

XIX EXPOLIVA INTERNATIONAL EXTRA VIRGIN

OLIVE OIL BEST QUALITY AWARD

EXPOLIVA 2019 – INTERNATIONAL FAIR OF THE OLIVE OIL

AND ALLIED INDUSTRIES

SOUTHERN HEMISPHERE- 2017-2018 HARVEST SEASON

On the occasion of EXPOLIVA 2019, the International Fair of the Olive Oil and Allied Industries, which will be held from 15 to 18 May 2019, entries are invited for the Extra Virgin Olive Oil World Quality Award, subject to the following

TERMS AND CONDITIONS

One.- Aim

The aim of the competition is to reward the entities, located in a southern hemisphere country, that submit the best sample of extra virgin olive oil under the different categories of the event.

Two.- Participants

Participation in the competition is open to oil mills and oil mill groups duly authorised under the applicable legislation to carry out oil production operations.

Individual producers associated with an oil mill that package oil under their own brand may take part in the competition provided they comply with the terms and conditions of the present call for entries.

Three.- Oils Accepted to the Competition

3.1. Only extra virgin olive oils from the 2018/19 oil growing season will be accepted to the competition, subject to the requirements laid down in Commission Regulation (EEC) No 2568/91 of 11 July 1991, its subsequent amendments, and any applicable complementary regulations on the characteristics of olive oils.

3.2. The oil entered for the competition must originate exclusively from tanks located in the participant entity's facilities in **southern hemisphere countries**.

Four.- Contest Categories

Entry for the **EXPOLIVA Best Extra Virgin Olive Oil – Southern Hemisphere Award** is restricted to oil samples from batches exceeding 2,000 litres, under one of the following categories:

II.a. Conventional or Integrated Production Systems

II.b. Organic farming systems

The oils entered for the competition under each of the above two categories will be classified by the jury into the following **groups**:

Group 1. FI. Intense Fruity

Group 2. FM. Medium Fruity

Group 3. FL. Light Fruity

If the oil from a homogeneous batch is held in two or more tanks, these will be sampled jointly in order to obtain a single final sample.

Five.- Obligations of contestants

5.1. Request the presence of a Notary⁽¹⁾, before whom the sampling will be performed as follows:

The samples taken for each batch of oil entered for the competition must include:

- a) Eight 250 ml samples, each stored in a 250 ml glass or opaque PET bottle suitable for food contact. Each of the samples collected must be stamped and wax sealed by the Notary⁽¹⁾ and feature an identification code on a label affixed to the bottle or written indelibly on the glass.
- b) Six samples of at least 500 ml each, each packaged in a container with a non-refillable cap and labelled in accordance with the applicable legislation. These specimens, likewise stamped and wax sealed by the Notary⁽¹⁾, must be identical to those used by the contestant to market its brand. They will be used for tasting sessions and exhibition purposes. If the sample submitted does not belong to any of the oils qualifying for the competition, the 6 commercial specimens will be made available for collection by the contestant.

5.2. Request that the Notary draw up a certificate specifying the following:

- Name, address and company registration number of the contestant.
- Location and identification of the tank/s containing the batch entered for the competition.
- Volume of the oil batch entered for the competition.
- Identification of the contest category entered for.
- Description of the procedure followed for collection, closure and identification with an alphanumeric code of the samples.
- Brand name.

⁽¹⁾ Notary, public authority or private entity designated by the Ministry of agriculture for the control in each country.

Six.- Simultaneous entry

There can only be one award-winning oil per contestant for each group. Otherwise, the highest-scoring oil from that contestant will be selected for each group.

Seven.- Submission of samples

Seven of the samples for competition purposes and the six commercial specimens collected and identified following the procedure described above, together with the above-stated certificate and the contestant entity identification details as specified in Appendix II, must be sent to the address indicated below, with the following markings: “EXPOLIVA International Extra Virgin Olive Oil Best Quality Award – Southern Hemisphere. EXPOLIVA 2019 – International Olive Oil and Associated Industries Fair”. The contestant must retain the eighth of the 250 ml samples collected for the competition.

Fundación para la Promoción y el Desarrollo del Olivar y del Aceite de Oliva

Edificio Terra Oleum. Parque Geolit. c/ Sierra Morena, manzana 13 a.

23620 Mengíbar, Jaén. España

Contact information:

Email: expolivavirgenextra@expoliva.com

Telephone: +34 953274976

Fax: +34 953276219

The competition organiser will not bear any shipping, customs, tax or similar costs, all of which shall be for the contestant’s account.

Eight.- Registration Deadline

The sample collection period will end on 29 September 2018, and the deadline for delivery of samples at the headquarters of the Fundación para la Promoción y el Desarrollo del Olivar y el Aceite de Oliva shall be thirty calendar days from the above date.

Samples will be preserved until their assessment by the jury, under controlled conditions of temperature and lighting to preserve the quality of the oils presented in competition.

Nine.- Competition Phases

9.1. Phase I. Classification

Following receipt of the samples from each contestant, the Managing Director of the Olive Tree Foundation will request the presence of a Notary who, after identifying the samples, will assign secret reference codes to each of them.

The samples will be classified, according to the notarial certificates enclosed with the submissions, into the following categories:

- I. Conventional or Integrated Production Oil
- II. Organic Production Oil

The samples, identified by their secret reference codes, will be assessed by the Jury of the EXPOLIVA competition, designated by the Foundation among national and international experts renowned in the olive oil sector. The samples will be classified under one of the above-stated categories, within the following group

Grupo 1. FI. Intense Fruity

Grupo 2. FM. Medium Fruity

Grupo 3. FL. Light Fruity

9.2. Phase II. Selection.

The oils will be classified according to the score awarded under the assessment rules set out in Appendix I to the Competition Terms and Conditions, following the MCVS100 Method of Continuous Sensory Assessment of Extra Virgin Olive Oil.

9.3. Fase III. Final

Up to five oils with the highest score – awarded according to the assessment rules set out in Appendix I to the Competition Terms and Conditions, following the MCVS100 Method of Continuous Sensory Assessment of Extra Virgin Olive Oil – in each of the groups will be shortlisted. The winning oils from each group will undergo the relevant analysis procedures in an Officially Accredited Laboratory.

The Jury's decision shall be firm and unappealable. The Jury may deem that none of the oils within one or all the categories merit the award.

Ten.- Official Awards

10.1. The Jury will award among the shortlisted oils a first Prize and up to three Special Mentions within each of the groups, under the name **“EXPOLIVA INTERNATIONAL AWARDS”**.

10.2. A Special Jury Prize will be awarded, under the name **“EXPOLIVA SOUTHERN HEMISPHERE AWARD”**, to one of the oils originating from Southern Hemisphere countries awarded a First Prize in the different groups.

10.3. A Special Prize, under the name “**EXPOLIVA COUNTRY AWARD**”, will be awarded for each competition category to the entity whose oil obtains the highest score among those originating from the same country. The prize will go to the highest-scoring sample, exceeding seventy-five points, out of at least ten samples entered for the competition from that same country.

10.4. The prizes will consist in the official EXPOLIVA International Olive Oil Fair trophy for the winner and a diploma for each of the Special Mentions.

10.5. The awards will be presented at a public event on the Expoliva Fair Grounds during the course of the XIX International Fair of the Olive Oil and Allied Industries, to be held in Jaen.

10.6. The oils selected from each group will be part of the international virgin olive oil exhibition staged at the **VII EXPOLIVA EXTRA VIRGIN Show**, as well as the permanent exhibition at the Terra Oleum Museum and other promotional activities.

Eleven.- Acceptance of Terms and Conditions

Participation in this competition implies full acceptance of the present terms and conditions.

The Jury, in agreement with the competition organiser, will perform the assessment sessions in the manner best suited to the conduct of the competition, and its interpretations and decisions shall be made in accordance with the terms and conditions of the present edition of the competition.

Twelve.- Registration Fee

The registration fee is €150, inclusive of VAT, for each batch of oil entered for the competition. The proceeds will be used to cover the event organising costs. The registration fee must be paid into bank account IBAN ES43-3067-0100-2121-5480-8220, BIC BCOEESMM067 by 29 September 2018.

Thirteen.- Reference to Award on the Label

13.1. Winners of Best Extra Virgin Olive Oil Quality Awards and Special Mentions under the various groups and categories including the EXPOLIVA INTERNATIONAL AWARDS, EXPOLIVA NORTHERN HEMISPHERE AWARD and EXPOLIVA COUNTRY AWARD, may feature the Award for the 2018-2019 season on the label used to market the extra virgin olive oil batch to which the award-winning sample belonged.

13.2. Reference to the Award and Special Mentions in promotional and advertising actions, expressly indicating the season, may only be made by the award-winning entities, subject to prior notice to the Fundación para la Promoción y el Desarrollo del Olivar y del Aceite de Oliva.

13.3. The depiction of each of the Awards or Special Mentions on the packaging labels must consist of the official logo of the EXPOLIVA International Extra Virgin Olive Oil Fair, together with an indication of the Prize or Special Mention received and the year of award.

APPENDIX I. SENSORY ASSESSMENT DATA SHEET®
 XIX EXPOLIVA INTERNATIONAL QUALITY AWARD
 FOR THE WORLD'S BEST EXTRA VIRGIN OLIVE OILS

Notary's reference number:: _____

Tasting Panel: _____

Taster identification code: _____

Date: _____

Olfactory Profile (35 points maximum)

Olive fruitiness (5-10): _____
 green ripe

Assessment of positive attribute (0-10): _____

- Green grass /leaf - Fig tree - Tomato - Apple

- Green almond - Banana - Ripe almond / Nuts

- Other: (describe)

Olfactory harmony..... (5-15): _____

Olfactory profile subscore....

Gustatory and Retronasal Profile (50 points maximum)

Olive fruitiness (5-10): _____
 green ripe

Bitter (0-5): _____

Punget (0-5): _____

Sweet (0-5): _____

Assessment of other positive attributes::..... (0-10): _____

- Green grass /leaf - Fig tree - Tomato - Apple

- Green almond - Banana - Ripe almond / Nuts

- Other: (describe)

Gustatory harmony (10-15): _____

Gustatory and retronasal profile subscore ...

Overall sensation - Complexity (15 points maximum) (5 – 15):

Final score (máx. 100).....

APPENDIX II – ENTRY APPLICATION FORM

**EXPOLIVA 2019 INTERNATIONAL EXTRA VIRGIN OLIVE OIL
BEST QUALITY AWARD – SOUTHERN HEMISPHERE**

<i>Entity Name</i>		
<i>Brand Name</i>		
<i>Olive Variety</i>	<i>Tank Identification</i>	<i>Sample Reference Code</i>
<i>Contest Category Entered for (mark only one option)</i>		
<input type="checkbox"/> EXPOLIVA SOUTHERN HEMISPHERE AWARD Conventional or Integrated [>2.000 lts]		
<input type="checkbox"/> EXPOLIVA SOUTHERN HEMISPHERE AWARD Organic [>2.000 lts]		

Invoice Details

<i>Company Name</i>			
<i>Address</i>			
<i>Post Code</i>	<i>Town</i>	<i>Province</i>	<i>Country</i>
<i>Mobile Phone</i>	<i>landline</i>	<i>Email 1</i>	<i>Email 2</i>
<i>Corp. Tax ID No.</i>	<i>Agro-Food Industry Reg. No.</i>	<i>URL Address</i>	
<i>Contact Person</i>			<i>Job Title</i>

Notice Address

<i>Address</i>			
<i>Post Code</i>	<i>Town</i>	<i>Province</i>	<i>Country</i>

Submission deadline: 29 September 2018

....., on the of de 201...

(Signature and stamp)