

**5th INTERNATIONAL EXTRA VIRGIN
OLIVE OIL COMPETITION**
OVIBEJA AWARD
April 29 - May 3, 2015



Exclusive Sponsor:



COMPETITION RULES

Extra Virgin Olive Oils presented by individual producers, producers associations, cooperatives and packers can participate in the competition.

1 – OLIVE OILS ACCEPTED IN THE COMPETITION

- 1.1 – Will only be accepted in the competition Extra Virgin Olive Oils belonging to the 2014/2015 producing campaign and that meet the requirements of quality and authenticity established by Regulation (EEC) No 2568/91 and its amendments.
- 1.2 – The extra olive oils in the competition must come from a homogeneous batch of, at least, 3000 liters, stored in a single deposit.
- 1.3 – 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 – OBLIGATIONS OF COMPETITORS

- 2.1 – Each competitor must fill in all 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, ΔK , stigmastadiene and sterols)

2.5 – A 500 ml sample should be sent to an olive oil tasting panel recognized by the IOOC to carry out organoleptic assessment according to the Regulation (EC) No 1348/2013 and issue a certificate with the corresponding classification of the olive oils, as well as the median of the intensities and type of the fruity attribute.

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, specifying the category for which the olive oil is entered
- 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 – The olive oils received 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 – The olive oils will be evaluated by an international jury, whose composition will shortly be published by the organization.

3.3 – The meeting of the jury will take place in Beja, Portugal, in date and place to be determined by the organization.

3.4 – 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

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

3.6- All awarded olive oil will be chemically analyzed according to Reg. (CEE) nº 2568/91 and its amendments 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 period open for registration and the presentation of samples shall end on **28th March 2015**.

5 – AWARD OF PRIZES

The awards ceremony will take place during Ovibeja, date and place to disclose at the time by the Organization.

6 – ACCEPTANCE

Participation in the 5th 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

“5th International Extra Virgin Olive Oil Competition – Ovibeja Award 2014”

Rua Castilho, 69, R/C Esq.

1250-068 Lisboa

PORTUGAL

Telefone: (+351) 213 841 810

Fax: (+351) 213 861 970

E-mail – geral@casadoazeite.pt



**5th INTERNATIONAL EXTRA VIRGIN
OLIVE OIL COMPETITION**
OVIBEJA AWARD
April 29 - May 3, 2015



Exclusive Sponsor:



Appendix I

REGISTRATION FORM

Name of the competitor _____

Address _____

Post Code _____

City / town _____

Country _____

Phone Number _____

Fax _____

E-mail _____

Contact person _____

Sample Identification Code _____

Done at _____, on _____ 2015

(Signature and Stamp)



ACOS AGRICULTORES
DO SUL



**5th INTERNATIONAL EXTRA VIRGIN
OLIVE OIL COMPETITION**
OVIBEJA AWARD
April 29 - May 3, 2015



Exclusive Sponsor:



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 5th International Competition of Extra Virgin Olive Oil -
Ovibeja Award 2014/2015 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)



ACOS AGRICULTORES
DO SUL



**5th INTERNATIONAL EXTRA VIRGIN
OLIVE OIL COMPETITION**
OVIBEJA AWARD
April 29 - May 3, 2015



Exclusive Sponsor:



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/>	



ACOS AGRICULTORES
DO SUL



**5th INTERNATIONAL EXTRA VIRGIN
OLIVE OIL COMPETITION**
OVIBEJA AWARD
April 29 - May 3, 2015



Exclusive Sponsor:



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 2014 / 2015 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. .



ACOS AGRICULTORES
DO SUL

