

COMPETITION RULES

Extra Virgin Olive Oils presented by registered individual producers, producers associations, cooperatives and packers may be entered for the competition.

1 – ELEGIBLE OLIVE OILS

- 1.1 – Will only be accepted in the competition Extra Virgin Olive Oils belonging to the 2019/2020 producing campaign that meet the requirements of quality and authenticity established by Regulation (EEC) No 2568/91 and its amendments, or by the IOC trade standard for olive oils.
- 1.2 – In view of date for registration, olive oils from Southern Hemisphere may be from the 2018/2019 crop year.
- 1.3 – The extra olive oils entered for the competition must be from a homogeneous batch of, at least, 1500 liters, stored in a single tank.
- 1.4 – Each participant can only submit one Extra Virgin Olive Oil in each category (Intense Greenly Fruity, Medium Greenly Fruity, Mild Greenly Fruity and Ripely Fruity)

2 – RESPONSABILITIES OF COMPETITORS

- 2.1 – Each competitor must complete the Registration Form (Appendix I)
- 2.2 – Each competitor is responsible for the sampling, and the sampling will be certified by an official declaration of a suitable legal figure (Certification Company, association of producers, notary or equivalent). The model statement is in Appendix II
- 2.3 – Representative samples of the batch in competition should be collected and presented in the following amounts: 5 samples of 500ml and 2 samples of 100ml.
Samples should be collected in dark glass containers, provided with an opening system that loses its integrity after the first use.

Each sample collected must be closed and shall bear a label showing a code number (digits and letters) to identify the participant, assigned by the entity that does the official statement mentioned in section 2.2.

2.4 – A 100 ml sample should be sent to a certified laboratory to perform a chemical analysis (the following parameters, at least, should be analyzed: free acidity, peroxide value, K232, K270, Δ K, stigmastadiene and sterols)

2.5 – A 500 ml sample should be sent to an olive oil tasting panel recognized by the IOC to carry out an organoleptic assessment according to the Regulation (EEC) No 2568/91 and its amendments, or the IOC trade standard for olive oils. The tasting panel shall issue a certificate confirming that the oil is an Extra Virgin Olive Oil.

2.6 – To send to the secretariat of the competition:

- Registration Form (Appendix I)
- Official Statement of the collection of samples (Appendix II)
- Technical Sheet (Appendix III)
- Testing certificate and sensory analysis certificate
- Three (3) samples of 500 ml

2.7 – Competitors should retain the fifth sample of 500 ml and the second sample of 100 ml to cover for any loss or damage during transportation.

3 – STAGES OF THE COMPETITION

3.1 – Pre-Selection

3.1.1 – Only will be selected to the final taste the olive oils that met the Regulation (EEC) No 2568/91 and its amendments, or the IOC trade standard for olive oils, requirements for Extra Virgin Olive Oil. If the jury considers that an olive oil does not belong to the category to which it has been pre-assigned, it may classify the oil in another category. If two samples from the same company are classified in the same category, the jury will keep the one with better score.

3.1.2 – The olive oils will be classified according to type (green or ripe) and intensity of the fruity, in the following categories:

a) Greenly fruity divided into the following categories:

Intense fruitiness..... $m > 6$

Medium fruitiness..... $3 \leq m \leq 6$

Mild fruitiness < 3

b) Ripely fruity

3.2 – Final Tasting

3.2.1 – The olive oils will be evaluated by an international jury, whose composition will shortly be published by the organization.

3.2.2 – The meeting of the jury will take place at a date and place to be designated by the organization.

3.2.3 – Within each category, the six olive oils with higher scores will get the following prizes:

GOLD Medal – highest scoring olive oil

SILVER Medal – second highest scoring olive oil

BRONZE Medal – third highest scoring olive oil

HONOR MENTIONS – fourth, fifth and sixth highest scoring olive oils

3.2.4 – The minimum score for entitlement to a prize shall be 70 for the intense and medium green fruitiness categories, 65 for the mild green fruitiness category and 60 for the ripe fruitiness category.

3.2.5 - All awarded olive oils may be chemically analyzed according to Reg. (CEE) n° 2568/91 and its amendments, or the IOC trade standard for olive oils, to confirm the authenticity and quality requirements.

3.7 – In the case of tie the olive oil with lowest free acidity shall be chosen. If the tie persists, the olive oil with the lowest peroxide value shall be chosen.

3.8 – The decision of the jury shall be final and shall not be open to appeal.

4 – CLOSING DATE FOR REGISTRATION

The closing date for registration and presentation of samples shall be **20th March 2020**

5 – AWARD OF PRIZES

The awards ceremony will take place during Ovibeja. The date and place will be announced by the Organization to all participants.

6 – ACCEPTANCE

Participation in the 10th International Competition of Extra Virgin Olive implies acceptance the present rules.

7 – FEE

This competition is **FREE OF ANY CHARGE**.

8 – SECRETARIAT OF THE COMPETITION

“10th International Extra Virgin Olive Oil Competition – Ovibeja Award 2020”

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INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

AWARDS CEREMONY AT OVIBEJA : MAY 2ND

OVIBEJA



AWARD

Appendix I

REGISTRATION FORM

Name of the competitor _____

Adress _____

Post Code _____

City / town _____

Country _____

Phone Number _____

Fax _____

E-mail _____

Contact person _____

Sample Identification Code _____

Category of the Olive Oil in which you register this sample:

Ripe Fruity

Mild Green Fruity.....

Medium Green Fruity.....

Intense Green Fruity.....

Comercial Brand _____

Done at _____, on _____ 2020

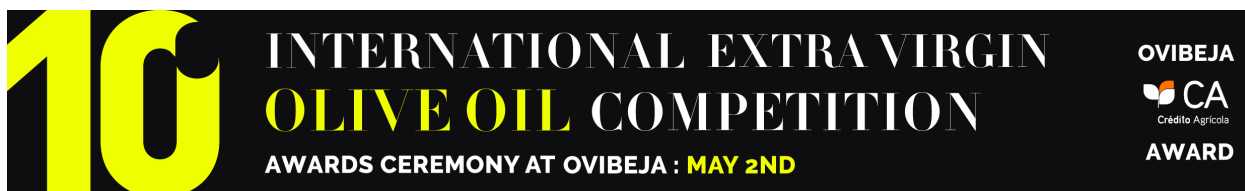
(Signature and Stamp)



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Appendix II

Model for Official Statement of the collection of samples

(Name) _____ (association, certification company, notary,...)
address _____ declare that have collected the
olive oil samples for participation in the 9th International Competition of Extra Virgin Olive Oil -
Ovibeja Award 2019/2020 for the following competitor:

Name of company / producer: _____

Address _____

Location of sampling collection _____

Number of deposit _____

Volume of the batch submitted to the competition _____

The samples were properly sealed and identified with the following alphanumeric code:
_____.

Date: _____

Subscriber's name (readable): _____

Function: _____

(Signature and stamp)



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INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

AWARDS CEREMONY AT OVIBEJA : **MAY 2ND**

OVIBEJA



AWARD

Appendix III

Technical Sheet

Alphanumeric Code of the Sample (equal to the Registration Form)	
Commercial Brand	
Company	
Contacts	
Olive Variety(ies)	
Tasting Notes	
Other comments: <hr/> <hr/> <hr/> <hr/> <hr/>	



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Appendix IV

Standards of presentation of awards on the labels of award-winning Extra Virgin Olive Oils

- a) The winners of the Gold, Silver and Bronze medals, in each category, can mention the prize obtained for the campaign 2019/ 2020 on the label of the batch of their extra virgin olive oil presented to the competition
- b) Winners shall inform the Organization of the competition on the number of packs that will be filled with the extra virgin olive oil from the source batch of the winning sample.
- c) The Organization will provide the appropriate number of stamps, with their prizes, to be placed on packaging.
- d) In case of non-compliance of this Appendix, the companies concerned can't participate to future editions of this competition. .



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