# LEONE D'ORO dei Mastri Oleari 2017

## Rules:

**Art.1)** The 2017 award edition "Leone d'Oro dei Mastri Oleari", the first italian international competition, born in 1991 aims to highlight the best extra virgin olive oils from any origin, by stimulating and publicizing the diligent efforts of producers working tirelessly to improve the product quality, and promoting the companies through appropriate actions with public and private institutes, trade and distribution professional operators as well as with private consumers.
The 2017 award is sponsored and organized by the Cultural Association for the development and disclosure of the high quality EVOOs O'Live & Italy, on behalf of Corporazione Italiana dei Mastri Oleari.

**Art.2)** 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 competition is open to all extra virgin olive oils of any origin, provided that they are presented within the stated terms, with a legitimate application and on the condition that a homogeneous quantity is declared for each sample submitted.
Are admitted small producers that will have a category Award : lot of 300-700 lt (**not more than 1000 lt total yeld of the year production)**

**Art.3)** The extra virgin olive oils will be rewarded according to the following categories:

Mild oils: Italy and Foreign
Medium Oils: Italy and Foreign
Robust Oils:  Italy and Foreign

The evo oils will be assigned to different categories of intensity, based on the sensory judgement by the Panel.

**Art.4)** Any participant who wishes to apply, should send the application form together with the oil samples and the requested documents by courier, mail or in person, within 5th May 2017 to the following address:

**Concorso "Leone d'Oro" c/o O'Live & Italy Via Firenze 10,
25088 Toscolano Maderno (Bs) Italy**

Tastings will be done in intervals so as to avoid the sensory fatigue of tasters and to ensure that each sample receives the same sensitivity and attention by the Panel. The final selection will take place on the 9/10th of May.

For each product the applicant should send:

4a) The application form duly filled in, preferably typed but, nonetheless in clear, block letters.

4b) 5 bottles, 250 mL each, with original labels or, 4 bottles with higher capacity, for each oil submitted. Small bottles are preferred in order to have the best quality each time they're needed throughout the year for promotional producer's activities.

N.B. Shipping documents must show: "Samples with no commercial value sent only for panel test analysis". Otherwise you will have to pay the duty on the samples.

4c) The chemical analysis certificate issued by a laboratory for the oils submitted, showing at least: free acidity expressed as percentage of weight in grams of oleic acid and number of peroxides.

Art. 5) The participation requires a contribution of this amounts:

1st Sample  150 euro      next Samples 50 euro each

The payment should be immediate after the application submission and be made only by bank transfer, "free of all charges". It must indicate the name of the participant clearly and be made out to:

# BANCA FIDEURAM
account:**O'LIVE&ITALY**
iban**: IT62 K032 9601 6010 0006 6541 985**
bic/swift **: FIBKITMM**

or via Paypal at:
**info@oliveitaly.it**
paypal.me/LeonedOro

**Art. 6)** The application to participate, the analysis certificates and a copy of the payment done should all be forwarded in one sealed envelope.

**Art. 7)** The organizers will not be held responsible for any possible arrivals of the samples later than the fixed date, for the total or partial loss of the samples during transport, for possible chemical-physical or organoleptic alterations of the samples due to temperature changes, breakage or other damages incurred in transit. The delivery charges, including possible customs or health and safety duties, until the final destination are all to be paid for by the participants: "free domicile included duty and VAT".
The samples of oil submitted will be kept anonymous by means of secret codes that shall be guarded by the Secretary of the Award.

**Art. 8)** From their reception to their presentation to the Jury, the samples are under the organisers' care, who shall look after them adequately and scrupulously to ensure they remain unaltered and mainatin their integrity.
A delegate shall vouch for the formal aspects and operating methods, shall supervise the Jury's works and will draw up the report with the ranking list.

**Art. 9)** The evaluation method is based on the sensory profile definition of the oils in accordance with document COI/T20/Doc. 22 and ISO 13299.03, converted into Global Evaluation Index , taking the Mario Solinas Award sensory profile as  a model

The Jury is formed by:
- a panel formed by min 8 max 10 sensorial analysis judges and Panel leaders registered in the italian national list of technicians and experts of olive oil. Data processing and statistical monitoring of the work of the Panel is edited by  the Award's scientific Commitee.

**Art.10)** The evaluation sessions are arranged in compliance with the current ISO and International Olive Oil Council rules which state the:
        - randomization of the samples;
        - tools and time of analysis;
        - temperature and presentation of the samples.

The score for each sample results from the sum of the weighed linear combination of the medians of each profile describer.

Only the oils which obtain a score higher than 80/100 will be included in the ranking list.

**Art.10B)**The "Leone d'Oro dei Mastri Oleari" prize shall be awarded to the producers whose oil sample is classified as first in one of the categories mentioned in art.3.

A "Grand Mention" Diploma shall be given only to the producers whose oil samples have obtained a Global Evaluation Index higher than the 80th percentile of the distribution of all the sample grading indices for each category.

The Leone d'Oro - Best Packaging prize(one) shall be awarded to the sample voted by a jury of photographers, designers and artists

The Leone d'Oro  "La Compagnia dell'Olio/Social " will be voted by a people's jury of 20 selected journalists, bloggers, instagrammers , influencers , after a consumer test of the first 9 classified evoo,

using the Cata method

The Leone d'Oro "La Compagnia dell'Olio/Kids" will be voted by a people's jury of 20 kids between 9 and 14 years old after a consumer test of the first 9 classified evoos, using Cata method

**Art.11)** The announcement of the winners shall take place after the final tasting session the 10th of May. Winners will be contacted by e-mail, using the one written on the undresigned entry form

**Art.12)** Winners will be permitted to order adhesive labels showing the category of the Award won ( Leone d'Oro - Gran Menzione) to be affixed to the labels of the winning product (only the batch of evoo sent to the competition) in order to promote sales and the EVOOs of the contest.

Cost of each single roll of labels will be communicated on request.
In case the winning producer wants to print the winning category label directly onto his own label he may ask for a quotation directly to the organizing committee at  leonedoro@oliveitaly.it

Winners will be permitted to affix the adhesive labels supplied by the Contest Organization ONLY to bottles containing the same oil (same harvest, olive varietals and production batch) and in the same packaging as the winning sample. Any other use of the Contest Award label is not permitted.

**Art 13) The organizers reserve the right to modify the current Rules at any time found necessary.**
**The Jury's verdicts are irrevocable.**