



THE ROYAL ADELAIDE TABLE OLIVE AWARDS

Prize Schedule | Competition Information

22 April 2018 | theshow.com.au



PRESENTING PARTNER



IMPORTANT DATES

DELIVERY OF EXHIBITS

PLEASE NOTE DELIVERY DETAILS HAVE CHANGED

All exhibits are to be delivered to

RA&HS – Table Olive Section, PO Box 108, GOODWOOD, SA.

If completing a paper Entry Form, forms are to be delivered to the Adelaide Showground, Administration Office.

BY POST, HAND, AIR COURIER ETC - (adequately packed):

To RA&HS - Olive Section, PO Box 108, GOODWOOD, SA 5034 between the hours of 9.00 am and 5.00 pm Monday to Friday.

Deliveries will not be accepted after the closing date. All late entries will be returned to the exhibitor at their own cost.

JUDGING

Saturday 22 April 2018
Nangkita Olives, Tooperang



OLIVES

*South Australia
Incorporated*

THE ROYAL ADELAIDE OLIVE AWARDS

CLOSING DATE OF ENTRIES FRIDAY, 13 APRIL 2018 at 5.00 pm CST

CLOSING DATE OF ENTRIES

The following conditions will strictly apply:

- All entries, whether posted, lodged in person or completed online must be in the Society's possession at its Administration Office by **5.00 pm (CST) on the Friday 13 APRIL 2018.**
- When sending entry forms and fees by post, the onus is on the exhibitor to ensure adequate delivery time.
- Entry forms by facsimile or email will not be accepted.
- **Absolutely no exception to the above conditions will be made to any exhibitor under any circumstance.**

ONLINE ENTRIES

www.theshow.com.au

ACKNOWLEDGEMENT OF ENTRIES

If you require acknowledgement that your entries have been received, please send a stamped, self addressed envelope with your entry forms.

ENTRY FEE

Online Entry fee \$99.00 per exhibit
Paper Entry fee \$110.00 per exhibit

PAYMENT OF FEES

When paying fees by cheque or credit card, exhibitors must ensure that sufficient funds are available at the time of entry. Failure to do so may result in non-acceptance of entries.

EXHIBITS

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 misdelivery of any exhibit.

Table Olive entries must comprise of 2 adequately sealed airtight containers of at least 100 table olives in each. Containers must have a minimum of 50g of olives in each container.

REFUNDS

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

MEMBERSHIP

Exhibitors need not be members of the Royal Agricultural & Horticultural Society of SA Inc.

CONTACT US

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

If you do not want your details to be made available to other parties, please tick the box on the entry form supplied by the RA&HS. Your personal information will then only be used by the RA&HS to maintain contact with you and allow us to manage your entries. The RA&HS reserves the right to inform prize sponsors of the details of recipients to enable distribution of their voucher/ product prizes. **Please note: by ticking the box to suppress your details, your name will appear in the Catalogue (if applicable) but your address will not.**

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.

BEST TABLE OLIVE OF SHOW - Judged from all commercial table olives entered.

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.

RESULTS

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.

TERMS AND CONDITIONS OF TABLE OLIVE

ENTRIES

The Show Chairperson reserves the right to restructure the classes to accommodate the entries submitted and to not make awards in any particular class if the standard is not deemed sufficient.

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.

Further information regarding the conduct of the awards can be found at www.olivessouthaustralia.org.au

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.

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.

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 strawy 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 faecal aromas.

SUPPLY OF EXHIBITS

The winner of 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 Wine Show.

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

TABLE OLIVE CLASSES

Class 1 - Green Olives, plain, whole or pitted or sliced but not stuffed.

Class 2 - Black Olives, plain, whole or pitted but not stuffed or sliced.

All varieties except Kalamata and California Ripe processed.

Class 3 - Kalamata Olives, plain, whole olives only.

Class 4 - Specialty Olives, including spiced, pitted, sliced, stuffed and dried. California Ripe excluded.

Class 5 - Wild Olives and Olive Medleys, plain whole olives only.

Class 6 - Tapenades and Olive Pastes.

**THE OLIVES SOUTH AUSTRALIA TROPHY
for**

BEST TABLE OLIVES IN SHOW

Trophy sponsored by **Olives South Australia**



ROYAL AGRICULTURAL &
HORTICULTURAL SOCIETY OF
SOUTH AUSTRALIA INCORPORATED