



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 16th August 2023.

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

Categories- Extra Virgin Olive Oils

CLASS 1	Micro Volume	Volume of the exhibit produced 25 litres to 99 litres maximum. <i>Exhibits in this class are not eligible to win Best Extra Virgin Olive Oil in Show.</i>
CLASS 2	Small Volume	Volume of this exhibit produced is 100 litres to 999 litres maximum.
CLASS 3	Large Volume	Volume produced of this exhibit is 1000 litres or more
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 1 entries). FREE ENTRY.

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 12th July 2024 for product submission as follows:**

Use this address if sending by Australia Post	Use this address if sending by Courier / Hand delivery
Chief Stewards Australian Golden Olive Awards P.O. Box 168 Howlong, NSW 2643	Chief Stewards Australian Golden Olive Awards c/- Gooramadda Olives 1468 Gooramadda Rd Gooramadda, Victoria 3685 NOTE: Entries sent by Australia Post to this address may NOT be received
	<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 Please include postcode.	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: