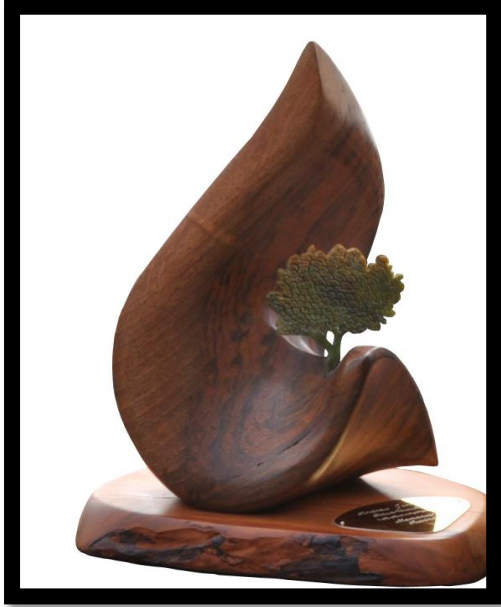


**2017 NEW ZEALAND  
EXTRA VIRGIN OLIVE OIL AWARDS**



**BEST IN SHOW - ANDY ROSANOWSKI MEMORIAL TROPHY**



**BEST BOUTIQUE - COSPAK TROPHY**



**INFORMATION PACK**

## INFORMATION FOR 2017 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 14 <sup>th</sup> August 2017
Entries close:	Friday 15 <sup>th</sup> September 2017
Judging:	Monday 2 <sup>nd</sup> – Wednesday 4 <sup>th</sup> October 2017
Awards presentation:	Saturday 14 <sup>th</sup> October 2017

### ENTRIES

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

<http://www.olivesnz.org.nz/wp-content/uploads/2017/04/2017-Awards-Entry-Form.pdf>

<http://www.olivesnz.org.nz/wp-content/uploads/2017/04/2017-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 14<sup>th</sup> September 2017. 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)
- Reserve 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 Reserve Best in Show winner will receive the 'The Grove Supply Company Trophy', which is a perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached

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 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
Reserve Best in Show	25
Best in Class	20
Gold Medal	15
Silver Medal	10
Bronze Medal	5
- (III) Points are 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 tied processor with the highest award won 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

<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 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/2017/04/NZEVOO-Awards-Conditions-and-Rules.pdf>

## AWARDS PRESENTATION

The presentation of Bronze, Silver and Gold Awards will be done as part of the 2017 Olives NZ Conference on Saturday 15<sup>th</sup> October at the James Cook Hotel, Wellington.

## AWARDS DINNER

The 2017 NZ EVOO Awards Dinner will be held in Wellington on Saturday 14<sup>th</sup> October at the James Cook Hotel. Presentation of all awards will be done at the Awards Dinner. This will be a gala affair fitting to the occasion.

## 2017 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.

## 2017 JUDGES

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

### HEAD JUDGE: DR. GIUSEPPE DI LECCE - ITALY

Dr. Giuseppe Di Lecce is a Food Technologist and in 2009 received a Ph.D. in Food and Health. He worked as post-doctoral researcher in Spain and Italy. He is also co-author of more than 20 international publications on olive oil field. Currently, Giuseppe is a responsible for R&D Department at Kemin Nutrinsurance, Italy.

Since 2005 he has been placed on the list of Quality Control Assessors of Virgin and Extra Virgin Olive Oils in the Puglia region. He is member of O.L.E.A. association (Organizzazione Laboratori Esperti Assaggiatori) and he has participated as a judge for national and international competitions for extra virgin olive oil, such as New York International Olive Oil Competition (Head Judge in 2014), l'Oro d'Italia, Olio Capitale, l'Oro Giallo, l'Oro dei due Mari, Monocultivaroliveoil, Oil China, l'Orciolo d'Oro, Selecta, l'Olio Novello in Tavola.

Since 2008 Giuseppe has been teaching courses for professional tasters of olive oil in accordance with IOC/EU laws. During his time in New Zealand Giuseppe will attend the Focus Grove Field Days and run an Organoleptic Seminar focussing on what makes award winning EVOO.

### INTERNATIONAL GUEST JUDGE: DR. LORENZO CERRETANI - ITALY

Dr. Lorenzo Cerretani graduated in 2002 in Food Science and Technology from the University of Bologna. He then obtained his first PhD in Food Science in May 2005.

Since October 2007 Lorenzo has had a Post-doctoral position continuing the scientific research on the control of the quality of olive oil and on the study of technological parameters for their production and storage. He is on the list of experts in extra-virgin and virgin olive oils with the Italian Ministry of Agriculture (MiPAAF) and was the panel leader of official Panel Group of the University of Bologna recognized by MiPAAF. Lorenzo organizes courses for olive oil tasters at the University and he is Accademico Corrispondente of the Accademia Agraria in Pesaro.

He obtained his second PhD in Agricultural Engineering in May 2013. Lorenzo is author and co-author of over 130 scientific papers, published national and internationally, has written many other publications and proceeding of congresses, and is referee of several international scientific journals.

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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.

#### 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. Margi also ran a seminar for Olives NZ in 2015 on flavoured oils and was on the NZ EVOO Awards judging panel that year.

For more information on Gwydir Groves <http://www.gwydirgrove.com.au/>

#### CHARLOTTE CONNOLEY – SOUTH PACIFIC SEEDS, AUCKLAND

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.

#### 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.

#### HILARY FENEMOR – MT HESLINGTON OLIVES, NELSON

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. Hilary graduated with a BTech (Biotech) from Massey University in 1983.

#### SPECIAL GUEST JUDGES FOR FLAVOURED OIL CLASSES

##### KELI BRETT

Keli is Food Director and Editor for Cuisine magazine, arguably New Zealand's top foodie magazine. Keli has qualifications in hospitality and tourism marketing and management and has a background in media, including broadcasting as well as print and digital media. Along with being well published, Keli's other accomplishments include involvement in food events.

##### VANESSA BAXTER

Vanessa was a Masterchef Finalist and runs The Fearless Kitchen, based in Auckland which specialises in using food as a parenting and family coach, for corporate team building and as a wellness coach. Vanessa is a broadcaster and has her first hard copy cook book due for release shortly. Vanessa said she is delighted to be joining the panel. She will also work with our two Italian judges on hosting a special event. You can read more about Vanessa here

<http://www.vanessabaxter.co.nz/about/>