



**INTERNATIONAL
OLIVE
COUNCIL**

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**INSTITUTIONAL INTERNATIONAL OLIVE COUNCIL PATRONAGE TO NATIONAL
EXTRA VIRGIN OLIVE OIL QUALITY COMPETITIONS ORGANISED BY
COMPETENT AUTHORITIES**

**RULES OF THE NATIONAL COMPETITION
FOR EXTRA VIRGIN OLIVE OILS**

with institutional INTERNATIONAL OLIVE COUNCIL patronage

for the 2017–2018 crop year

National competitions for extra virgin olive oils leading to national quality awards with institutional International Olive Council (IOC) patronage are based on Decision No DEC-17/S.ex27-V /2016, which the Council adopted on 16 July 2016. Pursuant to this decision, the IOC may grant its patronage to national competitions organised by competent authorities.

Its chief objective is to select the extra virgin olive oils entered for the national competition that display the best organoleptic characteristics in each of the categories established in these rules.

COMPETITION RULES

Extra virgin olive oils presented by registered individual producers, producers' associations and packers may be entered for the competition.

1. *Eligible oils*

- Only extra virgin olive oils that are produced in the national competition crop year and comply with the requirements stipulated for this grade in the IOC trade standard applying to olive oils and olive pomace oils shall be eligible for entry.
- The oils entered for the competition shall come from the country organising the competition and shall be from a homogeneous batch of at least 1500 litres, stored in a single oil tank.
- Each competitor/registered name may enter only one extra virgin olive oil

2. *Responsibilities of competitors*

Competitors shall be required:

- 2.1. To complete the registration form (Annex 1).
- 2.2. To arrange for a notary¹ to carry out the following:
 - . To collect representative samples of the batch of oil entered for the competition, comprising five (5) samples of 500 ml each, collected in coloured glass containers of the same capacity, and two (2) samples of 100 ml each, also collected in coloured glass containers of the same capacity. The container holding each sample shall be closed with a tamper-evident cap, which shall be sealed by the notary, and shall bear a label showing a code number created by the participant comprising digits and two letters. The rules to be observed for sample collection shall be as laid down in standard ISO 5555 “Animal and vegetable fats and oils – Sampling”.
 - . To seal the tank holding the entry batch of oil until the competition is over. The completion of the competition will be notified either in writing to the competition organisers or when the list of winners is posted on the competition website.
- 2.3. To arrange for the notarial deed to be drawn up stating:
 - . the name and address of the competitor and the registration number of the company;
 - . the location and identification of the tank holding the batch of oil entered for the competition;
 - . the volume of the batch of oil entered for the competition;
 - . the procedure for collecting, sealing and identifying the samples;
 - . that the tank holding the batch of oil entered for the competition has been sealed.
- 2.4. To send one of the two 100-ml samples to a laboratory recognised by the International Olive Council for 2017/2018² in order for it to be chemically tested and for the corresponding quality testing certificate to be issued confirming that the oil is an extra virgin olive oil.
- 2.5. To send one of the 500-ml samples to an olive oil tasting panel recognised by the International Olive Council in order for it to undergo organoleptic assessment according to the IOC method for the organoleptic assessment of virgin olive oil in force and for a certificate to be issued indicating the grade classification of the oil, the median of the intensities of the fruity attribute and whether the fruitiness is green or ripe.

1 Or equivalent legal figure.

2 The lists of laboratories and panels awarded IOC recognition for 2017/18 will be adopted by the IOC Council of Members in November 2017, after which they will be posted on the IOC website.

2.6. To send the following documents and samples to the organisers, stating “National Extra Virgin Olive Oil Competition under institutional patronage of the International Olive Council” on the envelope:

- the registration form;
- the notarial deed concerning the collection of the samples and the location and sealing of the tank;
- the chemical testing certificate and sensory analysis certificate issued respectively by a laboratory and a tasting panel holding IOC recognition for 2017/18
- three of the 500-ml samples, properly packaged to avoid breakage during transportation.

2.7. To keep the fifth 500-ml sample and the second 100-ml sample. These samples will remain at the disposal of the organisers of the national competition in case any of the other samples should be spoiled or lost.

3. *Stages of the competition*

3.1. After receipt of the samples, the organisers of the national competition shall assign a secret code number to each of the oils entered for the competition. Such code numbers shall be written on an opaque, self-adhesive label that shall completely cover the original identification label.

It shall classify the oils into one of the following groups according to the intensity of the median of the fruity attribute and the type of fruitiness awarded by the panel that issued the sensory analysis certificate:

Group

Median of the fruity attribute

- Green fruitiness: Set of olfactory sensations characteristic of the oil which is reminiscent of green fruit, depends on the variety of olive and comes from green, sound, fresh olives. It is perceived directly and/or through the back of the nose.

| | |
|---------------------|-------------------|
| Robust fruitiness | $m > 6$ |
| Medium fruitiness | $3 \leq m \leq 6$ |
| Delicate fruitiness | < 3 |

- Ripe fruitiness: Set of olfactory sensations characteristic of the oil obtained from green, sound, fresh olives, perceived directly and/or through the back of the nose and reminiscent of ripe fruit.

The IOC reserves the right to perform physico–chemical and organoleptic check analyses and, if appropriate, to disqualify any oil that fails to comply with the parameters stipulated in the IOC standards.

An IOC expert shall be appointed to ensure that these rules are applied. The cost of the participation of the expert shall be covered by the organisers.

- 3.2. Entries shall be analysed by a jury of 8 to 12 members, comprising leaders or members of IOC-recognised panels, in accordance with the IOC method.

The jury shall use the assessment sheet given in Annex 2 for this analysis and shall then calculate the median of the total scores awarded by each member of the jury.

If the jury considers that an oil does not belong to the category to which it has been pre-assigned, it may classify the oil in another category.

The jury shall select the winner of the national quality award for extra virgin olive oils under IOC patronage in each group according to the scores obtained and shall propose a second and third prize winner in each group from amongst the remaining finalists. In the case of a tie, the oil with the lowest free acidity shall be chosen. If the tie persists, the oil with the lowest peroxide value shall be chosen.

The minimum score for entitlement to a prize shall be 70 for the robust and medium green fruitiness categories, 65 for the delicate green fruitiness category and 60 for the ripe fruitiness category.

The jury reserves the right to award a number of prizes in proportion to the number of entries received for each of the categories.

The list of prize-winning oils shall be released on the competition website.

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

4. *Closing date for registration*

The deadline for registration and presentation of samples established by the organisers shall apply.

5. *Award of prizes*

The prizes for the winning oils shall be awarded by the organisers or other authorities during an official ceremony.

6. *Prizes*

In accordance with the decision taken by the organisers, the prizes shall comprise a medal or similar chosen by the organisers for the winners in each category, who will also receive a diploma. The three finalists in each category will also receive a finalist diploma. The prizes shall have their own unique design, which shall be different to the prizes for the international “Mario Solinas” competition, which are exclusive to the IOC.

The title of the national competition shall not create confusion with the IOC international “Mario Solinas” competition.

Diplomas and awards may contain the IOC name and logo but these shall not appear on the label of the award-winning bottles.

The winners may only mention the prize on the label of packs belonging to the same batch as the winning sample, in accordance with the rules specified for its display in Annex 3.

The results of the competition shall be published on the organisers' website and shall be communicated to the IOC.

7. Acceptance

Participation in the national extra virgin olive oil competition for the national quality award under IOC patronage implies acceptance of the present rules.

NATIONAL QUALITY AWARD UNDER INSTITUTIONAL IOC PATRONAGE

NATIONAL COMPETITION FOR EXTRA VIRGIN OLIVE OILS

2017/2018 crop year

Registration form

| |
|---|
| Name of competitor/registered name |
|---|

| |
|----------------|
| Address |
|----------------|

| | | |
|------------------|------------------|----------------|
| Post code | City/town | Country |
|------------------|------------------|----------------|

| | | |
|--------------------------------------|-------------------|-------------|
| Sample identification number: | Telephone: | Fax: |
|--------------------------------------|-------------------|-------------|

| |
|----------------|
| E-mail: |
|----------------|

| |
|-----------------|
| Contact: |
|-----------------|

Registration deadline: ... 2018

**Done at on2018
(Signature)**

Send to:

NATIONAL QUALITY AWARD UNDER INSTITUTIONAL IOC PATRONAGE

NATIONAL COMPETITION FOR EXTRA VIRGIN OLIVE OILS

2017/2018 crop year

SENSORY ASSESSMENT SHEET

| |
|----------------------------------|
| Sample code: |
| Taster identification No: |
| Date: |

Olfactory sensations (maximum 35 points)

Olive fruitiness (0–7)

Other fruits (0–3)

Green (grass/leaves) (0–2)

Other positive sensations (0–3)

Harmony ⁽¹⁾ (0–20)

Partial score

Gustatory-retronasal sensations (maximum 45 points)

Olive fruitiness (0–10)

Sweet (0–4)

Bitter (0–3)

Pungent (0–3)

Green (grass/leaves) (0–2)

Other positive sensations (0–3)

Harmony ⁽¹⁾ (0–20)

Partial score

Final olfactory-gustatory sensation (maximum 20 points)

Complexity ⁽²⁾ (0–10)

Persistence (0–10)

Partial score

Category of fruitiness:

GREEN (0 – 10)

RIPE (0 – 10)

| |
|--------------------------|
| Total score |
|--------------------------|

(1) **Harmony** increases when the attributes are balanced.

(2) **Complexity** increases with the number and intensity of aromas and flavours.

NATIONAL QUALITY AWARD UNDER INSTITUTIONAL IOC PATRONAGE

NATIONAL COMPETITION FOR EXTRA VIRGIN OLIVE OILS

2017/2018 crop year

**RULES FOR DISPLAYING THE AWARD ON THE LABEL
OF THE WINNING EXTRA VIRGIN OLIVE OIL**

1. Mention of the Award on packs of the winning extra virgin olive oil

The winner of the first prize of the national quality award with institutional IOC patronage in each of the groups may mention the prize obtained for the **2017–2018** crop year on the packs of extra virgin olive oil belonging to the source batch of the winning sample. The winners of the second prize and third prize in each group may do likewise.

Such mention is dependent on the submission of a request to this effect by the winner, which should be addressed to the organisers, and on the notification of the number of packs that will be filled with the extra virgin olive oil from the source batch of the winning sample.

2. Prize-winning oils

Winners shall in no event receive any financial contribution.

3. Registration fees

The IOC shall not provide patronage for profit-making competitions or activities, whereby any registration fees may not exceed 100 euros per candidate to cover the costs of the competition (jury, prizes, etc).
