



Olive Awards

2007 Fleurieu Peninsula Food Fiesta! Olive Awards

Welcome to the 2007 Fleurieu Peninsula Food's Fiesta! Olive Awards.

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

The Fiesta! Olive Awards are an important step in further developing the reputation of Fleurieu Peninsula as the premium Australian region for olive and oil production.

The Fiesta! Olive Awards are designed to promote and celebrate 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 and equipment and a great deal of passion has seen superior varieties yield consistent quantities of high quality oil and 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 Fleurieu oils 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 products that are regionally distinctive, full flavoured and have inevitable culinary appeal.

Produced by Fleurieu Peninsula Food with the Olive Awards Organising Committee



Fleurieu Peninsula Food is grateful for the generous support and funding received from:



2007 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 this award in classes 1 to 5 must be:

- Single variety
- 100% Fleurieu Peninsula grown and processed
- From bulk, packaged or bottled stock
- Over 200 litres
- 2007 harvest

FLEURIEU PENINSULA EVOO REGIONAL CHALLENGE

Class 6

Oils submitted for this award must be:

- Blended or varietal
- 100% Fleurieu Peninsula grown and processed
- Over 200 litres
- From bottled or packaged, labelled stock
- 2007 harvest

SMALL PRODUCER'S CLASS

Class 7

Oils submitted for this award must be:

- Blended or varietal
- 100% Fleurieu grown and processed
- Under 200 litres in total
- From bulk or bottled stock
- 2007 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 and labelled stock
- 2007 harvest

Note: Gold medal winners classes 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).

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 olive.

THE AUSTRALIAN TABLE OLIVE CHALLENGE

Class 10

Olives submitted for this award must be:

- Table olives produced in Australia
- Any variety
- Any pickling method or marinade

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 National Olive Association standards.
5. Judging teams will comprise at least two accredited IOOC trained, national organoleptic panel members and at least one experienced food professional.
6. Judges' oils will not be eligible for competition, with the exception of Associated judges.
7. The results of the Awards will be embargoed until disclosure at the Awards' Presentation Evening.
8. 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.
9. Fleurieu Peninsula Food does not accept any liability for loss or damage to any entry.
10. 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.
11. The decision of the judges will be final and no correspondence will be entered into.
12. The Organising Committee reserves the right to amend or amalgamate classes if insufficient entries are received in any one class.
13. Samples should be presented in the same condition that consumers will purchase them.
14. The accuracy of the entry form and label is the sole responsibility of the entrant.
15. If entries are deemed to be in the wrong class, they will be submitted for judging into the correct class by either the award's Steward or the Chief Judge.
16. 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.
17. Only gold medal winners in oil classes 1,2,3,4,5,6 & 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.
18. Only gold medal winners in oil classes 1,2,3,4,5 & 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.
19. All gold medals awarded in the table olive and tapenade classes 9,10 & 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, Fleurieu Peninsula Olive Association, judges and sponsors.



Entry Application

Producer Name _____ ABN _____

Trading Name _____

Brand Name (if applicable) _____

Business Address _____

Mailing Address _____

_____ Post Code _____

Contact Person

Mr/Mrs/Ms _____ First Name _____ Surname _____

Phone _____ Mobile Phone _____

Email _____ Website _____



Exhibit Details

	Exhibit Code (Your Entry Identification Number ie: 3 Letters)	Class 1, 2, 3, 4, 5, 6, 7, 8	Variety and Blend	Quantity (litres)	Processor	Brand Name	Grove Location (nearest township)
1							
2							
3							
4							
5							
6							
7							
8							

Table Olive Awards

	Exhibit Code	Class 9 or 10	Variety	Production Quantity (kilos)	Branded Name	Pickling Process
1						
2						

Olive Paste and Tapenade Award

	Exhibit Code	Class 11	Variety	Production Quantity (kilos)	Branded Name	Pickling Process
1						

QUANTITY DELIVERED FOR JUDGING:

OIL 3 x 375ml bottles per entry

OLIVES 250 grams per entry

OLIVE PASTE/TAPENADE 150 grams 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 Fee

			No. of Entries	Subtotal
Olive Oil Awards – Commercial (Classes 1, 2, 3, 4, 5, 6 and 8)				
<input type="checkbox"/> Member	\$50.00 (GST Inc)	Per Entry	_____	_____
<input type="checkbox"/> Non-Member	\$60.00 (GST Inc)	Per Entry	_____	_____
Olive Oil Awards – Small Non-Commercial (Class 7 (NO LABEL))				
<input type="checkbox"/> Member	\$30.00 (GST Inc)	Per Entry	_____	_____
<input type="checkbox"/> Non-Member	\$40.00 (GST Inc)	Per Entry	_____	_____
Table Olive Paste and Tapenades Awards (Classes 9, 10 and 11)				
<input type="checkbox"/> Member	\$50.00 (GST Inc)	Per Entry	_____	_____
<input type="checkbox"/> Non-Member	\$60.00 (GST Inc)	Per Entry	_____	_____
		Total Cost	_____	\$ _____

Payment

Fleurieu Peninsula Food ABN 173 562 521 95

Payment can be made by cheque, money order or direct transfer:

- **Cheque:** please make your cheque to Fleurieu Peninsula Food
- **Money Order**

Please post Cheque or Money Order to:

Fleurieu Peninsula Food
PO Box 169
McLaren Vale SA 5171

- **Direct Transfer**

Please lodge your direct transfer with the **Commonwealth Bank**
BSB 065169 / Fleurieu Peninsula Food Account Number 10061408

Signed: _____ Dated: _____

Please print your full name: _____

Associate Judging Opportunity

There are three Associate Judge positions open for this year's Awards.

To be eligible for the ballot you must:

1. Have completed Level 1 National Association Organoleptic Training Course
2. Be available for judging on the morning of Thursday 11th October 2007

Selection will be made by ballot and successful applicants notified no later than Friday 14th September 2007.



Fiesta! Olive Awards Associate Judge Application Ballot

Name: _____

Phone: _____ Email: _____

Note: Associate Judges' comments and points are not included in official judging results.
Associate judges can therefore enter their own oils for competition.



How to Enter the Olive Awards

1. Present oil for competition in 3 x 375ml bottles per class entry.
2. Label 3 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 1, WMB Class 3
3. Provide at least 250gm of olives or 150gm of 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 oils, olives, olive pastes and olive tapenades and Entry Form, on or before Friday 21st September 2007 together with payment to:

The Steward Fiesta! Olive Awards
Fleurieu Peninsula Food

Street Address:

McLaren Vale and Fleurieu Visitor Centre
Main Road, McLaren Vale

Postal Address:

PO Box 169
McLaren Vale SA 5171

NOTE:

- Please note that oil entry fees do not include testing for FFA and 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 \$50.00 to cover the costs of testing.
- The FFA and polyphenol results can then be used on the bottle.

CONDITIONS OF ENTRY

- All entries must be made or produced from 100% Australian olives.
- In classes 1 to 7, oil submitted for consideration for an award must be grown and processed on the Fleurieu Peninsula.
- 3 x 375mls of oil per entry must be delivered on or before the Friday 21st September 2007.
- 250gm of Table olive and 150gm of pastes or tapenade entries must be delivered on or before the Friday 21st September 2007.
- Entry Fees must be paid by **Friday 21st September 2007** 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 of 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.
- Winning oils, of professional classes, must be available for purchase during Fiesta! across the Peninsula.
- Samples of winning oils to be provided for tasting at the Willunga Farmers Market Punter's Pick popular choice award.

