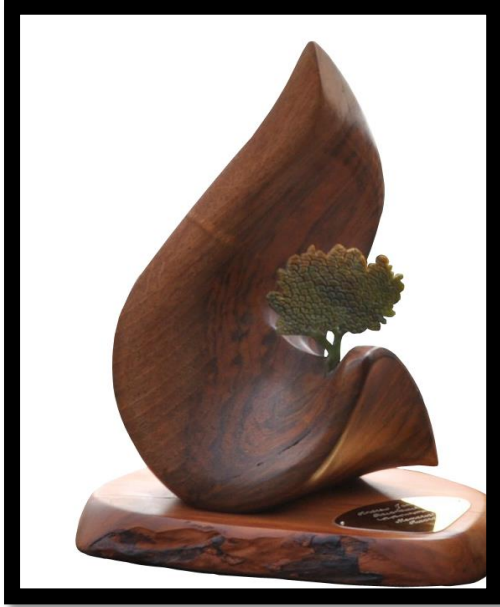




2016 NEW ZEALAND EXTRA VIRGIN OLIVE OIL AWARDS



BEST IN SHOW - ANDY ROSANOWSKI MEMORIAL TROPHY



BEST BOUTIQUE - COSPAK TROPHY



INFORMATION PACK

INFORMATION FOR 2016 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 15 th August 2016
Entries close:	Friday 16 th September 2016
Judging:	Monday 3 rd – Wednesday 5 th October 2016
Awards presentation:	Saturday 15 th October 2016

ENTRIES

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

<http://www.olivesnz.org.nz/wp-content/uploads/2016/06/2016-Awards-Entry-Form.pdf>

<http://www.olivesnz.org.nz/wp-content/uploads/2016/06/2016-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 Friday 16th September 2016. 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 for first 3 entries then \$100 each subsequent 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 2017
- 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 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 comments as available.

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

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

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

Class 14: Citrus Flavoured	Class 15: Other Flavoured
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POLYPHENOL GUIDE

Entrants are strongly recommended to use the Intensity result provided on their Certification Certificate to determine which class to enter – Mild, Medium or Intense.

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/2016/06/2016-NZEVOO-Awards-Conditions-and-Rules2.pdf>

AWARDS PRESENTATION

The presentation of Bronze, Silver and Gold Awards will be done as part of the 2016 Olives NZ Conference on Saturday 15th October at the James Cook Hotel, Wellington.

AWARDS DINNER

The 2016 NZ EVOO Awards Dinner will be held in Wellington on Saturday 15th October. Presentation of Best in Class, Special Awards (Best Label, Best Processor), Best Flavoured Oil, Best Boutique and Best in Show will be done at the Awards Dinner. This will be a gala affair fitting to the occasion.

2016 FACILITATOR/SCRUTINEER

KAY MCMATH¹

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.

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

2016 JUDGES

An excellent panel of Judges, all with fantastic backgrounds in tasting and judging olive oils.

HEAD INTERNATIONAL JUDGE: RENI HILDENBRAND – SOUTH AFRICA

Reni owns the Hildenbrand award winning wine and olive estate in Wellington, South Africa. She has been a member of the South African Olive Association since 1992 and is currently a Director. In 2002 Reni completed the O.N.A.O.O. (National Organization of Olive Oil Tasters, Italy) Olive Oil Taster Certificate in 2002 and then the Panel Supervisors in 2005. She has been the Panel Leader of the SA Olive Certification for 8 years and has been judging in all the SA Olive Competitions since inception in 2005. Internationally, as well as having visited most of the olive growing countries (except New Zealand!), Reni has judged on Sol D'Oro in Italy. Reni has received recognition for her contribution to the South African industry with the award of Achiever of the Year in 2008 and 2013. Reni presents olive and olive oil tasting courses and is co-author of the book "Olives and Oil in South Africa". You can read more about Reni at <http://www.wine-estate-hildenbrand.co.za/>

ROBERT HARRIS, NEW SOUTH WALES, AUSTRALIA/ GERMANY

Robert Harris is an IOC trained member of the DPI Organoleptic Panel and has judged in Australia, Italy, Germany and USA. He has written many articles and given many presentation on olive oil in Australia and across Europe. Robert provides advice on olive oil and the industry in Australia, Germany and the UK. He recently judged at the New York International Olive Oil Competition along with our Head Judge.

GEORGES FEGHALI – EX LEBANON

Georges is from Lebanon and currently working in New Zealand. He is qualified as an olive oil expert from Jaen University/ Spain and licenced in food technology and agricultural technology.

In Lebanon he was the assistant panel head at the Olive Oil Tasting Centre, Beirut. He attended many EVOO National competitions in Lebanon since 2012 and he has been involved in projects such as looking at the quality of olive oil in the Lebanese market, integrated pest management in olives and olive oil production.

DEBBIE WORGAN – AUSTRALIA

Debbie is a trained and active member of the Australian Olive Oil Sensory Panel (AOOSP), based in Wagga Wagga since 2010. As part of the on-going AOOSP work, Debbie carries our sensory tests on olive oils in the Department of Agriculture laboratories on a weekly basis. Also since 2010, Debbie has judged at the major Olive Oil shows in eastern Australia. These include the Australian National Olive Oil Show, the Sydney Royal Olive Oil Show, the Canberra Olive Oil Show and the Northern Victorian Golden Olive Oil Show.

RACHEL COSTELLO – VILLA GROVE, NELSON

Rachel was a member of the Olives NZ IOC Sensory panel and has judged a number of Olive Oil competitions including previously at the NZ EVOO awards and the Royal Canterbury Show Gourmet Oil Awards. Rachel has attended the Savantes Extra Virgin Olive Oil Qualifier Course under the tutelage of Judy Ridgway in 2002 and 2004. These courses were designed to introduce olive oil tasters to a wide spectrum of extra virgin olive oils and their culinary uses. Rachel is renowned for her superior palate in tasting olive oil. Professionally, Rachel has a career in Medical Laboratory Science, latterly as a Cytotechnologist IAC.

RACHEL PRIESTLEY – LA PANCETTA RESTAURANT, GREYTOWN

Rachel is a wine and food consultant, chef, trainer, food and wine matcher including olive oils for Italian regional dishes. Rachel has 12 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. Currently Rachel is the owner-operator of the La Pancetta Restaurant, Greytown. Rachel has experience with judging in Tuscany and has previously been a judge for the New Zealand Olive Oil Awards.

SPECIAL GUEST JUDGES FOR FLAVOURED OILS:

NIKI BEZZANT, HEALTHY LIFE MEDIA

Niki Bezzant is a food and nutrition writer, columnist, media commentator and speaker. She is the Editor-in-chief of NZ Healthy Food Guide magazine. She is the author of two cookbooks, a weekly columnist for the *Herald on Sunday*, a regular blogger and frequent contributor to TV and radio. Niki is a member of the Council of Directors for the Global Health Alliance. She has been a judge of awards in a variety of food categories.

KELLI BRETT – EDITOR, CUISINE MAGAZINE

Kelli has a background in management at a senior level of print, broadcast and online/digital media content. Also senior management experience within the events, hotel and restaurant industry, Conferences, festivals, product launches, awards ceremonies, venue openings, and theatrical productions.