



MARIO SOLINAS QUALITY AWARD OF THE INTERNATIONAL OLIVE COUNCIL

Madrid - Every year the International Olive Council organises the competition for the Mario Solinas Quality Award. After deciding on the creation of the Award in 1993, the Council actually launched it in the 2000/01 season by approving Decision No DEC-1/82-IV/00 on 8 June 2000. The aim of organising this competition is to encourage individual producers, producer associations and packers in the producing countries to market extra virgin olive oils displaying harmonious organoleptic characteristics and to encourage consumers to recognise and appreciate the sensory attributes of such oils. By lending his name to this Award which goes to the top-scoring oils, the IOC wishes to pay tribute to the late Mario Solinas who did so much in the field of research, working closely with the IOC to standardise quality criteria.



■ The medals of the Mario Solinas Award



INTERNATIONAL OLIVE COUNCIL MARIO SOLINAS QUALITY AWARD

INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION 2019

PRIZE WINNERS AND FINALISTS

Madrid – In all, 164 oils have competed for the International Olive Council's Mario Solinas Quality Award 2019, announced in May 2018, with entries from Angola (1), Algeria (4), Brazil (1), China (2), Croatia (1), Greece (2), Italy (4), Morocco (22), Portugal (37), Saudi Arabia (1), Spain (80), Tunisia (7) and Turkey (2).

Entries were submitted by individual producers, producers' associations or packers.

According to the competition rules released in May 2018, entries for this first edition were classified in one of the following sections on the basis of the median intensity of their fruitiness:

• GREEN FRUITINESS:	Median of the fruitiness
Intense fruitiness	$m > 6$
Medium fruitiness	$3 \leq m \leq 6$
Mild fruitiness	$m < 3$

• RIPE FRUITINESS

• EV00 from the southern hemisphere

All the oils entered for this edition were assessed by the international panel of judges who selected the six oils with the highest scores in each section.

Next, the international panel selected the winner of the first prize in each section according to a special 100-point score sheet which marks them for their olfactory, gustatory and retronasal sensations and their harmony, complexity and persistence. The judges also proposed the second and third prize winners and finalists in each competition section to the Executive Secretariat.

Only one oil competed in the new section for extra virgin olive oils from the southern hemisphere, but considering that it is stored in the northern hemisphere, it has been included in the medium green fruitiness category for the northern hemisphere.



■ Panel leaders in the tasting room at the IOC. Both this room and the competition are dedicated to Mario Solinas, an important advocate of sensory analysis of olive oil



PRIZE WINNERS OF THE 2019 INTERNATIONAL OLIVE COUNCIL

MARIO SOLINAS QUALITY AWARD

First prize

Intense green fruitiness: **Almazara de Muela, S.L., Priego de Córdoba (Córdoba) - Spain**

Medium green fruitiness: **S.C.A. del Campo «El Alcázar», Baeza (Jaén) - Spain**

Mild green fruitiness: **Elaia 2 - Inbvestimentos, S.A., Ferreira do Alentejo - Spain**

Ripe fruitiness: **Azienda Agricola Sabino Leone, Canosa di Puglia (BT) - Italy**

Second prize

Intense green fruitiness: **Almazaras de la Subbética, S.C.A., Carcabuey (Córdoba) - Spain**

Medium green fruitiness: **Goya en Spagna, S.A.U., Alcalá de Guadaira (Sevilla) - Spain**

Mild green fruitiness: **Fima Olá - Productos Alimentares, S.A., Lisbona - Portugal**

Ripe fruitiness: **Unilever Fima Lda, Lisbona - Portugal**

Third prize

Intense green fruitiness: **S.C.A. Olivarrera la Purísima, Priego de Córdoba (Córdoba) - Spain**

Medium green fruitiness: **Hermanos Melgarejo, C.B., Pegalajar (Jaén) - Spain**

Mild green fruitiness: **La Pontezuela, S.L.U, Madrid - Spain**

Ripe fruitiness: **Biolive Company, Zaghoulane - Tunisia**



FINALISTI

INTENSE GREEN FRUITINESS:

- 1° Oleícola San Francisco, S.L., Begíjar (Jaén) – Spain**
- 2° Nobleza del Sur / Aceites Castellar, S.L., Castellar (Jaén) – Spain**
- 3a Casas de Hualdo, S.L., Madrid – Spain**

MEDIUM GREEN FRUITINESS:

- 1a La Inmaculada Concepción S.C.A., la Roda de Andalucía (Sevilla) – Spain**
- 2a Société Domaine Arije, Marrakech, Morocco**
- 3° Ntra. Sra. de los Remedios – Oro de Canava, Jimena (Jaén) – Spain**

MILD GREEN FRUITINESS:

- 1° Refugio Verde, Lda., Beja – Portugal**
- 2° Sovena – Portogallo Beni di consumo, S.A., Algés – Portugal**
- 3° S.C.A. Ntra. Sra. de la Fuensanta, Fuensanta de Martos (Jaén) – Spain**

RIPE FRUITINESS:

- 1° Celso Hernâni Gastalho Madeira, Vilar de Amargo – Portugal**
- 2° Ourogal, S.A., S. Miguel do Rio Torto (Abrantes) – Portugal**
- 3° Aceites Olivar del Valle, S.L., Bolaños (Ciudad Real) – Spain**

In accordance with the rules of the competition, all competitors may now unseal the tank holding the batch of oil they entered for the competition.

The winners are furthermore allowed to announce the prize on the labels of the extra virgin olive oil belonging to the same batch as the winning sample, and may obtain a special logo upon request to the Executive Secretariat.

The Mario Solinas Awards ceremony will be held during the Summer Fancy Food Show 2019 in New York (United States).



THE WORKING GROUP ON ORGANOLEPTIC ASSESSMENT

Madrid – Some 40 experts from IOC member countries took part in a meeting on the organoleptic assessment of virgin olive oil at IOC headquarters in Madrid. Attendees discussed recent updates on organoleptic assessment, sensory analysis panel harmonization and the classification of virgin olive oil.

As discussed at the previous meeting, the ES informed attendees that the accreditation guide for ISO 17025 on sensory analysis laboratories had been approved by IOC member countries via written procedure. Work continued with the proposal made by experts from Spain on applying the sensorial analysis method, with reference to official inspection procedures to ensure accurate labelling.

An important part of the meeting was dedicated to presenting the progress of the various electronic working groups, covering topics such as laboratory accreditation, reference materials, and statistics that apply to sensory analysis. The groups presented the results to representatives from the Executive Secretariat, who were happy with the work and wished for more active participation and continued progress.

Attendees also discussed the draft guide to conservation for consumers. The coordinator of the OLEUM project presented the results achieved so far, with particular reference to the production and use of reference materials in sensory panels.

The group also discussed the proposals for a new profile sheet for the Mario Solinas Award. Experts were given updates on IOC recognition for sensorial analysis laboratories.



■ Meeting of the group of experts on organoleptic assessment



OHIS: OLIVE OIL AND HEALTH, IN COLLABORATION WITH THE UNIVERSITY OF NAVARRA

Madrid - The member countries of the IOC recently approved a proposal to create a portal that gathers scientific information on the health benefits of olive oil and olive products. The project, called the Olive Health Information System, or OHIS, is planned to begin in the coming months.

The Executive Secretariat is supported by the Department of Preventative Medicine and Public Health at the University of Navarra, in collaboration with researchers who hold over ten years' experience. The aim is to create a regularly updated database that gathers the latest scientific research. The portal is designed with both researches and the general public in mind; it will include technical documents as well as more accessible content written in simple language that can be understood by all.

Experts and scientists from the University will also publish scientific reviews and reports to summarise key research from all over the world, as well as provide infographics to illustrate the findings visually. The results will be included in the Observatory that the IOC is setting up to provide members with more up-to-date information on current issues.



■ Signing of the collaboration agreement between the IOC and the University of Navarra



MOLDOVA SHOWS INTEREST IN THE IOC

Madrid– The Ambassador of Moldova to Spain, H.E. Violeta Agrici, paid a courtesy visit to the Executive Director of the International Olive Council, Abdellatif Ghedira, at IOC headquarters on 6 March 2019.

During the meeting, they discussed IOC activities and proposals for quality control in international trade. The Ambassador said that her country depends entirely on olive oil imports and that the quality of the imported product was therefore fundamental.

The Executive Director explained that the IOC was effectively a guardian of olive oil quality but that it only intervened in matters between member countries or upon request of a non-member country in cases which require the Organisation's expertise. He also mentioned the advantages that countries receive through IOC membership.

Mr Ghedira suggested that Ms Agrici encourage her government to aid the work of the IOC in its position as observer, so that it may familiarize itself with the practices, either with the Council of Members or the Advisory Committee on olive oil and table olives.

The Ambassador committed to raising awareness within her country's government to demonstrate the benefits of joining the sector, most of all, she said, given the rising interest for olive-growing, in particular olive oil consumption and the health benefits it.



■ Executive Director Abdellatif Ghedira alongside the Ambassador of the Republic of Moldova, S.E. Violeta Agrici, at the IOC



PANEL LEADER TRAINING COURSE HELD IN IZMIR, TURKEY

Izmir (Turkey) – The International Olive Oil Council organized a course for leaders of panels for virgin olive oil tasting at the Bornova Olive Research Center, Izmir, Turkey. Some 40 experts participated, from Algeria, Croatia, Greece, Iran, Jordan, Morocco, Portugal, Spain, Sweden, Tunisia and Turkey.

Juan Ramón Izquierdo, the course director, outlined the IOC method for organoleptic assessment of virgin olive oil, the general concepts of sensory and physiological analysis, the role of tasters and the panel leader, factors that influence sensory measurements and the legislation that regulates panel tests. Ana Peris and M^a Luisa Ruiz Domínguez presented the comparative quality control tests in relation to the standard UNE-EN ISO / IEC 17025: 2017.

The lessons continued with readings by Luis Guerrero on tasting variation within panels, and on software for data analysis.

The Executive Director, Abdellatif Ghedira, and Deputy Executive Directors Jaime Lillo and Mustafa Sepetçi were in attendance. The Head of the Technology and Environment Unit, Abdelkrim Adi, thanked the Turkish authorities and specifically Mrs Ümmühan Tibet, the Chair of the Turkish Olive Oil Council, for organising the international course.

The course ended with a guided technical tour of the Ethos region to visit the OLEATRIUM museum, which houses one of the largest and most comprehensive collections of equipment and tools for olive growing in the world. The Izmir course was organised by the Technical and Environmental Unit of the IOC and coordinated by Catarina Bairrao, the Head of the Training Department.

■ Group photo of the IOC tasting panel course held in Izmir, Turkey





THE INTERNATIONAL MARKET

(Source : Economy and Promotion Unit)

I. WORLD TRADE IN OLIVE OIL AND TABLE OLIVES

1. OLIO DI OLIVA – INIZIO DELLA CAMPAGNA A 2018/19 CON AUMENTO DELLE IMPORTAZIONI

Madrid – The table below shows figures for trade in olive oil and olive-pomace oil in the top eight markets in the first four months (October 2018 – January 2019) of the current crop year. Increases were found in Australia (31%); Japan (18%); Russia (17%); Brazil (13%); and Canada (12%). Imports fell by 8% in China compared to the same period the previous crop year. Data from the US¹ were only available until December by the time this newspaper was published, which show that imports had increased by 24% compared to the same period the previous year.

In the first three months of the current crop year (2018/19), intra-EU acquisitions rose by 7% and extra-EU imports fell by 3% compared to the same period the previous crop year².

Olive oil imports (including olive-pomace oils)(t)

	AUSTRALIA	BRAZIL	CANADA	CHINA	JAPAN	RUSIA	USA	EXTRA EU/27	INTRA EU/27	TOTAL
OCTOBER 17	2843,6	5443,7	4313,7	2722,0	4871,0	2254,7	27198,7	6495,9	76921,2	133064,5
OCTOBER 18	3343,7	8245,6	4663,2	2495,9	5142,4	3058,9	34986,8	12787,9	89163,6	163888,0
NOVEMBER 17	2039,0	7285,3	3218,8	3833,4	4432,0	2036,0	20715,0	16739,1	91723,7	152022,3
NOVEMBER 18	3378,8	8467,6	4028,9	4405,4	5893,7	2291,4	26394,3	14892,6	91148,2	152022,3
DECEMBER 17	2016,3	7275,6	2888,2	7696,5	3946,3	2106,9	26836,2	25156,9	95192,9	173115,9
DECEMBER 18	1894,3	6310,5	4217,5	4740,2	4610,2	2836,1	30983,4	19103,1	102335,2	177030,5
JANUARY 17	1475,0	6103,3	3993,4	6113,6	4705,3	1783,0	25134,8	11126,2	102835,3	163269,9
JANUARY 18	1475,0	6103,4	3993,4	6113,6	4705,3	1783,0	25134,8	11126,2	102835,3	163270,0
JANUARY 19	2363,8	6515,5	3245,9	7115,2	5594,4	1420,6	-	-	-	26255,5

¹ Data for the United States for January 2019 were not available when this newsletter went to print

² Data for the EU for January 2018 were not available when this newsletter went to print



2. TABLE OLIVES –2018/19 CROP YEAR

The table below shows trade in table olives in the first five months of the 2018/2019 crop year³ (September 2018 – January 2019). Increases were found in Australia (18%); Brazil (10%); and Canada (4%). Data from the US⁴ were only available for the period September-December when this newsletter was published, which show a 1% fall compared to the same period the previous crop year.

In the first four months of the 2018/19 crop year (September-December 2018), intra-EU acquisitions increased by 7% and extra-EU imports by 4% compared to the same period the previous crop year⁵.

Importazioni di olive da tavola (t)

	AUSTRALIA	BRAZIL	CANADA	USA	EXTRA-EU/27	INTRA-EU/27	TOTAL
SEPTEMBER 17	1501,0	7949,2	2077,0	10237,0	6243,2	27039,9	55047,3
SEPTEMBER 18	1598,5	9521,8	2702,7	9902,5	6524,8	29062,2	59312,5
OCTOBER 17	1295,0	9492,3	2843,0	11055,0	7304,7	32329,3	64319,3
OCTOBER 18	1462,9	12056,6	2641,3	11907,0	8783,1	31866,1	68717,0
NOVEMBER 17	1406,0	11115,3	2539,0	12596,0	8255,4	29794,9	65706,6
NOVEMBER 18	1997,5	12807,1	2848,2	13040,2	9502,7	34640,1	74835,8
DECEMBER 17	1336,8	11055,2	2663,6	12469,9	10381,4	27305,2	65212,1
DECEMBER 18	1232,9	9626,1	2403,5	11242,6	8713,5	29204,6	62423,2
GENNAIO 18	1023,0	7023,3	2343,0	9811,0	9647,1	24624,0	54471,4
GENNAIO 19	1427,8	7349,8	2326,4	-	-	-	11104,0

³ According to the new provisions of the International Agreement on Olive Oil and Table Olives, 2015, which came into force on 1 January 2017, "table olive crop year" means the period of twelve months from 1 September of one year to 31 August of the next

⁴ Data for the United States for January 2019 were not available when this newsletter went to print

⁵ Data for the EU for January 2019 were not available when this newsletter went to print



II. PRODUCER PRICES – OLIVE OIL

Graph 1 shows the weekly producer price movements of extra virgin olive oil in the top three producer countries of the EU and Tunisia. Graph 3 shows the weekly producer price movements of refined olive oil in the top two producer countries of the EU. Price movements by month can be found in graphs 2 and 4.

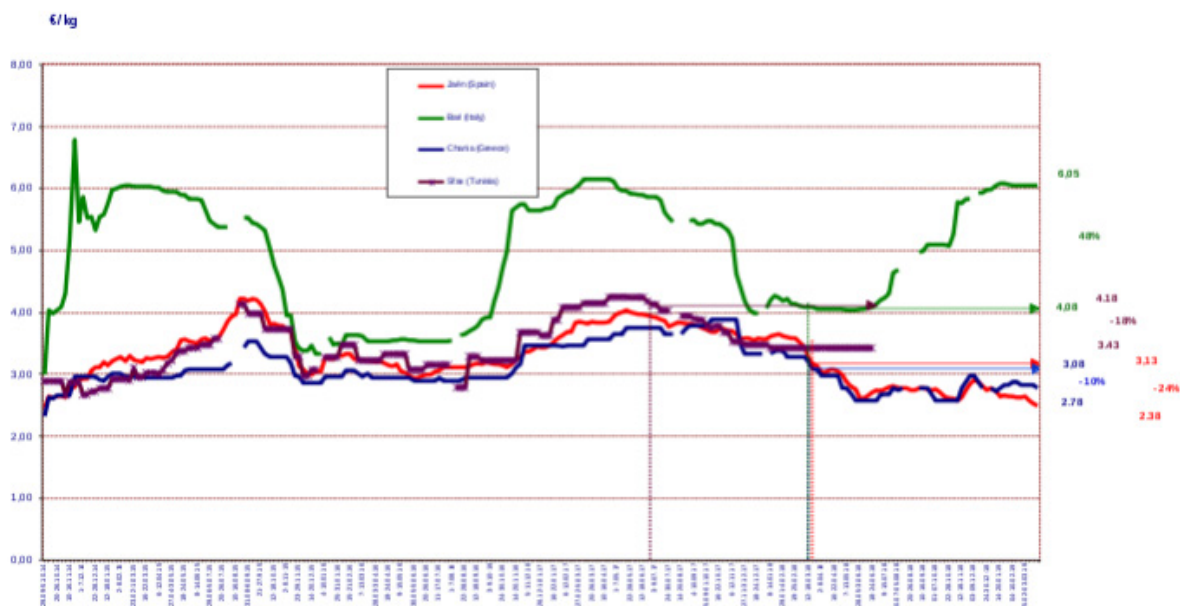
Extra virgin olive oil : Producer prices in **Spain** in the third week of March stood at €2.38/kg, a 24% fall compared to the same period the previous crop year (Graph 1).

Italy -There was an upward tick in producer prices in Italy at the end of May 2018, coming in at €6.05/kg by the second week of March 2019, a 48% increase compared to the same period the previous crop year.

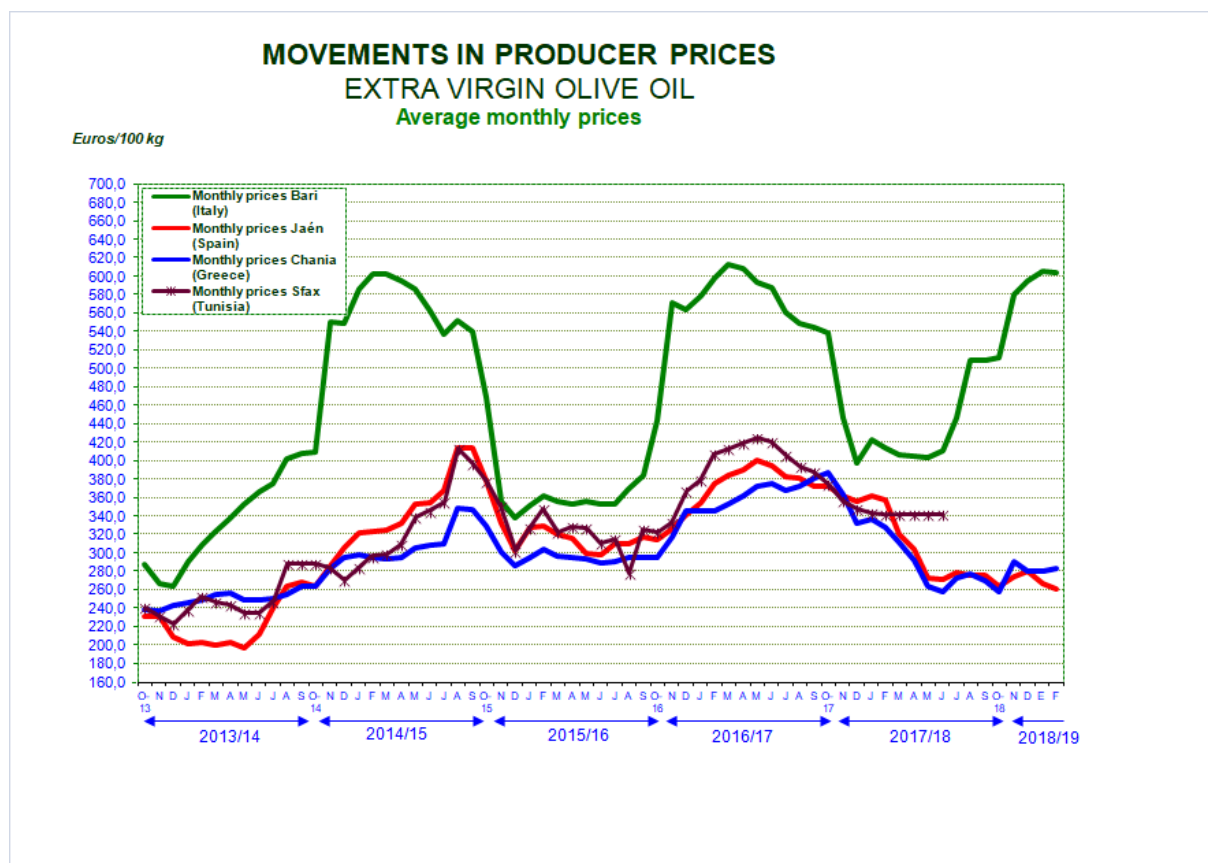
Greece - Prices in Greece in the second week of March 2019 stood at €2.78/kg, a 10% fall compared to the same period the previous crop year.

Tunisia - Prices in Tunisia were stable in the last weeks of June 2018, coming in at €3.43/kg, an 18% fall compared to the same period the previous crop year.

2014/15, 2015/16, 2016/17, 2017/18 & 2018/19 CROP YEARS EXTRA VIRGIN OLIVE OILS
Weekly producer price movements Bari, Chania, Jaen and Sfax markets



■ Graph 1

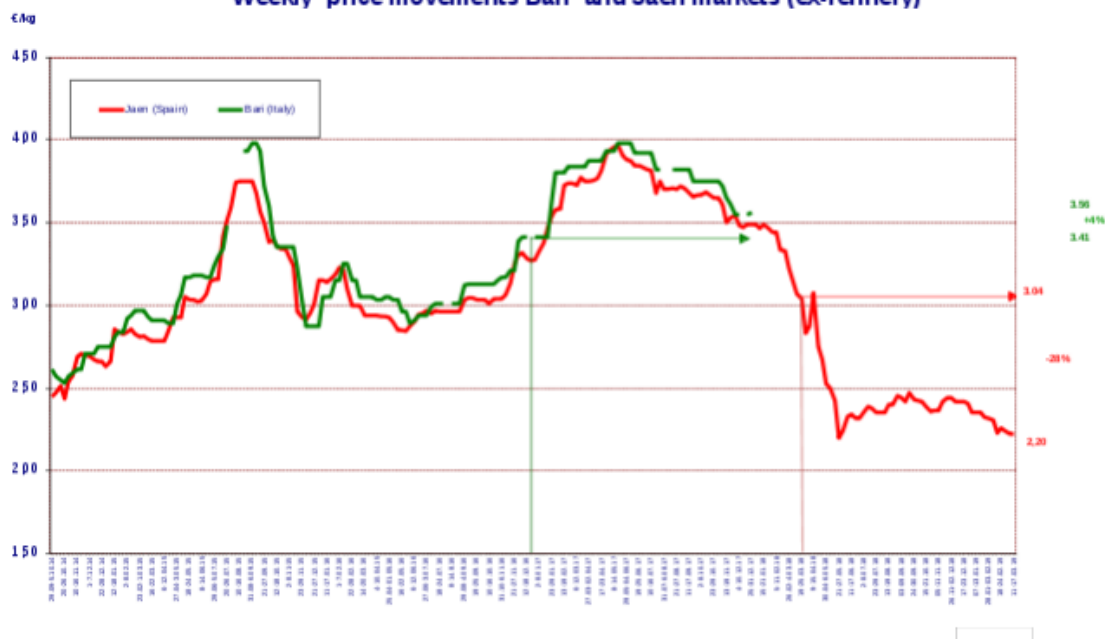


■ Graph 2

Olio d'oliva raffinato : I prezzi all'origine in Spagna sono di € 2,20/kg nella terza settimana di marzo, il che rappresenta un calo del 28% rispetto allo stesso periodo della stagione precedente. I dati per l'Italia in questa categoria non sono disponibili da fine dicembre 2017 quando hanno avuto un aumento del 4%, attestandosi a 3,56 €/ kg. La differenza nella terza settimana di marzo 2019 tra l'olio extravergine di oliva (€ 2,38 / kg) e il prezzo dell'olio di oliva raffinato (€ 2,20 / kg) in Spagna è di € 0,18 / kg. In Italia, questa differenza a dicembre 2017 è stata di € 0,43 / kg. (Grafico 3).

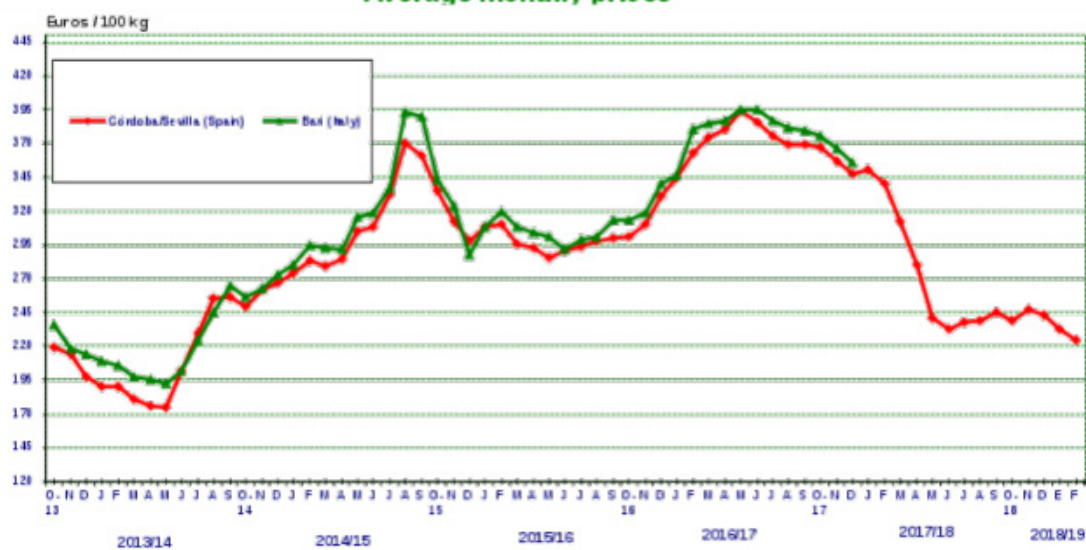


2014/15, 2015/16, 2016/17, 2017/18 & 2018/19 CROP YEARS REFINED OLIVE OILS Weekly price movements Bari and Jaen markets (ex-refinery)



Graph 3

MOVEMENTS IN PRODUCER PRICES REFINED OLIVE OIL Average monthly prices



Graph 4



STAY TUNED!

<http://www.internationaloliveoil.org>

Keep up with the olive sector through Olive News:

<http://www.scoop.it/t/olive-news>

and the goings-on at the IOC:

<http://www.linkedin.com/company/international-olivecouncil>

Our scientific journal Olivæ is available at:

<http://www.internationaloliveoil.org/store/index/48-olivae-publications>



■ The International Olive Oil Council's headquarters
in Calle Principe de Vergara 154 in Madrid