



# 26th Australian Golden Olive Awards 2024

Presented by Olive Producers (NE Vic) Inc.

*Celebrating the diversity and delight of Australian Olives*

**2024 Competition:** Extra Virgin Olive Oils  
Agrumato (Co-Milled Citrus Fruit & Olive Oil)  
Flavoured Olive Oils- ENTRIES CONTAINING DRIED HERBS OR SPICES WILL NOT BE ACCEPTED

Entering these Awards:

- Provides required documentation appropriate for AOA, COP required testing results
- Saves the cost of separate testing
- Results documentation can be provided for use in other shows and for AOA Code of Practice
  - Test results will be emailed to you around the 16<sup>th</sup> August 2023.

Closing Dates	
Friday 14 <sup>th</sup> June 2024	Return of <b>Invitation to Participate Form to Steward and Payment</b>
<b>Friday 12<sup>th</sup> July 2024</b>	Submission of Sample, Entry form Back with Stewards
Friday 16 <sup>th</sup> August 2024	Testing Result Documentation emailed for use in other shows
Friday 23 <sup>rd</sup> August 2024	Closing date for payment for Celebration Dinner
<b>Friday 6<sup>th</sup> September 2024</b>	Golden Olive Awards- Celebration Dinner & Award Presentation

## Categories- Extra Virgin Olive Oils

<b>CLASS 1</b>	<b>Micro Volume</b>	Volume of the exhibit produced <b>25 litres to 99 litres maximum.</b> <i>Exhibits in this class are not eligible to win Best Extra Virgin Olive Oil in Show.</i>
<b>CLASS 2</b>	<b>Small Volume</b>	Volume of this exhibit produced is <b>100 litres to 999 litres maximum.</b>
<b>CLASS 3</b>	<b>Large Volume</b>	Volume produced of this exhibit is <b>1000 litres or more</b>
<b>CLASS 4</b>	<b>Heritage Trees</b>	Olive Oil extracted from olives <b>from trees more than 50 years old.</b>
<b>CLASS 5</b>	<b>Agrumato</b>	Agrumato-Olives co-milled with citrus fruits are described as agrumato style. <b>No foreign material evident in oil (this includes what was used to add flavour). No dried herbs or spices at Judges request</b>
<b>CLASS 6</b>	<b>Flavoured Olive Oils</b>	Flavoured Olive Oils – flavour infused extra virgin olive oils. No foreign material evident in oil- <b>No foreign material evident in olive oil (this includes what was used to add flavour). No dried herbs or spices at Judges request</b>
<b>TROPHY</b>	<b>Best Extra Virgin Olive Oil in Show</b>	Entry in this class is from medal winners, by invitation and according to merit. (Excludes <b>Class 1 entries</b> ). <b>FREE ENTRY.</b>

**BEFORE SENDING YOUR ENTRIES ~ Please...Please...Please...**

**READ ALL Instructions, CONDITIONS & RULES**

- Check that your entry is in the correct class
- If you are entering more oils than space allows please copy this form and staple all papers together.
- **Keep a list of which olive oils have which code numbers and that all three samples have the same code number**
- Test all lids and caps are applied correctly (no leakages). **Pack with care.**
- Return bottles in the box, that bottles were sent to you in
- Please support OPNEV by joining us for the Golden Olive Awards & Celebration Dinner, this form will be sent out separately
- **Congratulate yourself for your commitment...and may the force be with you!**

Thank you for supporting OPNEV

# Australian Golden Olive Awards Entry Form

**Complete & Return Form with Samples**



Tick if this is your first year producing olive oil

Tick if you wish to have your lab results supplied to AOA

- **Return the completed Entry Form WITH your filled sample bottles, with numbers adhered to bottles by Friday 12<sup>th</sup> July 2024 for product submission as follows:**

Use this address if sending by <b>Australia Post</b>	Use this address if sending by <b>Courier / Hand delivery</b>
Chief Stewards Australian Golden Olive Awards <b>P.O. Box 168 Howlong, NSW 2643</b>	Chief Stewards Australian Golden Olive Awards c/- Gooramadda Olives 1468 Gooramadda Rd Gooramadda, Victoria 3685  <b>NOTE: Entries sent by Australia Post to this address may NOT be received</b>
	<i>Please arrange a suitable time with Melanie or Rob if hand delivering phone: (02) 6026 5658</i>

## Contact Details:

Trading Name	
Contact Name	
Postal Address <i>Please include postcode.</i>	STATE: POSTCODE:
Telephone	
Email	

Grove Name: \_\_\_\_\_

## Extra Virgin Olive Oils-

Fill 3 bottles with the same sample olive oil per entry. Apply the same Code/ Number sticker on each of the same 3 sample bottle.

Number	Class as above	Variety or varieties	Date of Harvest	Processor's name (optional)

## Agrumato (Flavoured Olive Oils)

Fill 3 bottles per olive oil entered. Apply the same Code/Number sticker on each of the same sample bottle

Number	Class as above	Variety of Agrumato	Date of Harvest	Processor's name (optional)

## Flavoured Olive Oils

Fill 3 bottles per olive oil entered. Apply the same Code/Number sticker on each of the same sample bottle

Number	Class as above	Variety of Flavoured Olive Oil	Date of Harvest	Processor's name (optional)

### CLASS 4:

Name and address of Estate/ Grove: