



Australian Golden Olive Awards

Presented by Olive Producers (NE Vic) Inc.

Celebrating the diversity and delight of Australian Olives

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	
2 nd Friday OF June	Closing DATE to Enter AGOA
2 nd Friday OF July	Submission of Sample, Entry form Back with Stewards
3 rd Friday OF August	Testing Result Documentation emailed for use in other shows
4 th Friday OF August	Closing date for payment for Celebration Dinner
1 st Friday OF September	Australian Golden Olive Awards- Awards & Celebration Dinner

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.

Australian Golden Olive Awards Entry Form

Complete & Return Form with Samples



Tick if this is your first year producing olive oil

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

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- Return the completed Entry Form WITH your filled sample bottles, with numbers adhered to bottles
- By the 2nd Friday OF July** for product submission as follows:

Address if sending by Australia Post	This address if sending by Courier / Hand delivery ONLY
Chief Stewards Australian Golden Olive Awards P.O. Box 168 Howlong, NSW 2643	DO NOT SEND Via AUSTRALIA POST TO THIS ADDRESS 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 <i>Please include postcode.</i>			
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: Heritage Trees

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

