2023 HUNTER VALLEY OLIVE SHOW

Key dates for entries:	**Show Open for Entries:**	**Monday July 17th 2023**
	Entries Closing Date:	**Friday 1st September 2023.**
	Show judging date:	**Saturday 23rd September 2023.**
	Awards presentation:	**Thursday 12th October 2023**

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	**Olive Specials**
11	**Olive Tapenade and Olive Spreads**

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.

Olive Specials: Olives that have undergone particular treatment either during debittering or post debittering, such as sundried, salt dried, baking, stuffing, or chopped and mixed with other ingredients.

Tapenade: Traditional recipe of olive paste – green or black, capers, anchovies, garlic.

Olive Spread: Olive paste and any other ingredients; style e.g. pesto and flavour should be nominated.

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) Entries in Classes 1, 2 and 3 – Extra Virgin Olive Oils, must be accompanied by a certificate of analysis from an accredited laboratory to verify their extra virgin classification. Essential analyses are Free Fatty Acids (FFA) of < 0.8% and Peroxide Value (PV) of < 20 meq O2/kg oil. Total Polyphenols (PP) should also be supplied to assist with style and class allocation.

v) Entries in Classes 6 to 10 – Table Olives, should be accompanied by a certificate of analysis from an accredited laboratory to ensure their food safety. Two variations exist for this requirement: 1. For AOA COP compliant exhibitors, testing carried out by the exhibitor on olives from the same production year as those olives entered in the show to meet AOA COP requirements will be deemed acceptable. Testing results must be supplied with the entry form.

2. For exhibitors who use the same olives for entries in different classes, e.g. Plain and spiced or multiple entries in the same class with different spices, then only one test is required. Table olive entries not accompanied by test results will be tested by the HOA for a fee of $20. Essential criteria are in accordance with *The Voluntary Industry Standard for Table Olives in Australia (RIRDC 2012*).

Table olives in brine – natural (unpasteurized)

- **Minimum sodium chloride (NaCl): 6%**
- **Maximum pH: 4.3**
- **Minimum lactic acidity: 0.3%**
- **Microbiological criteria – Escherichia coli: Not detectable (<3 cfu/g).**

Table olives in brine – natural (pasteurized)

- **Maximum pH: 4.3**
- **Microbiological criteria – Escherichia coli: Not detectable (<3 cfu/g)**
- **Microbiological criteria – Lactobacillus: <1000 cfu/g.**

Table olives in brine – treated with sodium hydroxide (NaOH) (unpasteurized)

- **Minimum sodium chloride (NaCl): 5%**
- **Maximum pH: 4.0**
- **Minimum lactic acidity: 0.5%**
- **Microbiological criteria – Escherichia coli: Not detectable (<3 cfu/g).**

Table olives not in brine – dehydrated/shriveled (unpasteurized)

- **Minimum sodium chloride (NaCl): 10%**
- **Microbiological criteria – Escherichia coli: Not detectable (<3 cfu/g).**

Table olives not in brine – dehydrated/shriveled (pasteurized)

- **Microbiological criteria – Escherichia coli: Not detectable (<3 cfu/g).**

vi) **For olive oil entries two bottles of 250 ml, 375ml or 500ml capacity must be provided.**

vii) **For table olive entries three containers of 300ml to 500ml must be provided.**

viii) **For tapenade and olive spread entries three jars of any size can be provided.**

ix) **In Classes 4 & 5 - Infused Oils, the flavour must 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 and 9 – Spiced or Flavoured Table Olives, the olives can be whole, pitted and stuffed and flavoured with any appropriate ingredient. Spices or flavours must be nominated.**

xii) **Class 10 – Olive Specials, is for olives that have had a preparation different to normal fermentation, such as air dried, oven dried, dry salted or baked. Preparation method and any added flavours must be nominated.**

xiii) **All entries must be identified with the exhibitor's code known only to them to assist with traceability.**

xiv) **Winners of Bronze, Silver and Gold Medals may be able to purchase round medal stick on labels from the Hunter Olive Association in rolls of 500 stickers for $65.00 incl GST, subject to availability. Orders can be placed with the Show Steward/Treasurer.**

xv) **Financial members of the HOA are entitled to a discount of up to $49 (GST incl.) off the entry fee for the current Hunter Valley Olive Show.**

Testing:

For testing we recommend Modern Olives , one of our key sponsors. They offer a 10% discount for their testing, you must mention: 'Hunter Olive Show 2022' when submitting samples. The link to their website for testing is: https://www.modernolives.com.au/

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 carried out by two or three suitably experienced people using appropriate guidelines.

Announcement of Award Winners:

Award winners will be announced at an Awards Presentation to be held on Thursday 12th October 2023. Winners will be presented with their awards at this event

Entry Fees (including GST):

Extra virgin olive oil	**$39.00**
Infused olive oil entries	**$39.00**
Table olives:	**$29.00**
Tapenades & olive spreads:	**$29.00**
Table olive tests:	**$20.00**

Hunter Olive Association members, fully paid up, are entitled to receive up to $49 entry fee rebate in 2023.

How to Enter:

Fill out the Entry Form (pages 5 and 6); also available from the HOA website: www.hunterolives.asn.au
Mark each entry with your own Exhibit Identification Code, different code for each entry.
Include any analysis report if required.
Securely package the entries.
Make a Direct Deposit to the Hunter Olive Association Inc. (Please include your name).
BSB 062818 Account No: 10129133

Packages to be sent by courier or hand delivered to:

The Chief Steward, Hunter Olive Show
Tintilla Estate Wines
725 Hermitage Rd
Pokolbin
NSW 2320

HUNTER
OLIVE
ASSOCIATION

Adina
VINEYARD

HUNTER BOTTLING COMPANY
HBC

modern
olives

The Olive Centre
EQUIPMENT | MACHINERY | ADVICE

AUSTRALIAN OLIVE
ASSOCIATION LTD

PGP
Plasdene
Glass • Pak

FARMLAND CO
HELPING YOU GROW

2023 Hunter Valley Olive Show Entry Form

Contact Person: _____

Trading or Commercial Name: _____

(This is the name you want on the certificates and trophies)

Postal Address: _____

Town: _____ **State:** _____ **Post Code:** _____

Phone: _____ **Email:** _____

AOA COP Compliant (Y/N): _____ **HOA Member (Y/N):** _____

Your Own Exhibitor ID Code	Class Number Entering	Class Description					Name of Entry: Will be used on Awards made.	Fruit Source: Hunter Valley, Rest of NSW, Vic, Tas	Tasting No. (Official use only)
EVOO Classes 1 to 3: **2 samples and Analysis**			**Varieties (where relevant)**	**FFA %**	**Sample Analysis Provided? (Yes/No)**	**Single Variety Entry (Yes/No)**			
Infused Oils Classes 5 & 6: **2 samples**			**Other Details E.g. Flavour**						

Table Olives, Specials & Tapenades: **3 samples required**			**Other Details** **E.g. Flavour**	**COP Analy** **Supplied**				

HUNTER OLIVE ASSOCIATION

Payment Details (all pricing includes GST)	**No.**	**Price/entry**	**Total**
No. of extra virgin olive oil entries	**= ____ @**	**$39/entry**	**= $**
No. of infused olive oil entries	**= ____ @**	**$39/entry**	**= $**
No. of table olive entries	**= ____ @**	**$29/entry**	**= $**
No. of tapenade and olive spread entries	**= ____ @**	**$29/entry**	**= $**
No. of tests required for Classes 6 to 11	**= ____ @**	**$20/entry**	**= $**

LESS for HOA members only: discount of up to $49.00 incl GST = $ _____

Total Payment = $_____

I acknowledge I have read the terms and conditions of this competition: Yes/No

Payment::

Direct Deposit to: Hunter Olive Association Inc.
(Please include your name)
BSB 062818 Account No: 10129133

Please note the Hunter Olive Association cannot accept credit card payments.

Please make sure that you mark each bottle/jar (not the lid!) with your unique Exhibit Identification Code, securely package the entries, and analysis report if applicable.

Please email a copy of your entry (pages 5 and 6) to:
Ms Marie Kearns at: mmckell3@bigpond.net.au
So that we know to look out for it.

Courier or deliver to:
The Chief Steward, The Hunter Olive Show
Tintilla Estate Wines
725 Hermitage Rd
Pokolbin, NSW 2320

We recommend using Interparcel Australia at www.interparcel.com.au. They pick up from your address and deliver to an address. Our experience with Australia Post has been poor as they do not deliver to an address, and they are not reliable providing collection notices.

Remember:

2 samples of oils and
3 samples of table olives, tapenades and olive specials