



## 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 2025/2026 producing campaign that meet the requirements of quality and authenticity established by Delegated Regulation Nº 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 2024/2025 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, absorbance in ultra-violet (K1%): 270 nm, 232 nm and  $\Delta K$  and fatty acid ethyl esters (FAEEs)).

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 nº 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)
- A high-resolution photo (pack-shot) of the packaging of the commercial brand submitted to the competition, to the email [geral@casadoazeite.pt](mailto:geral@casadoazeite.pt)

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 ≤ 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 **27<sup>th</sup> March 2026**.

## **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 15th International Extra Virgin Olive Oil Competition implies acceptance the present rules.

## **7 – REGISTRATION FEE**

Participation in the **15<sup>th</sup> International Extra Virgin Olive Oil Competition** has a **Registration Fee of €125.00** (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](mailto:geral@casadoazeite.pt).

## 9 – SECRETARIAT OF THE COMPETITION

### **“15<sup>th</sup> International Extra Virgin Olive Oil Competition – Ovibeja Award 2026”**

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OVIBEJA  
CA  
Crédito Agrícola  
AWARD

## Appendix I

### REGISTRATION FORM

Name of the competitor \_\_\_\_\_

Address \_\_\_\_\_

Post Code \_\_\_\_\_

City / town \_\_\_\_\_

Country \_\_\_\_\_

Phone Number \_\_\_\_\_

Fax \_\_\_\_\_

E-mail \_\_\_\_\_

Fiscal Number \_\_\_\_\_

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 .....

Mild Green Fruity.....

Medium Green Fruity.....

Intense Green Fruity.....

Olive Oils from the Southern Hemisphere.....

Comercial Brand \_\_\_\_\_

Done at \_\_\_\_\_, on \_\_\_\_\_ 2026

\_\_\_\_\_  
(Signature and Stamp)





## 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 **15<sup>th</sup> International Extra Virgin Olive Oil Competition -  
Ovibeja Award 2025/2026** 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)





## Appendix III

### Technical Sheet

<b>Alphanumeric Code of the Sample (equal to the Registration Form)</b>	
<b>Commercial Brand</b>	
<b>Company</b>	
<b>Contacts</b>	
<b>Olive Variety(ies)</b>	
<b>Tasting Notes</b>	
<b>Other comments:</b> <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 2025/ 2026 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 model for each of the Prizes or Honorable Mentions on the packaging labels will be provided by the Organization and will consist of the official logo of the Competition referring to the Prize or Honorable Mention awarded, and the year in which it was granted.
- d) In case of non-compliance of this Appendix, the companies concerned can't participate to future editions of this competition.

