

13th INTERNATIONAL OLIVE OIL AWARD – ZURICH 2014
OLIO 2014

REGULATIONS

**13th INTERNATIONAL
OLIVE OIL AWARD
ZURICH 2014**

&

OLIO 2014

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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 contribute 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 market of Switzerland and European Union.

- On the occasion of the “13th International Olive Oil Award – Zurich 2014” the participating olive oils will be tasted and evaluated by the Swiss Olive Oil Panel (SOP) of the ZHAW that is accredited according to ISO 17025 and recognized by the International Olive Council (IOC). Producers, importers and retailers use the results as technical-scientific evidence for the quality of “Virgin Olive Oil” in the current year as well as for medium-term optimisation.
- In a consumer-test on the occasion of the Gourmesse Zürich (10.-13.10.2014), oils that reached the final round of IOOA (objective evaluation), will be tasted and ranked after popularity by consumers. The most accepted oils will be awarded with the “OLIO 2014”.

Art. 2. Place of evaluation

- „13th International Olive Oil Award – Zurich 2014” in March 2014 at the ZHAW
Grueental / CH 8820 Waedenswil
- „OLIO 2014” in October 2014 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 meet the requirements of the Swiss legislation or the legislation of the European Union or the regulations of the IOC valid in the production countries.

13th INTERNATIONAL OLIVE OIL AWARD – ZURICH 2014 OLIO 2014

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 January 31st 2014 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:
13th International Olive Oil Award – Zurich 2014
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

Payment:

Payment of fees is organized via invoice, according to Art. 10. 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).

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) |

13th INTERNATIONAL OLIVE OIL AWARD – ZURICH 2014 OLIO 2014

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 15th, 2014 to the following address:

13th International Olive Oil Award – Zurich 2014
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 15th, 2014 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.

13th INTERNATIONAL OLIVE OIL AWARD – ZURICH 2014 OLIO 2014

Art. 9. Quantities

Of each announced olive oil there has to be provided at least 4 (or more) bottles (together 3000 ml). For example: either 4 x 750 ml or 6 x 750 ml. 1500 ml are needed for the sensory evaluation on the occasion of the 13th International Olive Oil Award – Zurich 2014 and the other 1500 ml are needed for the ranking by consumers on the occasion of the “OLIO 2014”.

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

According to each registration (either online or via registration form) a bill will be provided and sent via regular Mail (or in special cases via Email / pdf).

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, 2014. In case of delayed payment the appropriate oil might not be considered for the competition.

The fees contain the following **services**:

- Three-staged sensory evaluation by the IOC recognized Swiss Olive Oil Panel (SOP) of the ZHAW.
- Detailed test report including an evaluation of flavour and harmony for each participating olive oil irrespective of the result.
- Announcement of the results and presentation of the winners of Golden Olives, Silver Olives, Awards and the Special Awards on April 18th, 2014 in the ZHAW assembly hall in Wädenswil, Switzerland.
- Oils that reach the final round of the IOOA (approximately 50%) are additionally evaluated in a consumer test “OLIO 2014” at the “Gourmesse” (a famous Swiss gourmet fair) from October 10 until 13, 2014 in Zurich.
- Special honouring of the most famous oils in the consumer test with the “OLIO 2014” and award of the special prize “Best Design 2014”.
- Publication of the results in the daily press, technical press, the internet (www.oliveoilaward.ch) as well as the Swiss gastro magazine “Salz und Pfeffer”.

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| <p style="text-align: center;">13th INTERNATIONAL OLIVE OIL AWARD – ZURICH 2014 OLIO 2014</p> |
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The following fees are raised for the participation in the 13th International Olive Oil Award – Zurich 2014 and the “OLIO 2014”:

Please note that all fees are demanded in Swiss Francs (sFr.):

- per participant: Basic fee
 sFr. 350.- (incl. VAT)

- per olive oil: Handling fee
 sFr. 300.- (incl. VAT)

optional:

- per olive oil: Analysis of 4 chemical parameters
 sFr. 350.- (incl. VAT)

Please see the enclosed cost overview for more detailed information (block pricing).

13th INTERNATIONAL OLIVE OIL AWARD – ZURICH 2014 OLIO 2014

Special regulations for the 13th International Olive Oil Award – Zurich 2014

Art. 11 Testing panel

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

Art. 12. Sensory Evaluation of olive oils

The olive oils are tasted blind 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. The participant will be informed by a detailed test report.

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", "Silver Olive" or "Award" as well as the authorization for the printing of labels with the Logo "Golden Olive", "Silver Olive" or "Award". Appropriate labels may be attached only on original bottles of the participating lot (year and pressing).

Likewise the years before on the occasion of the IOOA 2014 a country rating will be conducted. All nations represented in the IOOA 2014 through at least 10 (or more) registrations per country, will be considered. Per country the special price → „Best of ...“ will be awarded.

In the year 2014 the following additional special prices will be awarded:

- „Best Mono-Variety“
- „Best Organic“

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| <p>13th INTERNATIONAL OLIVE OIL AWARD – ZURICH 2014 OLIO 2014</p> |
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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

Thursday, April 24th, 2014 the first publication of the evaluation results as well as the conferment of the "Golden Olives", the "Silver Olives" and the "Awards" 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).

13th INTERNATIONAL OLIVE OIL AWARD – ZÜRICH 2014 OLIO 2014

Special regulations for the „OLIO 2014“

Art. 17. Degustation

On the occasion of the Gourmesse Zürich (10.-13.10.2014), 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 six. The evaluation of the overall-impression is done on a 9 point hedonic scale. The very oils that are significantly better accepted than the other / less accepted oils, win the "OLIO 2014". 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 2014". In 2014 again the special price "Best Design" will be awarded. All consumers of the "OLIO 2014" have one (1) vote.

Art. 19. Publication

The results of the consumer ranking and the winners of the "OLIO 2014" are published in the gastro magazine "Salz & Pfeffer" as well as in the internet (www.oliveoilaward.ch).

Art. 20. Acknowledgment of the regulations

Each participant of the 13th International Olive Oil Award – Zurich 2014 and the "OLIO 2014" recognizes and accepts the available regulations with his registration.

Waedenswil, November 01, 2013

13th INTERNATIONAL OLIVE OIL AWARD – ZURICH 2014 OLIO 2014

Attachement:

Cost - Overview / Block pricing 2014

| Scaled Price in CHF (incl. VAT): | | |
|---|-----------------|---------------|
| 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 |

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