



## 2014 NEW ZEALAND EXTRA VIRGIN OLIVE OIL AWARDS

### OBJECTIVES, CONDITIONS OF ENTRY AND PROCEDURES

#### 1 Objectives

- 1.1 To recognise excellence in New Zealand Extra Virgin Olive Oils.
- 1.2 To provide producers the opportunity to benchmark their oils against other locally produced extra virgin olive oils.
- 1.3 To afford New Zealand olive producers a medium for increasing public awareness and promotion of the quality of New Zealand extra virgin olive oils currently available in retail markets.
- 1.4 To foster international awareness of the excellent standard of New Zealand extra virgin olive oils and to enhance New Zealand's reputation as a premium olive oil producer.

#### 2 Conditions of Entry

- 2.1 Every entry must be an olive oil made wholly from olives grown in New Zealand and available for sale in New Zealand.
- 2.2 Entries will only be accepted from financial members of Olives New Zealand ("Olives NZ").
- 2.3 Each entry must be an Olives NZ Certified extra virgin olive oil from the 2014 harvest.  
**Note:** Award-winning oils for retail sale in New Zealand that display gold, silver or bronze medals on their packaging, **must** also display the Olives NZ Certification OliveMark seal.
- 2.4 The fee for each oil will be \$250.00 (\$217.40 plus G.S.T) payable at time of entry. Oils will not be assessed where advance payment has not occurred.
- 2.5 To allow for breakages, sensory evaluation, tasting backups and promotions, **3 retail samples of not less than 200 ml each** must be supplied per entry. All samples become the property of Olives NZ.
- 2.6 Tank samples are allowed but the oil must be bottled as for final retail sale and be consistent with the final product. All samples must have labels that meet current FSANZ and Olives NZ Certification labelling standards, accurately describe the month and year of production, and have a best before date not later than 2 years after pressing. A temporary label may be used provided that it contains all of the information that will be on the final label.

#### 3 Procedures

- 3.1 Each oil must have been certified by Olives New Zealand as eligible for use of the OliveMark from the 2014 harvest.
- 3.2 Entries open on 11<sup>th</sup> August and close on 5<sup>th</sup> September. Please do not send oil for entry into the Awards outside of these dates.
- 3.3 Entry forms, sample bottles with retail labels and payment of the appropriate fee must be couriered to Olives New Zealand as follows,

**Olives New Zealand, 22 Albany Lane Havelock North 4157**

Entries must be received no later than 5.00pm on **Friday 5<sup>th</sup> September 2014**. Entries will be dated on receipt. **No late entries will be accepted.**

- 3.4 An olive oil may only be entered once but an entrant may submit more than one oil
- 3.5 Entry fees on late entries will be refunded. However samples will only be returned if the return courier fee is paid in advance.
- 3.6 Olives NZ reserves the right to change the class of any entry if the Judges consider that oil to be entered in the wrong class.
- 3.7 In the case of any dispute, the decision of the judging panel shall be final, save for matters of contention or procedure relating to olive oil assessment during the judging, where the decision of the Facilitator/Scrutineer will be final.
- 3.8 Olives NZ reserves the right to refuse any entry into the awards.
- 3.9 No correspondence will be entered into.

#### **4 Categories and Classes**

4.1 In pursuance of the competition's objectives, it is a condition that any entry sample is taken from a commercial quantity of olive oil that is available for retail sale in New Zealand.

4.2 For the 2014 awards there will be two categories:

**Category 1: 30 litres to 249 litres**

Certified New Zealand extra virgin olive oil with a volume of between 30 litres and 249 litres and available for commercial / retail sale.

**Category 2: 250 litres and above**

Certified New Zealand extra virgin olive oil with a minimum volume of 250 litres and available for commercial / retail sale.

**Note: All oils will be eligible for Best in Class awards.**

**Only oils entered in Category 2 will be eligible to compete for the Best in Show award.**

There will be 6 classes in each category:

**Mild**

Blends  
Single Varietal

**Medium**

Blends  
Single Varietal

**Intense**

Blends  
Single Varietal

4.3 A more detailed description of the class requirement and standards is attached as Appendix One.

#### **5 Quality Guidelines & Conditions**

- 5.1 Medals awarded to a specific oil can only be displayed on bottles containing only that oil.
- 5.2 In the event of an oil that has been entered into the competition being found to be inconsistent with oil produced under the same label in that harvest, that olive oil will be disqualified, and such disqualification will be publicised.
- 5.3 Oils for retail sale in New Zealand, awarded medals in the Olives NZ Awards, must be packaged in containers that comply with the labelling and packaging conditions pertaining to Olives NZ Certification.

## 6 Judging

- 6.1 The Judging Panel will number appropriate to the entries anticipated; in 2014 this will be 6 judges, including at least one International Guest Judge, designated as Head Judge.
- 6.2 No Judge will be permitted to enter oils that they have produced in the Awards.
- 6.3 A Facilitator/Scrutineer will be appointed to oversee the awards as an external independent auditor. This person will not be a member of Olives NZ. The Facilitator/Scrutineer will report directly to the Olives NZ Executive Officer. Recorders and technical staff, all independent of the olive industry, will be appointed.
- 6.4 The names of the Facilitator/Scrutineer and Judges along with a brief bio note will be published on the Olives NZ web site.
- 6.5 The Facilitator/Scrutineer will ensure that no judge will assess any oil in which they have a declared interest or influence the assessment of the oil when re-judging oils for special awards. All oils will be assessed under blind tasting conditions.
  - (I) Oils will be identified only by the allocated code.
  - (II) Oils at all times will be anonymous.
  - (III) Voting for the special awards will be by secret ballot.
  - (IV) If any Judge has a declared interest in oil being judged, that Judge's marks for that oil will be excluded by the Facilitator/Scrutineer.
- 6.6 The judging is organised by the independent Facilitator/Scrutineer.
- 6.7 The Facilitator/Scrutineer or their nominee will be the only people with access to the sample bottles sent by each entrant from the time of receipt from the Executive Officer.
- 6.8 The Facilitator/Scrutineer will allocate each entry a code number that will be unique. This information remains confidential.
- 6.9 During the judging process any oil found not to correspond with the class to which it has been assigned will be tasted by the Facilitator/Scrutineer in consultation with the head judge. The oil will then be repositioned in the appropriate class as agreed to by the head judge.
- 6.10 Oils will be assessed and scored using the internationally accepted International Olive Council's Mario Solinas Judging Assessment Sheet, see Appendix Two.
- 6.11 In the case of any dispute amongst the judges, the decision of the Facilitator/Scrutineer (as the external independent auditor) will be final.
- 6.12 The conduct and efficiency of the tasting and evaluation of oils will be in the control of the Facilitator/Scrutineer at all times.
- 6.13 The decision on standards of quality is the responsibility of the judging panel but always subject to a final decision by the Facilitator/Scrutineer.
- 6.14 The head judge will be called on to assist the Facilitator/Scrutineer if required.
- 6.15 When calculating scores, the mean score of all Judges evaluating the entry, will be calculated and any score that differs from the mean by more than 30% shall be discarded and the mean recalculated.
- 6.16 The Facilitator/Scrutineer will scrutinise the results to ensure that the correct procedures have been followed before the results are confirmed.
- 6.17 Best in Class will be awarded to the highest scoring Gold Medal oil in each class. The highest scoring Gold Medal oils in each class will be re-called and judged by all Judges present to validate the best in class awards. The second round of judging will be blind and scored by secret ballot. The highest scoring Best in Class oil in Category 2 will then be declared Best in Show. The highest scoring Best in Class oil in Category 1 will be declared Best Boutique.

6.18 A special 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.

6.19 Results - will be announced at the Awards Dinner of Olives New Zealand to be held on 4<sup>th</sup> October 2014.

6.20 The results will be put into the required standard release format before being circulated to Olives NZ members, being posted to the Olives NZ website and released to the press. No 'raw' data is to be released.

**The Facilitator/Scrutineer's decision shall be final and not open to challenge.  
No correspondence will be entered into.**

## APPENDIX ONE - SPECIFICATIONS FOR OLIVE OIL AWARDS

Producers are advised to read the style descriptions below and to enter their oil/s into the appropriate class. If during the judging process an oil is found not to correspond with the class to which it has been assigned, it will be repositioned in the appropriate class.

### Mild:

**CATEGORY 1. Class 1: Mild – Blends;**

**Class 2: Mild – Single Varietal**

**CATEGORY 2. Class 7: Mild – Blends;**

**Class 8: Mild – Single Varietal**

**Polyphenol Guide: Polyphenol level less than or equal to 150mg/kilogram.**

These oils are characterised by low levels or an absence of bitterness and pungency.

In general these will be similar to oils from warmer olive growing regions. They will usually be seen in New Zealand in warm years and from warmer areas or cultivars where a higher proportion of the olives will have been picked when ripe.

These oils are 'gentle' in character and have ripe fresh fruity aromas and flavours often with underlying stone fruit or tropical fruit characteristics. Some such oils could be expected to have fresh nutty or almond overtones. Oils in this class will be expected to be complex and balanced.

### Medium:

**CATEGORY 1. Class 3: Medium – Blends;**

**Class 4: Medium – Single Varietal**

**CATEGORY 2. Class 9: Medium – Blends;**

**Class 10: Medium – Single Varietal**

**Polyphenol Guide: Polyphenol level between 150mg and 300mg/kilogram.**

The oils in this class are generally typical of oils from moderate to cool regions and will usually have been processed from a mix of fruit from straw through to bluish, purple and black. These oils will display fresh, complex and well rounded moderately intense aromas and flavours. Fruitiness may range from 'green fruity' to ripe fruity. There may be some grassy and/or herbaceous aromas and flavours along with moderate levels of bitterness and pungency that are in balance with the fruit flavours.

### Intense

**CATEGORY 1. Class 5: Intense – Blends;**

**Class 6: Intense – Single Varietal**

**CATEGORY 2. Class 11: Intense – Blends;**

**Class 12: Intense – Single Varietal**

**Polyphenol Guide: Polyphenol level greater than or equal to 300mg/kilogram.**

Oils entered into this class are generally typical of oils from early-harvested olives, cooler regions or cooler years and may have a higher percentage of fruit that has just begun to ripen. They are full-bodied oils with fresh, complex and intensely fruity aromas and flavours. Fruitiness may be predominantly 'green fruity.' Some grassiness and/or herbaceous aromas and flavours are to be expected along with high and distinct levels of bitterness and pungency that are in balance with the fruit flavours.

Note: Oils submitted in the Single Varietal classes must be accompanied by a grower declaration stating that 90% of the oil is produced from the specified, dominant cultivar.

## APPENDIX TWO – JUDGING SHEET

(Adapted from the IOC Mario Solinas Awards Judging Sheet)

<b>6.20.1.1 Olfactory Sensations/Aroma</b>
Olive Fruitiness (0 – 7)
Other Fruits (0 – 3)
Green (grass/leaves) (0-2)
Other positive sensations (0 – 3)
Harmony / Balance (0 – 20)
<b>Partial Score (Max 35 pts)</b>

<b>6.20.1.2 Gustatory – retronasal sensations / Flavour / Palate</b>
Olive fruitiness (0 – 10)
Sweet (0 – 4)
Bitter (0 – 3)
Pungent (0 – 3)
Green (grass/leaves) (0-2)
Other positive sensations (0 – 3)
Harmony / Balance (0 – 20)
<b>Partial Score (Max 45 pts)</b>

<b>6.20.1.3 Overall</b>
Complexity (0 – 10)
Persistence (0 – 10)
<b>Partial Score (Max 20 pts)</b>

<b>Total Score</b>
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**65 – 75 Points = Bronze Medal**

**76 – 85 Points = Silver Medal**

**86 – 100 Points = Gold Medal**

## IOC DESCRIPTORS FOR EXTRA VIRGIN OLIVE OILS

### Attributes

Fruity  
Bitter  
Pungent  
Sweet

Fresh almonds  
Apple (type of apple)  
Artichoke  
Camomile  
Citrus fruit  
Eucalyptus  
Fig leaf  
Flowers  
Grass  
Green fruit (odour of fruit before it ripens)  
Greenly fruity (typical of oils from green/straw olives)  
Green pepper  
Herbs  
Olive leaf  
Pear  
Pine kernel  
Ripely fruity (typical of oils from ripe olives)  
Soft fruit (berries)  
Sweet pepper (fresh sweet red or green peppers)  
Tomato  
Tropical fruit  
Vanilla  
Walnut (fresh, shelled)

### Defects

Fusty/ Muddy sediment  
Musty  
Rancid  
Winey / Vinegar  
Metallic  
Other (including frosted)

### Other Defects

Brine  
Cucumber  
Earthy  
Esparto (as on mats)  
Greasy (contamination)  
Grubby  
Hay or wood  
Heated or burnt  
Rough  
Vegetable water  
Wet wood (Characteristic flavour of oils extracted from olives which have been injured by frost while on the tree.)