



2020 WA Olive Awards Olive Oil Classes

ENTRIES OPEN

Monday, 24th August 2020

ENTRIES CLOSE

Friday, 11th September 2020

RESULTS ANNOUNCED

Monday, 19th October 2020

Chief Judge

Isabelle Okis

Chief Steward

Ellen Slobe

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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 2020 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 5 **Flavoured oil:** production of oil for this entry is 50 litres or more

ENTRY COSTS

EVOO 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 Oils (Class 5)

- | | |
|----------------|--|
| 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 |

**members who have paid WAOC membership fees for 2020*

NOT a member? But would like to join OlivesWA? Please contact Ken: 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.
3. 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.
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 the below address so it is received after 9am **Monday, 24th August 2020** and before 4pm **Friday 11th September 2020**. Late entries will not be accepted – please allow for current Australia Post delays.

Postal address: Ellen Slobe – 2020 WA Olive Awards
13 Merimbula Way
Secret Harbour WA 6173

CONDITIONS OF ENTRY

- Entries must be of 100% Australian origin and from the 2020 olive harvest.
- An oil can only be entered in one Class and **max of 5 oils** will be accepted from any one entity across **Classes 1 to 4**, and **max of 5 oils** will be accepted in **Class 5**.
- 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 **Class 5** must not contain emulsions (eg water or vinegar) or fresh flavouring agents containing water (eg, fresh garlic or herbs).
- Oils entered in **Classes 1 & 5** 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 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.
- Recipients of awards agree that all advertising, promotion and labelling arising from the award will include details of the year of the award i.e. 2020 WA Olive Awards, its level e.g. Gold and will be applied to packaging containing only the oil that won the award (ie, not oil blends or future pressings).
- 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.

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.

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 Class 5, 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 Class 5 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.

Judging will take place on the weekend of 3rd & 4th October 2020.

CHEMICAL TESTING

Chemical testing as part of the WA Olive Awards in line with the AOA 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 test report will be emailed to each entrant after awards announcements. 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.

RESULTS

Results will be distributed to entrants by **Monday, 19th October 2020**. The following will be issued to award winners :

- Certificates to those oils meeting the Gold, Silver or Bronze quality level in each of the class.
- 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 Class 5.

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



YOUR DETAILS

ENTRY DETAILS

Your ID Code	Class Entered 1 to 5	Volume produced of this oil (litres)	Name of oil Please print exactly what you would like displayed in the results booklet & certificate to identify your oil.	Olive Variety(s) For blended oils please list in descending order of volume OR Flavour of Oil for Class 5	Name of Processor