



2017 Olive Awards

Entries are now open for olive products grown or made on the Fleurieu Peninsula to enter the 2017 Fleurieu Food Olive Awards

This year's entrants will receive:

- * Professional assessment of their olive products.
- * Gold, Silver and Bronze medal awards
- * Generous Category prizes
- * Free laboratory certification of Extra Virgin Status for qualifying olive oils;
- * A free Olive Oil taste-training class with Head Judge Richard Gawel
- * Networking at the **Peats Soils Olive Awards dinner 19th of October at Our Place, Willunga Hill**
- * Publicity and recognition to help your sales

Entries close September 8th, Entry Fees \$40 per entry.

Entries must be delivered to Fleurieu Food, 19 Vickery Lane Willunga, or Mount Compass Post Office by the closing date. Entry forms and payment may be made on line at www.fleurieufood.com.au

Enquiries: 0419804896

olives@nangkita.com.au

www.fleurieufood.com.au



- *Olive Oil
- *Table Olives
- *Flavoured Oils
- *Leaf extract
- *Tapenades & Pastes
- *Olive soaps
- *Olive products



peats 
SOIL & GARDEN SUPPLIES

Entrant Details:**S**

Business Name		
Contact Name		
Email address		
Mobile number		
Postal address		
Olive Grove address		

Payment Details:

Number of Entries		
@\$40 each =Total Payable		
Total Payable	\$	
My payment Method	Visa or Mastercard..... Bank Transfer..... Cheque.....	
Cheques	Payable to Fleurieu Food	
Bank Transfers to	Account Name; Fleurieu Food BSB 065-169 Acc Number; 10150072	
Visa or Mastercard	Card number	Exp. Date CVV

Conditions of Entry - Must be signed for entry to be accepted

I certify that my entries are fit for human consumption & I agree to be accept the rules of the competition, made by Fleurieu food.	Signature:
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Business name on this sheet too please.....

Extra Virgin Olive Oils:

My Entry number	Variety/s & proportions	D =Delicate M =Med R =Robust	Litres produced	Harvest Date	Processor	Brand & product name

Flavoured Oils:

My Entry Number	Oil variety/s	Flavour/s	Agromato or Infused	Processor	Brand & product name

Table Olives:

My Entry Number	Variety/s	Kgs Produced	Pickling Method & Product description	Harvest Date	Brand & Product Name



Tapenades, Pastes, Sauces, Mixes, Leaf Extracts & infusions

My Entry number	Product Description	Olive Variety/s	Kgs/ Litres Produced	Brand & Product Name

Soaps & Creams

My Entry Number	Product Description	Olive Variety/s	Amount Produced	Brand & Product Name

How To Enter:

All entries must consist of 2 retail sales units in commercial packaging (where applicable)

Entries must be delivered to 19 Vickery lane, Willunga by **Friday 8th of September 2017**

Entry forms may be submitted electronically, before Sept 8th, to info@fleurieufood.com.au or delivered with entries.

All Extra Virgin olive Oil entries will be tested by Modern Olives. Entrants may use the results as EVOO certification of their oil.

All Entrants may attend a free olive oil tasting training class with Dr Richard Gawel, Date to be advised.

Oil and Olives will be judged using the International 100 point system. Dr Richard Gawel will preside as head olive oil judge.

Entries will be awarded gold silver and bronze medal status, based on their scores.

Awards will be made for; Best Olive Oil, I, Best Table Olive, Best Olive Product & Best Designed entry.

Awards will be announced The Peats Soil Fleurieu Food Olive Awards Presentation Dinner on 19th of October held at Our Place, Willunga Hill. Presentation dinner bookings are available at www.fleurieufood.com.au

For more information and assistance with entries, please phone Michael Harbison 0419 804896 or Pip



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