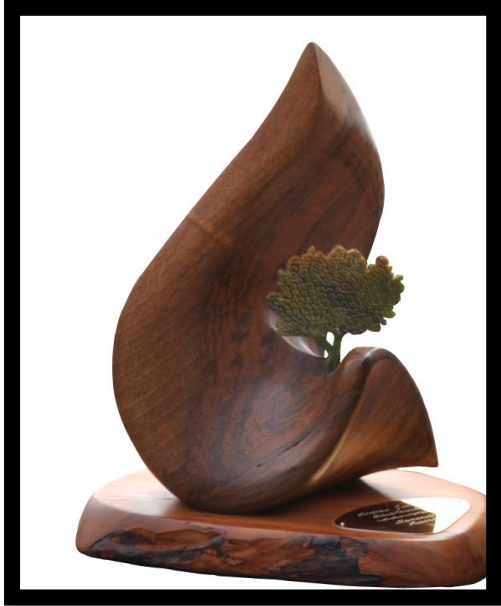


**2013 NEW ZEALAND**

**EXTRA VIRGIN OLIVE OIL AWARDS**



BEST IN SHOW - ANDY ROSANOWSKI MEMORIAL TROPHY



BEST BOUTIQUE - COSPAK TROPHY



**INFORMATION PACK**

## INFORMATION FOR 2013 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 12 August 2013
Entries close:	Friday 6 September 2013
Judging:	Monday 16- Wednesday 18 September 2013
Awards presentation:	Saturday 28 September 2013

### ENTRIES

Entries must be submitted on the official entry form, which is available from:  
<http://www.olivesnz.org.nz/wp-content/uploads/2013/05/2013-Awards-Entry-Form.pdf> .

The entry form, bottles of oil and payment must be received by 5pm Friday 6 September 2013. 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. 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)
- Best Label
- Best Processor.

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 perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached sponsored by COSPAK.

The Best Label winner will receive the *mr labels & print* Trophy, which is a perpetual trophy and awarded annually, plus an outright trophy sponsored by *mr labels & print*. The award for Best Label will be judged by *mr labels & print* and an invited graphics design specialist.

The Best Processor winner will receive the Imerys Talc Trophy, which is a new perpetual trophy to be awarded annually, plus a Framed Certificate with Rosette attached sponsored by Imerys Talc. The award for Best Processor will be made using the following criteria:

- (I) A maximum of 5 oils will be eligible for points allocation
- (II) Points will be allocated:
  - Best in Show/Best Boutique 30
  - Best in Class 20
  - Gold Medal 15
  - Silver Medal 10
  - Bronze Medal 5
- (III) The highest award only will count for points awarded for each oil, that is, points are not cumulative.
- (IV) To be eligible for the Best Processor Award, the Processor must be a current financial member of Olives New Zealand.
- (V) The points allocation for this award will be calculated by the Executive Officer based on the information provided on the Awards Entry Form.
- (VI) In the event of a tie situation, the tied processor with the most Gold Medals will be declared the winner.

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/2013/05/2013-ONZ-Awards-Conditions-and-Rules1.pdf>

#### **2013 JUDGES AND SCRUTINEER**

For 2013 we are delighted to announce our panel of Judges, all with fantastic backgrounds in tasting and judging olive oils.

##### HEAD INTERNATIONAL JUDGE: SUE LANGSTAFF – CALIFORNIA, USA

Sue Langstaff is a sensory scientist working for her own consulting company, Applied Sensory, LLC. She is the leader of the UC Davis Olive Oil Taste Panel and is a member of two other olive oil taste panels: the California Olive Oil Council Taste Panel and the University of California Cooperative Extension Olive Oil Research Taste Panel. Sue was a judge this year at the Los Angeles International Olive Oil Competition – Northern Hemisphere and has judged four years for the California Olive Oil Competition presented by Yolo County Fair and two years for the Napa Valley Olive Oil Competition. Sue is co-editor of the forthcoming book “Olive Oil Sensory Science” to be published by Wiley this year and she is the creator of “The Defects Wheel for Olive Oil.”

Olives New Zealand is very fortunate that Sue has agreed to stay on after the Awards judging to attend the Awards Dinner and run a Tasting Seminar that same day in Christchurch.

##### 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 . Peter judged at the NZ EVOO Awards in 2012.

#### RICHARD GAWEL – SOUTH AUSTRALIA

Richard is a consultant taster and blender for a number of Australian olive oil companies, both large and boutique. He has been a long time appointee as Presiding Judge of most of the major olive oil shows including the Royal Adelaide, Royal Perth, Royal Canberra and the Australian National Show, and internationally at the Los Angeles International Extra Virgin olive oil show. He headed Australia's first IOC recognized export tasting panel since its inception in 1997 until 2006. He regularly conducts industry seminars and workshops in basic and advanced olive oil tasting, blending, and olive oil show judging. He is a member of Technical committee of the Australian Olive Association and has published a number of scientific papers on olive oil assessment.

#### 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 was been a member of the Olives New Zealand IOC accredited Sensory 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 – 2012.

#### CHARLOTTE MEEHAN – SOUTH PACIFIC SEEDS NEW ZEALAND

Charlotte was a member of the Olives New Zealand IOC accredited Sensory Panel since its inception. Charlotte became involved in the olive oil judging after completing her honours dissertation on "Olive Oil Quality; The Effect of Cultivar and Location on Oil Quality" during her B.Hort.sc at Lincoln University. She received first class honours based on this research. Charlotte has a passion for the olive oil industry in New Zealand. She has previously been a judge of the NZ EVOO Awards from 2001 to 2010.

#### HILARY FENEMOR – MT HESLINGTON OLIVES, NEW ZEALAND

Hilary and her husband became involved with the olive industry in 1994 when they planted their first olive trees on their property near Brightwater in the Tasman District. In 1996 Hilary was one of 20 Olives New Zealand members from around New Zealand selected to take part in a workshop on the International Olive Oil Council's process for sensory evaluation of extra virgin olive oil run by Dr Luciano Di Giovecchino . As a consequence of that training Hilary has been involved as a judge since the Inaugural NZ EVOO Awards in 2001 and she is looking forward to being involved again in 2013.

#### KAY MCMATH – FACILITATOR/SCRUTINEER<sup>1</sup>

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. She has presided at the NZ EVOO Awards since 2011.

---

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