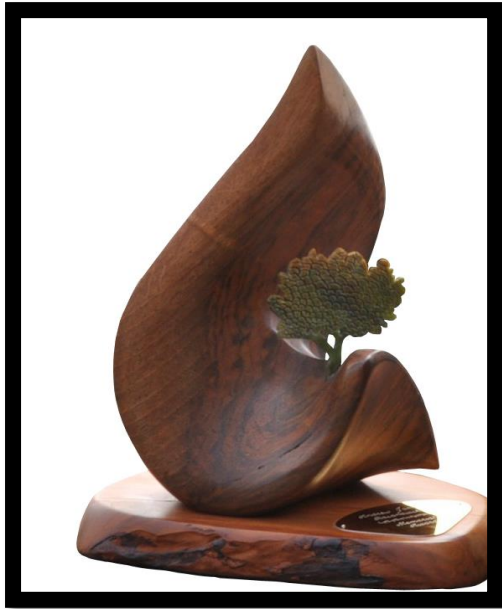


**2015 NEW ZEALAND**

**EXTRA VIRGIN OLIVE OIL AWARDS**



BEST IN SHOW - ANDY ROSANOWSKI MEMORIAL TROPHY



BEST BOUTIQUE - COSPAK TROPHY

## INFORMATION FOR 2015 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 (via the Olives NZ Certification Program), 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 10 <sup>th</sup> August 2015
Entries close:	Wednesday 9 <sup>th</sup> September 2015
Judging:	Wednesday 23 – Friday 25 September 2015
Awards presentation:	Saturday 3 <sup>rd</sup> October 2015

### ENTRIES

Entries must be submitted on the official entry form(s), which are available from:

<http://www.olivesnz.org.nz/wp-content/uploads/2015/07/2015-Awards-Entry-Form.pdf>

<http://www.olivesnz.org.nz/wp-content/uploads/2015/06/2015-Flavoured-Oils-Entry-Form.pdf>

Please note that there are different entry forms for EVOO and Flavoured Oils. Entry form(s), bottles of oil & payment must be received by 5pm Wednesday 9<sup>th</sup> September 2015. There is no limit on the number of entries an entrant may enter in each class.

### ENTRY FEES

The entry fee is \$250 including 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 – 249 litres)
- Best in Show – judged from the Best in Class winners within Category 2 (250 litres & above)
- Best Label
- Best Processor
- Best Flavoured Oil in Show.

The Best in Class winners will receive a Framed Certificate with Rosette attached, sponsored by Arthur Holmes Ltd. They will also be offered the opportunity of:

- Assistance with entry into an international competition in 2016
- Donation of their Best in Class EVOO for submission by Olives New Zealand to international panels and for other promotional purposes.

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.

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 Flavoured Oil in Show will receive the Pure Ingredients Ltd Trophy, which is a new perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached sponsored by Pure Ingredients.

The Best Label winner will receive the Kiwi Labels Trophy which is a new perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached sponsored by Kiwi Labels. Best Label will be judged from all entries by an invited graphics design specialist.

The Best Processor winner will receive the Imerys Talc Trophy, which is a perpetual trophy 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) Flavoured oil entries are not eligible for calculation of Best Processor Award.
- (VII) 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.

### ENTRY CATEGORIES AND CLASSES

A minimum of 30 Litres is required for entry into the NZ EVOO Awards.

The categories and classes for the NZ EVOO Awards are as follows.

#### Category 1 - Boutique 30 Litres – 249 Litres

<b>Class 1:</b> Mild – Blends	<b>Class 2:</b> Mild – Single Varietal	<b>Class 3:</b> Medium – Blends	<b>Class 4:</b> Medium – Single Varietal	<b>Class 5:</b> Intense – Blends	<b>Class 6:</b> Intense – Single Varietal
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#### Category 2 - Commercial 250 Litres and above

<b>Class 7:</b> Mild – Blends	<b>Class 8:</b> Mild – Single Varietal	<b>Class 9:</b> Medium – Blends	<b>Class 10:</b> Medium – Single Varietal	<b>Class 11:</b> Intense – Blends	<b>Class 12:</b> Intense – Single Varietal
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#### Category 3 – Flavoured Oils 30 Litres and above

<b>Class 14:</b> Citrus Flavoured	<b>Class 15:</b> Other Flavoured
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## POLYPHENOL GUIDE

Entrants are strongly recommended to use the Polyphenol result provided on their Certification Certificate to determine which class to enter – Mild, Medium or Intense. The following is a guideline.

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

The overall combined level of bitterness and pungency must be the least prevalent characteristic of the oil. The oil must not be high in bitterness or pungency.

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

The overall combined level of bitterness and pungency must be moderate but not high.

The oil should display fresh and complex aromas and flavours of moderate or better intensity.

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

The overall combined level of bitterness and pungency must be high.

The oil should display intense, fresh and complex aromas and flavours.

## 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/2015/07/2015-NZEVOO-Awards-Conditions-and-Rules.pdf>

## AWARDS DINNER

The 2015 NZ EVOO Awards Dinner will be held in Wellington on Saturday 3<sup>rd</sup> October. This will be a gala affair fitting to the occasion.

## 2015 FACILITATOR/SCRUTINEER

### KAY MCMATH<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.

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<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.

## **2015 JUDGES**

For 2015 we are delighted to announce our panel of Judges, all with fantastic backgrounds in tasting and judging olive oils.

### HEAD INTERNATIONAL JUDGE: 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, and the Canberra, Hunter, Golden Olive (Victoria) and Sydney Royal Shows. Peter judged at the NZ EVOO Awards in 2012 and 2013.

### GUEST INTERNATIONAL JUDGE: HIMEYO NAGATOMO - JAPAN

Himeyo is an Italian government authorized official olive oil taster/appraiser and is President of the Japan Olive Oil Taster Association. She is an olive oil journalist and in addition to her role as oil expert taster, she does seminars, lectures, TV appearance and writing activities related to olive oil and food for books, magazines and newspapers. She is the author of "Olive Oil Guidebook ". Himeyo is involved in the development of taster/appraisers in Japan and also instructs chefs and food industry professionals. She has judged in Asia, Italy and the United States.

### MARGI KIRKBY - NEW SOUTH WALES, AUSTRALIA

Margi Kirkby is co-founder and co-owner of Gwydir Grove in Moree, New South Wales, which was established in 1996. Gwydir Grove is regarded as one of Australia's leading premium olive groves and has successfully diversified into other related olive food items and accessories. Margi was one of the original members of the first organoleptic panel that was set up at the Waite Institute, University of Adelaide, trained and accredited by the International Olive Oil Council. Gwydir Groves are top award winning producers of flavoured olive oils and Margi has judged both EVOO and flavoured oils at many competitions in Australia.

### CHARLOTTE CONNOLEY – 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 been in the judging pool for the NZ EVOO Awards since the beginning in 2001.

### 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 in the judging pool for the NZ EVOO Awards since inception in 2001.

### ED SCOTT - MOUTERE GROVE OLIVES, NEW ZEALAND

Ed and his wife Liz have been growing olives since 1996 in the Moutere region of Nelson. Ed has been an olive processor since 2002. He was one of the 20 Olives New Zealand members from around New Zealand who were selected to take part in a workshop on the IOOC process for sensory evaluation of EVOO, run by Dr Luciano Di Giovecchino and the follow up course 2 years later. Ed has been a judge at the NZ EVOO Awards for 10 of the previous competitions.