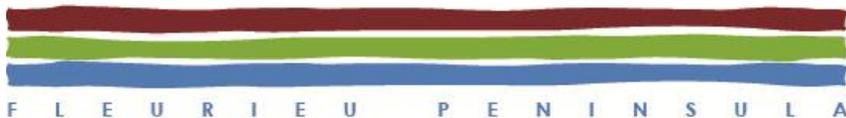


FleurieuFood



2015 Fleurieu Fiesta! Olive Awards

These Olive Awards have been critical in developing the reputation of Fleurieu Peninsula as a premium Australian region for olive and oil production.

Now in its 12th year, the competition is open to all small and independent producers of olive oil and table olives on the Fleurieu Peninsula and Kangaroo Island. All entries must be grown, processed or from a business based in these regions.

The competition will feature six major trophies: Best Olive Oil, Best Table Olive, Chef's Choice Olive Oil, Best Packaged Olive Oil and People's Choice Oil Awards (judged at the Willunga and Victor Harbor Farmers' Markets).

Benefits of Entering:

- Supporting the local olive industry
- Promoting the Fleurieu Peninsula
- Receiving product feedback from experienced judges
- Chemical testing of your oil for no extra cost
- Marketing opportunities for your brand and produce
- Entries may feature in public tastings, in special menus and sensory workshops to highlight the characteristics of quality oils and olives.

"...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 regionally distinctive, full flavoured and have inevitable culinary appeal".

Zannie Flanagan, Founder of the Olive Awards

ENTRY FORM

KEY DATES 2015

Entries Close

Friday 25 September

Judging

Wednesday 7 October

Punters Pick

Willunga Farmers Market

Victor Harbor Farmers Market

Saturday 10 October

Olive Awards Dinner

Friday 23 October

Schedule of Awards and Classes 2015

12th
YEAR

EXTRA VIRGIN OLIVE OIL

REGIONAL CHALLENGE – SINGLE VARIETAL
Class 1

REGIONAL CHALLENGE – BLENDED
Class 2

Oils submitted for Class 1 & 2 must be:

- Single varietal or Blended (declare all varieties)
- From bulk, packaged and bottled stock
- Over 200 litres produced

SMALL PRODUCERS

Class 3

Oils submitted for this class must be:

- Blended or varietal
- From bulk or bottled stock
- Under 200 litres produced

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.

TABLE OLIVES

KALAMATA CHALLENGE

Class 4

Best traditional whole Kalamata table olives.

Olives submitted for this class must be:

- Made from 100% Kalamata table olives grown in South Australia
- Free from faults and spoilage
- Harvested during 2014/2015

TABLE OLIVE CHALLENGE

Class 5

Olives submitted for this class must be:

- Made from 100% South Australian olives
- Any variety (declare all varieties)
- May be spiced, specially treated, whole, pitted or sliced

OLIVE PASTE AND TAPENADE

Class 6

Samples submitted for this class must be:

- Commercially produced
- Made from 100% South Australian olives

MAJOR TROPHIES AND SPONSORS

THE VINCE SCARFO TROPHY
BEST OLIVE OIL

Highest scoring olive oil in all classes as evaluated by qualified oil judges.

Sponsor: Olives SA



CHEF'S CHOICE AWARD

Highest scoring olive oil as evaluated by a panel of accomplished chefs.

Sponsor: McLaren Vale Grape Wine & Tourism



BEST PACKAGED OIL AWARD

Highest scoring commercially packaged olive oil considering quality of labelling information and overall design.

Sponsor: Ink On Paper



THE EMMANUEL GIAKOUMIS TROPHY
BEST TABLE OLIVE

Highest scoring table olive in classes 1 and 2.

Sponsor: Jetty Food Store



PUNTER'S PICK

Consumer's most preferred of the top-scoring olive oils as evaluated by market customers.

WILLUNGA FARMERS' MARKET

Sponsored by the market



VICTOR HARBOR FARMERS' MARKET

Sponsored by the market



How to Enter the 2015 Olive Awards

1. Complete the Entry Form on pages 5 and 6 and email to **pipforrester@westnet.com.au**
2. Prepare 1L of exhibit Olive Oil per entry (or equivalent). Any size bottle or pack type accepted, either bulk or fully labelled.
3. Prepare minimum 225g of exhibit olives and 150g of product for Tapenade/Paste per entry.
4. Label each entry clearly with the **Entry Class** and **Exhibitor Brand**.
5. Securely package all your entries, together with a copy of your signed entry form and proof of payment.
6. Entry forms and exhibits **must arrive together** by Friday 25 September.

Please deliver to: Pip Forrester
Fleurieu Peninsula Food Chair
19 Vickery Lane
Willunga SA 5172

Delivery contact phone: 0414 530 386

Conditions of Entry

- Entry fees must be paid by **Friday 25th September 2015** before entries will be eligible for competition. All entry fees are non-refundable.
- Late entries may be submitted by prior arrangement and will be accepted for judging if entries are received at least **3 days before** the judging date. A \$10 late entry fee will apply per entry.
- When sending entry forms and fees by post, the onus is on the exhibitor to ensure adequate delivery time.

CONDITIONS OF OLIVE OIL ENTRIES:

- Made from 100% South Australian olives
- Must be grown, processed or from a business based on the Fleurieu Peninsula or Kangaroo Island
- Harvested during 2015
- Less than 0.5% FFA (Free fatty acid)
- Free from faults and spoilage

PLEASE NOTE:

- Samples of the top scoring oils will be used for tasting at the Punters Pick People's Choice market events.
- All oils entered will be tested for free fatty acid and peroxide levels for no additional fee
- Official notification of test results will be emailed to each entrant after the awards are held

Contact Details

For further information about entries, please contact
Chief Steward Rachel McMillan rachel@fleurieufood.com.au

For further information about the awards dinner, please contact
Fleurieu Food Chair Pip Forrester pipforrester@westnet.com.au

KEY DATES 2015

Entries Close
Friday 25 September

Judging
Wednesday 7 October

Punters Pick
Willunga Farmers Market
Victor Harbor Farmers Market
Saturday 10 October

Olive Awards Dinner
Friday 23 October



Rules of the Show 2015

12th
YEAR

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 Australian Olive Association standards.
 5. The Judging panel will comprise of at least two accredited Australian Olives Association Organoleptic judges and other experienced olive oil tasters including at least one experienced food professional.
 6. The results of the awards will be embargoed until disclosure at the awards presentation evening.
 7. 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.
 8. Fleurieu Peninsula Food does not accept any liability for loss or damage to any entry.
 9. 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.
 10. The decision of the judges will be final and no correspondence will be entered into.
 11. To be eligible for the Packaging Award, oil samples must be presented in the same packaging that consumers will purchase them in.
 12. The accuracy of the entry form and label is the sole responsibility of the entrant.
 13. If entries are deemed to be in the wrong class, they will be submitted for judging in the correct class by either the awards steward or the chief judge.
 14. 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.
 15. The highest scoring oils in classes 1, 2 and 3 will be included in a taste ranking evaluation 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.
 16. All gold medals awarded in the table olive classes 4 and 5 will be eligible for Best Olive of Show award. In the event of a tie, the chief judge will have the deciding vote.
 17. Selected medal winners may be asked to contribute extra samples of award winning produce to be showcased at the awards dinner and at other events by Fleurieu Food in their promotional campaign.
- Award decals (stickers) will be supplied by Fiesta! Olive Awards **at a cost to the winners**.
 - Award decals must only be applied to the oil to which that award applies to. It is forbidden to apply award decals to oils which were produced in years other than in which the award was given
 - Oils that have won awards are able to use official Fiesta! decals for display on bottles or other packaging

2015 Fleurieu Fiesta! Olive Awards - Entry Fees

Note: price per sample entered

Large Producer >200L	1-2 Entries	1-4 Entries	>5 Entries	Number Entries	Sub-total
Fleurieu Food Member	\$50	\$25	\$10		
Non-member	\$60	\$30	\$15		
<hr/>					
Small /Non-commercial	1-2 Entries	1-4 Entries	>5 Entries		
Fleurieu Food Member	\$30	\$15	\$8		
Non-member	\$40	\$20	\$10		
<hr/>					
				Totals	\$

Payment Details

Entry fees must be paid by **Friday 25th September 2015**.

Fleurieu Peninsula Food **ABN 173 562 521 95**

Please select one of the following payment options:

CHEQUE Please make your cheque payable to Fleurieu Peninsula Food

Please post cheque to:

Fleurieu Food

PO Box 461

McLaren Vale SA 5171

DIRECT DEBIT Direct Debit details:

Account Name: **Fleurieu Food** BSB: **065-169** A/C: **10150072**

If paying via EFT, a remittance advice must be submitted along with Entry Form.

Please use reference: *Olive Award*

CASH Please enclose securely in labelled envelope

I understand and accept the competition rules and conditions of entry detailed in this form.

I certify that the information contained in this Entry Form is true and correct to the best of my knowledge.

Signed: _____ Date: _____

Please print your full name: _____

Please post, email or deliver this Entry Form with all Exhibits as per instructions on Page 3.

Your Judging Opportunity

There is one Associate Judge position open to anyone interested in learning about olive products. You will develop sensory skills and experience in olive oil and table olive judging.

Selection will be made by ballot and successful applicants notified no later than Wednesday 30th September 2015. You must be available for judging on Wednesday 7th October 2015 from 4pm.

Please email the following details to taste@flavourlogic.com with Subject **Olive Judge Ballot**.

Please include your reasons for wanting to be involved in the judging process.

Fiesta! Olive Awards Associate Judge Application Ballot 2015

Name: _____ Phone: _____

Email: _____

Note: Associate Judges' comments and points are not included in official judging results.

12th
YEAR

2015 Fleurieu Fiesta! Olive Awards - Entry Form

Extra Virgin Olive Oils



Entry No.	Class No.	Specify Variety and/or Blend Ratios	Style * D/M/R	Qty Litres	Harvest Date	Processor	Brand Name	Grove Location (nearest town)
1								
2								
3								
4								
5								
6								
7								
8								

Table Olives & Pastes

Entry No.	Class No.	Specify Variety and/or Flavouring(s)	Production Qty Kg	Harvest Date	Brand Name	Process Details	Grove Location (nearest town)
1							
2							
3							
4							

Please circle

Business Type: Commercial / Non-commercial
 Business Activities: Picking / Processing / Packaging
 Payment Type Made: Cheque / Direct Debit / Cash

Commercial Entrants:

Producer Name _____
 Trading Name _____
 Brand Name _____
 ABN _____
 Business Address _____
 Postal Address _____

Contact Details:
 First Name _____
 Last Name _____
 Business Phone _____
 Mobile Phone _____
 Email _____
 Website _____

*To assist the judging process, please nominate whether the olive oil style is typically Delicate (D), Medium (M), or Robust (R).
 The Producer Name will appear in the 2015 results booklet.

QUANTITY DELIVERED FOR JUDGING
 OIL: 1L per entry (4 x 250ml or 2 x 500ml)
 OLIVES: 250g per entry
 OLIVE PASTE/TAPENADE: 150g per entry

Please label oil bottles and olive samples clearly with the entry number and class number as matched to this form.
 If you require additional space for entries below, please photocopy this form and attach.