



**INTERNATIONAL
OLIVE
COUNCIL**

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IOC MARIO SOLINAS QUALITY AWARD

RULES OF THE INTERNATIONAL COMPETITION FOR EXTRA VIRGIN OLIVE OILS

organised by the INTERNATIONAL OLIVE COUNCIL

SINGLE EDITION FOR 2021

The international competition for extra virgin olive oils leading to the Mario Solinas Quality Award of the International Olive Council (IOC) is based on Decision No DEC-1/82-IV/00, which the Council adopted on 8 June 2000. Pursuant to this decision, the Award was launched in the 2000–2001 crop year in the wake of the Council's 1993 decision to create it as a memorial and tribute to one of the most important advocates of the sensory analysis of virgin olive oil, the late Italian Professor Mario Solinas.

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

COMPETITION RULES FOR BOTH HEMISPHERES

Extra virgin olive oils presented by registered individual producers, producers' associations and packers may be entered for the competition and the batch must come from the participant's country.

1. Eligible oils

- Only extra virgin olive oils that are produced in the competition crop year from both hemispheres 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 be from a homogeneous batch of oil from the 2020/2021 crop year, stored in a single tank of at least 3000 litres.
- In view of the date for registration, olive oils from the Southern Hemisphere may be from the 2019/2020 crop year and a homogenous batch of at least 1500 litres.
- 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 (Annexes 1 and 2).
- 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 seven (7) samples of 500 mL each, 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 by the Executive Secretariat or when the list of winners is posted on the IOC website.
- 2.3. To arrange for the notarial¹ 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 batch must come from the participant's country.
 - 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 500 mL samples to a laboratory recognised by the International Olive Council for 2020/2021² 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 2020/2021 will be adopted by the IOC Council of Members in November 2020, after which they will be posted on the IOC website.

2.6. To send the following documents and samples to the IOC Executive Secretariat (calle Príncipe de Vergara, 154, 28002 Madrid, Spain) by **12 February 2021**, stating “Mario Solinas International Extra Virgin Olive Oil Competition” 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 2020/2021;
- three of the 500 mL samples, properly packaged to avoid breakage during transportation.

2.7. To keep the remaining two 500 mL samples. These samples will remain at the disposal of the IOC Executive Secretariat 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 IOC Executive Secretariat 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

$Me > 6$

Medium fruitiness

$3 < Me \leq 6$

Delicate* fruitiness

$Me \leq 3$

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

- Southern hemisphere extra virgin olive oils

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

* New terminology affecting the English version only, following terminological changes made to the IOC organoleptic assessment method.

- 3.2. Entries shall be analysed by an international jury. The members of the jury shall be chosen by the Executive Secretariat from among the leaders of panels that are recognised by the IOC.

The international jury shall use the assessment sheet given in Annex 3 for this analysis and shall then calculate the average 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 international jury shall select the winner of the Mario Solinas Quality Award 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 and Southern Hemisphere oils categories.

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

The decision of the international 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 **12 February 2020**.

5. *Award of prizes*

The prizes for the winning oils shall be awarded by the Executive Director of the International Olive Council or other authorities during an official ceremony.

6. *Prizes*

The prizes shall comprise a medal (gold, silver or bronze) for the winners in each category who will also receive a diploma. The three finalists in each category will receive a finalist diploma.

* New terminology affecting the English version only, following terminological changes made to the IOC organoleptic assessment method.

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 4.

The results of the competition shall be published on the IOC web site (www.internationaloliveoil.org).

7. Acceptance

Participation in the international extra virgin olive oil competition for the Mario Solinas Quality Award implies acceptance of the present rules.

IOC MARIO SOLINAS QUALITY AWARD
INTERNATIONAL COMPETITION FOR EXTRA VIRGIN OLIVE OILS

EDITION FOR 2021

2020/2021 crop year

Registration form

Name of competitor/registered name

Address

Post code	City/town	Country
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Sample identification number:	Telephone:	Fax:
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E-mail:

Contact:

Registration deadline: 12 February 2021

Done at on2021
(Signature)

Send to:
International Olive Council, calle Príncipe de Vergara 154, 28002 Madrid – Spain; Tel.: 91.590.36.38

IOC MARIO SOLINAS QUALITY AWARD
INTERNATIONAL COMPETITION FOR EXTRA VIRGIN OLIVE OILS
EDITION FOR 2021
SOUTHERN HEMISPHERE CATEGORY - 2019/2020 crop year

Registration form

Name of competitor/registered name

Address

Post code	City/town	Country
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Sample identification number:	Telephone:	Fax:
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E-mail:

Contact:

Registration deadline: 12 February 2021

Done at on2021
(Signature)

Send to:
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SENSORY ASSESSMENT SHEET

SAMPLE CODE:				
TASTER IDENTIFICATION No:				
DATE:				

Perceived defects : NO/YES If YES, please write the name of defect/s:
N.B. In case of the defects perception, do not fill in the next section.

A. DIRECT OLFACTORY ANALYSIS (40 points)		FLAVOUR DESCRIPTION (DIRECT OR RETRONASAL OLFACTORY SENSATIONS)			
FRUITY DESCRIPTION		Descriptors	Intensity		
Parameter	SCORE		Delicate	Medium	Robust
Fruity Intensity (0-10)		Grass			
Complexity ⁽¹⁾ (0-20)		Olive leaf			
Balance ⁽²⁾ (0-10)		Apple (green/ripe)			
PARTIAL SCORE A		Almond (green/ripe)			
		Tomato (green/ripe)			
		Tomato plant			
		Banana (green/ripe)			
		Artichoke			
		Citrus fruits			
		Fig leaves			
		Flowers/Floral			
		Hot spices (pepper, etc)			
		Sweet spices (anise, etc)			
		Aromatic herbs			
		Others			
B. RETRONASAL, GUSTATORY AND TACTILE ANALYSIS (45 points)		GUSTATORY AND TACTILE SENSATIONS			
DESCRIPTION		Descriptors	Intensity		
PARAMETER	SCORE		Delicate	Medium	Robust
Fruity Intensity (0-10)		Bitterness			
Sweetness (0-5)		Pungency			
Bitterness (0-5)		Sweetness			
Pungency (0-5)		Astringency			
Complexity ⁽¹⁾ (0-10)					
Balance ⁽²⁾ (0-10)					
PARTIAL SCORE B					
C. FINAL OLFACTORY-GUSTATORY SENSATION (15 points)					
PARAMETER	SCORE				
Harmony ⁽³⁾ (0-10)					
Persistence ⁽⁴⁾ (0-5)					
PARTIAL SCORE C					

(1) Complexity: increases with the number and intensity of aromas and flavours
(2) Balance: The intensity relation among the evaluated olfactory fruitiness descriptors or gustatory attributes.
(3) Harmony: increases when attributes are balanced
(4) Persistence: length of time that retronasal sensations persist after the sip of olive oil is no longer in the mouth
*Descriptors of direct or retronasal olfactory sensations as described in COI/T20/Doc. No 15

FINAL RESULTS

TOTAL SCORE Sum of partial scores (A+B+C)		TYPE OF FRUITINESS	Intensity		
			Delicate	Medium	Robust
		Green			
		Ripe			

DESCRIPTORS OF DIRECT OR RETRONASAL OLFACTORY SENSATIONS

Green Complex olfactory sensation reminiscent of the typical odour of fruit before it ripens

Olive leaf Olfactory sensation reminiscent of the odour of fresh olive leaves

Grass Olfactory sensation typical of freshly mown grass

Apple Olfactory sensation reminiscent of the odour of fresh apples

Almond Olfactory sensation reminiscent of fresh almonds

Pear Olfactory sensation typical of fresh pears

Banana Olfactory sensation reminiscent of the characteristic odour of banana

Artichoke Olfactory sensation of artichokes

Citrus fruit Olfactory sensation reminiscent of that of citrus fruit (lemon, orange, bergamot, mandarin and grapefruit)

Pepper (green/sweet) Olfactory sensation of green peppercorns or of fresh sweet red or green peppers

Fig leaf Olfactory sensation typical of fig leaves

Herbs Olfactory sensation reminiscent of that of herbs

OTHERS :

Camomile Olfactory sensation reminiscent of that of camomile flowers

Eucalyptus Olfactory sensation typical of Eucalyptus leaves

Exotic fruit Olfactory sensation reminiscent of the characteristic odours of exotic fruit (pineapple, banana, passion fruit, mango, papaya, etc.)

Flowers Complex olfactory sensation generally reminiscent of the odour of flowers, also known as floral

Pine kernel Olfactory sensation reminiscent of the odour of fresh pine kernels

Soft fruit Olfactory sensation typical of soft fruit: blackberries, raspberries, bilberries, blackcurrants and redcurrants

Vanilla Olfactory sensation of natural dried vanilla powder or pods, different from the sensation of vanillin

Walnut Olfactory sensation typical of shelled walnuts

Leafy vegetables Olfactory sensation typical of leafy vegetables (i.e. chicory, etc.)

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EDITION FOR 2021

**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 Mario Solinas Quality Award in each of the groups may mention the prize obtained for this year's edition 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 IOC Executive Secretariat, 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. Display of the prize: official label

Each of the prizes shall be displayed on a numbered, self-adhesive official label not larger than 7cm² bearing the mention of the prize and the year it was granted.

3. Delivery of the official prize labels to the winner

Winners who submit a request to mention the prize on packs of the winning extra virgin olive oil will be supplied with official, numbered labels by the Executive Secretariat. The number of official labels provided will coincide with the number of packs notified by the winner and will be delivered after prior payment.

In the event of failure to comply with the requirements specified in this Annex the winners concerned may not enter for future editions of this competition and the competent authorities will be notified.

4. Prize-winning oils

Winners shall in no event receive any financial contribution. Winning companies shall reserve 50 litres of the prize-winning batch, which may be acquired by the International Olive Council, and which shall be bottled exclusively for the IOC in different formats to be agreed by the parties. These oils shall be used by the International Olive Oil for their institutional, training and promotional activities.
