



XXVII LEONE D'ORO dei Mastri Oleari 2018



Competition Rules:

Art.1) The "Leone d'Oro dei Mastri Oleari", the first international competition born in 1991, aims to highlight the best extra virgin olive oils from any origin, by stimulating and publicizing the diligent efforts of producers working tirelessly to improve the product quality, and promoting the companies through appropriate actions with public and private institutes, trade and distribution professional operators as well as with private consumers.

For the 2018 the award is sponsored and organized by the Cultural Association for the development and disclosure of the high quality EVOOs "O'Live & Italy", on behalf of Corporazione Italiana dei Mastri Oleari.

INFO: Maria Paola Gabusi, leonedoro@oliveitaly.it +39 3478784699

Art.2) Only extra virgin olive oils which are produced in the competition crop year and which 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 competition is open to all extra virgin olive oils of any origin, provided that it is possible to purchase the oil presented through the normal distribution channels and that they are presented within the stated terms, with a legitimate application and on the condition that a homogeneous quantity is declared for each sample submitted.

One sample/brand per producer/group of companies per category

Are admitted small producers for the category "Small Producers Award" with lot of 300-2000 lt (and not more than 2000 lt total yield of the year production). Small producers must report the membership category in the application form.

Bottles must be regularly labeled and show the lot number and expiration date

Art.2B) Participants agree to allow at any time the examination of a representative of the organization, for the purpose of verify the above-mentioned requirements. The organization also reserves the possibility of anonymous purchase of the oil presented to the competition. In case of marked irregularities the producer will be disqualified.

Participants will sign a certificate of authenticity indicating mill of origin, lot number and size to be handed in with the registration papers and reserve the right as competition to check authenticity of the winning samples

Art.3) The extra virgin olive oils will be assigned and rewarded to different categories with ONLY ONE 1st, 2nd and 3rd price called **Leone d' Oro, d' Argento , di Bronzo**

- LEONE BLEND ITALIA
- LEONE BIOLOGICO ITALIA
- LEONE PICCOLI PRODUTTORI ITALIA
- LEONE MONOVARIETALE ITALIA
- LEONE BEST PACKAGING ITALIA
- LEONE SOCIAL (people jury)

LEONE KIDS (kids jury)

LEONE *BLEND FOREIGN*
LEONE *ORGANIC FOREIGN*
LEONE *SMALL PRODUCER FOREIGN*
LEONE *ONE VARIETY FOREIGN*
LEONE *PACKAGING FOREIGN*

FINALIST GRAND MENTION AWARD:

FIRST 5 EVOO FOR THE FOLLOWING CATEGORIES:
ORGANIC, MONOVARIETAL, BLEND

SELEZIONE (SELECTION) LEONE D'ORO:

SCORE OVER 80/100

Art.4) Any participant who wishes to apply, should send the application form together with the oil samples and the requested documents by courier, mail or in person, to the following address:

**Concorso "Leone d'Oro" c/o O'Live & Italy Via Firenze 10,
25088 Toscolano Maderno (Bs) Italy**

EVOOs can be sent from the 15th of January to the 20th of March (as soon as possible, anyway)

SELECTION's tastings will be done weekly
from the 20th of January to the 30th of March.

The **Final** will be done by an international Panel of recognized professional tasters (only). It will be done in 2 days in the first week of April 2018. Winners will be contacted by mail using the one wrote in the entry form.

Date and place of Award will be announced in time to all the participants

For each product the applicant should send:

4a) The application form typed or nonetheless in clear, block letters.

4b) 6 bottles, 250 ml or more each, with original labels for each oil submitted. The samples have to be properly packaged to avoid breakage during transportation. Two samples will be used for the competitions, the rest will be presented in the many different promotional activities durig the whole year

N.B. Shipping documents must show: "Samples with no commercial value sent only for panel test analysis". Otherwise you will have to pay the duty on the samples. If you send from outside Europe, please use your national mail coureer (Dhl and Fedex charge high duty taxes, anyway)

Art.4c) The chemical analysis certificate issued by a laboratory for the oils submitted, showing at least: free acidity and number of peroxides.

Art. 5) The participation requires a contribution of this amounts:

1st Sample 150 euro next Samples 90 euro each

The payment should be immediate after the application submission and be made only by bank transfer, “free of all charges”. It must indicate the name of the participant clearly and be made out to:

BANCA FIDEURAM
account: **O’LIVE&ITALY**
iban: **IT62 K032 9601 6010 0006 6541 985**
bic/swift : **FIBKITMM**

or via Paypal only from other paypal account at:

info@oliveitaly.it
[paypal.me/LeonedOro](https://www.paypal.me/LeonedOro)

all bank commissions are due to be payed by participants

Art. 6) The application to participate, the analysis certificates and a copy of the payment done should all be forwarded in one sealed envelope with the samples

Art. 7) The organizers will not be held responsible for any possible arrivals of the samples later than the fixed date, for the total or partial loss of the samples during transport, for possible chemical-physical or organoleptic alterations of the samples due to temperature changes, breakage or other damages incurred in transit. The delivery charges, including possible customs or health and safety duties, until the final destination are all to be paid for by the participants: “free domicile included duty and VAT”.

The samples of oil submitted will be kept anonymous by means of secret codes that shall be guarded by the Secretary of the Award.

Art. 8) From their reception to their presentation to the Jury, the samples are under the organisers' care, who shall look after them adequately and scrupulously to ensure they remain unaltered and maintain their integrity.

A delegate shall vouch for the formal aspects and operating methods, shall supervise the Jury's works and will draw up the report with the ranking list.

Art. 9) The evaluation method is based on the method explained in “Mario Solinas Quality Award of the International Olive Council COI/T.30/Doc. No 19 July 2016”.

- the selection panel is formed by min 8 judges and Panel Leaders registered in the italian national list of technicians and experts of olive oil and trained with the IOC method. Data processing and statistical monitoring of the work of the Panel is edited by the Award's scientific Committee.

Art.10) The evaluation sessions are arranged in compliance with the current ISO and International Olive Oil Council rules which state the:

- randomization of the samples;
- tools and time of analysis;

- temperature and presentation of the samples.

The score for each sample results from the sum of the weighed linear combination of the medians of each profile describer.

The oils which obtain a score higher than 80/100 will be in the list published on the O'Live website.

After the announcement of the awards, all the producers who wish to have it, will have the opportunity to have a telephone consultation (after appointment) about any of the criticisms of the sample examined by the Panel

Art.10B)

A "Finalist Grand Mention" Diploma shall be given only to the first 5 oil samples with the higher Global Evaluation Index after the first for each category.

The Leone d'Oro - Best Packaging prize(one) shall be awarded to the sample voted by a jury of photographers, designers and artists

The Leone d'Oro "La Compagnia dell'Olio/Social " will be voted by *a people's jury of minimum 8 selected journalists, bloggers, instagrammers , influencers* , after a consumer test of 6 of the first 20 classified evoo, using the CATA method (Check All That Apply).

The Leone d'Oro "La Compagnia dell'Olio/Kids" will be voted by a people's jury of minimum *8 kids between 9 and 14 years* old after a consumer test of the first 6 classified evoos, using CATA method.

Art.11) The announcement of the winners shall take place after the final tasting session and anyway before the 15th of may 2018. Winners will be contacted by e-mail, using the one written on the undresigned entry form.

Art.12) Prizes: In order to stimulate the commercial activity and promotion of extra virgin olive oils the organization will provide, on request, to send by mail the different pdf "*stickers*" for free (gold, silver, bronze, finalist and grand mention).

It is permitted to affix the adhesive labels supplied by the Contest Organization ONLY to bottles containing the same oil (same harvest, olive varietals and production batch) and with the same label as the selected sample. Any other use of the Contest Award label is not permitted.

Art.13) O'Live & Italy is committed to the disclosure of the results of the competition and to the promotion in various side-by-side initiatives throughout the year, of all oils that have achieved a score equal or more than 80/100, will be promoted under the common denomination "Selezione Leone d'Oro". All the bottles that will be marketed within these initiatives must necessarily affix the "*sticker*" that certifies the result obtained

Ar.14) The organizers reserve the right to modify the current Rules at any time found necessary. Participation in the international extra virgin olive oil competition Leone d'Oro dei Mastri Oleari implies acceptance of the present rules.

The Jury's verdicts are irrevocable.