

**IOC MARIO SOLINAS
QUALITY AWARD 2014 - PRIZE-GIVING CEREMONY**

**14TH INTERNATIONAL EXTRA VIRGIN
OLIVE OIL COMPETITION**



Place: IOC headquarters
Príncipe de Vergara, 154 - Madrid

Date: 5 June 2014

Members of the diplomatic corps, guest organisations, the media and the prize winners and their colleagues assembled at IOC headquarters on 5 June for the prize-giving ceremony for the IOC *Mario Solinas* Quality Award 2014.

A total of 138 extra virgin olive oils were entered for this 2014 competition from a range of producing countries: Algeria (1), Chile (2), Germany (1), Greece (6), Iran (2), Israel (1), Italy (2), Portugal (38), Spain (75), Tunisia (6), Turkey (3) and Uruguay (1).

The oils were classified according to the intensity of their type of fruitiness in line with the competition rules. Next, they were evaluated by a number of IOC-recognised panels according to a special 100-point score sheet which marked the oils for their olfactory, gustatory and retronasal sensations as well as for their harmony, complexity and persistence.

The 24 top-scoring oils in each fruitiness section went through as finalists for assessment by an international panel of judges, which selected the winners of the first prize of the Award for 2014 and also proposed second and third prize-winners.

No third finalist was proposed for the mild fruitiness section and no oil was proposed for the third prize or as a finalist in the ripe fruitiness section.

After a speech given by the IOC Executive Director, each of the seventeen **recognised IOC taste panels** involved in the organoleptic assessment of the entries and in the selection of the finalists received a diploma as a tribute from the IOC, represented by its Chairman, Executive Director and Deputy Director:

- Panel de catadores de aceite de oliva virgen de Aragón, Alcañíz (Spain);
- Laboratorio Agroalimentario de Atarfe, Atarfe ó Granada (Spain);
- Laboratorio Agroalimentario de Extremadura, Cáceres (Spain);
- Laboratorio Agroalimentario de Córdoba, Córdoba (Spain);
- Instituto Nacional de Consumo, Madrid (Spain);
- IMIDRA, Alcalá de Henares, Madrid (Spain);
- Laboratorio Central de Aduanas e I.I.EE, Madrid (Spain);
- Panel de catadores de aceite de oliva virgen de Murcia, Molina de Segura (Spain);
- Panel de catadores de aceite de oliva virgen de Cataluña, Reus (Spain);
- Panel de catadores de aceite de oliva virgen de Valencia, Burjassot, Valencia (Spain);
- Panel de catadores de aceite de oliva virgen de Navarra, Villaba (Spain);
- Institut des Corps Gras, Pessac (France);
- Laboratorio Chimico Regionale di Genova, Genoa (Italy);
- INNOVHUB ó Stazione Sperimentale per le Industrie e degli Oli e dei Grassi, Milan (Italy);
- Laboratorio Centrale di Roma, Rome (Italy);
- Laboratorio Chimico Regionale di Verona, Verona (Italy);
- Autoridade de Segurança Alimentar e Económica, ASAE, Lisboa (Portugal).

Ms Luz Martínez from the tasting panel of the *Instituto Nacional de Consumo*, (Madrid) collected the diplomas on behalf of the panels.

Tributes were also awarded to the **members of the international jury designated by the Executive Secretariat** who met at the IOC offices in Madrid to select the winner of the first prize in each fruitiness section of the Award from amongst the finalists. According to the competition rules, the jury also chose the second and third prize-winners in each section. The eight judges were:

- Susana Mattar, Argentina;
- Irene González Briones, Spain;
- Ángels Calvo Fandos, Spain;
- Alikí Gali, Greece;
- Luciana Di Giacinto, Italy;
- Ana Carrilho, Portugal;
- Abderraouf El Antari, Morocco;
- Samira Sifi, Tunisia.

The leader of the *Panel de catadores de aceite de oliva virgen de Cataluña* (Reus), Ms Ángels Calvo, collected the diplomas on behalf of the international jury.

FINALISTS

To reward the producers, packers or distributors whose extra virgin olive oils got through as finalists but did not win a prize, the IOC Chairman, Executive Director and Deputy Director took turns to present them with diplomas as a token of recognition of their drive for QUALITY.

Intense green fruitiness:

Oleícola San Francisco, S.L. ó Begijar, Jaén (Spain)
for the batch of 5,000 litres coded 7286OF
Represented by Manuel Jiménez Molina (Manager)

Cortijo Virgen de los Milagros - Monva, S.L. ó Mancha Real, Jaén (Spain)
for the batch of 10,000 litres coded 1942MV

Represented by Araceli Vaño Martínez (President)

Cortijo La Torre Premium - Aceites San Antonio, S.L.U., Jaén (Spain)
For the batch of 4,200 litres coded 2224GB

Represented by Isidoro Gavilán Linares (CEO)

Medium green fruitiness:

Almazara Quaryat Dillar ó Inversiones Diversas Velasco Gil, S.L. ó Dilar, Granada (Spain)
for the batch of 3,000 litres coded DP1401

Represented by José María Velasco

Sociedad Cooperativa Virgen de la Estrella - Los Santos de Maimona, Badajoz (Spain)
for the batch of 15,780 litres coded DEP-18

Represented by José Luis Gordillo Sánchez (President)

Victor Guedes, S.A. - Abrantes (Portugal)
for the batch of 3,175 litres coded D032014VG

Represented by Mavilde Marchante

Mild green fruitiness:

Medolea ó Cecilia Muriel - Mornag (Tunisia)
for the batch of 6,000 litres coded ML7

Represented by Mustapha Ben Aicha

Amor Bedoui - Teboursouk (Tunisia)
for the batch of 8,000 litres coded HT1

Represented by Amor Bedoui

Taking turns, the IOC Chairman, Executive Director and Deputy Director then presented a **medal** and **diploma** to the winners, who are entitled to mention the prize on the labels of the packs of extra virgin olive oil belonging to the same batch as the winning sample. An award logo is available for this purpose, which the winners can order from the IOC Executive Secretariat.

**PRIZE WINNERS OF THE
IOC MARIO SOLINAS QUALITY AWARD 2014**

Third prize

Intense green fruitiness:

Aceites Melgarejo, Premium Hojiblanca ó Pegalajar, Jaén (Spain)
for the batch of 5,500 litres coded PH1314

Represented by Pedro Antonio Melgarejo Cordero

Medium green fruitiness:

S.C.A. Ntra. Sra. de la Fuensanta de Oleoestepa - Corcoya (Seville) ó Spain
for the batch of 37,000 litres coded 2001/FU

Represented by Ana Fernández de Santaella Martín-Artajo (Vice President)

Mild green fruitiness:

Cooperativa de Olivicultores de Valpaços, C.R.L. - Valpaços (Portugal)
For the batch of 3,050 litres coded DP374BE

Represented by Manuel Paulo Ribero (Chairman of the Board of Directors)

Second prize

Intense green fruitiness:

Aceites Oro Bailén ó Galgón 99, S.L. ó Villanueva de la Reina, Jaén (Spain)
for the batch of 11,000 litres coded 1999-GG

Represented by José Gálvez González (Manager)

Medium green fruitiness:

Gallo Worldwide ó Lisbon - Portugal
for the batch of 4,350 litres coded 0022014GW

Represented by Luis Simões

Mild green fruitiness:

Elosua Portugal, S.A. ó Azambuja (Portugal)
for the batch of 3,000 litres coded AH303

Represented by Vasco Cortes Martins

Ripe fruitiness:

Innoliva - Olivos Naturales, S.L. ó Pamplona (Spain)
for the batch of 103,493 litres coded 062014ON

Represented by Miguel Rico

First prize

Intense green fruitiness:

Finca La Torre - Finca la Reja, S.L. ó Bobadilla, Málaga (Spain)
for the batch of 10,000 litres coded FR-14

Represented by Víctor Pérez Serrano (Manager)

Medium green fruitiness:

Casa Agrícola Roboredo Madeira, S.A. ó CARM - Almendra (Portugal)
for the batch of 5,000 litres coded DP014NBX

Represented by Celso Roboredo Madeira

Mild green fruitiness:

SAVO ó Sociedade Agrícola Vale de Ouro, S.A. ó Ferreira de Alentejo (Portugal)
for the batch of 3,000 litres coded CV547

Represented by Antonio Nunes-Valle

Ripe fruitiness:

Hacienda Queiles, S.L. ó Monteagudo, Navarra (Spain)
for the batch of 5,800 litres coded HQ13/14

Represented by Pablo Ribagorda Nieto

After hearing a speech by the IOC Chairman and being thanked by the Executive Director for their interest and invaluable support for this initiative, guests were invited to join a reception hosted by the IOC at which they had the chance to taste the winning oils.
