

**2022 NEW ZEALAND
EXTRA VIRGIN OLIVE OIL AWARDS**



BEST IN SHOW - ANDY ROSANOWSKI MEMORIAL TROPHY



BEST BOUTIQUE - COSPAK TROPHY



INFORMATION PACK

INFORMATION FOR 2022 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 specialist, with international judging experience, 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 1 st August 2022
Entries close:	Wednesday 31 st August 2022
Judging:	Monday 12 th September – Tuesday 27 th September 2022
Awards presentation:	Saturday 8 th October 2022

ENTRIES

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

<https://www.olivesnz.org.nz/members-news/awards/2022-new-zealand-extra-virgin-olive-oil-awards/>

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 31st August 2022. There is no limit on the number of entries an entrant may enter in each class.

ENTRY FEES

The entry fee is \$200¹ 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 within 7 days 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

¹ Note that the entry fee has been discounted for 2022 to reflect a reduction in costs due to remote judging rather than centralised judging

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 2022
- 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 '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 eligible 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.

ALL AWARD WINNING ENTRIES WILL RECEIVE THEIR FIRST BOX OF MEDALS FREE!

ENTRY CATEGORIES AND CLASSES

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

All entries must be available for commercial/retail sale. This is, the public must be able to buy these oils.

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

<https://www.olivesnz.org.nz/members-news/awards/2022-new-zealand-extra-virgin-olive-oil-awards/>

AWARDS DINNER

The 2022 NZ EVOO Awards Dinner will be held on Saturday 8th October at the Rydges Airport Hotel, Wellington. Presentation of all awards will be done at the Awards Dinner. This will be a gala affair fitting to the occasion. A special accommodation rate is available via the Dinner Registration form.

2022 FACILITATOR/SCRUTINEER

KAY MCMATH²

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.

2022 JUDGES

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

HEAD JUDGE : DR. SOUMI PAUL MUKHOPADHYAY - AUSTRALIA

Dr Soumi Paul Mukhopadhyay is New South Wales Department of Primary Industries' (NSW DPI) 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.

Soumi 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 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.

ABHIJIT PAUL - AUSTRALIA

Abhijit Paul is an avid user of Australian extra virgin olive oil and table olives and he is passionate about exploring the sensory nuances of Australian olive products. Abhijit has started his olive oil appreciation journey from Wagga Wagga, where he had successfully completed extensive palate training with Peter Olson in 2014. Since then, he is a proud trained member of Australian Olive Oil Sensory Panel (AOOSP) at Wagga Wagga. His degree in Agriculture definitely helped him to understand and appreciate the sensory nuances of extra virgin olive oil and table olives. Abhijit has been involved with Australian olive industry since 2014 as he has judged olive oils and table olives in various shows in and around

² Facilitator/Scrutineer's role is to organise the oils for judging, supervise the Judges and ensure judging rules and assessment procedures are followed.

Australia. Some notable mentions are Sydney Fine Food show (2015 to date), Golden olives (2014- to date) and Australian International Olive Oil Awards (AIOA) in Adelaide (2017-2019). Abhijit was also part of the stewarding team with Trudie Michels when the 1st inaugural AIOA started in Adelaide in 2017. Abhijit always gets amazed with the versatility of Australian olive products- both extra virgin olive oil and table olives, every time he tastes them.

CHARLOTTE CONNOLEY – KINGS SEEDS, KATIKATI

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. Charlotte has been in the judging pool for the NZ EVOO Awards since the beginning in 2001. Charlotte has also judged at the Australian International Olive Awards.

RAFFAELA DELMONTE – ALDENTE, AUCKLAND

Raffaella is involved in all things Italian in New Zealand, from functions to cooking classes to corporate events. Previously Raffaella 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 has also judged at the Australian International Olive Awards. 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. Peter has judged previously for the NZ EVOO Awards.

ED SCOTT, MOUTERE GROVE OLIVES, NELSON

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 many of the previous competitions.

ROBERTO ZECCA, EX ITALY AND CALIFORNIA

Roberto Zecca is originally from Italy and is a renowned International Olive Oil Judge. He judged for Olives NZ from the first Awards in 2000 through until 2008 and also visited several regions. He always loved NZ (and our EVOOs) and now lives in Russell.

Roberto has a very excellent and international olive industry pedigree including:
International Olive Council – previous Board member

California Olive Oil Council – former President and Board Member
Soc Agr Ugnana Olive Grove, Chianti, Italy – President and CEO.

Olives New Zealand was delighted to have Roberto as part of the 2021 NZ EVOO Awards Judging Panel and to have him judge again in 2022.

2022 Judging Panels

Olives New Zealand reserves the right that should entries total more than 100, then the judges will be split into two Panels of four judges in each. The classes will be split as evenly as possible amongst the two Panels for preliminary judging. Once the preliminary judging has been completed and the Best in Class winners identified, then these entries will be recoded and provided to all of the judges for judging for the major awards of Best in Show, Reserve Best in Show, Best Boutique, Reserve Best Boutique, Best Flavoured and Reserve Best Flavoured. It is envisaged that this model will be used in 2022.

WITH THANKS TO OUR KEY SPONSORS FOR THE NZ EVOO AWARDS



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