



*royal adelaide*  
**SHOW**

4 - 12 September

**2009**

**OLIVES S.A. Inc**

**EXTRA VIRGIN OLIVE OIL & TABLE OLIVES COMPETITION  
schedule (including special regulations)**



# OLIVE OIL & TABLE OLIVES COMPETITION

## CLOSING DATE OF ENTRIES

FRIDAY, 25 SEPTEMBER 2009 at 5.00 pm

### CLOSING DATE OF ENTRIES

#### The following conditions will strictly apply:

- All entry forms and entry fee's, whether lodged in person or sent by post, must be in the Society's possession at the Administration Office by 5.00 pm on Friday, 25 September 2009.
- Postal entries post marked prior to closing date will be accepted.
- Entry forms by facsimile are strictly forbidden and will be destroyed.
- When submitting entry forms by post it is the exhibitor's responsibility to ensure adequate delivery time.
- **Late entries will be refused and late postal entries will be returned immediately.**

### ACKNOWLEDGEMENT OF YOUR ENTRY

If you require formal acknowledgement that your entry has been received, please include a stamped, self-addressed envelope with your entry.

### SPECIAL REGULATIONS

Exhibitors are reminded that this competition will be conducted under the Rules and Regulations of both the RA&HS of SA and Olives SA Inc.

This applies to all sections of the Show and that the Special Regulations hereunder set out, which apply to this section only, are merely supplementary to and subject to these General Regulations. A copy of the General Regulations may be obtained from

- a) the Society's website: [www.theshow.com.au](http://www.theshow.com.au)
- b) upon request from the Society's Administration office

### MEMBERSHIP

Exhibitors need not be members of the Royal Agricultural & Horticultural Society of SA Inc. Membership fees: Adults \$118, Juniors (under 18) as at 1, January 2009, \$38.

### YOUR PRIVACY

If you do not want your details to be made available to other parties, please tick the box on the entry form supplied by the RA&HS. Your personal information will only be used by the RA&HS to maintain contact with you and allow us to manage your entries. The RA&HS reserves the right to inform prize sponsors the details of recipients to enable distribution of their voucher/product prizes to the winner.

Please note: By ticking the box to suppress your details, your name and address will not appear in the Results Booklet.

### ENTRY FEE

Olive Oil Classes \$99.00 per exhibit.  
Table Olive Classes \$66.00 per exhibit  
All entries include GST

### DELIVERY OF EXHIBITS

Exhibits must be delivered to the Administration Office, Adelaide Showground, Wayville by Friday 25 September, 2009 by 5.00 pm. Samples must be clearly labelled. Deliveries will not be accepted before Monday, 14 September 2009.

### EXHIBITS

The attention of exhibitors is drawn to the following general regulation: The Society will not under any circumstances hold itself responsible for any loss, damage to, or misdelivery of any exhibit.

### HOW TO ENTER

1. Complete the entry form.
2. Make cheques payable to RA&HS
3. Clearly label each of the containers with Exhibit Name, Address, Class Number & Personal Code as on the entry form This is important; failure to do so could result in your entries not being included in the judging.
4. Post your entry form together with your payment and exhibit samples to:  
RA & HS – Olive Section,  
PO Box 40, GOODWOOD SA 5034  
Alternatively entry forms can be delivered along with payment and exhibit samples to the Secretary's Office, Adelaide Showground, Wayville by 5.00 pm Friday September 25th.

### THE JUDGING

The judging will be conducted at the Adelaide Showground on Saturday, 10 October.

### AWARDS PRESENTATION

The results of the 2009 EVOO and Table Olives Competition will be announced by the President of Olives South Australia Inc, during a delightful, specially created olive themed 3-course dinner, including tastings of the award winning oils at:

Venue: **TAFE SA Martinhas Restaurant**,  
Adelaide City Campus, Hospitality Studies, level 3, West Wing, 120 Currie Street (or 20 Light Square).

Date: **Friday 30<sup>th</sup> October 2009**

Time: **6.00 pm for 6.30 pm start**

Cost: **\$70.00 per person (including GST)**

This price includes a beverages package.

## EXTRA VIRGIN OLIVE OIL COMPETITION

### WHAT HAPPENS BEFORE THE JUDGING?

The RA&HS will be responsible for checking entries submitted against the entry form. The RA&HS will not be responsible for any loss, damage to or misdelivery of any exhibit.

All samples will be tested for FFA by the University of Adelaide to ensure that they do not exceed the limit of 0.8% Free Fatty Acid (FFA). Exhibits over 0.8% FFA will be disqualified at this stage.

The RA&HS will randomly allocate an exhibit number within each class. This information is highly confidential and will only be known to the steward until all deliberations are finalised. Each exhibit will be placed in a uniform bottle labelled only with its class and randomly allocated exhibit number. Each exhibit should be labelled with the exhibitors name, address, phone number, code number, brand name (if applicable) and class entered. Multiple samples entered in the same class should be identified.

### JUDGING DAY

**The Judges** will comprise of members of the Australian Olive Association Organoleptic Tasting Panel and other experienced tasters.

**The Chair** is an experienced oil assessor but not an exhibitor.

**The Steward** will divide the judges into panels, and allocate them to judge a particular class or classes.

**The Chairperson** will nominate one member of each panel to be the head of that panel. The division and allocation of judges to classes will be done in such a way that in the event that a judge has entered or has any commercial interest in an entry they will not judge that class.

The steward will recommend to the President of Olives South Australia that the award winners be accepted.

The oils are independently assessed for quality using the Olives SA scorecard. The judges then discuss the oils, and agree on a quality score. If agreement cannot be reached, the Head Judge has the casting opinion as to the most appropriate score, or more typically, seek the opinion of the Chair. Gold, Silver and Bronze medals will be awarded on the basis of the score.

### AWARDS

**BEST OF SHOW** - Judged from oils entered in Class 1, 2, 3, 4 & 7.

**TOP GOLD AWARD - SMALL PRODUCER**  
Judged from oil entered in Class 5 only.

**PROCESSOR AWARD** – For the most consistently performing processor in the show. They will need to have processed a minimum of 6 olive oil exhibits in this show at their processing facility to be eligible for this award.

**Note** that more than one medal of each type (except Top Gold – Small Producer and Best of Show) can be awarded within each class. Conversely no medals may be awarded in any class if the overall quality of the class is not sufficiently high. The Top Gold – Small Producer award will only be given if the exhibit was the best oil in Class 5, and was in the opinion of the Chair, of an exceptionally high standard.

Only oils awarded gold in Classes 1, 2, 3, 4 & 7 will be eligible for consideration for the Trophy for Best of Show. All judges participating in the show will select their choice of best oil, and provide reasons. The Chairperson will, based on their own opinion and the opinions of the judges, select the Best Oil of Show. His/her decision will be final. **The steward will then inform the Chair of the identity of all the exhibits, and will recommend to the President of Olives South Australia that the award winners be accepted.**

### AWARD DECALS

**In order to keep the price down Winners are required to let the OSA Treasurer, Michael Johnston know how many decals they require by the 15th November 2009** phone:

(08) 8267 4022. Using the volume and number of containers information provided on the entry form, you can determine, if required, how many Gold, Silver or Bronze decals you are entitled to. Costs for decals are borne by the entrants.

Michael will organise the printing and distribution of decals. Winners who phone after that date will be responsible for any and all extra costs associated with a separate print run and may be required to organise their own decals. Decals are approximately 20 mm in size and can only be applied to packaged products that specifically contain the oils that have won these distinctions and not to blends containing other oils.

### CONDITION OF OLIVE OIL ENTRIES

- Entries must be 100% Australian Origin.
- A maximum of three (3) oils from any one commercial entity or group of commercially affiliated entities will be accepted per class.
- Entries must be no more than 0.8% Free Fatty Acid (FFA) and be organoleptic fault free.

- Oils entered into Classes 1 and 2 (single estate) must be derived from olives that are grown at a single physical location. These oils may or may not be varieties or blends from olives grown at that location.
- Oils entered into Class 3 (multi estate) can be derived from olives that have been grown in at least two different physical locations.
- Entries must comprise the equivalent of **2 separate containers** of at least 375 ml of oil each. Container *means, bottles, casks, tins etc.*
- Exhibitors understand and agree to the publication of all Show results and public tasting of their entries.
- Recipients of awards agree that all advertising/promotion/labelling arising from the award must include details of the year of the Award, class number and the nature of the award.
- The Show Chairperson reserves the right to restructure the classes to accommodate the entries submitted and to not make awards in any particular class if deemed appropriate.
- Any remaining oils remain the property of OSA.

- The exhibitor agrees to accede to any reasonable request by the organising committee to prove that any exhibit submitted by them is commercially available in Australia as specified on the entry form.

### OLIVE OIL ENQUIRIES

Queries regarding Olive Oil should be made to Steve Pantelos - Ph: 0414 315 137 or Email: [steve@oliveco.com.au](mailto:steve@oliveco.com.au).

### SHOW RESULTS

Presentation dinner. After the official announcement, a show summary booklet will be made available to all exhibitors on the Olives SA Website, [www.olivessouthaustralia.com.au](http://www.olivessouthaustralia.com.au) outlining the quality score, free fatty acids and award winners. Due to the increased number of entries it is becoming extremely time consuming for the Chairperson to provide comments on each exhibit. Therefore only award winners will have written comments in the Show Summary Booklet.

Other entrants are welcome to contact Mr Richard Gawel on (08) 8172 1555 (Monday – Friday; 9.00 – 5.00 pm) to receive verbal feedback

## TABLE OLIVES COMPETITION

### BEFORE THE JUDGING

Entries submitted will be checked against the entry form as listed.

Categories may be amended depending on the range of entries received. Each entry will be randomly allocated an exhibit number. This information is highly confidential and will be known only to the Steward.

### THE JUDGING

The table olives will be assessed on the following characteristics: absence of blemishes, appealing colour, good flesh texture, olive flavour, acidity, saltiness, residual bitterness, absence of off flavours and overall flavour balance.

**SIZE:** The olive's suitability for table consumption is a function of its size, which is important to presentation. Olives between 4g and 7g (140 to 250 olives per kg or PPK) are considered medium-sized. While those weighing over 7g (>140 PPK) are Queen sized.

**PIT or STONE:** The pit should come away easily from the flesh and a flesh to pit ratio of 5 to 1 is acceptable; the higher this ratio the better the commercial value of the olives.

**SKIN:** The skin of the fruit should be fine, yet elastic and resistant to blows and to the action of alkalis and brine.

**FLESH:** Should be firm but not woody. Green olives should have firm, crisp flesh, ripe or black olives will have softer flesh due to the fruit being at a more mature stage than green olives.

**OIL CONTENT:** Oil content should be as low as possible because in many cases it impairs the keeping properties and consistency of the processed fruit. Only in certain types of black olives is a medium to high oil content desirable.

### COMPETITION QUANTITIES

Production quantity to qualify for entry to this competition is 50kg drained weight of olives per entry.

### AWARDS

Gold, Silver & Bronze awards will be presented for each of the classes.

**BEST OF SHOW** — Table Olives Judged from all commercial table olives entered. Except entries from Class 15.

Note that more than one award of each type (except Best of Show) can be made within each class. Conversely no awards may be given in any class if the overall quality of the class is not sufficiently high.

All judges participating in the show will select their choice of best table olive, and provide reasons. The Chairperson will, based on his/her opinion and the opinions of the judges, select the Best Table Olive of Show, His/her decision will be final.

The steward will then inform the Chair of the identity of all the exhibits, and will recommend to the President of Olives South Australia that the award winners be accepted.

### CONDITION OF TABLE OLIVE ENTRIES

- Entries must be 100% Australian Origin.
- Entries must be sound and free from spoilage.
- Awards will be made after winning entries have been subjected to chemical and microbiological testing to ensure that they are suitable for human consumption. The judges reserve the right to disqualify any entry deemed not suitable for human consumption.
- Entries must comprise of at least 100 table olives in each of two adequately sealed containers.
- Exhibitors understand and agree to the publication of all Show results and public tasting of their entries.
- A condition of entries to Class 13, Organically grown and produced olives, is that they may be required to prove their organic status before an award is made.

- Recipients of awards agree that all advertising/ promotion/labelling arising from the award must include details of the year of the Award; class number and the nature of the award.
- The Show Chairperson reserves the right to restructure the classes to accommodate the entries submitted and to not make awards in any particular class if deemed appropriate.
- Any remaining table olives remain the property of Olives South Australia.
- The exhibitor agrees to accede to any reasonable request by the organising committee to prove that any exhibit submitted by them is commercially available in Australia in the volume specified on the entry form.

### SHOW RESULTS

The identity of the award winners will be embargoed until the official announcement/presentation. After the official announcement, a show summary will be made available to all exhibitors outlining the quality score and chemical parameters if applicable and award winners. This summary will be available for downloading from the Olives SA Website: [www.olivessouthaustralia.com.au](http://www.olivessouthaustralia.com.au)

### TABLE OLIVE ENQUIRIES

Please direct enquiries to Jim Smyth on  
Phone: (08) 8584 1497  
Mobile: 0417 846 100 or  
Email: [jsmyth@adam.com.au](mailto:jsmyth@adam.com.au)

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## OLIVE OIL CLASSES

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**Class 1–Boutique Single Estate Grown**

Total volume of Olive Oil produced at this one location must be greater than 1000 litres but cannot exceed 6,000 litres. This class is aimed at small to medium sized producers who source Olive Oil from one physical location.

Competition samples must be taken from packaged and commercially labelled stock and available for sale in Australia at the time of entry. Only commercially packaged and labelled exhibits will be accepted.

**Class 2–Maxi Single Estate Grown**

Total volume of Olive Oil produced at this one location must be greater than 6,000 litres.

This class is aimed at medium to large sized producers who source Olive Oil from one physical location.

Competition samples must be taken from packaged and commercially labelled stock and available for sale in Australia at the time of entry. Only commercially packaged and labelled exhibits will be accepted.

**Class 3–Multi Estate Grown**

Total volume of Olive Oil sourced must be greater than 1000 litres.

This class is for producers who source Olive Oil from more than one physical location. Competition samples must be taken from packaged and commercially labelled stock and available for sale in Australia at the time of entry. Only commercially packaged and labelled exhibits will be accepted.

**Class 4–Non Packaged**

Total volume of Olive Oil must exceed 1000 litres.

This class is intended for producers who are selling their Olive Oil in bulk, (eg 1000 litre pallecons or flexi-tanks, drums etc) and who do not plan to package this product themselves.

**Class 5–Micro Volume**

This class is aimed at very small producers with total production of olive oil less than 1000 litres. Entries in this class are not eligible for the Best of Show Trophy, but will be eligible for the Top Gold Award - Small Producer.

**Class 6–Flavoured Infused Citrus**

This class is for those people who have developed citrus flavoured and infused olive oils such as Lemon, Lime, Blood Orange etc. A minimum of 50 litres must have been produced to be eligible to enter this class.

Entries in this class are not eligible for the Best of Show Trophy.

**Class 7–Organically Grown & Produced**

This class is for commercial organically grown and produced olive oil. The volume produced must be at least 1000 litres intended for commercial sale as organic olive oil. Awards in this class will only be made after confirmation of the organic status of the oil if forwarded to the RA&HS.

**TOP GOLD AWARD**

Selected from class 5

**BEST OF SHOW TROPHY**

Selected from classes 1, 2, 3, 4 & 7

**PROCESSOR AWARD**

For the most consistently performing processor in the Show.

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## TABLE OLIVE CLASSES

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**Class 11–Green Olives, plain.**

Whole pitted but not stuffed.

**Class 12–Black Olives**

All varieties except Kalamata and California Ripe processed. Plain, pitted but not stuffed or sliced.

**Class 13–Kalamata Olives**

Whole

**Class 14–Organically grown & produced whole or pitted but not stuffed green or black.****Class 15–Spiced and specially treated olives including pitted, sliced and stuffed.**

California Ripe excluded.

**BEST OF SHOW**

Selected from classes 11, 12, 13 & 14

# COMPETITIVE EXHIBITORS

## Conditions of Entry

### RISK MANAGEMENT HAZARD REPORTING

Competitors must notify the Area/Pavilion Supervisor or the Venue Management Office immediately of any hazards detected. Hazards are any situation that could result in:

1. Injury, illness or death to people or animals
2. Damage or destruction to property

### INCIDENT REPORTING

Competitors must notify the Area/Pavilion Supervisor or the Venue Management Office immediately an incident occurs which has resulted in:

1. The injury, illness or death of any person or animal
2. The damage, destruction or loss of property
3. A near miss incident that could have resulted in the consequences listed in 1 and 2

### WASTE DISPOSAL

All waste including liquids must be disposed of responsibly. Storm drains must not be used for the disposal of any waste.

### HAZARD MINIMISATION

All areas must be kept in a clean and tidy order with clearly defined and available access and exit routes at all times. Build up of combustible waste must be avoided.

Care must be taken to minimise trip hazards and obstacles that people may walk into. Avoid laying unprotected cables or pipes on or above paths, walkways or roads.

### HAZARDOUS MATERIALS

The RA & HS are to be advised of all hazardous materials that are to be brought onto the Showground. Appropriate warning signs and Material Safety Data Sheets (MSDS) will need to be provided before allowing these materials on site.

### MEDIA COMMENTS

Any public comment on emergencies, incidents or other venue matters should only come from the RA&HS. The key media spokesperson for the RA&HS is the Marketing Manager.

### DUTY OF CARE

All competitors have a "Duty of Care" to avoid exposing themselves or other people to situations which could lead to injury. This "Duty of Care" extends to the prevention of damage to property.

### LIABILITY AND INDEMNITY

1. Release  
Entry to and remaining on the Showground is entirely at the risk of the Exhibitor and to the maximum extent permitted by law, the Exhibitor releases the Society (which term includes in this clause the Society's officers, employees, members and agents), from all claims and demands of every kind resulting from any accident, damage or injury occurring at the Showground, and without limitation, the Exhibitor acknowledges:
  - (a) the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit;
  - (b) the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibitor, his or her family, invitees and Agents;
  - (c) the Society has no responsibility or liability for any loss, damage or injury to a Motor Vehicle or any of its contents whilst it is located on the Showground; and
  - (d) without limiting Regulations 1 (a) and 1 (b) above, the Society has no responsibility or liability for any loss, damage or injury resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for loss, damage or injury to any personal belongings, equipment or property brought onto the Showground.
2. Indemnity  
To the maximum extent permitted by law, the Exhibitor must indemnify and keep indemnified the Society and its officers, employees, members and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which the Society is or may be or become liable in respect of or arising from:
  - (a) loss, damage or injury to any person in connection with the Exhibit or the relevant Event;
  - (b) without limiting Regulation 2(a), loss, damage or injury to any other Exhibit or Exhibitor, his or her family, invitees, Agents, or to the property of the Society, or its members, or to the general public, caused or contributed to or by any act or omission of an Exhibit of the Exhibitor or by the Exhibitor, his or her family, invitees or Agents; and

## COMPETITIVE EXHIBITORS

### Conditions of Entry

- (c) without limiting Regulation 2(a), loss, damage or injury to the Exhibit, or the Exhibitor, his or her family, invitees, or Agents caused or contributed by an act or omission of an Exhibit of the Exhibitor or by the transportation, feeding or housing of an Exhibit of the Exhibitor.
3. Removal from Showground  
Without prejudice to any other provision in these Regulations, where the Society, its officers, employees members or agents removes an Exhibit, or causes an Exhibit to be removed from the Showground, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.
4. Insurance  
The Society will arrange compulsory Owner's Liability insurance cover for all Exhibitors of Exhibits being animals. The Exhibitor is bound by the terms and conditions of this insurance and by Statutory Duties as defined under the Insurance Contracts Act (1984). Details of the Compulsory Owner's Liability insurance are set out in the Relevant Schedule
5. Personal effects  
The Society has no responsibility or liability for any loss or damage caused to personal belongings, equipment or property which is brought onto the Showground by an Exhibitor, his or her family, invitees or Agents.

#### EMERGENCY INFORMATION

Emergency information and Emergency Assembly Points for the various animal pavilions and stables will be included with Exhibitor Entry Detail Returns and Notice to Exhibitor mail outs. Competitors should be familiar with these plans.

#### FIRST AID

During the Royal Adelaide Show, St John Ambulance provides First Aid Services but it is suggested that competitors have a basic First Aid kit if minor injuries are a possibility.

#### RA&HS EMERGENCY FACILITIES

Fire fighting and other emergency equipment must not be removed or used for any other purpose. Missing or unserviceable equipment should be reported to the Venue Management Office immediately.

#### SMOKING

The RA&HS Smoking Code does not permit smoking inside buildings, within 10 metres of a building entrance, around combustibles, during public performances or while handling hazardous materials.

#### TRAFFIC CONTROL

The RA&HS Traffic Control Code imposes speed restrictions within the Showground. For the duration of the Royal Adelaide Show the speed limit is 10 kph. The use of vehicles inside the Showground is closely managed during the Royal Adelaide Show. Conditions of entry will be provided with the issue of Vehicle Entry Permits.

#### ELECTRICAL EQUIPMENT

1. Competitors should supply their own "Safety Switch" (RCD) for installation at each power outlet they use.
2. Extension cords must be earthed and all electrical appliances must be earthed or double insulated. Appliances must be in sound working order and safety tagged.
3. Power boards with overload protection can only be used at the discretion of the Venue Services Manager.
4. The use of double adaptors is strictly prohibited.
5. Appliances and power cables must not be used or laid through any area that may become wet.
6. Power cables must not be laid across walkways, paths, roads or any area where damage could occur to the cable.
7. Bar (resistance) heaters must not be used.
8. Light sockets must not be used for any other purpose than for lighting.

**2009 Awards Presentation Dinner Friday, 30 October 2009.  
See seperate flyer**

**Visit [www.olivessouthaustralia.com.au](http://www.olivessouthaustralia.com.au)**



ROYAL AGRICULTURAL & HORTICULTURAL  
SOCIETY OF SOUTH AUSTRALIA INCORPORATED

Founded 1839

## MEMBERS' PRIVILEGES

### MEMBERSHIP

- Annual or tri-annual subscription available
- Receive one non-transferable member's card, one transferable member's guest card, a souvenir badge, the right to purchase one extra member's guest card and/or two children's tickets (5 years to under 15 years).

### LIFE MEMBERSHIP

- Receive one non-transferable Life Member's card, one transferable member's guest card, souvenir badge, the right to purchase one extra member's guest card and/or two children's tickets (5 years to under 15 years)

### JUNIOR MEMBERSHIP

- Available to those under the age of 18 years at 1 January 2009
- Receive one Junior Member's card.

### RECIPROCAL RIGHTS

- Full Members desirous of attending other Australian Royal Shows must contact this office for details of reciprocal rights.

### ENTRY FEES

- All members are entitled to reduced entry fees in Poultry, Pigeon, Egg, Cat, Dog, Fruit, Horticulture, Goats, Grains and Fodder, Horses - Led Stock, Dairy Products, Sheep Dog Trials and Woodcutting sections.

### VOTING POWER

- Ordinary and Life Members are entitled to attend and vote at all General and Special General Meetings of the Society and to elect office-bearers.

### MEMBER'S FACILITIES

- Access to Member's Dining Room and Grandstand.

Check the website [www.theshow.com.au](http://www.theshow.com.au)  
or phone 8210 5210 for membership pricing details



**ROYAL AGRICULTURAL & HORTICULTURAL  
SOCIETY OF SOUTH AUSTRALIA INCORPORATED**