



2024 INFORMATION PACK

Principal Sponsor



INFORMATION FOR 2024 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, rewards growers for their hard work and benchmarks individual oils against the industry.

Entries are invited from members of Olives New Zealand.

KEY DATES

Entries open:	Thursday 1 st August 2024
Entries close:	Friday 6 th September 2024
Judging:	Sunday 22 nd September – Tuesday 24 th September 2024
Awards presentation:	Saturday 12 th October 2024

ENTRIES

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

<https://www.olivesnz.org.nz/members-news/awards/2024-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 Friday 6th September 2024.

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 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

Best Processor

Best Flavoured Oil in Show.

The Best in Class winners will receive a Framed Certificate. They will also be offered the opportunity to promote their Best in Class EVOO for submission by Olives New Zealand to international panels and for other purposes.

In addition, the Best in Show, Best Boutique, Reserve Best in Show and Reserve Best Boutique winners will receive:

- A perpetual trophy and awarded annually, plus a Framed Certificate.
- Opportunities to promote themselves through Olives NZ online.
- Assistance with entry into an international competition in 2025

The Best Flavoured Oil in Show, Best Label and Best Processor winners will receive a perpetual trophy and awarded annually plus a Framed Certificate.

The award for Best Processor is calculated on who produces the top five EVOOs. The following criteria is used:

- (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. If an oil is entered and the processor is not named on the form, the points do not count for the processor.
- (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 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
----------------------------------	---	------------------------------------	---	-------------------------------------	--

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
----------------------------------	---	------------------------------------	--	--------------------------------------	---

Category 3 – Flavoured Oils 30 Litres and above

Class 14: Citrus Flavoured	Class 15: Other Flavoured
--------------------------------------	-------------------------------------

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/2024-new-zealand-extra-virgin-olive-oil-awards/>

AWARDS PRESENTATION

The 2024 NZ EVOO Awards evening follows the ONZ 2024 Bi-annual conference 'Moving Forward, Looking Back' on Saturday 12th October at the Rydges, Wellington. Meet and greet over a canape hour, before the Awards Presentation during a two-course dinner, followed by Mixing and Mingling over sweet treats.

This will be a gala affair fitting to the occasion. A special accommodation rate is available via the Conference and Awards Evening Registration form. This will be available soon.

2024 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.

2024 JUDGES

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

HEAD JUDGE : 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 and judges for Australian International Olive Awards regularly.

GEORGES FEGHALI – EX LEBANON

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

He has provided consultancy support in olive oil manufacturing, blending and quality to a number of olive oil processors in New Zealand.

Georges used to be the assistant of head of panel at the Olive oil tasting centre in Beirut , Lebanon. He attended many EVOO National competitions in Lebanon between 2012 and 2016, he has judged at several previous NZ EVOO Awards since 2016.

CLAUDIA GUILLAUME – MODERN OLIVES (GENERAL MANAGER), AUSTRALIA, LARA

Claudia joined Modern Olives early in 2006 to head up the Modern Olives Laboratory. With over two decades of experience in olive oil testing, Claudia is renowned for her expertise in the field. She finished her studies in Argentina as Food Science with a specialization in olive oil, laying the foundation for her career. Her early years were marked by a focus on oil quality, authenticity, and sensory analysis, where she extended her skills and understanding of olive oil testing.

Claudia's passion for olive oil led her to diverse roles, from leading teams in the characterization and analysis of olive oil to leading research and development efforts. Her multifaceted expertise encompasses technical, regulatory, and quality issues, making her a remarkable force in several aspects of the industry.

Claudia's commitment to excellence extends beyond her role at Modern Olives, participating very actively with the industry. As an approved chemist of the AOCS and a technical member of Australian Standard and USP committees, she plays a role in shaping industry standards and regulations. Her representation of Australia in international bodies such as the IOC, Codex, and ISO further highlights her expertise on a global scale.

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

BERK ÖZLER – EX WASHINGTON DC, USA

Berk has been an ONAIO Professional Taster since 2022.

He and his partner Sarah Baird, moved to New Zealand from Washington in 2023. While continuing his professional career as a World Bank researcher with a doctorate in economics, Berk and Sarah have also planted an olive grove in Garston, northern Southland.

Berk has regularly continued tasting oils in New Zealand and abroad over the past few years and looks forward to joining the NZ EVOO judging panel as a first-time judge.

ROBERTO ZECCA - EX ITALY AND CALIFORNIA

Roberto brings with him a wealth of experience, originally from Italy and is renowned for his International Olive Oil judging and industry excellence. He:

- Lead the first California Panel of Tasters recognized by the IOC.
- Is a former President and board member of the California Olive Oil Council
- Was the first Chairman of the Los Angeles International Olive Oil Competition, which was the largest in the world at the time.
- Was the president and CEO of the Soc AGR Ugnana Olive Grove, Chianti IT.

Roberto judged for Olives NZ from the first Awards in 2000 through until 2008. Thanks to his love for NZ (and our EVOOs) he now resides in Russell with his wife Melissa. Olives New Zealand was lucky to have Roberto return to the NZ EVOO Awards Judging Panel from 2021.

ED SCOTT, WEST COAST

Ed and his wife Liz retired to the West Coast in 2022, having grown olives in the Moutere region of Nelson since 1996. In 2002 he also began as an olive processor. 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.

2024 BEST LABEL JUDGE

PAULA TAAFFE – FACULTY OF IDEASCHOOL, EIT/TE PUKENGA, HAWKE'S BAY

Born in Hastings, Hawkes Bay, Paula graduated from Elam, Auckland University of Fine Art, with the New Zealand Fellowship of Artists Award. She subsequently spent 20 years exhibiting and teaching art in Canada and the USA. Her work was selected for a number of national exhibitions including the city of Orleans, Canada, national touring exhibition 'The Feminine Viewpoint'. Following her return to New Zealand she was selected for the 2007 Norsewear Art Award exhibition and in 2010 received the Noske Skog Award in the Molly Morpeth Canada Exhibition. Her works are held in private and corporate collections in Canada, United States, Switzerland and Germany.

Paula is currently teaching on the faculty at ideaschool, EIT/Te Pukenga, Hawkes Bay.

2024 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 three 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. This model was used in 2022 and 2023, and it is envisaged that it will be used again in 2024.

WITH THANKS TO OUR KEY SPONSORS FOR THE NZ EVOO AWARDS



Principal Sponsor

Industry Sponsors:



Modern
Olives

