



24th Australian Golden Olive Awards 2022

Presented by Olive Producers (NE Vic) Inc.

Entry Form

Celebrating the diversity and delight of Australian Olives

2022 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 16th August 2022.

Return this Entry Form via email or hand deliver together with the filled coded bottles, Prior to Friday 5th July 2022 for product submission as follows:

Closing Dates	
Friday 17 th June 2022	Return of Invitation to Participate Form to Steward and Payment
Friday 8 th July 2022	Submission of Bottles of Product & entry form returned to stewards
Monday 15 th August 2022	Testing Result Documentation emailed for use in other shows
Friday 19 th August 2022	Closing date for payment for Celebration Dinner
Friday 2 nd September 2022	Golden Olive Awards- Celebration Dinner & Award Presentation

Mail: **Australia Post**

Chief Stewards
23rd Australian Golden Olive Awards
P.O. Box 168 Howlong, NSW 2643

Courier / Hand delivery – Do NOT POST TO THIS ADDRESS to post- Use PO BOX for all postal entries

Chief Stewards Golden Olive Awards
c/- Gooramadda Olives
1468 Gooramadda Rd
Gooramadda, Victoria 3685
Please arrange a suitable time with Melanie or Rob if hand delivering
shop@gooramaddaolives.com.au phone: (02) 6026 5658

Contact Details:

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

Extra Virgin Olive Oil -

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

Tick if this is your first year producing olive oil

Tick if you wish to have your lab results supplied to AOA
(Please provide mandatory information as identified by greyed columns)

Extra Virgin Olive Oils

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

Code	Class	Variety or varieties	Date of Harvest	Processor's name (optional)

Agrumato (Flavoured Olive Oils)

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

Code	Class	Variety of Agrumato	Date of Harvest	Processor's name (optional)

Flavoured Olive Oils

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

Code	Class	Variety of Flavoured Olive Oil	Date of Harvest	Processor's name (optional)

NB Name and address of Estate: (**CLASS 4:** Heritage Trees)

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

- **READ ALL CONDITIONS & RULES** (or in documents sent previously)
- 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