

AUSTRALIAN & NEW ZEALAND

Olivegrower & processor

NATIONAL JOURNAL OF THE OLIVE INDUSTRY

Protest bathes EV00 in political light



June-July

2012

Bottling, labelling & packaging
Harvest outlooks Pt 2
New Zealand Grove Census Report
Converting olive waste to energy

Australian oils shine at first Olive Japan EVOO Competition

The Olive Japan 2012 International Extra Virgin Olive Oil Competition was a successful event for Australian producers, who took 10 of the 96 accolades awarded.

Run in conjunction with the Olive Oil Sommelier Association of Japan (OSAJ), this was the inaugural Olive Japan event and also the first international EVOO competition in Japan. The awards were determined by a panel of 12 judges from across the globe, including Spain, Italy, Turkey, Israel, the US, Japan and Australia – represented by Australian Olive Association CEO and producer Lisa Rowntree.

The competition was well supported, with 140 entries coming from 16 countries, including both Australia and New Zealand. Three levels of merit were awarded: Premier, Gold and Silver.

Of the five coveted Premier awards, Spanish producers took three, and the US and Australia gained one each. Western Australian producer Forest Edge Farm was our winning representative in this elite category, the win no doubt heralding a much higher future profile for the small family-owned operation.

A total of 32 Gold Medals were awarded, with six going to Australian producers. Four of the 59 Silver Medals also went home to Australia, along with one to New Zealand.

Premium winners Anne and Jim Price said they were 'pretty happy' with their award – although not caught completely unawares.

"We were very pleased but, to be honest, not over-the-top surprised," Jim said.

"The AOA had already awarded this oil Gold and Marco Oreggio had given it 90/100 in the Flos Olei guide – and it's damn good oil.

"But as a very small producer it's nice to get recognition, both here and from the national organisation. And with the competition being in April, the Northern Hemisphere oils were also six months younger than ours, so it was great to know that the shelf life is good."

The win is also a 'great leap forward' for their business, and has already presented potential opportunities.

"I work on a deep water drill ship in Japan, so couldn't go to the competition, but before I'd left to come home I'd already had someone arrange to meet me at the airport wanting to be our agent in Japan," Jim said.

"So while it's not a confirmed market, it's definitely a foot in the door, and we're excited about the possibilities.

"I'd definitely encourage others to enter these competitions, both to know where their oils sit and in commercial terms. It's hard work selling olive oil in Australia and with our grove soon reaching full maturity, we're keen to establish an export market to take the larger capacity we're expecting.

"Hopefully this win will help us achieve that."

Australian/New Zealand results

Premier

Forest Edge Farm – Forest Edge Farm Olive Oil

Gold

Camilo Enterprises – Max's Blend

Rylestone Olive Press – Codgegong

Boundary Bend - Cobram Estate Hojiblanca

Boundary Bend – Picual

Warrick Groves – Warrick Groves Olive Oil

Longridge Estate – Longridge Olives Classic Blend

Silver

Camilo Enterprises – Ligurian style

Broken Hill Gourmet Products Co-Op Ltd –

Town Grove EVOO

Wilson Family Olives – Olive O'Or EVOO

York Olive Oil Co – York EVOO

Rangihoua Estate - Rangihoua Estate EVOO

South West Olive Association EVOO Competition

Registration and entries are now open for the South West Olive Association's fourth annual Extra Virgin Olive Oil Competition.

Judging will take place on or about 6 October, with a team of experienced judges assessing entries using the AOA 20-point olive oil sensory scoring system. An awards presentation dinner will be held at a time and date to be confirmed. Details will be announced in Friday Olive Extracts at a later date.

Judging categories are:

Class 1(a), Single Estate Grown - Multiple varieties; Production 25-200L

Class 1(b), Single Estate Grown – Single variety; Production 25-200L

Class 2(a), Single Estate Grown – Multiple varieties; Production over 200L

Class 2(b), Single Estate Grown – Single variety; Production over 200L

Class 3, Multi Estate Grown – Production over 200L

Class 4, Flavoured Oils – Production over 200L

Cost of entries is \$60 for SWOA members and \$75 for non-members.

For registration and entry forms contact David Burt on 0407 192 474 or email davidburt@westnet.com.au. Expressions of interest are due by 31 August and entries close on 17 September.



For all your processing and general equipment needs, see the
new 2012 Olive Industry Directory –
your comprehensive guide to industry suppliers.

