

**2012 NEW ZEALAND
EXTRA VIRGIN OLIVE OIL AWARDS**



INFORMATION PACK



INFORMATION FOR 2012 NEW ZEALAND EXTRA VIRGIN OLIVE OIL AWARDS

The New Zealand Extra Virgin Olive Oil Awards are the premium olive oil awards in New Zealand and are administered by Olives New Zealand Inc. Using a fully trained panel of Judges led by a renowned international specialist, and requiring all entries to have been certified as extra virgin olive oil, the Awards recognise excellence in New Zealand extra virgin olive oils.

Entries are invited from members of Olives New Zealand.

KEY DATES

Entries open:	Monday 13 August 2012
Entries close:	Monday 10 September 2012
Judging:	Thursday 20- Friday 21 September 2012
Awards presentation:	Saturday 29 September 2012

ENTRIES

Entries must be submitted on the official entry form, which is available from:
<http://www.olivesnz.org.nz/wp-content/uploads/2012/05/2012-Awards-Entry-Form.pdf> .

The entry form, bottles of oil and payment must be received by 5pm Monday 10 September 2012. There is no limit on the number of entries an entrant may enter in each class.

ENTRY FEES

The entry fee is \$250 inc GST per entry. A GST invoice will be issued to entrants after entries close. Payment must be received at the time of entering the Awards. No entry will be accepted until payment of the entry fee is received in full.

AWARDS

Judges scoring is out of a maximum of 100 points based on a formal sensory assessment of the oil.

Medals are awarded as follows:

Gold	86 - 100 points
Silver	76 – 85.9 points
Bronze	65 – 75.9 points.

All medal winners will receive an appropriate Certificate and be eligible to display medal stickers (purchased from Olives New Zealand) on all containers of that oil.

In addition there are the following Awards:

- Best in Class – for all classes
- Best Boutique – judged from the Best in Class winners within Category 1 (30 – 99 litres)
- Best in Show – judged from the Best in Class winners within Category 2 (100 litres and above).

The Best in Class winners will receive a Framed Certificate with Rosette attached, sponsored by Arthur Holmes Ltd.

The Best in Show winner will receive the 'Andy Rosanowski Memorial Trophy', which is a perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached sponsored by GEA Westfalia.

The Best Boutique winner will receive the COSPAK Trophy, which is a new perpetual trophy to be awarded for the first time, plus a Framed Certificate with Rosette attached sponsored by COSPAK.

All entries will receive a copy of their summarised Judging Points Assessment Sheet.

AWARDS CONDITIONS AND RULES

To download a copy of the Olives New Zealand Awards Conditions and Rules click on <http://www.olivesnz.org.nz/wp-content/uploads/2012/05/2012-ONZ-Awards-Conditions-and-Rules.pdf>

2012 JUDGES AND SCRUTINEER

For 2012 we are delighted to announce our international panel of Judges, all with fantastic backgrounds in tasting and judging olive oils.

HEAD INTERNATIONAL JUDGE: FERNANDO ROMAN MARTINEZ – SPAIN

Currently with Instituto de la Grasa Seville, a Doctor of Biological Science and specialist in oils and fats. He has participated in more than 125 national and international projects relating to technology development, characteristics and quality of olive oil. Senor Roman Martinez is a member of the official olive oil test panel in Seville and has published many articles within the olive sector. Acknowledged as an international expert olive oil taster, his recent judging appointments include Los Angeles, Beja (Portugal), Santarem (Portugal), Sevilla, and Málaga (Spain).

RICHARD GAWEL – ADELAIDE, AUSTRALIA

Richard is a Research Scientist with the Australian Wine Research Institute. He is a consultant taster and blender for a number of Australian olive oil companies. He completed the IOC Panel Leaders course in 1998 and was the inaugural head of Australia's first recognized tasting panel. He was then Panel Leader and Trainer from 1998 – 2006. Richard has been a long time presiding judge of most of the major Australian Olive Oil shows including the Australian National, Royal Adelaide, Royal Perth and Royal Canberra. Richard's most recent international judging appointment was at Los Angeles International Show, where he has judged since 2006.

JENNY BIRRELL – VICTORIA, AUSTRALIA

Jenny has been involved in the retailing of EVOO for the past 10 years including olive oil appreciation classes for the general public and industry groups. She has written three editions of 'A Guide to Australian Olive Oils'. She has travelled extensively overseas to meet producers and sample top quality olive oils, especially in Italy and Spain. Jenny attended Medolivia in Arezzo, Tuscany in 2010 for Mediterranean olive oil producers, where she gave a presentation on Australian olive oils. Jenny has completed Savantes Training under the renowned Judy Ridgeway and also courses with the Victoria Olive Council. Judy has judged at the Melbourne Fine Food Awards and the Victorian Golden Olive Awards.

SHANE CUMMINS – NEW SOUTH WALES, AUSTRALIA

Shane is a founding member of Long Paddock Olive Rustlers, a much accoladed and award winning boutique olive oil producer. He has been a member of the Australian Olive Oil Sensory Panel since 2009 with substantial judging appointments with Australian Olive Association Awards, Northern Victoria 'Golden Olives' and Royal National Capital Agricultural Show, Canberra. Shane has also been on the judging teams for the Choice Magazine and California Supermarket Review.

PETER OLSON – NEW SOUTH WALES, AUSTRALIA

Peter was an inaugural member of the Australian Olive Oil Sensory Panel which started training in 2003 and was recognised by IOC in 2005. He completed the International Course for Panel Supervisors at the University of Imperia, Italy in 2005. He remains an active member of the Australian Panel and also trains new recruits. Peter regularly participates in Australian Olive Association Awards, Canberra, Hunter, Golden Olive (Victoria) and Sydney Royal Shows .

RAFFAELA DELMONTE – ALDENTE, NEW ZEALAND

Raffaella is involved in all things Italian in New Zealand, from functions to cooking classes to corporate events. Previously she was a member of the Italian Olive Oil Appreciation Panel and here in New Zealand she has been a member of the IOC Certification Panel since 2002. Raffaella runs workshops on olive oil appreciation and cooking uses, as well as being an author. Raffaella has previously judged for the Olives New Zealand Awards in 2010 – 2011.

RACHEL PRIESTLY – PRODIGAL DAUGHTER ITALIAN IMPORTS, NEW ZEALAND

Rachel is a wine and food consultant, chef, trainer, food and wine matcher including olive oils for Italian regional dishes. Rachel has 10 years experience in Italy tasting, buying and selling EVOOs, as well as tastings and demonstrations. She has been involved in Tuscany tastings with various growers and has published articles in Italy on olive oil production. Rachel has experience with judging in Tuscany and has previously been a judge for the New Zealand Olive Oil Awards.

MAURIZIO ROCCHETTI – NEW ZEALAND GOURMET LTD, NEW ZEALAND

Maurizio has participated in training courses and tastings in Italy where he gained an olive oil tasting qualification. In Italy he was the Technical Manager for several Italian Olive Grower Associations. Since coming to New Zealand Maurizio has been a judge for the Olives New Zealand Awards and Regional Awards. He is the Technical Manager at NZ Gourmet Ltd.

JESSICA SCALZO – PLANT & FOOD RESEARCH, NEW ZEALAND

Jessica attended IOC training in Italy in 2005 and subsequently attended 20 professional testing sessions there. She has a Masters degree in agricultural science and food technology, which included studying the characteristics of oils including virgin olive oils. Jessica has been involved in Italy with testing EVOOs and since coming to New Zealand has been a judge for the New Zealand Olive Oil Awards. Jessica is a Scientist with Plant and Food Research.

KAY MCMATH – FACILITATOR/SCRUTINEER¹

Kay graduated with a degree in Home Science, specialising in Food and Design, from the University of Otago. In addition to working in London, Kay's previous roles in New Zealand have included; Meat Industry Research, Horticulture Industry and Fonterra.

Kay is a food scientist who has specialised in sensory evaluation, particularly in dairy products, becoming a leading judge at the NZ Ice Cream Awards, Massey Food Awards, and Juice & Beverage Awards.

Kay is a professional Facilitator/Scrutineer and is independent of the olive industry.

¹ Facilitator/Scrutineer's role is to organise the oils for judging, supervise the Judges and ensure judging rules and assessment procedures are followed.