Kanides
Fleurieu Peninsula Olive Press

Schedule of Awards and Classes

*EXTRA VIRGIN OLIVE OIL

CLASS 1 SINGLE VARIETAL.
OVER 200 LITRES

CLASS 2 BLENDED.
OVER 200 LITRES

CLASS 3 SMALL PRODUCERS
Blended or Varietal.
UNDER 200 litres produced

CLASS F Flavored Oils,
Agrumato or Infused

TABLE OLIVES

Commercially produced
Made from 100% Fleurieu or KI olives

CLASS 4
KALAMATA

Whole Kalamata table olives.

CLASS 5
TABLE OLIVE CHALLENGE

Any variety

- May be spiced, specially treated, whole, pitted or sliced

CLASS 6
OLIVE PASTE AND TAPENADE

MAJOR TROPHIES

Fleurieu Food Trophy
for BEST OLIVE OIL

Highest scoring olive oil
in all classes.

CHEF’S CHOICE AWARD

Highest scoring olive oil as
evaluated by a panel of
accomplished chefs.

DESIGN AWARD

Best olive product package,
considering
quality of labelling information
and overall design.
Sponsor: Ink On Paper

FLAVOURED OIL AWARD

Best Agrumato or infused oil

Fleurieu Food Trophy for
BEST TABLE OLIVE

Highest scoring table olive
in classes 1 and 2.

Sponsor: Jetty Food Store

PUNTER’S PICK

Consumer’s most preferred,
of the top-scoring olive oils as
evaluated by market customers.

VICTOR HARBOR FARMERS’
MARKET

Punters’ Pick

WILLUNGA FARMERS’ MARKET

Punter’s Pick



How to Enter:

1. Complete the Entry Form attached and email or post to carolyn.guerin@gmail.com 23 Kookaburra Court, Willunga 5172
2. Prepare 2 bottles of exhibit Olive Oil per entry (or equivalent), minimum size 250ml, commercially labelled.
3. Prepare minimum 225g of exhibit olives and 150g of product for Tapenade/ Paste per entry, commercially labeled.
4. Mark each entry clearly with the Entry Class and Exhibitor's name and deliver samples by Friday 9 September
5. Deliver samples to: 23 Kookaburra Court, Willunga 5172
Att: Carolyn Guerin ph 0414 497 771

Conditions of Entry:

- Entry fees must be paid by **Friday 9th September 2016**. All entry fees are non-refundable.
- When sending entry forms and fees by post, the onus is on the exhibitor to ensure adequate delivery time.

*CONDITIONS OF OLIVE OIL ENTRIES:

- Made from 100% South Australian olives
- Must be grown, processed or from a business based on the Fleurieu Peninsula or Kangaroo Island
- Harvested during 2016
- Less than 0.8% FFA (Free fatty acid)
- Free from faults and spoilage
- Samples of the top scoring oils will be used for tasting at the Punters Pick People's Choice market events.
- Medal winning oils will be tested for free fatty acid levels

For further information about entries, please contact
Carolyn Guerin ph 0414497771 carolyn.guerin@gmail.com

Awards Presentation:

Friday 7 October.

For further information about the awards presentation event, please contact
Fleurieu Food Chair Pip Forrester pipforrester@westnet.com.au

Your Judging Opportunity

There is one Associate Judge's position open to anyone interested in learning about olive products. If chosen, you will develop sensory skills and experience in olive oil and table olive judging.

Selection will be made by ballot and the successful applicant notified no later than Wednesday 30th September 2015. You must be available for judging on Wednesday 21st September 2015 from 4pm.

to be considered please send contact details to Chief Judge, Briony Liebich ,
taste@flavourlogic.com with Subject **Olive Judge Ballot**. Please include relevant experience & motivation



OLIVES
South Australia

Generously
assisted
by the members
of OlivesSA

KEY DATES 2016

Entries Close
Friday 9 Sept

Judging
Wednesday
21 Sept

Punters' Pick
Willunga &
Victor Harbor
Farmers Markets
Saturday 24 Sept

Olive Awards
Dinner
Friday 7 October



Rules of the Show 2016

1. All oils submitted for entry must provide details of variety, blends and quantities available of the submitted sample on the entry form provided.
2. An award only applies to the sample judged 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 international 100 point scoring system
5. The Judging panel will comprise of at least two accredited Organoleptic judges and other experienced olive oil tasters including 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. To be eligible for the Packaging Award, oil samples must be presented in their current retail package.
12. The accuracy of the entry form and label is the sole responsibility of the entrant.
13. If entries are deemed to be in the wrong class, they will be submitted for judging in the correct class by either the awards steward or the chief judge.
14. 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.
15. The highest scoring oils in classes 1, 2 and 3 will be included in a taste ranking evaluation 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.
16. All gold medal winners in the table olive classes 4 and 5 will be eligible for Best Olive of Show award. In the event of a tie, the chief judge will have the deciding vote.
17. 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.
18. Award decals (stickers) will be available from Fleurieu Food at a cost to the winners. Decals must only be applied to the oil to which that award applies. It is forbidden to apply award decals to oils which were produced in years other than in which the award was given.

Chief Judge



The Fleurieu Olive Awards Chief Judge is Biony Liebich. An enthusiastic wine, beer, food and olive oil lover, Biony is a sensory analyst with over 10 years of professional tasting experience. Biony is also a national beer and olive oil competition judge. She says, "I am looking forward to identifying this year's best oils and olives and using those results to help promote the region as an all round food and wine destination." In line with best practice, the other judging team names are not released before judging.



Extra Virgin Olive Oils (2 labeled bottles of each entry, required)

Please label oil bottles and olive samples clearly with the entry numbers and class numbers matched to this form.

* nominate whether the olive oil style is Delicate (D), Medium (M), or Robust (R)

Entry No.	Class No.	Specify Variety and/or Blend Ratios	Style* D/M/R	Qty Litres	Harvest Date	Processor	Brand Name	Grove Location (nearest town)
1								
2								
3								
4								
5								
6								
7								
8								

Table Olives & Pastes (2 labeled jars of each entry required)

Entry No.	Class No.	Specify Variety and/or Flavouring(s)	Production Qty Kg	Harvest Date	Brand Name	Process Details	Grove Location (nearest town)
1							
2							
3							
4							

Exhibitors Name.....

Trading name or Brand.....

Fleurieu Food member? Y/N New Member in 2016? Y/N

Postal Address.....

Email Address.....

Best Contact Number.....

Signature.....Date.....
(if sending by post)

Entry Fees: \$30 per entry for Fleurieu members, \$50 for non members
New Fleurieu Food members may make one free entry

Payable by:

CHEQUE: to Fleurieu Peninsula Food, PO Box 461 McLaren Vale SA 5171
 or

DIRECT DEBIT: Account Name: Fleurieu Food BSB: 065-169 A/C: 10150072

(Submit EFT advice with the Entry Form. Please use ref: *Olive Awards*)