WA OLIVE AWARDS

2026 Conditions of Entry

& Entry Form

ENTRIES OPEN
Monday, 10th August 2026

ENTRIES CLOSE
Thursday, 3rd September 2026

RESULTS ANNOUNCED
Thursday, 8th October 2026

Chief Judge	Isabella Okis
Chief Steward	Ellen Slobe **M:** 0411 293 398 **E:** entries@oliveswa.com.au

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WA Olive Awards 2026 Conditions of Entry are in line with international competition guidelines for the Australian International Olive Awards, amended for WA Olive Awards with permission from Australian Olive Association.

1. Definitions and Interpretation

In these Rules unless the context otherwise permits, the following words shall have the following meaning:

"Olives WA logo" means the Olives WA logo design for marketing and promotional purposes;

"Classes" means the various categories that an Entrant can enter in the Competition;

"Closing Date" means the final date that Entries will be accepted for the Competition;

"Company" means West Australian Olive Council Inc, trading as Olives WA (or WAOC);

"Competition" means the annual WA Olive Awards administered by WAOC;

"Decal" means the printed round sticker with a premium gold, gold, silver or bronze medal design that affixes to packaging (glass, cardboard, tin etc) for marketing and promotional purposes.

"Entrant" means the producer, marketer, or distributor who submits an Entry;

"Entry Fee" means the Fee for submitting an Entry for the Competition, as set out in 'Key dates and Prices';

"Entry Form" means the Entry Form for the Competition that is to be completed and sent with Entries;

"Entry" means the extra virgin olive oil(s) and/or flavoured oil(s) entered into the Competition by Entrant;

"Extra Virgin Olive Oil" (EVOO) means an olive oil that meets chemical and organoleptic parameters for Extra Virgin Olive Oil as set out in the Australian Standards [AS5264-2011];

"Flavoured oil" means an oil flavoured by infusion with a flavouring agent or co-processed, where the flavouring ingredients (for example citrus, chilli, herb) are co-milled and malaxed with the olives. Entries containing emulsions (e.g. water or vinegar) or fresh flavouring agents containing water (e.g. fresh garlic or herbs) are not permitted.

"Medal" means a Premium Gold, Silver and/or Bronze award;

"Website" means www.oliveswa.com.au

2. Entering the Competition

2.1. Entrants can enter the Competition by submitting an Entry Form, paying the Entry Fee and delivering the Entry in accordance with Clause 6 (Delivery, Risk and Title). Entries that do not arrive by the Closing Date cannot be refunded or credited.

2.2. Each Entrant is responsible for submitting their complete Entries.

2.3. An Entrant may enter up to five (5) Entries in any one class, or across Classes 1 to 4, and receive more than one award in that class.

2.4. An Entrant may also enter up to five (5) Entries in Class 5, and receive more than one award in that class.

2.5. All Entries must be of 100% Australian origin, and from the current year harvest.

2.6. Entries in Classes 1, 2 and 3 must be derived from olives grown at a single physical location. These oils may, or may not, be blends of the same or different varieties.

2.7. Entries in Class 4 must be derived from olives that have been grown in more than one physical grove location.

2.8. Class Summary

Class #	Criteria
1	Boutique **volume, using oil sourced from a single grove**: production volume of oil for this entry is 25 litres to 199 litres with a total production of **all** oils from the grove in 2026 not exceeding 1000 litres. Whilst there is a trophy for Best in Class 1, this class is **not** eligible for "Best in Show" or "Best WA Oil". *This Class is to encourage producers with small volumes that are intended for either home or commercial consumption, to enter and have their oil benchmarked against national criteria*.
2	**Commercial volume, using oil sourced from a single grove**: production of oil for this entry is 200 to 4,999 litres.
3	**Commercial volume, using oil sourced from a single grove**: production of oil for this entry is 5,000 litres or more
4	**Commercial volume, using oil sourced from more than one grove**: production of oil for this entry is 200 litres or more. *This Class recognises the additional flexibility producers have in using oils sourced from more than one growing area over producers using oils from fruit grown on only one grove.*
5	**Flavoured oil**: production of oil for this entry is 50 litres or more

2.9. By submitting an Entry to the Competition, the Entrant agrees to be bound by these Rules.

3. Criteria for Entries

3.1. For each extra virgin or flavoured olive oil Entry submitted, a minimum of 1 litre of oil is required. This can be four (4) samples of 250ml or two (2) 500ml samples or one (1) sample of 1 litre. This can be in bottles, casks and/or tins.

3.2. Chemical analysis test results will be conducted on all EVOO samples at an accredited laboratory for Entries in Classes 1 to 4. The four (4) tests conducted are Free Fatty Acid (**FFA**), Peroxide Value (**PV**), Ultra Violet (**UV**) and Polyphenols (**PP)** using Near Infrared Spectrophotometry (NIR) testing. Any Entries that fail the chemical analysis will be withdrawn from judging without refund.

3.3. All Entries in Classes 1-4 are expected to meet the following chemical parameters for Extra Virgin Olive Oil (as set out in the Australian Standards [AS5264-2011]), in particular:
- Free Fatty Acid (FFA): ≤ **0.8%**
- Peroxide Value (PV): ≤ **20 meq** 0_2/kg oil.
- Absorbency in Ultra Violet: (UV) K_{232} **<2.50,** K_{270} **<0.22,** ΔK </0.01/

3.4. If required, WAOC may resubmit an Entry to a NATA accredited lab for confirmation of chemical analysis (FFA, PV and UV) at their cost. Entries assessed as faulty may be withdrawn at the WAOC's discretion. The Chief Steward will contact the entrant to discuss such concerns.

3.5. All Entries must clearly display the Entrant's unique ID code. Bottles do not need to be supplied with commercial labelling.

3.6. The Entrant agrees to accede to any reasonable request by the Competition Committee to prove that any Entry submitted by them is commercially available in the volume specified on the Entry Form.

3.7. The WAOC reserves the right to refuse any Entry, reclassify Entries, restructure the classes to accommodate the Entries submitted or not to make awards in any particular class.

4. Payment and Refunds

4.1. The Entry Fee may be paid via EFT or cheque, as stated on the Entry Form. The Entry Form serves as an invoice, however, a separate invoice can be supplied on request.

4.2. The deadline for full payment of the Entry Fee is the Friday prior to judging. An Entry will not be included in the Competition where the full Entry Fee has not been received by this date.

4.3. A 100% refund of an Entry Fee will be given if the Entry is withdrawn prior to undergoing chemical analysis. A full refund, less the cost of chemical analysis, will be provided if the Entry is withdrawn prior to the Entry Closing Date.

4.4. No refund or credit of an Entry Fee will be given after the Closing Date of the Competition.

4.5. No refund or credit of an Entry Fee will be given in such circumstances when an Entry is disqualified, cancelled, withdrawn, lost or damaged or does not arrive in time.

5. Sending Entries

5.1. WAOC accepts no responsibility for samples sent to any other address than the one below.

Entries sent by Australia Post and COURIER deliveries are to be addressed to:
Chief Steward – Ellen Slobe
13 Merimbula Way
SECRET HARBOUR WA 6173
Mobile: 0411 293 398

5.2. When sending Entries by post, the responsibility is on the Entrant to ensure adequate delivery time. Deliveries will not be accepted after the closing dates unless pre-arranged with the Chief Steward.

5.3. If Entry payment is not received by the commencement of judging, the Entry will not be included in the judging process.

5.4. The Entrant's chosen 4-digit Exhibit ID Code detailed on the Entry Form must be clearly displayed on the packaging.

5.5. All Entries should be accompanied by a copy of the electronic transfer receipt or cheque.

5.6. It is recommended that all Entries be tracked to make sure it reaches the intended address on time.

6. Delivery, Risk and Title

6.1. It is the Entrant's responsibility to ensure that the Entries are delivered to the West Australian Olive Council in accordance with Competition deadlines.

6.2. It is the Entrant's responsibility to ensure that Entries arrive in good condition. It is recommended to adequately pack and wrap each bottle/jar/tin individually with bubble wrap or other suitable shock absorbent material to minimize risk of damage.

6.3. Entrants are to post or courier their Entry/s directly to the address as stated in Clause 5.1.

6.4. An Entrant may hand-deliver the Entries to the same address. A minimum of 24-hours' notice (via phone or email) is required for any personal deliveries by the Entrant.

6.5. Unless otherwise agreed in writing, Entries that arrive after the Closing Date will not be accepted.

6.6. Entrants will receive an email confirmation when all Entries from the Entrant have been received by the Chief Steward.

6.7. If an Entry is compromised (bottle/s broken) during transit, Entrants will be notified at the Steward's earliest convenience and asked to re-send Entries (if time allows).

6.8. The Chief Steward will notify the Entrant in case of discrepancies between the Entry delivered and the Entry in the Entrant's Entry Form.

6.9. The Chief Steward will notify the Entrant in case of discrepancies between the volume required for each Entry received, and the volume received.

6.10. WAOC will not be liable for any loss or damage to the Entries whatsoever whilst the Entries are in the possession of the Entrant, the shipping agent, or at any stage during the delivery process.

6.11. Title (i.e. ownership) of the Entries will pass to WAOC upon receipt of the Entry.

6.12. Upon completion of the Competition, all Entries become and remain the property of the WAOC to be used for promotion, training, workshops, benchmarking and testing.

6.13. Any personal information, including Entrant's name, address (including postcode), email address and any other information submitted by Entrant on the Entry Form, will be used by WAOC in accordance with the Privacy Act 1988.

6.14. If, for reasons beyond the reasonable control of WAOC, it is necessary or advisable for the Competition to be cancelled, WAOC cannot accept any liability whatsoever for any direct or indirect loss of profit, damage or expense of any kind incurred as a result.

7. The Competition

7.1. The Entries will be judged by blind tasting by a panel of judges.

7.2. The judges' decisions will be final and will not be open to challenge.

7.3. Entrants will not have any involvement in the appointment of judges.

7.4. Medals are awarded based on the final agreed score. More than one medal of each type (except major trophies) can be awarded within each class.

7.5. All Premium Gold & Gold medal-winning Entries will be re-tasted to identify 'Best of Class' and 'Best in Show' awards.

7.6. Entries qualifying for trophies will be assessed by a minimum of eight judges. The Entry with the highest scores in each category will be awarded the major trophies. The organising committee reserves the right to not allocate major trophies if the overall quality of the class is not sufficiently high.

7.7. The "BEST OF" trophies to be awarded include:

- BEST WA OIL. Awarded to the highest scoring oil from Classes 2 to 4 only, from a West Australian producer, sourced from olives grown in WA.
- BEST OIL OF SHOW. Awarded to the overall highest scoring oil from Classes 2 to 4, from any producer, regardless of location.
- BEST BOUTIQUE OIL OF SHOW. Awarded to the highest scoring oil of Class 1 regardless of location.
- BEST FLAVOURED OIL OF SHOW. Awarded to the highest scoring flavoured oil in Class 5, regardless of location.

7.8. To win a major award for Extra Virgin or Flavoured Oils, the Entry must have scored 80 or more points.

7.9. All Entries will be judged out of a maximum of 100 points.

7.10. Extra Virgin and Flavoured Oils medal scoring range: Premium Gold Award (90-100 points), Gold Award (86-89 points), Silver Award (76–85 points) and Bronze Award (65–75 points).

7.11. All Entrants must abide by the Conditions of Entry. WAOC reserves the right to accept or reject any Entry, to verify the origin, verify the volume of Entry, and change an Entry to a more appropriate class.

7.12. Judging Principles

1. **INDEPENDENCE**: The Chief Steward will always be independent of the competition and its Entries. Stewarding is conducted under the auspices of an independent Head Judge/Chairperson who is not an Entrant.

2. **FAIRNESS**: All Entries are tasted blind from blue tasting cups marked with an Entry code that ensures the identity of every Entry is not known.

   Judges, who may also be Entrants, are NEVER able to judge their own Entry, nor influence another judge who has been given the task of doing so.

3. **CONFIDENTIALITY**: The ONLY individuals that know the identity of Entries (until the results are released) are the Chief Steward and stewarding team.

4. **ACCOUNTABILITY**: Judges are briefed by the Head Judge before the commencement of judging and reminded of their responsibilities. The Head Judge will nominate a panel leader with sufficient experience for each panel. Each panel will consist of at least three highly experienced judges. Any judge found not adhering to these requirements will be relieved of their judging duties immediately.

5. **TEAMWORK:** Initially the Entries are independently assessed by each judge. The judges then discuss the oil and their score. In consultation with the panel leader, an agreed final score and comments are reached. If agreement cannot be reached, the panel leader will seek the opinion of the Head Judge, who following tasting and consultation with all the judges will allocate a final score. Any oils identified as faulty by the panel of judges are reviewed by the Head Judge.

8. Winners and Results

8.1. All Entrants will be emailed their personal results within 24 hours after the Awards Presentation Dinner. The email will have competition results including any medals won, scores and notification of any major award achievements. No official announcement of the winners will occur until the Awards Presentation Dinner.

8.2. Award certificates and trophies will be posted to the Entrant's nominated postal address on the Entry Form within 2 weeks of Awards Presentation Dinner, if not already presented at the event.

8.3. A Results Booklet with all the winning entries will be published on the Website within 24 hours of the Awards Presentation Dinner.

8.4. All winning Entries will be published according to Award Name (as provided in Entry Form), nearest Town to Grove, Score, Award Level, Class, %FFA, Style, Varieties, and Judges Comments.

8.5. Entrants understand and agree to the publication of all competition results in the results booklet, and public tasting of their Entries. Please note that the identity of medal and award-winning Entries will be published. Non-medal Entries will not be published.

8.6. Winning Entrants agree that they will support any publicity by WAOC.

8.7. Entrants agree that WAOC may photograph, video and reproduce photographs of Entrants and/or winning Entries.

9. Promoting Winning Entries

9.1. By entering this Competition, Entrants agree to abide by the Awards Logo and Medal Decal Guidelines and any instructions provided by WAOC from time to time, when using the WA Olive Awards name, logos and medal Decals. The guidelines can be located at the Olives WA Website.

9.2. Recipients of awards agree that all packaging, advertising and/or promotion arising from the award will include the following details: the year of the award and the nature of the award. No changes can be made to the name and details of the winning Entry after the close of the Competition.

9.3. By entering this Competition, Medal recipients agree that only the specific Entry that received the award can have any reference to that award on its packaging.

9.4. By entering this Competition, medal recipients agree that printed medal Decals may only be affixed to the packaging and digital Decals may only be displayed against the following:

9.4.1. The exact oil that received the award and

9.4.2. The exact oil from the same vintage/harvest year the award was granted.

Comprehensive guidelines are outlined in the accompanying "*WA Olive Awards Logo & Medal Decal Guidelines*" document.

9.5. The Olives WA logo (including the Decal artwork) are the property of the West Australian Olive Council, and any use of such property by winning Entrants is under licence. Any unauthorised use, reproduction or alteration is strictly prohibited.

9.6. The Olives WA logo may not be used on printed and digital marketing material to publicise their winning Entries without prior written authorisation from WAOC.

9.7. Only official Competition medal Decal designs can be used to promote a WA Olive Awards medal win. Any variation to the digital artwork must be submitted in writing to WAOC for authorisation.

9.8. Awards are not transferrable across brands if the award-winning Entry is sold, either in bulk or packaged, to another company. Under no circumstances can medal Decals be applied to any other product.

9.9. Entrants agree that they will only use the Olives WA and Competition name and medal Decals to promote specific winning Entries and not to promote their whole range. Only the winning Entries may be promoted as winners of the relevant Competition award.

9.10. WAOC reserves the right to revoke the rights granted under these Conditions of Entry at any time upon 14 days' notice.

9.11. Entrants found in breach of any of the aforesaid conditions and the Awards Logo and Medal Decal Guidelines may result in their award being cancelled and the right to use the medal Decals and/or artwork withdrawn. Future participation in the WA Olive Awards may also be prohibited.

10. Official Award Decals

10.1. Winning Entrants may purchase medal Decals to promote their winning Entries. Medal Decals may only be purchased and used by winning Entrants.

10.1. Details of ordering and postage will be emailed to Entrants with their results.

10.2. Medal Decals are available in rolls of 250 stickers; the minimum order is 1 roll.

10.3. Prices are dependent on the total number of Decals ordered, but as an estimate, prices will likely be around $20.00 per roll plus postage & handling, for small orders. Larger orders will be eligible for reduced prices.

10.4. The ordering cut-off date for printed Decals will be five (5) working days after the Awards Presentation Dinner. Digital copies of Decal artwork will still be available to order after the cut-off date.

11. Feedback

11.1 Within seven (7) days of Awards Presentation Dinner, all Entrants will receive an accredited chemical testing report for their Entries via email. Printed, signed copies of the report can be available on request.

11.3 WAOC may vary these Conditions of Entry at any time without notice to Entrants. Any revision of these Conditions of Entry will be placed on the Website without notice to Entrants.

12 Key Dates and Prices

12.1 **2026 DATES**

Entries Open: Monday 10th August 2026

Entries Close: Thursday, 3rd September 2026

Awards Presentation: Thursday, 8th October 2026

Results emailed: Friday, 9th October 2026

12.2 **ENTRY FEES AND MEMBERSHIP**

12.2.1 To receive the discounted Entry Fees all 2026 WAOC membership fees MUST be paid prior to, or at the time of entering the Competition. No exceptions granted.

12.2.2 If you wish to enquire about membership, please contact entries@oliveswa.com.au or 0411 293 398.

12.3 **ENTRY FEE SCHEDULE**

Please note, there is no GST applicable on fees.	**Class 1-4**	**Class 5**
	EVOO	**Flavoured Oil**
WA Members* – first entry	$155	$125
WA Members* – subsequent entries (per entry)	$125	$100
Non-members – first entry	$185	$155
Non-members – subsequent entries (per entry)	$155	$130

*Members who have paid WAOC membership fees for 2026.

-ENDS-

West Australian Olive Council Inc (t/as Olives WA)
M: 0411 293 398
E: entries@oliveswa.com.au

Entry Form/Invoice - Olive Oil Classes

Entry form & exhibit oil must be received by COB **Thursday, 3rd September 2026**
If you require additional space for entries below, please photocopy this form and attach.

First & Surname(s)	I understand and accept; 1) the conditions of entry as shown on pages 2-8
Trading Name (if applicable)	2) that the "Name of oil" as shown for each entry is what will be printed on certificates & in the results.
Postal Address	Signature :
Suburb/Town: State: Post Code:	Date :
Telephone: E-mail:	Nearest town(s) to your grove(s)

Payment method (please tick) ☐ **Cheque or money order** made payable to West Australian Olive Council Inc. or ☐ **Online funds transfer to BSB 182-512 A/c 97255 4596.** Please include your Trading name or Surname so we can identify you

☐ **Visa / Mastercard** (pls circle) ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ ___ exp ___/____ CVV _____
A 2.2% surcharge is payable on credit card payments

Number of entries **(Please refer to page 8 for entry costs)**

Classes 1 to 4 (max. of 5) **1st entry** ..... **@ $**.....**ea** = **$**.....
subsequent entries ..... **@ $**.....**ea** = **$**.....

Tick if paid up member ☐

Class 5 (max. of 5) **1st entry** ..... **@ $**.....**ea** = **$**.....
subsequent entries ..... **@ $**.....**ea** = **$**.....

TOTAL PAYABLE = **$** .....

Your ID Code	**Class Entered** 1 to 5	**Volume produced of this oil** (litres)	**Name of oil** Please print exactly what you would like displayed in the results booklet & certificate to identify your oil.	**Olive Variety(s)** For blended oils please list in descending order of volume OR **Flavour of Oil** for Class 5	**Name of Processor**