



9TH AUSTRALIAN GOLDEN OLIVE AWARDS 2008

presented by

Olive Producers (NE Vic) Inc.

Invitation to Participate

Celebrating the diversity and delight of Australian olives

Competition 2008: Extra Virgin Olive Oil
Table Olives (including tapenades)
Design and Packaging

Closing date for the return of the "Invitation to Participate" Form	Friday 25 July 2008
Closing date for product submission, Entry Form and payment	Thursday 7 August 2008
Closing date for payment for attendance at Celebration Dinner	Friday 22 August 2008
People's Choice Competition	Saturday 6 September 2008
Presentation of Awards and Celebration Dinner	Saturday 6 September 2008

YES We/I would like to participate in the 9th Australian Golden Olive Awards 2008
(see page 3 for participation details)

Contact Details:

Trading Name	
Contact Name	
Postal Address	
Telephone	
Email	
Regional Association (if applicable)	

We would like to enter the following products:

Number of entries	
	Extra Virgin Olive Oil entries
	Table Olives entries
	Tapenade entries
	Packaging / Design entries
	Innovative entries – please nominate any special storage requirements

Please return this completed "Invitation to Participate" form by Friday 25 July 2008 to:

Chief Steward: **Laurel Nowacki**

By Mail

P.O. Box 96
Rutherglen 3685





Phone

(02) 6032 7022 or
0438 404 512

By email:

wickedvirgin@bigpond.com

Upon receipt of this document, we will forward you:

-  Standard bottles and / or jars (** See note on Class 5 Table Olives)
-  Code labels
-  Entry form
-  Further relevant information

We look forward to your participation in the 9th Australian Golden Olives Awards 2008



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Participation Details

9th Australian Golden Olive Awards 2008 Classes:

Extra Virgin Olive Oil - \$95 per entry (OPNEV member discount \$85 for first Olive Oil entry)

CLASS 1:	Single Estate grown	Small and / or emergent grower producing at least 100 litres but less than 500 litres in total from the estate.
CLASS 2:	Micro Volume	Minimum volume of this exhibit produced 25 litres, maximum 99 litres. <i>Exhibits in this class are not eligible to win Best Extra Virgin Olive Oil in Show.</i>
CLASS 3:	Small Volume	Minimum volume of this exhibit produced 100 litres, maximum 999 litres
CLASS 4:	Large Volume	Minimum volume of exhibit produced 1000 litres
CLASS 5:	People's Choice	Entry in this class is from medal winners, by invitation and according to merit FREE ENTRY
CLASS 6:	Best Extra Virgin Olive Oil in Show	Entry in this class is from medal winners, by invitation and according to merit (Excludes Class 2 entries) FREE ENTRY

Table Olives - \$30 per entry (OPNEV member discount \$25 for first Table Olive entry)

CLASS 1:	Black table olives	
CLASS 2:	Green or Turning Colour olives	
CLASS 3:	Flavoured olives	
CLASS 4:	Tapenade	
CLASS 5:	Innovations	This class aims to encourage creativity and innovation within the olive industry. Entry in this class is open to any food exhibit which is comprised of at least 80%olive product. <i>Exhibits in this class are not eligible to win Best Table Olives in Show.</i>
CLASS 6:	Best Table Olives in Show	Entry in this class is from medal winners, by invitation according to merit and must be commercially available. FREE ENTRY

Packaging and Design - \$25 per entry

CLASS 1:	Extra Virgin Olive Oil.
CLASS 2:	Table Olives.

Please note, for promotional purposes and for a suitable recompense, medal winners may be requested to provide product to the AGOA Committee.



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Conditions of Entry

1. Any one exhibit in the Australian Golden Olive Awards can only be entered once
2. Extra Virgin Olive Oil entries must be from 2008 harvest and 100% Australian grown and processed.
3. To be eligible for an Extra Virgin Olive Oil Award, the oil must have a Free Fatty Acid (FFA) of less than 0.8%, peroxide values of less than or equal to 20 and must meet the requirements of the judging panel. *The entry fee includes the cost of a FFA and Peroxide Value test at an accredited laboratory.*
4. Table Olives entries must be 100% Australian grown and processed.
5. Packaging / Design entries must be significantly different to any exhibits entered in previous years.
6. All mandatory information requested on the entry form must be supplied.
7. Insufficient quantities supplied for examination may disqualify an exhibit.

Quantities to be supplied for examination:





Extra Virgin Olive Oil:	3 bottles per entry, as provided by the AGOA committee
Table Olives:	2 jars per entry, as provided by the AGOA committee
Tapenade:	2 jars per entry, as provided by the AGOA committee
Innovations:	2 identical samples. The requirement for presentation in standardised jars is waived in this class. However the packaging shall have no identification of exhibitor. A 20 word description may accompany this exhibit.
Packaging / Design:	1 bottle or jar, per entry, including its label and content that of which is normally used to market the product.

8. All exhibits entered become the property of the Australian Golden Olive Awards (AGOA) Committee
9. Award results can be publicized as considered appropriate by the AGOA Committee
10. All judges decisions are binding and no correspondence will be entered into
11. Award winners agree that all promotional material arising from winning an award must include the following:
 -  The text: Australian Golden Olive Awards 2008. *The word "Australian" may be replaced with a graphic representing Australia.*
 -  The nature of the award: (Gold, Silver, Bronze, Best in Show etc.)
 -  Must clearly be identified with the award winning entry: that is, not substituted or transferred to another product.
 -  Or otherwise as approved by the Steward.
12. The AGOA Committee does not carry responsibility for late arrival of forms or exhibits, damage (physical, bacteriological and chemical) during transport and storage, losses or accidental breakage.

Please Note:

The Australian Golden Olives Awards Committee will take all reasonable and responsible care.

The following will not be accepted:

-  Late entries
-  Extra Virgin Olive Oil and Table Olives in non standard bottles or jars (with the exception of Table Olives Class 5)
-  Exhibits without code labels adhered to the bottles or jars
-  Exhibits bearing identification other than the code supplied by the AGOA Committee (with the exception of a 20 word description for Table Olives Class 5).

An entry is not complete until the Chief Steward has received payment along with all product entries.



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Conditions of Entry cont ...

Judging

Judging of entries in Extra Virgin Olive Oil, Table Olives and Packaging / Design will be carried out by judges appointed by the AGOA Committee.

Peoples' Choice will be judged on Saturday 6 September 2008 at the Wodonga Causeway and the Rutherglen Wine Experience.

Presentations of Awards

Awards will be presented during the Celebration Dinner on Saturday 6 September 2008.

For those unable to attend the Celebration Dinner, Awards will be mailed to you unless other arrangements have been made with the Chief Steward.

How to Enter the 2008 Australian Golden Olive Awards

The following documents will be mailed out to all Olive Producers (NE Vic) Inc. members and to all those who have participated in previous years:



Invitation to Participate

Participation Details

Conditions of Entry

Invitation to Celebration Dinner

Additional forms are available from the web site: www.vicolives.com, or the Chief Steward

New participants are invited to download the documents or contact the

Chief Steward: **Laurel Nowacki**

By Mail

P.O. Box 96
Rutherglen 3685

Phone

(02) 6032 7022) or
0438 404 512

By email:

wickedvirgin@bigpond.com

On receipt of the completed "Invitation to Participate" form, the Chief Steward will forward jars, bottles, codes, and an "9th Australian Golden Olive Awards 2008" Entry Form to facilitate your product submission.

Bottles and jars plus the completed Entry Form, together with payment must be returned to:

Mail

Chief Steward
9th Australian Golden Olive Awards
P.O. Box 96
Rutherglen 3685

Hand delivery

Chief Steward
9th Australian Golden Olive Awards
C/o The Wicked Virgin
165 Hopetoun Road
Rutherglen, VIC, 3685
(Please arrange a suitable time with Laurel or John Nowacki)
email - - wickedvirgin@bigpond.com
Phone - (02) 6032 7022) or 0438 404 512

The committee will mail a receipt after payment has been received.