



2011 HUNTER VALLEY EXTRA VIRGIN OLIVE OIL AND OLIVE PRODUCT SHOW

Closing date for entries: Olive oil: Friday 19th August 2011.
Table fruit & tapenades: Friday 26th August 2011.
Soaps: Friday 22nd July 2011.
Show judging date: Saturday 10th September 2011.
Awards presentation: Thursday 22nd September 2011.

- Classes:
- 1 Mild Style Extra Virgin Olive Oil
 - 2 Medium Style Extra Virgin Olive Oil
 - 3 Robust Style Extra Virgin Olive Oil
 - 4 Infused Olive Oil – Citrus Flavours
 - 5 Infused Olive Oil – Other Flavours
 - 6 Green Table Olives
 - 7 Black Table Olives
 - 8 Spiced or Flavoured Green Table Olives
 - 9 Spiced or Flavoured Black Table Olives
 - 10 Spiced or Flavoured Table Olives other than Green or Black
 - 11 Olive Specials
 - 12 Olive Tapenade and Olive Spreads
 - 13 Castille Soaps – Pure
 - 14 Castille Soaps with Additives
 - 15 Olive Oil Blended Soaps

Awards: Best Entry in Class - Classes 1 to 14
Adina Vineyard & Olive Grove Trophy - Best Commercial Oil of Show – Classes 1 to 3
Commonwealth Bank Local Business Banking Trophy - Best Commercial Oil of Show from
Hunter Valley Fruit – Classes 1 to 3
Sebel Kirkton Park Trophy - Best Infused Oil of Show – Classes 4 & 5
The Olive Centre Trophy - Best Commercial Table Olive of Show – Classes 6 to 10
Hunter Irrigation and Water Solutions Trophy - Best Commercial Table Olive of Show from
Hunter Valley Fruit – Classes 6 to 10
Clear Image Trophy - Best Olive Tapenade or Olive Spread of Show
Sebel Kirkton Park Trophy - Best Olive Oil Soap of Show
Plasdene Glass – Pak Trophy - Most Successful Exhibitor of Show
Ryan Publications Prize

Definitions: **Mild:** The oil must display a zero to low (overall combined) degree of bitterness and pungency.
The oil may also display aromas and flavours that are soft, fresh and distinctive.
Medium: The oil must display a moderate (overall combined) degree of bitterness and pungency.
The oil may also display fresh and complex aromas and flavours of moderate or better intensity.
Robust: The oil must display a high and distinct (overall combined) degree of bitterness and pungency. The oil may also display intense, fresh and complex aromas and flavours.
Commercial: Products intended for sale to the public or other commercial producers.
Tapenade: Traditional recipe of olive paste – green or black, capers, anchovies, garlic.
Olive Spread: Olive paste and any other ingredients; style eg pesto and flavour should be nominated.
Castille Soap - pure: 100% olive oil without the addition of additives such as fragrances, colouring and exfoliants.
Castille Soap with additives: 100% olive oil with additives such as fragrances, colouring and exfoliants

Olive Oil Blended Soap: Olive oil must be major source of fat; minimum 60 %. Any additives such as fragrances, colouring and exfoliants are acceptable

Conditions of Entry:

- i) Entries must be 100% Australian origin if entered by an exhibitor resident in Australia
- ii) Entries received from a country other than Australia must be from fruit grown in that country.
- iii) There is a limit of five entries per exhibitor per class.
- iv) To qualify for an award, oil entries must have a Free Fatty Acid (FFA) < 0.8%.
- v) A sample of each commercial extra virgin olive oil entry will be sent away for FFA analysis to a NATA accredited laboratory unless the exhibit is accompanied by a certificate of FFA analysis from a NATA accredited laboratory
- vi) For olive oil entries two bottles of either 250ml, 375ml or 500ml capacity must be provided.
- vii) For table olive entries two containers of approximately 300ml or 125g must be provided.
- viii) For tapenade and olive spread entries two jars of any size can be provided.
- ix) In Classes 4 & 5 - Infused Oils, the flavour should be nominated.
- x) In Classes 6 and 7 - Plain Table Olives, the olives can be whole, pitted, sliced or cracked but must have no other ingredients other than the preserving brine or brine/vinegar solution.
- xi) In Classes 8, 9 and 10 – Spiced or Flavoured Table Olives, the olives can be whole, pitted and stuffed and flavoured with any appropriate ingredient. Spices or flavours to be nominated.
- xii) Class 11 is for olives that have had a preparation different to normal such as air dried, oven dried, dry salted or baked. Preparation method and any added flavours to be nominated.
- xiii) Olives in Classes 6 to 11 do not have to be only from the 2011 harvest. The olives can be from any year's harvest.
- xiv) All the olive oil and olive classes, ie Classes 1 to 12 are open to commercial exhibitors only.
- xv) Entries in Class 13 – Castille Soaps – Pure must be made from 100% olive oil and be free of any additives such as fragrances, colouring or exfoliants.
- xvi) Entries in Class 14 – Castille Soaps with Additives must be made from 100% olive oil and can have other ingredients added such as fragrances, colouring or exfoliants.
- xvii) Entries in Class 15 - Olive Oil Blended Soaps, must be made using at least 60% olive oil; the oil content should be specified. Any other ingredients can be added to the soap.
- xviii) Four bars of each soap exhibit must be supplied.
- xix) Classes 13 to 15 are open to commercial and non-commercial exhibitors.
- xx) Exhibits in all classes should be commercially packaged and labelled; and, either available for sale to the public or intended for release in the near future. Non-commercial soap exhibitors are exempt from this condition.
- xxi) Award winning entries will be publicised during the Feast of the Olive on 24th and 25th September 2011.
- xxii) Winners of Bronze, Silver and Gold Medals will be able to purchase round medal stick on labels from the Hunter Olive Association for \$0.11 each. Orders can be placed with the Show Steward.

Judging:

Oil judging will be carried out by panels of three experienced judges using the Australian Olive Association's 20 point judging system. The Best in Class awards will be based on these scores, and Best in Show awards will be based on further tasting if necessary. Other awards to be granted are:

Gold: 17.0+

Silver: 15.0 to <17.0

Bronze: 13.0 to <15.0

Judging of all other olive products will be carried out by two or three suitably qualified people using appropriate guidelines.



Announcement of Award Winners

Award winners will be announced at an Awards Presentation to be held on Thursday 22nd September 2011. Winners will be presented with their awards at this event

Display of Award Winning Exhibits

Award winning entries will be on display and available for public tasting at one of the venues for the Feast of the Olive over the weekend of the 24th & 25th September 2011. Winners of these awards will be required to supply to the Hunter Olive Association free of charge sufficient quantities of winning product for this display.

Entry Fees (including GST):

Extra virgin olive oil entries accompanied by a certificate of FFA analysis:	\$33.00
Extra virgin olive oil entries <u>not</u> accompanied by a certificate of FFA analysis:	\$66.00
Infused olive oil entries (no FFA analysis required):	\$33.00
Table olives, tapenades and soaps:	\$16.50

How to Enter:

Fill out the Entry Form; available from the HOA website: www.hunterolives.asn.au, or by contacting the Show Steward: Liane Heinke – phone: 02 65747 256

Email: heinke@hunterlink.net.au

Mark each entry with your own Exhibit Identification Code, different code for each entry.

Include any Free Fatty Acid (FFA) report if required and available

Securely package the entries.

Include appropriate payment. Cheques should be made payable to the Hunter Olive Association Inc. or

make a Direct Deposit to the Hunter Olive Association Inc (Please include your name). BSB 062818

Account No: 10129133

Packages can be sent by mail, courier or hand delivered to:

The Steward
Hunter Valley Olive Show
312 Old North Road
Pokolbin NSW 2320

or

Hunter Boutique Olive Growers
Adina Vineyard
492 Lovedale Road
Lovedale NSW 2321

Hunter Olive Association INC.

The Hunter Olive Association wishes to thank Adina Vineyard and Olive Grove, Plasdene Glass-Pak Pty Limited, The Olive Centre Pty Ltd, the Commonwealth Bank Local Business Banking, Hunter Irrigation and Water Solutions, The Sebel Kirkton Park, and Clear Image for their sponsorship of the 2010 Hunter Valley Extra Virgin Olive Oil and Olive Products Show. The Association would also like to thank Ryan Publications for their support for the Show.

Sponsorship funds supplement entry fees and help defray costs of trophies, judges' expenses, printing and other expenses associated with staging the Show.



