

9th INTERNATIONAL OLIVE OIL AWARD – ZURICH 2010
OLIO 2010

REGULATIONS

**9th INTERNATIONAL
OLIVE OIL AWARD
ZURICH 2010**

&

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Art. 1. Organisation / Partner

Organisation:

- ZHAW – Zurich University of Applied Sciences
School of Life Sciences and Facility Management
Institute of Food and Beverage Innovation
Food Sensory Science Group
Grueental / p.o. box
CH 8820 Waedenswil
Switzerland

Partner (media-):

- Edition Salz & Pfeffer AG
Stampfenbachstrasse 117 / p.o. box 98
CH 8042 Zürich
Switzerland

Art. 2. Goal / Purpose

Both events have the goal to strengthen the confidence of the consumers into the product “Virgin Olive Oil” and to promote transparency on the olive oil market. The events offer at the same time a representative overview of the quality of the current olive oil on the Swiss and on the market of European Union.

- On the occasion of the “9th International Olive Oil Award – Zurich 2010” the participating olive oils will be tasted and evaluated by the Swiss Olive Oil Panel (SOP) of the ZHAW, an according to ISO 17025 trained panel of experts. The results serve producers, importers and retailers as scientific basis for the central to long-term quality improvement of “Virgin Olive Oil”
- In a consumer-test on the occasion of the Gourmesse Zürich (08.-11.10.2010), the same oils will be tasted and ranked after popularity by consumers and will be awarded with the “OLIO 2010”.

Art. 2. Place of evaluation

- „9th International Olive Oil Award – Zurich 2010“ in March 2010 at the ZHAW
Grueental / CH 8820 Waedenswil
- „OLIO 2010“ in October 2010 on the occasion of the Gourmesse Zürich

Art. 3. Authorization of Participation

Entitled to take part in both events are producers, importers and retailers of “Virgin Olive Oil”.

Art. 4. Certification for Participation

Only “Virgin Olive Oils” in original bottles are empowered to participate. The submitted olive oils must correspond to the Swiss legislation or the legislation of the European Union as well as the regulations valid in the production countries.

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Art. 5. Categories

The “Virgin Olive Oils” are divided into the following quality categories:

- Intensive fruitiness
- Medium fruitiness
- Light fruitiness

Art. 6. Registration

The registration has to take place up to February 15th 2010 either online (via Internet) or by mail with a registration-form.

- online - form available: www.oliveoilaward.ch
- dispatch of a registration-form (completely filled in) to:
9th International Olive Oil Award – Zurich 2010
c/o ZHAW – Zurich University of Applied Sciences
p.o. box
CH 8820 Waedenswil
Switzerland

With the registration of an olive oil each participant confirms that:

- trade is operated regularly with the announced oil
- the olive oil is offered in the current price list of the producer/importer/dealer
- at least 1000 litres per year are manufactured of the olive oil
- the submitted olive oil corresponds to the Swiss legislation or the European Union legislation as well as to the regulations valid in the production countries

New in 2010:

Payment of due fees (see under Art. 10) will be accomplished during online registration by credit card (→ recommended). The registration of your Olive Oils will be confirmed by E-mail. You will receive at the same time the sequential number of your registered oil(s). Because of logistic reasons, the utilisation of the sequential number(s) is obligatory to submit the announced Olive Oils (see further details under Art. 8 Submission). In case you have no credit card and/or internet access is not available, it will be as well possible to send you an invoice.

optional:

If you are interested, it is possible to let your oils be analysed chemically for a special price:

- | | | |
|--------------------------|-------|---------------------------|
| • free fatty acids | (ffA) | (titration) |
| • peroxide value | (PV) | (titration) |
| • fatty acids (spectrum) | | (FAME GC-FID) |
| • K-value | | (photometric measurement) |

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Art. 7. Declaration

At the registration of an olive oil at least the following aspects are to be indicated:

- Specification of the participant
 - detailed address (including: e-mail, telephone, fax, etc.)
- Specification of the product / producer
 - name of the product
 - sorts of olives
 - origin / region (DOP)
 - taste category
 - content of free fatty acids (%)
 - produced yearly volume
 - volume of the original bottles (litre)
 - selling price per litre (including VAT)
 - value added tax (%)
 - detailed address of the producer
 - points of sale in Switzerland and the European Union

Art. 8. Submission

The registration of your Olive Oils will be confirmed by E-mail. You will receive at the same time the sequential number of your registered oil(s). Because of logistic reasons, the utilisation of the sequential number(s) is obligatory, to submit the announced Olive Oils.

The announced olive oils are to be dispatched until February 22nd, 2010 to the following address:

9th International Olive Oil Award – Zurich 2010
c/o University of Applied Sciences Zurich
Gruental
CH 8820 Waedenswil
Switzerland

Sequential oil number(s): _____

The olive oils are to be supplied in original bottles and with original labels including declaration. The labels must indicate the designations prescribed by the European Union legislation or the Swiss legislation (LMV). Announced olive oils that are not delivered in original packaging, are not considered for evaluation.

For the competition only oils can be considered, that will arrive until February 22nd, 2010 at the University of Applied Sciences Zurich and of which the participation fee and the handling fee is registered by credit card payment or regular payment (bank transfer) up to the same date.

The elimination of olive oils for above mentioned reasons does not relieve the participant of the payment of the fees.

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Art. 9. Quantities

Of each announced olive oil there has to be provided at least 4 (or more) bottles (together 3000 ml) from the participant. For example: either 4 x 750 ml or 6 x 500 ml. 1500 ml are needed for the sensory evaluation on the occasion of the 8th International Olive Oil Award – Zurich 2010 and the other 1500 ml are needed for the ranking by consumers on the occasion of the “OLIO 2010”.

Optional:

If you are going to let your oils be analysed chemically, it is necessary for us to get one additional bottle (= 500 ml) from you.

The delivery of the olive oils goes at participants risk and expense. The submitted olive oils change into the property of the organizers.

Art. 10. Fees

The following fees are raised for the participation in the 8th International Olive Oil Award – Zurich 2010 and the “OLIO 2010”:

- per participant: Basic fee
Euro 240.- (incl. VAT) ↔ CHF 350.- (incl. VAT)
- per olive oil: Handling fee
Euro 210.- (incl. VAT) ↔ CHF 300.- (incl. VAT)

optional:

- per olive oil: Analysis of 4 chemical parameters
Euro 240.- (incl. VAT) ↔ CHF 350.- (incl. VAT)

Please see the enclosed cost overview for more detailed information.

Payment of due fees will be accomplished during online registration by credit card (→ recommended). In case you have no credit card and/or internet access is not available, it will be as well possible to send you an invoice. The payment of the fees has to be registered in any case at the University of Applied Sciences Waedenswil, CH 8820 Waedenswil until February 15th, 2010. In case of no registration of fees in time, the appropriate oil might not be considered for the competition.

The fees contain the following services:

- Sensory evaluation by the Swiss Olive Oil Panel (SOP) of the ZHAW on the occasion of the 9th International Olive Oil Award – Zurich 2010.
- Announcement of the results and conferment of the winners of the Golden Olive, Silver Olive and the Award at April 15th, 2010.
- Ranking of the oils by consumers in a preference-test on the occasion of the Gourmesse Zürich (08.-11.10.2010)
- Publication of the results in the gastro magazine “Salz und Pfeffer”, daily press, technical press and as well as in the internet (www.oliveoilaward.ch).

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Special regulations for the 9th International Olive Oil Award – Zurich 2010

Art. 11 Testing panel

The Swiss Olive Oil Panel (SOP) of the ZHAW is accredited according to ISO 17025 and is trained regularly in accordance with the regulations of the IOC (International Olive Council).

Art. 12. Sensory Evaluation of olive oils

The olive oils are tasted and evaluated according to flavour intensity (intensive - medium - mild) by the Swiss Olive Oil Panel of the ZHAW. The tasting and the evaluation of the oils take place in accordance with the regulations of the IOC (organoleptic assessment of virgin olive oils).

Art. 13. Classification and certificates

Olive Oils, that show negative deviations, lack the qualitative requirements for “Virgin Olive Oils Extra” and will not further considered for an award.

Olive Oils, which show no negative deviations, correspond totally to the demanded quality for “Virgin Olive Oils Extra”. Depending on the evaluation of the general impression of harmony the awards will be assigned. Award categories are the following:

- (1) Golden Olive
- (2) Silver Olive
- (3) Award

The winning participants receive a certificate “Golden Olive” or “Silver Olive” as well as the authorization for the printing of labels with the Logo “Golden Olive” / “Silver Olive”. Appropriate labels may be attached only on original bottles of the participating lot (year and pressing). Winning participants in the category “Award” will receive an appropriate certificate.

Likewise in 2009, on the occasion of the IOOA 2010 again a country rating will be conducted. All nations represented in the IOOA 2010 through more than ten (10) registrations per country, will be considered. Per country the special price → „The Best of ...“ will be awarded.

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Art. 14. Appeal

The determined results of the sensory evaluation are final. There is no possibility to appeal.

Art. 15. Publication of the results / Award

At Thursday, April 15th, 2010 the first publication of the evaluation results as well as the conferment of the "Golden Olives" and the "Silver Olives" will take place. In addition each participant and/or winner is informed personally.

Art. 16. Publication

The awarded olive oils will be published in the gastro magazine "Salz & Pfeffer", the daily press, technical press as well as in the internet (www.oliveoilaward.ch).

Special regulations for the „OLIO 2010“

Art. 17. Degustation

On the occasion of the Gourmesse Zürich (08.-11.10.2010), the oils will be tasted by consumers, who will rank the participating oils in accordance with their popularity. Oils, that reached the final evaluation during the tasting for the IOOA in spring, are presented "blind" in a set of five or four. The evaluation of the overall-impression is done on a 10 point hedonic scale. The very oils that are significantly better accepted than the other / less accepted oils, win the "OLIO 2010". It is guaranteed that all participating oils are judged by the same number of consumers.

Art. 18. Certificate

The very oils that are significantly more popular from a consumer point of view than all other oils, receive a certificate and the permission to print labels with the logo "OLIO 2010".

Art. 19. Publication

The results of the consumer ranking and the winners of the "OLIO 2010" are published in the gastro magazine "Salz & Pfeffer" as well as in the internet (www.oliveoilaward.ch).

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Art. 20. Acknowledgment of the regulations

Each participant of the 9th International Olive Oil Award – Zurich 2010 and the “OLIO 2010” recognizes and accepts the available regulations with his registration.

Waedenswil, Oktober 30, 2009

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Attachement:

Cost - Overview IOOA 2010

EUR Scaling (inkl. VAT):

Basic Fee	per participant	EUR 240.00
Handling Fee	per oil	EUR 210.00
Chemical parameters	per oil	EUR 240.00

IOOA + OLIO

1 Oil	EUR 450.00
2 Oils	EUR 660.00
3 Oils	EUR 870.00
4 Oils	EUR 1'080.00
5 Oils	EUR 1'290.00
6 Oils	EUR 1'500.00
7 Oils	EUR 1'710.00
From the 8th Oil on - 1 Oil Reduction	
8 Oils	EUR 1'710.00
9 Oils	EUR 1'920.00
10 Oils	EUR 2'130.00

IOOA + OLIO + Analysis of Chem. Parameters

1 Oil	EUR 690.00
2 Oils	EUR 1'140.00
3 Oils	EUR 1'590.00
4 Oils	EUR 2'040.00
5 Oils	EUR 2'490.00
6 Oils	EUR 2'940.00
7 Oils	EUR 3'390.00
From the 8th Oil on - 1 Oil Reduction	
8 Oils	EUR 3'390.00
9 Oils	EUR 3'840.00
10 Oils	EUR 4'290.00

sFr. Scaling (inkl. MwSt.):

Basic Fee	per participant	SFr. 350.00
Handling Fee	per oil	SFr. 300.00
Chemical parameters	per oil	SFr. 350.00

IOOA + OLIO

1 Oil	SFr. 650.00
2 Oils	SFr. 950.00
3 Oils	SFr. 1'250.00
4 Oils	SFr. 1'550.00
5 Oils	SFr. 1'850.00
6 Oils	SFr. 2'150.00
7 Oils	SFr. 2'450.00
From the 8th Oil on - 1 Oil Reduction	
8 Oils	SFr. 2'450.00
9 Oils	SFr. 2'750.00
10 Oils	SFr. 3'050.00

IOOA + OLIO + Analysis of Chem. Parameters

1 Oil	SFr. 1'000.00
2 Oils	SFr. 1'650.00
3 Oils	SFr. 2'300.00
4 Oils	SFr. 2'950.00
5 Oils	SFr. 3'600.00
6 Oils	SFr. 4'250.00
7 Oils	SFr. 4'900.00
From the 8th Oil on - 1 Oil Reduction	
8 Oils	SFr. 4'900.00
9 Oils	SFr. 5'550.00
10 Oils	SFr. 6'200.00

powered by:

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