

Exhibition Park in Canberra, Flemington Road Mitchell ACT 2911

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**2007 Royal
Canberra Extra Virgin
Olive Oil Show**

Media release

Wednesday 29 August 2007

Extra Virgin Olive Oil at its best!

- WHAT:** 2007 Royal Canberra Extra Virgin Olive Oil Show
- WHERE:** Exhibition Park in Canberra, Flemington Road - Building D
- WHEN:** 1 September 2007, 11am – 1pm
- WHY:** To ensure and select the finest quality of Extra Virgin Olive Oils in Australia.

Extra Virgin Olive Oil is made from olives crushed soon after harvest and processed without the use of excessive heat ensuring that flavour, aroma and health benefits from the olive is maintained. To make the grade of Extra Virgin, the oil must have an absolute perfectly balanced flavour and aroma with a free acidity level no more than 0.8%.

With these tough specifications, 25 companies have entered 61 oils for judging in the 2007 Royal Canberra Extra Virgin Olive Oil Show.

The Judging panel comprises of 10 experienced Australian oil producers and tasters, including Chairperson Richard Gawel – Head of AOA organoleptic panel, Nelson Quinn – President of SOGA, Jayne Bentivoglio and Robert Armstrong.

Media is welcome to attend the judging on Saturday 1 September 2007 from 11am to 1pm. Judges and organisers will be available for interviews. Please note not to wear strong fragrances as it interferes with the aroma of the oils.

The Presentation Dinner for this event will be held on Saturday 15 September at the First Floor Restaurant, Green Square Centre, Unit 1/27 Jardine St, Kingston starting at 7pm. Award winning regional wines and extra virgin olive oil will be served along with a 6 course menu.

Visit www.rncas.org.au for more information.

Please contact Suzanne Coulton, Olive Oil Event Organiser on 0415 401 541 for more information.

