

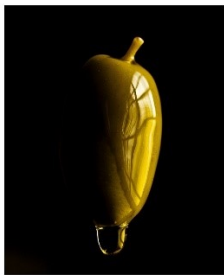
ROYAL EASTER SHOW



**OLIVE OIL
AWARDS 2020**

**ENTRIES CLOSE : 31 AUGUST
SAMPLES RECEIVED BY: 7 SEPTEMBER**

Royal Easter Show Olive Oil Awards
ASB Showgrounds, 217 Greenlane Road West, Epsom, Auckland
reseasbshowgrounds.co.nz



Olive Oil Awards 2020

Dear Producer

Welcome to the 2020 Royal Easter Show Olive Oil competition.

Our annual competition and awards are aimed at identifying the very best Extra Virgin Olive Oils that New Zealand has to offer, based on characteristics that our judges believe will appeal to the discerning consumer. We are delighted to welcome back to our 2020 judging panel, Associate Professor Marie Wong from Massey University, who also acted as supervisor of the olive oil research that we supported last year.

In parallel we are again holding the Gourmet Culinary (non-olive) Oils section in which our judges get the opportunity to taste and evaluate a fascinating range of tasty oils.

For your convenience a copy of the entry form and schedule can also be obtained at res@asbshowgrounds.co.nz and this is the address to which you can send any queries.

We look forward to receiving your entries.

Best wishes to all

Royal Easter Show Olive Oil Committee

IMPORTANT INFORMATION

ALL entry forms and payment must be received by 31 August

The Royal Easter Show Olive Oil Awards
ASB Showgrounds
PO Box 26014, Epsom, Auckland 1344

OIL and OLIVE SAMPLES - Must be received by 7 September

All samples sent by courier or post to the Royal Easter Show Olive Oil Awards must be packed in suitable containers along with the correct documentation. Thank you.

Delivery Address for COURIER & POST

The Royal Easter Show Olive Oil Awards
ASB Showgrounds 217 Greenlane Road West, Epsom,
Auckland 1344

Judges

Dr Laurence Eyres

Laurence operates his own contracting/consulting business for the food industry specialising in oils and fats. He appears regularly in the media as a voice of reason when food controversies rear their head and is a strong advocate for New Zealand olive oils. Laurence has served as a Board member, Food Standards Australia and New Zealand, and is Chairman of the Oils and Fats specialist group of the NZ Institute of Chemistry.

Associate Professor Marie Wong

Marie Wong has a Ph.D in Food Engineering from Massey University. She is currently the Regional Director of the Institute of Food, Nutrition and Human Health at the Auckland campus, Massey University. Marie's research career began with horticultural products processing. For the last 15 years she has been involved with edible oil research, focusing on avocado oil and extra virgin olive oil from New Zealand.

Geoff Webster

Geoff Webster has worked in the food industry in a wide variety of technical roles. Many of the companies he has worked for process oil and fat. Geoff has experience as an olive oil certified taster with Olives New Zealand and enjoys tasting great New Zealand extra virgin olive oils.

Dr Judy Goulden

Judy is a GP from Drury, South Auckland and has served as medical adviser to the Silver Ferns netball team. She is a huge fan and astute judge of olive oils and a great promoter of their health benefits.

Stephen Smith

Born and raised in Taranaki, Chef Stephen Smith moved to France to learn and perfect his craft, moving on to working in several of the world's top 50 restaurants. Returning to Auckland, he has headed up several award-winning restaurants including Tribeca and The Tasting Shed. He has now 'found my home' with My Food Bag 'delivering kiwis amazing food and recipes every week'.



Conditions of Entry

Every entry must be made from produce grown in New Zealand and must be available for sale in New Zealand.

Entries for classes 1-3 should represent a production batch of at least 50 litres. The free fatty acid level of the oil must be provided (must be below 0.8% and expressed as a percentage or g/100g) as well as the peroxide value (must be below 15 and expressed as mEq/kg of olive oil). Oils for these classes must be from the current 2020 season only and details provided must be for oil produced under this label for this harvest.

Each entry must carry a label that states the year of production and the region from which it was sourced. A temporary label may be used.

All entries must be compliant with New Zealand Food Safety Standards and Regulations with regard to both processing and labeling.

Entry Procedures and Fees

All entry forms must be received by 4:00pm, **Monday, 31 August** and must be accompanied by a fee of \$82.00 (including GST) for each oil or product entered. Oil may only be entered once but an entrant may submit more than one oil. Photocopies of the original entry form are acceptable.

Please note, the oil or product does not have to accompany the entry forms and payment, however all entries for judging must be received on or before **Monday 7 September** at the Royal Easter Show Olive Oil Awards, ASB Showgrounds, Administration Building, 217 Greenlane West, Epsom, Auckland 1344.

A copy of the completed entry form, clearly identifying the name of the entrant and the classes entered, should accompany entries.

Each entry must consist of three (3) bottles of not less than 200ml. Table olives may be in a minimum of two (2) containers but with a total content of no less than 600gm.

Schedule of Classes

Class 1:	Delicate Olive Oil
Class 2:	Medium Olive Oil
Class 3:	Intense Olive Oil
Class 4:	Infused Olive Oil
Class 5:	Classic Table Olives – with no flavouring or additives
Class 6:	Flavoured Table Olives
Class 7:	Gourmet Culinary Oils – for oils other than olive oil.

Judging and Awards

Oils and products will be blind judged by our panel of food industry experts on 16 September.

Oils will be rated as Gold, Silver or Bronze where justified. A Champion will be chosen in each class. The Champions from Classes 1-3 will then go forward for the Supreme Award, which will receive the very distinctive Royal Easter Show Logan Campbell Trophy. All gold, silver and bronze winners will receive certificates.

The judges' decision will be final, and no correspondence entered in to.

Competitors will be notified in writing of all medal winners. The seven Champions and the Supreme Award will be publicized nationally and they each will receive a copy of 'Agricultural Heritage', a book of the History of the Auckland A&P Association.

The winning oils will be displayed at the 2021 Royal Easter Show.

All winners will have the facility to order Olive Oil Award 2020 medal labels. These will be 26mm in gold, silver and bronze. An order form for the labels will be included with your results.



Entry Form

Entries close: **31 August**

Entry forms must be accompanied by a fee of \$82.00 (including GST) per oil or product.

Samples must be received by 7 September

to Royal Easter Show Olive Oil Awards, Main Administration Building, ASB Showgrounds, 217 Greenlane Rd West, Epsom, Auckland

Name.....Trading Name.....

Address..... Postcode.....

Tel (.....) Email.....

Classes:

Class 1 Delicate **Class 2** Medium **Class 3** Intense **Class 4** Infused **Class 5** Classic Table Olives

Class 6 Flavoured Table Olives **Class 7** Gourmet Culinary Oils

Class No	Pressing Date	Bottling Date	Varieties & Blend % (above 10%)	Region	Fee
Total Payable					

EXHIBITOR DECLARATION: I confirm that these entries are wholly New Zealand grown and processed from the current 2020 season only for the class in which they have been entered and that the processing has been conducted in accordance with the relevant Food Standards. I hereby make the above entries subject to the Bylaws, Rules & Regulations of the Auckland Agricultural, Pastoral & Industrial Shows Board & Auckland Agricultural & Pastoral Association. I accept the Association’s Conditions of Entry and indemnify the Association under the provisions of Health and Safety at Work Act 2015 and its subsequent amendments. I have read, accepted and will abide by the Conditions and Regulations as printed in this Schedule of Classes.

Signed..... Name.....Date.....

Payment Details	Auckland A, P&I Shows Board GST Number 10-478-928		
Entry Fee Payment (circle): MasterCard / Visa / Direct Credit			
Credit Card No _____			
Amount \$..... Expiry Date Cardholder Name			
SignatureDate			
Direct Credit Account No: 12 3244 0002882 01, Account Name: Auckland A,P&I Shows Board, Name and Reference: OLIVES			
Office Only	Date Received:	Oil/Product Received:	