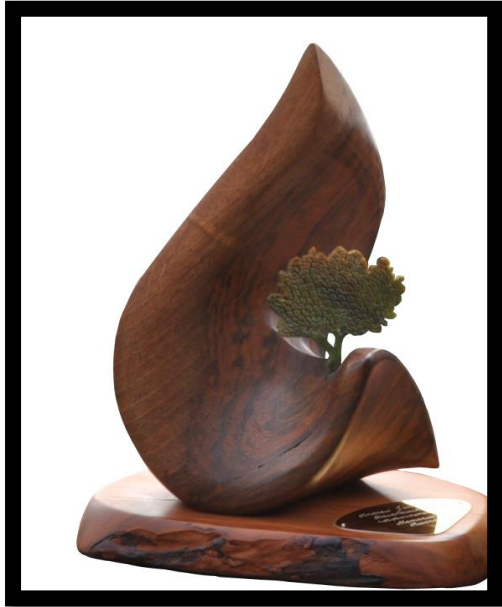


**2019 NEW ZEALAND  
EXTRA VIRGIN OLIVE OIL AWARDS**



BEST IN SHOW - ANDY ROSANOWSKI MEMORIAL TROPHY



BEST BOUTIQUE - COSPAK TROPHY

## INFORMATION FOR 2019 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 12 <sup>th</sup> August 2019
Entries close:	Friday 13 <sup>th</sup> September 2019
Judging:	Monday 30 <sup>th</sup> September – Wednesday 2 <sup>nd</sup> October 2019
Awards presentation:	Saturday 12 <sup>th</sup> October 2019

### ENTRIES

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

<https://www.olivesnz.org.nz/wp-content/uploads/2019/05/2019-Awards-Entry-Form.pdf>  
<https://www.olivesnz.org.nz/wp-content/uploads/2019/05/2019-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 13<sup>th</sup> September 2019.

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)
- Reserve Best Boutique - judged from the Best in Class winners within Category 1 (30 – 249 litres)
- 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 2019
- 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.

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 Reserve Best Boutique winner will receive the 'The VITIS 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.

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. 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 to the processor who produces the top five EVOOs, plus a Framed Certificate with Rosette attached. 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/Reserve Best Boutique	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

<https://www.olivesnz.org.nz/wp-content/uploads/2019/05/2019-NZEVOO-Awards-Conditions-and-Rules.pdf>

## AWARDS DINNER

The 2019 NZ EVOO Awards Dinner will be held on Saturday 12<sup>th</sup> October at the Bolton Hotel, Wellington. Presentation of all awards will be done at the Awards Dinner. This will be a gala affair fitting to the occasion.

## 2019 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.

## 2019 JUDGES

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

### DR AGUSTI J. ROMERO – SPAIN HEAD JUDGE

Dr. Agustí J. ROMERO, PhD in Food Science and Technology. Thirty years of experience as researcher at the IRTA Plant Science Program. His work focuses on virgin olive oil quality improvement and cultivar evaluation. He is co-author of more than 60 scientific reports and more than 80 articles on the olive industry. In addition, he is an expert assistant for the International Olive Council (IOC) regarding olive germplasm repository banks and professor in several master courses at various universities. He is a member of the official olive oil taste panel of Catalonia (Spain), he contributed to its formation and currently is responsible for its continuous training under ISO-17025 rules.

Dr Romero has designed special training strategies for many tasting panels in several countries (Argentina, Chile, Germany, Japan, Morocco, Spain, Turkey and USA). He has been on the jury of international olive oil competitions (Tokyo, London, Los Angeles, Argentina and Shanghai).

### DR. SOUMI PAUL MUKHOPADHYAY - AUSTRALIA

Dr Soumi Paul Mukhopadhyay is New South Wales Department of Primary Industries' (NSW DPI) new Sensory and Consumer Research Scientist for Horticultural research. She is an expert in understanding how sensory and consumer science can facilitate better promotion and placement of various products (from grains, legumes, fruits and vegetables, wine and olive oil to everyday grocery products). She has extensive experience in both academic and food industries in her 10+ year's career with national and internationally recognised FMCG companies such as Nestle, Global Calcium, Whirlpool and Goodman Fielder in India, Australia, USA and Italy. She brings together a fresh perspective of how sensory attributes of different food products can be better communicated to various stakeholders in the language they understand.

She is currently leading the Hort Innovation funded project OL17003- "Australian Olive industry sensory training" to deliver a series of integrated national sensory training program for promoting Australian extra virgin olive oil and table olives in domestic and international market and developing a guide to understand and appreciate the products. Soumi is a trained member of the Australian Olive Oil Sensory Panel (AOOSP) at Wagga Wagga and has had extensive palate training. She is frequently travelling in and around Australia for various show-judging of Australian and international olive oils and table olives; some notable mentions are

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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.

Sydney Fine Food show (since 2014), Golden olives (since 2014) and 1st Inaugural Australian International Olive Oil Awards (AIOA) in Adelaide (2017). Dr Paul Mukhopadhyay judged olive oils in New Zealand and Adelaide in October 2018 and has been invited again in 2019. She has published several industry articles related to the TasteBook™ program in “Australian and New Zealand Olive Grower and Processor” and several peer-reviewed articles in international journals related to her sensory and consumer research work.

#### HELEN TAYLOR - AUSTRALIA

Helen has been a member of the Australian Olive Oil Sensory Panel since its inception in 2003. The panel has been accredited by IOC, AOCS and NATA. Helen took over leadership of the panel from 2009 till 2016 after completing the course for Panel Supervisors through the International Olive Oil Academy in Viterbo, Italy.

Helen is a trained Olive Oil Sommelier and enjoys judging olive oil, flavoured oil and table olives at various shows across Australia, including Sydney Royal Fine Foods, Australian International Olive Awards, Golden Olive Awards and Hunter Valley.

#### 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 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 been a judge for the Olives New Zealand Awards since 2010.

#### 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.

#### PETER COUBROUGH – FROGS END OLIVES, NELSON

Peter and his wife Rae planted Frogs End Olives by the Waimea Estuary, Moutere, Nelson in 1993. Peter 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.

WITH THANKS TO OUR KEY SPONSORS FOR THE NZ EVOO AWARDS

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