



**INTERNATIONAL
OLIVE
COUNCIL**

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ELIGIBILITY REQUIREMENTS FOR IOC PATRONAGE

**RULES TO BE MET BY THE ORGANISERS OF EXTRA VIRGIN OLIVE OIL
COMPETITIONS FOR ENTITLEMENT TO USE THE WORDS “COMPETITION
HELD UNDER THE PATRONAGE OF THE INTERNATIONAL OLIVE COUNCIL”**

The international extra virgin olive oil competition for the IOC Mario Solinas Quality Award is based on Decision No DEC-1/82-IV/00 adopted by the IOC on 8 June 2000. Under 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 Professor Mario Solinas of Italian nationality. Its chief objective is to choose the entries with the best organoleptic characteristics in each of the established categories.

Besides this competition, there are other public or private-initiative contests that pursue the same goal of showcasing extra virgin olive oils with top organoleptic characteristics.

By awarding its institutional patronage, the IOC intends to acknowledge and foster extra virgin olive oil competitions governed by rules that are of an equivalent standard to IOC rules, to provide distributors and consumers with more reliable information when they wish to purchase prize-winning oils, particularly when they buy significant volumes as is the case of distributors, and to create stronger international visibility for winners, while promoting the concept of excellence in extra virgin olive oils worldwide.

**ELIGIBILITY REQUIREMENTS FOR COMPETITIONS SEEKING IOC
PATRONAGE**

To be eligible for the patronage of the International Olive Council (IOC), the competition must be open to samples of extra virgin olive oils which may be presented by registered individual producers, producers’ associations and packers and it must have the following rules at least.

1. Eligible oils

- Only extra virgin olive oils produced in the competition crop year and complying with the requirements stipulated for this grade in the IOC trade standard applying to olive oils and olive pomace oils (<http://www.internationaloliveoil.org/estaticos/view/222-standards>) must be considered eligible for entry.
- The oils entered for the competition must be from a homogeneous batch of oil stored in a single tank of at least 1 500 litres in the case of national competitions, and 3 000 litres in the case of international competitions.
- Each participant may enter only one extra virgin olive oil for each edition of the competition.

2. *Responsibilities of competitors*

Competitors must be required:

- 2.1. To arrange for a notary¹ to carry out the following:
 - . To collect representative samples of the batch of oil entered for the competition, comprising five (5) samples of 500 ml each, collected in coloured glass containers of the same capacity, and two (2) samples of 100 ml each, also collected in coloured glass containers of the same capacity. The containers must be closed with a tamper-evident cap, which must be sealed by the notary, and must bear a label showing a code number created by the participant comprising digits and two letters. Samples must be collected according to ISO 5555 “Animal and vegetable fats and oils – Sampling” (http://www.google.es/url?sa=t&rct=j&q=&esrc=s&source=web&cd=3&ved=0CDAQFjAC&url=http%3A%2F%2Fshop.standards.ie%2Fnsai%2FPreviewDoc.aspx%3FsaleItemID%3D388766&ei=CnvVNrEGtXsaLjEgJgH&usg=AFQjCNFAC_cEd4up46vXJmWq9GCTpiAUA&bvm=bv.86956481,d.d2s).
 - . 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 competition organisers or when the list of winners is posted on the competition website.
- 2.2. To arrange for the notarial 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 procedure for collecting, sealing and identifying the samples
 - That the tank holding the batch of oil entered for the competition has been sealed
- 2.3. To send one of the two 100-ml samples to a laboratory recognised by the IOC for the crop year concerned ((<http://www.internationaloliveoil.org/estaticos/view/226-laboratories-panels>) or to an official laboratory accredited by a public authority 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.
- 2.4. To send one of the 500-ml samples to an olive oil tasting panel recognised by the IOC (<http://www.internationaloliveoil.org/estaticos/view/226-laboratories-panels>) or to an official laboratory accredited by a public authority in order for it to undergo organoleptic assessment according to the IOC method (latest update of COI/T.20/Doc. No 15 posted on <http://www.internationaloliveoil.org/estaticos/view/224-testing-methods>) and for a certificate to be issued indicating the grade classification of the oil, the median of the intensities of the fruity attribute and, if possible, whether the fruitiness is green or ripe.

1 Or equivalent legal figure.

- 2.5. To send three of the 500-ml samples to the competition organisers together with the documentation mentioned above.
- 2.6. To keep the fifth 500-ml sample and the second 100-ml sample, which will remain at the disposal of the competition organisers in case any of the other samples should be spoiled or lost.

3. *Stages of the competition*

- 3.1. After receipt of the three samples per entry, the competition organisers must assign a secret code number to each of the oils entered. The code number must be written on an opaque, self-adhesive label that completely covers the original identification label.

The oils must be classified 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:

<u>Group</u>	<u>Median of the fruity attribute</u>
<ul style="list-style-type: none"> - <u>Green fruitiness</u>: 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. 	
Intense fruitiness Medium fruitiness Mild fruitiness	$m > 6$ $3 \leq m \leq 6$ < 3
<ul style="list-style-type: none"> - <u>Ripe fruitiness</u>: Set of olfactory sensations characteristic of the oil obtained from green, sound, fresh olives, perceived directly and/or through the back of the nose and reminiscent of ripe fruit. 	

Categories

Specific categories may be created for the competition, provided the terminology used in the IOC organoleptic assessment method is respected (latest update of COI/T.20/Doc. No 15 at <http://www.internationaloliveoil.org/estaticos/view/224-testing-methods>).

Entries must be analysed by a jury made up of at least eight tasters belonging to a virgin olive oil tasting panel recognised by the IOC or an official sensory testing laboratory accredited by a public authority.

For the analysis, the jury must use an assessment sheet including at least the elements mentioned in the sheet appended in Annex 1 and must later calculate the median 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 jury must select the winner in each group of the competition patronised by the IOC according to the scores obtained and 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 must be chosen. If the tie persists, the oil with the lowest peroxide value must be chosen.

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 category.

The list of prize-winning oils must be released on the competition website. If there is no such website, it must be published in a format to be specified by the organisers in order to guarantee that the results are publicised. It must be sent to the IOC which will also publish it on its website if the competition has received the prior patronage of the IOC.

The decision of the jury shall be final and shall not be open to appeal.

4. Prizes

The winners must only be able to mention their prize on the label of packs belonging to the same batch as the winning sample, in accordance with pre-established rules for its graphic display.

5. Entry fees

Entry fees must not be intended to generate a profit (*).

6. Checks

For monitoring purposes, the IOC reserves the right to request supporting proof of the competition arrangements with a view to awarding its patronage and to perform on-the-spot checks to ensure compliance with the agreed rules when institutional patronage has been awarded. In the event of failure to comply with these rules, the IOC will withdraw the possibility of applying for IOC patronage for the next three crop years and will publish this information on its website.

(*) At the most, they must permit coverage of the costs of holding the competition and as a rule may not exceed EUR 100 per oil entry.

ANNEX 1

SENSORY ASSESSMENT SHEET

Sample code:
Taster identification No:
Date:

Olfactory sensations (maximum 35 points)

Olive fruitiness (0–7)

Other fruits (0–3)

Green (grass/leaves) (0–2)

Other positive sensations (0–3)

Harmony⁽¹⁾ (0–20)

Partial score

Gustatory-retronasal sensations (maximum 45 points)

Olive fruitiness (0–10)

Sweet (0–4)

Bitter (0–3)

Pungent (0–3)

Green (grass/leaves) (0–2)

Other positive sensations (0–3)

Harmony⁽¹⁾ (0–20)

Partial score

Final olfactory-gustatory sensation (maximum 20 points)

Complexity⁽²⁾ (0–10)

Persistence (0–10)

Partial score

Category of fruitiness:

GREEN (0 – 10)

RIPE (0 – 10)

Total score

(1) **Harmony** increases when the attributes are balanced.
(2) **Complexity** increases with the number and intensity of aromas and flavours.