

**3rd. INTERNATIONAL OLIVE OIL AWARD – ZURICH 2004
OLIO 2004 in ZURICH**

REGLEMENT 2004

**3rd. INTERNATIONAL
OLIVE OIL AWARD
ZURICH 2004**

&

**“OLIO” 2004
in ZURICH**

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Art. 1. Organisation

The “3rd. International Olive Oil Award - Zurich 2004” and the “OLIO” 2004 are organised in cooperation by:

- University of applied sciences Waedenswil
Gruental / p.o. box 335
CH 8820 Waedenswil
Switzerland
- Salz & Pfeffer AG
p.o. box 215
CH 8408 Winterthur
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 3rd. International Olive Oil Award - Zurich 2004 the participating olive oils will be tasted and evaluated by a 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 preference-test, the same oils will be tasted and ranked after popularity by consumers and will be awarded with the “Olio” 2004.

Art. 2. Place of evaluation

- „3rd. International Olive Oil Award - Zurich 2004”
University of applied sciences Waedenswil / Gruental / CH 8820 Waedenswil
- „Olio 2004”, consumer-test

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 Partizipation

Only “Virgin Olive Oils” in original bottles are certified for partizipation. 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
- medium
- mild

Art. 6. Registration

The registration has to take place up to January 31th. 2004 either on-line (via Internet) or by mail with an announcement form.

- online - form under: www.oliveoilaward.ch
- dispatch of an announcement form (completely filled out) to:
3rd. International Olive Oil Award - Zurich 2004
c/o University of applied sciences Waedenswil
p.o. box 335
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

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, fax, telephone, 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 quantity
 - contents of the original bottles (l)
 - selling price per litre (including VAT)
 - value added tax (%)
 - detailed address of the producer
 - points of sale in Switzerland and the European Union

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Art. 8. Submission

The olive oils are to be supplied in original bottles and declaration. The labels must indicate the designations prescribed by the European Union legislation or the Swiss legislation (LMV).

The announced olive oils are to be dispatched until February 14th. 2004 to the following address:

3rd. International Olive Oil Award - Zurich 2004
c/o University of applied sciences Waedenswil
Gruental / p.o. box 335
CH 8820 Waedenswil
Switzerland

For the sensory evaluation only oils can be considered, that will arrive until February 14th. 2004 at the University of applied sciences Waedenswil and of which the participation fee and the handling fee is registered up to the same date.

Announced olive oils, that are not delivered in original packaging, are not considered for evaluation as well.

The elimination of olive oils does not relieve the participant of the payment of the fees.

Art. 9. Quantities

Of each announced olive oil there has to be dispatched at least 4 litres (4000 ml). Approx. 2 litres are needed for the sensory evaluation on the occasion of the 3rd. International Olive Oil Award - Zurich 2004 an approx. 2 litres are needed for the ranking by consumers on the occasion of the "Olio" 2004. The dispatch of the olive oils goes at expense and danger of the participant. The submitted olive oils change into the property of the organizers.

Art. 10. Fees

The following fees are raised for the participation in the 3rd. International Olive Oil Award - Zurich 2004 and the "Olio" 2004:

- per participant: Participation basic fee
Euro 210. - (including VAT)
- per olive oil: Handling fee
Euro 175. - (including VAT)

After the announcement each participant will get a personal invoice. The payment of the fees has to be registered at the University of applied sciences Waedenswil, CH 8820 Waedenswil until February 14th. 2004.

In case of no registration of the fees up to the due date the appropriate oil can not be considered for the sensory evaluations. The fees contain the following achievements:

- sensory evaluation by the olive oil panel of the University of applied sciences Waedenswil on the occasion of the 3rd. International Olive Oil Award - Zurich 2004.
- publication of the results on the occasion of the 3rd. International Olive Congress - Zurich 2004 at March 26th. 2004 at the University of applied sciences Waedenswil
- Ranking of the oils by consumers in a preference-test.
- publication of the results in the daily papers, the technical periodica and as well in the internet.

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Special regulations for the 3rd. International Olive Oil Award - Zurich 2004

Art. 11 Testing panel

The testing panel for olive oil of the University of applied sciences Waedenswil is selected and trained in accordance to the due regulations of the IOOC (international olive oil Council).

Art. 12. Sensory Evaluation of olive oils

The olive oils are tasted and evaluated according to origin / region of production, sorts of olives and flavour intensity (intensive - medium - mild).

Participating olive oils are tasted and evaluated several times by the olive oil panel of the University of applied sciences Waedenswil. The evaluation takes place in accordance with regulations of the IOOC (organoleptic assessment of virgin olive oils).

Art. 13. Classifying and certificates

The evaluation of the results of the tasting panel for olive oil is the basis for the award.

Honors:

- Golden Olive
- Silver Olive

Olive oils, that show no negative deviations and / or receive 100 % of the attainable score, correspond totally to the demanded quality for "Virgin Olive Oils Extra". In dependence of the evaluation of the general impression of harmony a golden or a silver olive will be distinguished.

Olive oils, that show negative deviations, lack the qualitative requirements for "Virgin Olive Oils Extra" and will therefore receive no award.

The winning participants receive a certificate "Golden Olive" and/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 unit and participating pressing.

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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

On the occasion of the 3rd. International Olive Congress - Zurich 2004 on March 26th. 2004 the first publication of the evaluation results will take place as well as the official award of the "Golden Olives" and the "Silver Olives".

In addition each participant and/or winner is informed personally.

Art. 16. Publication

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

Special regulations for the „Olio 2004“

Art. 17. Degustation

The oils will be tasted by consumers, who will rank the participating oils in accordance with their popularity. Each oil is presented "blind" in a set of five. The consumers evaluate the following attributes: fruitiness, bitterness, pungency and as well the overall impression on a 10 point scale.

The oil, which receives most points wins the "Olio" 2004. It is guaranteed that all participating oils will be judged by the same number of consumers.

Art. 18. Certificate

The 4 most popular oils receive a certificate together with the permission to print labels with the Logo of "Olio" 2004.

Art. 19. Publication

The results of the consumer ranking and the winners of the "Olio" 2004 are published in "Salz & Pfeffer" as well as in the internet (www.oliveoilaward.ch).

Art. 20. Acknowledgment of the regulations

Each participant of the 3rd. International Olive Oil Award - Zurich 2004 and the "Olio" 2004 recognizes and accepts the available regulations with his registration.

University of applied sciences Waedenswil
November 4th. 2003