



RASWA
PERTH ROYAL
FOOD AWARDS

SCHEDULE **PERTH ROYAL OLIVE AWARDS** **OLIVE OIL**

25 - 26 AUGUST 2018 | RASWA.ORG.AU



Information Pack & Entry Forms 2018 Perth Royal Olive Awards Olive Oil Classes



ENTRIES OPEN

Monday 16th July 2018

DELIVERIES ACCEPTED FROM

Monday 30th July 2018

ENTRIES CLOSE

Friday 10th August 2018

ENTRY CLASSES

Class 1 **Boutique volume, using oil sourced from a single grove:** production volume of oil for this entry is 25 litres to 199 litres with a **total** production of **all** oils from the grove in 2018 not exceeding 1000 litres. Whilst there is a trophy for Best in Class 1, this class is **not** eligible for "Best in Show" or "Best WA Oil".

This Class is to encourage producers with small volumes that are intended for either home or commercial consumption, to enter and have their oil benchmarked against national criteria.

Class 2 **Commercial volume, using oil sourced from a single grove:** production of oil for this entry is 200 to 4,999 litres.

Class 3 **Commercial volume, using oil sourced from a single grove:** production of oil for this entry is 5,000 litres or more.

Class 4 **Commercial volume, using oil sourced from more than one grove:** production of oil for this entry is 200 litres or more.

This Class recognises the additional flexibility producers have in using oils sourced from more than one growing area over producers using oils from fruit grown on only one grove.

Class 5a **Citrus flavoured:** production of oil for this entry is 50 litres or more

5b **Other flavoured:** production of oil for this entry is 50 litres or more

COST OF EACH ENTRY

Classes 1 to 4

- | | |
|----------------|--|
| 1. WA Members* | \$155.00 for first entry & \$125 for each subsequent entry |
| 2. Non-member | \$185.00 for first entry & \$155 for each subsequent entry |

Flavoured Classes 5a & b

- | | |
|----------------|--|
| 1. WA Members* | \$125.00 for first flavoured entry & \$100 for each subsequent entry |
| 2. Non-member | \$155.00 for first flavoured entry & \$130 for each subsequent entry |

**price includes discount for members who have paid WAOC membership fees for 2018*

**** NOT a member? But would like to join Olives WA?** Please email admin@oliveswa.com.au

All entry fees are non-refundable. Please note, NO GST applicable on these fees.

HOW TO ENTER YOUR OIL

1. Complete the attached **Entry Form**.
2. Prepare 1 litre of exhibit oil. Any size bottles, tins, cask, etc. accepted. If possible, at least one of your bottles/tins/casks should be commercially labeled. (This can be part of your 1-litre of exhibit oil). Winning oils may be displayed at the Perth Royal Show and photographed for promotional purposes.
3. If you have more than one entry, clearly mark each exhibit with your chosen 4-character identification code, as marked on your entry form. **Please avoid using a code that could identify you**, as this code will be published in the results booklet. Also avoid using a code with similar characters, eg AAAA or 1111.
4. Securely package your entries, together with your entry form and payment. Cheques to be made payable to "West Australian Olive Council Inc" or EFT processed to account: 086-217 54760 4289.
5. Post, courier or deliver the package to ensure it is received after 9am Monday 30 July 2018 but before 4pm Friday 10th August 2018. Late entries will not be accepted.

Postal address: Chief Steward, 2018 Perth Royal Olive Awards
C/-Royal Agricultural Society
PO Box 135
Claremont WA 6910

Or IN PERSON, reception at the RAS showgrounds will accept entries on our behalf during office hours – please label clearly as follows:

Chief Steward, 2018 Perth Royal Olive Awards
C/-Royal Agricultural Society
Enter Gate 1, Graylands Road, Claremont

CONDITIONS OF ENTRY

- Entries must be of 100% Australian origin and from the 2018 olive harvest.
- An oil can only be entered in one Class.
- To qualify for an award in Classes 1 to 4, an oil must have a Free Fatty Acid (%FFA) of less than 0.8%, and peroxide value of less than 20.
- Oils entered in Classes 1, 2 and 3 must be derived from olives grown at a single physical location. These oils may or may not be blends of the same or different varieties.
- Oils entered in Class 4 must be derived from olives that have been grown in **more than one** physical grove location.
- Oils entered in Classes 5a&b must not contain emulsions (eg water or vinegar) or fresh flavouring agents containing water (eg, fresh garlic or herbs).
- Oils entered in Classes 1, 5a&b are not eligible for the "Best Oil of Show" or "Best WA Oil" award.
- A minimum of 1 litre of exhibit oil must be provided. Any size bottles, casks, tins or similar container.
- Entrants understand and agree to the publication of all show results and public tasting as described under the heading PUBLICITY.
- Entrants will hold the Royal Agricultural Society of WA and West Australian Olive Council Inc free from any liability in connection with any mistakes made.
- The organisers accept no responsibility for the late arrival of oils, or any loss or damage to them. Cost of transport is borne by the entrant.
- An Exhibitor shall not advertise or allow to be advertised by any means whatsoever and in particular by broadcasting, television, pictorially or in writing, the fact that any exhibit has won an award at the Perth Royal Food Awards unless such advertisement shows clearly:

- i. The name Perth Royal Olive Awards;
- ii. The year of the award;
- iii. The class in which the award was won;
- iv. The title of the award or trophy won where applicable.

- The organisers reserve the right to refuse an entry.
- All entries remain the property of the West Australian Olive Council Inc.
- The Chief Judge reserves the right to;
 1. Restructure the classes to accommodate the entries submitted.
 2. Not to make awards in any particular class

THE STYLE OF AN OIL

Quality for all oils will be assessed using the Australian Olive Association's (AOA's) 100 point oil quality evaluation system, where oils scoring 86 points or above receive a **Gold** award, 76 to 85 points **Silver** award and 65 to 75 points a **Bronze** award.

With the exception of Classes 5a&b, oils will be judged for overall quality in ascending order of their measured polyphenol value with delicate oils judged first, moving to robust oils last.

What the judges look for in Gold Medal Oils

Gold medal oils in each of the styles are expected to have the following characteristics;

- **Delicate:** The oil should display aromas and flavours that are fresh, distinct and complex. The oil may also display zero to a low (overall combined) degree of bitterness and pungency.
- **Medium:** The oil should display fresh and complex aromas and flavours of moderate or higher intensity. It should have a moderate (overall combined) degree of bitterness and pungency that is balanced with the fruit flavour intensity. It must not display any metallic harshness on the finish.
- **Robust:** The oil should display intense, fresh and complex aromas and flavours. Its (overall combined) bitterness and pungency should be high and distinct, but be in balance with the fruit flavour intensity. It should not display any metallic harshness on the finish.

Gold medal oils in Classes 5a & 5b are expected to have the following characteristics:

- The base oil should be detectable, fresh and free of defects. The flavour of the oil (as nominated on the entry form) should be fresh and realistic. The oil should also display an intensity of flavour that is appropriate for accepted culinary use.

IDENTIFICATION OF YOUR ENTRY

All reasonable steps will be taken to ensure the judging panels are unaware of the Class, producer or growing area of the oils before and during judging, ie judging is to be impartial and fair.

Even though each entry has a 4-character identification code chosen by the entrant, the Chief Steward will apply their own code to the oils for identification purposes during judging. Oils will be assigned to the judging panels so that if a judge has an entry in the competition, that person will not be judging their own oil. The Chief Steward and Chief Judge are not entrants.

CHEMICAL TESTING

Chemical testing as part of the Show is in line with the Australian Olive Association Code of Practice.

Entries in Classes 1 to 4 only will be tested by a certified laboratory for %FFA (expressed as percentage of Oleic acid), peroxide value (expressed as milliequivalents of active oxygen/kg oil), UV absorbance (expressed as K levels at K232 nm, K270 nm and Delta Δ), and polyphenol levels (milligrams of Caffeic acid per kilogram of oil).

To qualify for an award, an oil must have a Free Fatty Acid (%FFA) of less than 0.8%, and peroxide value of less than 20. Entrants who have an oil disqualified due to raised %FFA and peroxide will be notified prior to judging.

A comprehensive report will be emailed to each entrant after the Awards Night with all chemical test results. A hard copy, signed by the Chief Steward on behalf of the West Australian Olive Council will be available on request. This documentation will be sufficient as evidence of chemical testing for AOA Code of Practice requirements.

AWARDS

The following will be issued to award winners at the 2018 Perth Royal Olive Awards Night to be held on **Sunday 16 September 2018 – details will be sent to entrants.**

- RAS Certificates to those oils meeting the Gold, Silver or Bronze quality level in each of the class.
- RAS Ribbons for the 1st, 2nd and 3rd ranked oils in each class.
- RAS Sash for the overall winner with the highest scoring Extra Virgin Olive Oil in classes 2 to 4.
- A "Best Oil of Show" trophy for the highest scoring oil in classes 2 to 4.
- A "Best WA Oil" trophy for the highest scoring oil produced from olives grown in Western Australia in classes 2 to 4.
- A "Best Boutique Oil" trophy for the highest scoring oil in class 1.
- A "Best Flavoured Oil" award for the highest scoring oil in Classes 5a&b

PUBLICITY

A Results Booklet will be published, listing for each entry its 4-character identification code, %FFA & polyphenol level (Classes 1 to 4), peroxide reading, its quality score out of 100, variety (if provided by entrant) and a brief description of the oil.

Only award-winning oils will be identified by their commercial name.

An individual report containing all chemical testing results will be forwarded to each entrant.

Details of Award winners will be provided to the media and also appear on the OlivesWA and RASWA websites and/or social media pages.

DO YOU HAVE A QUERY?

Please contact the Chief Steward on 0422 746 672 or via email admin@oliveswa.com.au

PRIVACY ACT STATEMENT

The information provided by you in this Entry Form may be collected and used by the West Australian Olive Council Inc (OlivesWA) to organise and conduct Olive Oil Competitions and oil tasting events. We may publish details such as your Name, Address, Contact Number, Exhibit and Award details in any publication or communication. Such information may also be made available to, and published by, the media. We will not disclose your personal information without your consent for any other purpose unless required or authorised by law. You may request access to your personal information and, if necessary, request that our records of that information be corrected by contacting, in writing, OlivesWA, PO Box 144, South Fremantle, WA 6162.



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Entry Form - Olive Oil Classes

Entry form & exhibit oil must be received by COB **Friday 10th August 2018**
If you require additional space for entries below, please photocopy this form and attach.

YOUR DETAILS

First & Surname(s)		I understand and accept; 1) the conditions of entry as shown on page 2	
Trading Name (if applicable)		2) that the "Name of oil" as shown for each entry is what will be printed on certificates & in the results.	
Postal Address		Signature :	
Suburb/Town:	State:	Post Code:	Date :
Telephone:		E-mail:	Nearest town(s) to your grove(s)
Payment method (please tick) <input type="checkbox"/> Cheque or money order or <input type="checkbox"/> On-line funds transfer to BSB 086-217 A/c 54-760 4289. made payable to West Australian Olive Council Inc. Please include your Trading name or Surname so we can identify you			
Number of entries		(Please refer to page 1 for entry costs)	
Classes 1 to 4	1st entry @ \$.....ea = \$.....	Tick if paid up member <input type="checkbox"/>	
	subsequent entries @ \$.....ea = \$.....		
Classes 5a & b	1st entry @ \$.....ea = \$.....	TOTAL PAYABLE = \$.....	
	subsequent entries @ \$.....ea = \$.....		

ENTRY DETAILS

Your ID Code *	Class Entered 1 to 4, 5a or 5b	Volume produced of this oil (litres)	Style of oil – refer page 3 of schedule for details <i>Not required for Class 5a & 5b</i>	Name of oil Please print exactly what you would like displayed in the results booklet & certificate to identify your oil.	Olive Variety For blended oils please list in descending order of volume OR Flavour of Oil for Class 5a&b	Name of Processor
			D M R			
			D M R			
			D M R			
			D M R			

*4-character identification code, chosen by you, the exhibitor. Please avoid using a code that can identify you, as this will be published in the results booklet, or using similar characters, eg AAAA or 1111.