



**INTERNATIONAL
OLIVE
COUNCIL**

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MARIO SOLINAS QUALITY AWARD OF THE INTERNATIONAL OLIVE COUNCIL

**RULES OF THE INTERNATIONAL COMPETITION
FOR EXTRA VIRGIN OLIVE OILS**

organised by the INTERNATIONAL OLIVE COUNCIL

for the 2010–2011 crop year

The international competition for extra virgin olive oils leading to the Mario Solinas Quality Award of the International Olive Council is based on Decision No DEC-1/82-IV/00 which the Council adopted on 8 June 2000. According to this decision, the Award, which the Council decided to create in 1993, was launched in the 2000–2001 crop year.

Its chief objective is to select those extra virgin olive oils entered for the competition that display the best organoleptic characteristics in each of the categories established in these rules.

COMPETITION RULES

Extra virgin olive oils presented by individual producers, producers' associations and registered packers may be entered for the competition.

1. Eligible oils

- Only extra virgin olive oils which are produced in the competition crop year and which comply with the requirements stipulated for this grade in the IOC trade standard applying to olive oils and olive-pomace oils shall be eligible for entry.
- The oils entered for the competition shall be from a homogeneous batch of oil stored in a single tank of at least 3000 litres.
- Each participant may enter only one extra virgin olive oil.

2. Responsibilities of competitors

Competitors shall be required:

- 2.1. To complete the registration form (specimen given in Annex 1).
- 2.2. To arrange for a notary¹ to carry out the following:
 - . To collect representative samples of the batch of oil entered for the competition, comprising five (5) samples of 500 ml each, collected in coloured glass containers of the same capacity, and two (2) samples of 100 ml each, also collected in coloured glass containers of the same capacity. Each sample collected shall be stoppered or closed with a twist-open cap with safety ring by the notary and shall bear a label showing a code number to identify the participant comprising digits and two letters. The rules to be observed for sample collection shall be as laid down in standard ISO 5555 “Animal and vegetable fats and oils – Sampling”.
 - . To seal the tank holding the entry batch of oil until the competition is over or until the competitor is eliminated.
- 2.3. To arrange for the notarial deed to be drawn up stating:
 - . the name and address of the competitor and the registration number of the company;
 - . the location and identification of the tank holding the batch of oil entered for the competition;
 - . the weight or volume of the batch of oil entered for the competition;
 - . the procedure for collecting, sealing and identifying the samples;
 - . that the tank holding the batch of oil entered for the competition has been sealed.
- 2.4. To send one of the two 100-ml samples to a laboratory recognised by the International Olive Council in order for it to be tested and for the corresponding quality testing certificate to be issued stating that the oil is an extra virgin olive oil.
- 2.5. To send one of the 500-ml samples to an olive oil tasting panel recognised by the International Olive Council in order for it to undergo organoleptic assessment according to the method adopted by the Council for the organoleptic assessment of virgin olive oil and for a certificate to be issued indicating the grade classification of the oil. The panel should be requested to issue the grade classification certificate and to specify the median of the intensities of the fruity attribute.

¹ Or equivalent legal figure.

- 2.6. To send the following to the Executive Secretariat of the International Olive Council (calle Príncipe de Vergara, 154, 28002 Madrid, Spain) by 25 March 2011, stating “Mario Solinas International Extra Virgin Olive Oil Competition” on the envelope:
- . the registration form;
 - . the notarial deed concerning the collection of the samples and the sealing of the tank;
 - . the testing certificate and sensory analysis certificate issued by a recognised laboratory and a recognised tasting panel, respectively;
 - . three of the 500-ml samples, properly packaged to avoid breakage during transportation.
- 2.7. To keep the fifth 500-ml sample and the second 100-ml sample. These samples will remain at the disposal of the Executive Secretariat of the Council in case any of the other samples should be spoiled or lost.

3. *Stages of the competition*

- 3.1. The Executive Secretariat of the Council shall assign a secret code number to each of the oils entered for the competition. Such code numbers shall be written on an opaque, self-adhesive label that shall completely cover the identification label.

It shall classify the oils into one of the following groups according to the intensity of the median of the fruity attribute awarded by the panel that issued the sensory analysis certificate:

Group

Median of the fruity attribute

- Greenly fruity: Set of olfactory sensations characteristic of the oil which is reminiscent of green fruit, depends on the variety of olive and comes from green, sound, fresh olives. It is perceived directly and/or through the back of the nose.

Intense fruitiness

$m > 6$

Medium fruitiness

$3 \leq m \leq 6$

- Ripely fruity: Set of olfactory sensations characteristic of the oil which is reminiscent of ripe fruit, depends on the variety of olive and comes from sound, fresh olives. It is perceived directly and/or through the back of the nose.

- 3.2. The Executive Secretariat of the Council shall distribute one of the three samples to recognised tasting panels, which will be requested to evaluate the oil according to the assessment sheet given in Annex 2. This assessment by the tasting panels shall be final and without appeal.

3.3. In the light of the assessments of the tasting panels the Executive Secretariat shall select the code numbers of the six highest-scoring oils from each group. In the case of a tie the oil with the lowest free acidity shall be chosen. If the tie persists, the oil with the lowest peroxide value shall be chosen.

3.4. The finalist oils shall be assessed by an international jury. The members of the jury shall be chosen by the Executive Secretariat and the list shall be released on the IOC web site (www.internationaloliveoil.org).

The international jury shall use the assessment sheet given in Annex 2 and shall calculate the median of the scores awarded by each member of the jury.

If the jury considers that an oil does not belong to the category to which it has been assigned, it is authorised to classify the oil in another category.

3.5. The international jury shall select the winner of the Mario Solinas Quality Award in each group and shall propose a second and third prize for each group from amongst the remaining finalists. The minimum score for entitlement to a prize shall be 70 for the greenly fruity category and 65 for the ripely fruity category.

The list of prize-winning oils and of the other finalists cited in section 3.4 of these rules shall be released on the IOC web site.

The decision of the jury shall be final and shall not be open to appeal.

4. *Closing date for registration*

The period open for registration and the presentation of samples shall end on 25 March 2011.

5. *Award of prizes*

The Chairperson of the International Olive Council shall award the prizes to the winning oils at the 99th session of the Council of Members.

6. *Prizes*

The prizes shall comprise a medal and a diploma.

The winners may mention the prize on the label of the packs of extra virgin olive oils belonging to the same batch as the winning sample, in accordance with the rules specified for its representation in Annex 3.

The results of the competition shall be published on the IOC web site (www.internationaloliveoil.org).

7. *Acceptance*

Participation in the international extra virgin olive oil competition for the Mario Solinas Quality Award implies acceptance of the present rules.

MARIO SOLINAS QUALITY AWARD OF THE INTERNATIONAL OLIVE COUNCIL

INTERNATIONAL COMPETITION FOR EXTRA VIRGIN OLIVE OILS

2010–2011 crop year

Registration form

Name of competitor/registered name

Address

Post code	City/town	Country
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Sample identification number:	Telephone:	Fax:
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E-mail:

Contact:

Registration deadline: 25 March 2011

**Done at on
(Signature)**

**Send to:
International Olive Council, calle Príncipe de Vergara 154, 28002 Madrid – Spain; Tel.: 91.590.36.38**

**MARIO SOLINAS QUALITY AWARD OF THE INTERNATIONAL OLIVE
COUNCIL
INTERNATIONAL COMPETITION FOR EXTRA VIRGIN OLIVE OILS**

2010–2011 crop year

SENSORY ASSESSMENT SHEET

Sample code:
Taster identification no.:
Date:

Olfactory sensations (maximum 35 points)

Olive fruitiness (0–7)

Other fruits (0–3)

Green (grass/leaves) (0–2)

Other positive sensations (0–3)

Harmony⁽¹⁾ (0–20)

Partial score

Gustatory-retronasal sensations (maximum 45 points)

Olive fruitiness (0–10)

Sweet (0–4)

Bitter (0–3)

Pungent (0–3)

Green (grass/leaves) (0–2)

Other positive sensations (0–3)

Harmony⁽¹⁾ (0–20)

Partial score

Final olfactory-gustatory sensation (maximum 20 points)

Complexity⁽²⁾ (0–10)

Persistence (0–10)

Partial score

Category of fruitiness:

GREEN (0 – 10)

RIPE (0 – 10)

Total score

(1) **Harmony** increases when the attributes are balanced.
(2) **Complexity** increases with the number and intensity of aromas and flavours.

MARIO SOLINAS QUALITY AWARD OF THE INTERNATIONAL OLIVE COUNCIL

INTERNATIONAL COMPETITION FOR EXTRA VIRGIN OLIVE OILS

2009–2010 crop year

**RULES FOR DISPLAYING THE AWARD ON THE LABEL
OF THE WINNING EXTRA VIRGIN OLIVE OIL**

1. Mention of the Award on the label of the winning extra virgin olive oil

The winner of the first prize of the Mario Solinas Quality Award in each of the groups may mention the prize obtained for the 2009–2010 crop year on the label of extra virgin olive oil belonging to the source batch of the winning sample. The winners of the second prize and third prize in each group may do likewise.

Such mention is dependent on the submission of a request to this effect by the winner, which should be addressed to the Executive Secretariat of the International Olive Council, and on the notification of the number of packs that will be filled with the extra virgin olive oil from the source batch of the winning sample.

2. Display of the prize

Each of the prizes shall be displayed on a numbered self-adhesive logo not larger than 7cm² bearing the image of Mario Solinas, the logo of the International Olive Council, the mention of the prize and the year it was granted.

3. Delivery of the prize logo to the winner

Winners who request to mention the prize on the label of the winning extra virgin olive oil shall be supplied by the Executive Secretariat, subject to prior payment, with the number of prize logos corresponding to the number of packs they notify.

In the event of failure to comply with the requirements specified in this Annex the winners concerned may not enter for future editions of this competition and the competent authorities will be notified.
