

Contents

2023 KEY DATES	2
OSA 2023 ROYAL ADELAIDE OLIVE AWARD PRESENTATION DINNER.....	2
HOW TO ENTER.....	2
ENTRY FEES (GST INCLUDED)	2
CLOSING DATE OF ENTRIES	2
WITHDRAWALS	2
REFUNDS	2
RA&HS MEMBERSHIP.....	2
EXHIBIT LABELS	2
DELIVERY OF EXHIBITS	2
EXHIBITS QUANTITIES AND REGULATIONS	3
CONTACT US.....	3
YOUR PRIVACY	3
JUDGING.....	3
GENERAL REGULATIONS	3
SPECIAL REGULATIONS	3
ELIGIBILITY CRITERIA FOR MAJOR AWARDS	Error! Bookmark not defined.
PRIZES.....	3
SHOW RESULTS	3
AWARD DECALS	4
TERMS AND CONDITIONS OF OLIVE OIL & TABLE OLIVE ENTRIES.....	4
PUBLICATION AND PROMOTION	4
OTHER	4
EXTRA VIRGIN OLIVE OIL COMPETITION.....	4
TABLE OLIVES COMPETITION	4
SUPPLY OF EXHIBITS.....	5
CLASSES, RELATED CRITERIA AND AWARDS	5
EXTRA VIRGIN OLIVE OIL.....	6
FLAVOURED OLIVE OIL.....	6
NON-COMMERCIAL OILS.....	6
SCHOOL OILS.....	6
TABLE OLIVES	7
SPECIAL AWARDS DR MICHAEL BURR AM TROPHY for BEST EXTRA VIRGIN OLIVE OIL IN SHOW	7

2023 KEY DATES

Entries Close: Wednesday 26th July at 4:00pm (ACST)

Delivery of Oils and Olives: Adelaide Showground by 4pm, Tuesday 8th August 2023

Judging: Friday 11th & Saturday 12th August 2023

Awards Presentation: Wednesday 30th August 2023

OSA 2023 ROYAL ADELAIDE OLIVE AWARD PRESENTATION DINNER

The winners of the SA Olive Awards will be announced at a Presentation Dinner (location to be confirmed) on Wednesday 30th August. This is the event of the year for the Olive Industry and will give you an opportunity to mix with colleagues and friends whilst enjoying a night of fun and entertainment. The ticket cost will include a 3-course meal and drinks.

Should you wish to purchase tickets for this function, please email enquiries@olivessouthaustralia.org.au

HOW TO ENTER

Complete the entry form available online at www.theshow.com.au

- Entries submitted online will be acknowledged via email.
- Exhibits must be submitted and paid for by the closing date.
- When paying fees by credit card, exhibitors must ensure that sufficient funds are available at the time of entry. Failure to do so will result in non-acceptance of entries.
- The brand owner or licensed user of the brand must submit the entry.

ENTRY FEES (GST INCLUDED)

EVOO & Table Olive Classes:

Online Entry fee \$110.00 per exhibit

Novice Classes: \$60.00 per exhibit

School Class: \$30.00 per exhibit

CLOSING DATE OF ENTRIES

WEDNESDAY, 26 JULY 2023 at 4.00 pm (ACST)

The following conditions will strictly apply:

- All entries must be submitted online by the above closing date
- Entry forms by facsimile, paper or email will not be accepted.
- No entries will be accepted after the above closing date.
- Absolutely no exception to the above conditions will be made to any exhibitor under any circumstance.

WITHDRAWALS

All withdrawals must be made in writing and can be sent via email to entries@adelaideshowground.com.au. Withdrawals must include class number/s and exhibit name (if applicable). Please note a refund will not apply if entries have closed.

REFUNDS

No refund of entry fees will be made after the closing date of entries.

RA&HS MEMBERSHIP

Exhibitors need not be members of the RA&HS.

RA&HS Membership fees: Adults \$190, Juniors \$69 (under 18).

Please go to www.rahs.com.au/membership

EXHIBIT LABELS

- All exhibits entered in for judging will receive exhibit labels via email once entries have closed.
- Please affix these labels to your exhibits.
 - The outside of each container, package etc. in which any exhibit or exhibits are delivered or consigned for judging shall bear a label clearly identifying the class number(s) and entry number(s) of each exhibit contained therein.
 - Each individual exhibit shall have attached or adjacent to it the label supplied by the Society, setting out the class number and exhibit number.
 - Any exhibit not clearly identified shall be disqualified by the Stewards prior to judging.
 - For uniformity in presenting exhibits to the Judges the Society's labels shall be left on or adjacent to each exhibit.

DELIVERY OF EXHIBITS

- All exhibits are to arrive or be delivered to the Showground between Monday 7th August & Tuesday 8th August 2023 by 4pm.

NO LATE EXHIBITS WILL BE JUDGED

EXHIBITS QUANTITIES AND REGULATIONS

The attention of exhibitors is drawn to the following general regulation:

- The Society will not under any circumstances hold itself responsible for any loss, damage to, or mis delivery of any exhibit.
- Olive Oil entries must comprise the equivalent of 2 containers of at least 500ml of oil in each. (Container means bottles, casks, tins etc.).
- All EVOO Entries in class 1,2,3,5 and 6 must be commercially packaged and labelled and intended to be available for sale at the time of entering.
- Entries must be labelled in accord with the Food Standards Australia New Zealand (FSANZ) requirements.
- Table Olive entries must comprise of 3 adequately sealed airtight containers of at least 100 table olives. Entries in all classes (excluding Non-Commercial) must be commercially labelled.

CONTACT US

Post: RA&HS – Olive Section, PO Box 108, GOODWOOD, SA 5034

Courier Only: Secretary's Office, Adelaide Showgrounds 38 Leader Street, Wayville SA 5034

Email: entries@adelaideshowground.com.au

Phone: (08) 8210 5211 Between 9.00 am and 5.00 pm Monday to Friday

Website: www.theshow.com.au

YOUR PRIVACY

By exhibiting at The Show you acknowledge that you have read and agree to the privacy policy of the RA&HS which can be viewed here [[linked to https://www.theshow.com.au/contact-us/](https://www.theshow.com.au/contact-us/)].

In relation to your entry into a competition we may specifically use and/or disclose your personal information to:

- Communicate competition information to you such as entry opening dates, delivery and collection details and entry ticket distribution
- Publish competition results both online and in printed results listings
- Publish competition entries in Competition Catalogues
- Advise sponsors of competition prize winners for distribution of prizes from both the RA&HS and sponsors

By entering into a competition you consent to your contact details being provided to the sponsors of that competition for the purpose of distributing your prize. You also consent to your name, suburb and postcode being listed in a competition catalogue and, if you are a prize winner your name in competition results.

If you do not wish for your name and address to be printed in a competition catalogue, please ensure that you select the 'Keep Private' option in your online exhibitor profile.

JUDGING

OLIVE OIL, FLAVOURED OIL AND TABLE OLIVE JUDGING

Friday 11th and Saturday 12th August 2023

GENERAL REGULATIONS

Exhibitors are reminded that the Society's General Regulations apply to all sections of the Show. A copy of the General Regulations can be obtained from the Society's website at www.theshow.com.au or from the Society's Administration Office. Exhibitors should note that the General Regulations contain a number of provisions relevant to competitions and this Schedule including but not limited to, offences, penalties, prohibited drugs. As those conditions apply in addition to the regulations contained within this schedule, Exhibitors should familiarise themselves with the General Regulations.

SPECIAL REGULATIONS

Exhibitors are reminded that the Special Regulations contained within this Schedule are merely supplementary to and subject to the General Regulations.

PRIZES

- Gold, Silver and Bronze Certificates will be awarded for each class.
- All major awards will receive a sash.

Note that more than one medal of each type (except major awards) can be awarded within each class. Conversely no medals may be awarded in any class if the overall quality of the class is not sufficiently high.

Major awards including Best of Show will be determined as follows. The judges, with the exception of the Chair and associate judges will rank the exhibits awarded gold medal in order of quality. The combined rankings will be used to determine the best of show and other major awards. When exhibits receive the same combined rankings, the Chair shall have the casting vote.

SHOW RESULTS

The medal and major awards will be presented at the OSA 2023 Royal Adelaide Olive Award Presentation Dinner. Results will be made available online on the Olives South Australia www.olivessouthaustralia.org.au and the RA&HS www.theshow.com.au websites. A results booklet will also be published and made available to exhibitors.

AWARD DECALS

- **Winning entrants can order decals from Olives South Australia by emailing enquiries@olivessouthaustralia.org.au**
- Decals are approximately 20 mm in size and can only be applied to packaged products that specifically contain the oils that have won these distinctions and not to blends containing other oils.
- **ONLY OILS THAT WON AWARDS CAN DISPLAY DECALS FOR THAT YEAR.**
- The committee have the right to refuse future entries if these rules are not followed.

TERMS AND CONDITIONS OF OLIVE OIL & TABLE OLIVE ENTRIES

- The Chair reserves the right to restructure the classes to accommodate the entries submitted and to not make awards in any class if the standard is not deemed sufficient.
- The Chief Steward or nominated representative has the power to transfer an exhibit to the class in which, in his/her opinion, it should have been entered.
- The exhibitor in Class 1-6 agrees to include with their exhibit delivery, a copy of each exhibit's current oil analysis including FFA, PV, PPH and UV. The NSW DPI <http://www.dpi.nsw.gov.au/about-us/services/laboratory-services/olive-oil-testing> and Modern Olives Laboratory Services <http://www.modernolives.com.au/laboratory> can provide NIR test reports for approximately \$35 AUD per exhibit.
- All exhibits are expected to meet the chemical parameters for Extra Virgin Olive Oil as set out in the Australian Standards (AS5264-2011). It should be made clear which analysis is for each oil exhibit.
- The exhibitor agrees to accede to any reasonable request by the organising committee to prove that any entry was as described by them on the entry form, and that they met the conditions of the competition.

PUBLICATION AND PROMOTION

Exhibitors understand and agree to the publication of all competition results and public tasting of their entries.

Recipients of awards agree that all advertising/promotion/labelling arising from the award must include details of the year of the Award, class number and the nature of the award.

OTHER

Any remaining oils remain the property of OSA and the RA&HS.

EXTRA VIRGIN OLIVE OIL COMPETITION

- **The Chair** is an experienced oil assessor but not an exhibitor.
- **The Steward** will divide the judges into panels and allocate them to judge a particular class or classes.
- **The Chairperson** will nominate one member of each panel to be the head judge of that panel.
- The division and allocation of judges to classes will be done in such a way that if a judge has entered or has any commercial interest in an entry, they will not judge that class.
- The oils are independently assessed by each judge using a 100-point scorecard. The judges then discuss the reasons for providing their score and shall in consultation with the head judge provide an agreed final score.
- If agreement cannot be reached, the head judge shall seek the opinion of the Chair, who following tasting and consultation with all the judges will allocate a final score. Gold, Silver, and Bronze awards will be awarded on the basis of final score.

TABLE OLIVES COMPETITION

- The table olives will be assessed on the following characteristics: absence of blemishes, appealing colour, good flesh texture, olive flavour, acidity, saltiness, residual bitterness, absence of off flavours and overall flavour balance.
- All table olive exhibits will undergo physiochemical and microbiological testing, specifically Minimum sodium chloride (NaCl), Maximum pH, Minimum lactic acidity, Microbiological Criteria - Escherichia coli (if unpasteurised) or Lactobacillus (if pasteurised), any exhibits found to be outside of the specifications of the new Voluntary Standard for Table Olives in Australia will be disqualified.
- All Table Olive exhibits meeting test parameters will be considered as compliant with OliveCare® Code of Practice Certification.

SKIN: The skin of the fruit should be fine, smooth and not wrinkled, yet elastic and resistant to handling damage.

FLESH: Should be firm but not woody or granular. Green olives should have firm, crisp flesh, ripe or black olives will have softer flesh due to the fruit being more mature than green olives, however it shouldn't be soggy or flabby. The flesh should separate easily from the stone.

BLEMISHES: Blemishes should be absent however some white spots on green olives are natural, others such as gas pockets or blistering are caused by processing, and organisms.

COLOUR: Green olives should be bright green to straw green colour. Some dulling may occur after several months in brine. Lye treated green olives are very bright green. Olives turning colour should be pale pink, and black olives vary from dark pink to black or winey colour.

BITTERNESS: The olive shouldn't be bitter to taste but some bitterness can be balanced by the amount of saltiness and olive flavour.

SALTINESS: The level of salt governs the flavour of the olive and must be balanced with the bitterness and acidity.

FLAVOUR: The olive should have an appealing fruit flavour., which for green olives often is a typical fermentation taste but retaining 'olive' character, and for black olives is a stronger olive flavour.
There should be no 'off' aromas such as rancid, cheesy or fecal aromas

SUPPLY OF EXHIBITS

The winners of the Best Extra Virgin Olive Oil in Show and the Best Table Olive of Show may be requested to supply a quantity of the winning product for use for judging and industry tastings during the Royal Adelaide Show.

The Society requests that this product is provided at wholesale price or less. Acknowledgement of supply will be made during these events.

CLASSES, RELATED CRITERIA AND AWARDS

To win a class Best in class award, the entry must obtain a minimum score of 80 points.

To win a Major Show award, the entry must obtain a minimum score of 86 points.

The Royal Agricultural & Horticultural Society of SA makes every attempt to ensure that all information contained within this schedule is correct at the time of printing, however the RA&HS retains the right to change such details as may be required.

CLASSES AND AWARDS

EXTRA VIRGIN OLIVE OIL

Class 1 Mild (Polyphenol/biophenol level less than or equal to 150mg/kg)

BEST MILD OIL

Class 2 Medium (Polyphenol/biophenol level between 150mg and 300mg/kg)

BEST MEDIUM OIL

Class 3 Robust (Polyphenol/biophenol level greater than or equal to 300mg/kg)

BEST ROBUST OIL

Class 4 Bulk

BEST BULK OIL

Class 5 Single Variety (oil made from only 1 cultivar/ variety)

BEST SINGLE VARIETY OIL

Class 6 Multi-Variety (Oil made from at least 2 different cultivars/ varieties)

BEST MULTI-VARIETY OIL

FLAVOURED OLIVE OIL

Class 7a Flavoured Olive Oil - Agrumato

Flavoured oils are made exclusively by adding fresh ingredients to the olives at crushing. Minimum volume 100L.

BEST FLAVOURED OLIVE OIL - AGRUMATO

Class 7b Flavoured Olive Oil - Method other than Agrumato

Flavoured oils are made by using methods other than by adding fresh ingredients to the olives at crushing. Minimum volume 100L.

BEST FLAVOURED OLIVE OIL - METHOD OTHER THAN AGRUMATO

NON-COMMERCIAL OILS

Class 8 Non-Commercial Olive Oil

- Eligible olive oils that are intended for home/personal use and are not intended for sale.
- Entries must be accompanied by test results (see above for testing details)
- Entries in this class are not eligible to display decals.
- Open to both extra virgin olive oil and flavoured olive oil.
- Flavoured olive oil entries must state the flavour and whether this was made by the agrumato method or not
- Entries in this class are not eligible for any other class.

BEST NON-COMMERCIAL OIL

SCHOOL OILS

Class 9 School Oil – Open only to Schools

- Open to both extra virgin olive oil and flavoured olive oil.
- Entries must be accompanied by test results (see above for testing details)
- Entries in this class are not eligible to display decals.
- Flavoured olive oil entries must state the flavour and whether this was made by the agrumato method or not
- Entries in this class are not eligible for any other class.

BEST SCHOOL OIL

TABLE OLIVES

Class 10 Green Olives, plain, whole or pitted or sliced but not stuffed. In brine.

BEST GREEN OLIVES

Class 11 Black Olives, and olives turning colour, plain, whole or pitted but not stuffed or sliced. All varieties except Kalamata and California Ripe processed. **In brine.**

BEST BLACK OLIVES

Class 12 Kalamata Olives, plain, whole olives only. In brine

BEST KALAMATA OLIVES

Class 13 Specialty Olives, including spiced, pitted, sliced and stuffed. California Ripe excluded.

BEST SPECIALTY OLIVES

Class 14 Wild Olives, plain whole olives only. In brine.

BEST WILD OLIVES

Class 15 Medley of Olives, plain whole olives only, no added flavours. In brine.

BEST MEDLEY OLIVES

Class 16 Non-Commercial Olives

- Open to table olives that are intended for home/personal use and are not intended for sale.
- Entries will be tested as in the open table olive section. (NB Min. Salt level allowed is 6% and maximum PH must be less than 4.3)
- Entries in this class are not eligible to display decals.
- Open to all types of table olives.
- Entries in this class are not eligible for any other class.

BEST NON-COMMERCIAL OLIVES

Class 17 School Olives – Open only to Schools

- Open to any style of table olives
- Entries in the class are not eligible to display decals.
- Entries in this class are not eligible for any other class.

BEST SCHOOL OLIVES

SPECIAL AWARDS

DR MICHAEL BURR AM TROPHY for BEST EXTRA VIRGIN OLIVE OIL IN SHOW

Judged from oils entered in classes 1-6. Minimum score 86: Minimum total EVOO production of 501L.

AWARD: TROPHY & SASH

BEST SOUTH AUSTRALIAN EXTRA VIRGIN OLIVE OIL IN SHOW

Judged from oils entered in classes 1-4. Minimum score 86: The oil must be made from 100% South Australian olives. Minimum volume 200L

AWARD: TROPHY & SASH

THE MICHAEL JOHNSTON MEMORIAL TROPHY for BEST SMALL PRODUCER

Judged from oils entered in classes 1-4. Total EVOO production of 500L or less. Minimum score 86.

AWARD: TROPHY & SASH

BEST FLAVOURED OIL IN SHOW

Judged from oils entered into class 7A and 7B. Minimum Score 86.

AWARD: TROPHY & SASH

BEST TABLE OLIVES IN SHOW

Judges from entries in classes 10-15. Minimum 86 points. Minimum total table olive production of 101kg.

AWARD: TROPHY & SASH

BEST SMALL TABLE OLIVE PRODUCER IN SHOW

Judged from entries in classes 10-15. Total table olive production of 100kg or less. Minimum score 86.

AWARD: TROPHY & SASH