

COMPETITION RULES

Extra Virgin Olive Oils presented by registered individual producers, producers' associations, cooperatives, and packers may be entered for the competition. The country of origin of the lot submitted for the competition must match with the country of origin of the participant.

1 – ELEGIBLE OLIVE OILS

1.1 – Will only be accepted in the competition Extra Virgin Olive Oils belonging to the 2022/2023 producing campaign that meet the requirements of quality and authenticity established by Delegated Regulation N° 2022/2104, or by the IOC trade standard for olive oils.

1.2 – In view of date for registration, olive oils from Southern Hemisphere may be from the 2021/2022 crop year.

1.3 – The Extra Virgin Olive Oils submitted for competition must come from a homogeneous batch and be stored in a single tank, in the following quantities:

- a) small producers (less than 20.000 kg of olive oil per year), the homogeneous batch submitted to the competition must be, at least, 1.000L
- b) large producers (more than 20.000kgs of olive oil per year), the homogeneous batch submitted to the competition must be, at least, 4.000L
- c) packers, the homogeneous batch submitted to the competition must be, at least, 15.000L.

1.4 – Each participant can only submit one Extra Virgin Olive Oil in each category (Intense Greenly Fruity, Medium Greenly Fruity, Mild Greenly Fruity, Ripely Fruity and Olive Oils from the Southern Hemisphere)

2 – RESPONSABILITIES OF COMPETITORS

2.1 – Each competitor must complete 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 – Seven (7) representative samples of 500 ml of the batch in competition 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 – One (1) 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 – One (1) sample should be sent to an olive oil tasting panel recognized by the IOC to carry out an organoleptic assessment according to the Delegated Regulation n° 2022/2104 or the IOC trade standard for olive oils. The tasting panel shall issue a certificate confirming that the oil is an Extra Virgin Olive Oil.

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
- Three (3) samples
- 2 bottles of the commercial brand presented for the competition, duly labeled
- Proof of payment of the Registration Fee (see point 7. of the Regulation)

2.7 – Competitors should retain two (2) samples to cover for any loss or damage during transportation.

3 – STAGES OF THE COMPETITION

3.1 – The olive oils will be classified according to type (green or ripe) and intensity of the fruity or origin, in the following categories:

a) Greenly fruity, divided into the following categories:

Intense fruitiness..... $m > 6$

Medium fruitiness..... $3 < m \leq 6$

Mild fruitiness..... ≤ 3

b) Ripely fruity

c) Olive Oils from the Southern Hemisphere

- 3.2 – The olive oils will be evaluated by an international jury, whose composition will shortly be published by the organization.
- 3.3 – If the majority of the jury considers that an olive oil does not correspond to the declared category, it may classify it in another category. If two samples from the same company are placed in the same category, the jury will keep the sample with the best classification.
- 3.4 – The meeting of the jury will take place at a date and place to be designated by the organization.

3.5 – 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

- 3.6 – The minimum score for entitlement to a prize shall be 70 for the intense and medium green fruitiness categories, 65 for the mild green fruitiness category and 60 for the ripe fruitiness and Olive Oils from the Southern Hemisphere categories.
- 3.7 - All awarded olive oils may be chemically analyzed according to the Delegated Regulation n° 2022/2104, or the IOC trade standard for olive oils, to confirm the authenticity and quality requirements.
- 3.8 – 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.
- 3.9 – The decision of the 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 **24th March 2023**

5 – AWARD OF PRIZES

The award ceremony will take place at a date and place to be announced by the Organization in due course.

6 – ACCEPTANCE

Participation in the 12th International Competition of Extra Virgin Olive implies acceptance the present rules.

7 – REGISTRATION FEE

Participation in the **12th International Competition for Extra Virgin Olive Oils** has a **Registration Fee of €100.00** (VAT exempt, under Article 9 of the CIVA) **for each sample** submitted to the competition.

Payment must be made by bank transfer, to the following account:

Account Holder: ACOS – Associação dos Agricultores do Sul

IBAN: PT50 0045 6100 400 39334590 30

SWIFT: CCCMPTPL

Registration only becomes effective after confirmation of payment.

8 – DATA PROTECTION

Casa do Azeite has a security policy in place to protect personal data against destruction, alteration, disclosure, or unauthorized access and against any other form of unlawful or abusive processing. The information will be retained for the period necessary to fulfill the purposes of this Competition. The data subject is granted the right at any time to access, correct or delete their personal data. To this end, you should express your wish by e-mail to geral@casadoazeite.pt.

9 – SECRETARIAT OF THE COMPETITION

“12th International Extra Virgin Olive Oil Competition – Ovibeja Award 2023”

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Appendix I REGISTRATION FORM

Name of the competitor _____

Address _____

Post Code _____

City / town _____

Country _____

Phone Number _____

Fax _____

E-mail _____

Contact person _____

Sample Identification Code _____

Category of the Olive Oil in which you register this sample, proven by an Organoleptic Analysis Report issued by a Laboratory recognized by the IOC:

- | | | | |
|--|--------------------------|---------------------------|--------------------------|
| Ripe Fruity | <input type="checkbox"/> | Mild Green Fruity..... | <input type="checkbox"/> |
| Medium Green Fruity..... | <input type="checkbox"/> | Intense Green Fruity..... | <input type="checkbox"/> |
| Olive Oils from the Southern Hemisphere..... | <input type="checkbox"/> | | |

Comercial Brand _____

Done at _____, on _____ 2023

(Signature and Stamp)



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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 **12th International Competition of Extra Virgin Olive Oil -
Ovibeja Award 2022/2023** for the following competitor:

Name of company / producer: _____

Address _____

Fiscal Number _____

Location of sampling collection _____

Number of the 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)



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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/>	



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 2022/ 2023 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. .

