

LEONE D'ORO 2021

Competition rules:

Art. 1) Leone d' Oro is the development of the first ever, international competition, established in 1987:

"Leone d'Oro dei Mastri Oleari"

The aim of the award is to highlight the production of extra virgin olive oils of the **highest health and organoleptic quality** originating all over the globe. Our mission is to stimulate and publicize the commitment of companies to the improvement of product quality by promoting it in various ways through the appropriate channels to both public and private institutions, trade and distribution professionals, as well as private consumers.

The Competition has been promoted and organized since 2016 by O'Live & Italy by the figure of Maria Paola Gabusi, president of the Cultural Association for the disclosure of quality and olive oil culture and Panel Leader of the Aipol2 professional tasting committee. The Leone d'Oro aspires to be the number one International Competition for its rigorous rules and the professional method of evaluation of the samples' organoleptic profile. The Aipol2 Panel of Brescia, which selects for the Leone d'Oro is a professional Panel that tastes weekly throughout the year in accordance with the COI Method. They use an official Panel room and are recognized by the Mipaaf.

Art. 2) Admission is open to all the extra virgin olive oils that comply with the following requirements:

- the parameters of the IOC classification, of the most recent harvest year.
- samples are welcomed from any country .
- companies must submit and fill out regular applications for participation within the indicated deadlines.
- **Samples must be marketed and may be purchased through regular distribution channels.**
- The quantity of the homogeneous production lot must be declared for each type of oil presented (bottled or not).
- **The bottles must be labeled in accordance with the rules of the country of origin, showing the year of production, the batch and the expiration date**

Art. 2B) The manufacturing companies agree to allow a representative of O'Live & Italy, at its sole discretion, to examine the regularity of the above, potentially also by visiting the company in order to review the above regulations. The organization will choose 10 (ten) extra virgin olive oils from the finalists of each edition to evaluate, by organoleptic analysis, the correspondence with the samples sent and those purchased on the market. The purchase can be made from the company, a specialized store or online. In case of marked irregularities, the oil will be disqualified.

Art. 3) Categories and awards The extra virgin olive oils will receive the award for the following categories, with a GOLDEN MEDAL, the prestigious LEONE D'ORO.

LEONE D'ORO, ONLY ONE WINNER per category
(stamp/bollino and <http://www.worldsbestoliveoils.org/> world ranking score)



Categories Italy:

LEONE D'ORO BLEND ITALIA
LEONE D'ORO BIOLOGICO ITALIA
LEONE D'ORO PICCOLI PRODUTTORI ITALIA
LEONE D'ORO MONOVARIETALE ITALIA
LEONE D'ORO DOP-IGP ITALIA
LEONE D'ORO SELEZIONE VARIETALE ITALIA

Categories international:

LEONE D'ORO *INTERNATIONAL BLEND*
LEONE D'ORO *INTERNATIONAL ORGANIC*
LEONE D'ORO *ONE VARIETY INTERNATIONAL*
LEONE D'ORO *SOUTHERN HEMISPHERE*

Categories extra:

LEONE D'ORO WORLD BEST PACKAGING
LEONE D'ORO SOCIAL (popular/people jury)
LEONE D'ORO KIDS (popular/people jury)

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NOMINATIONS ALL the EVOOs with score over 93/100



ALL THE AMAZING EVOOS WITH SCORE OVER 93/100

In the <http://www.worldsbestoliveoils.org/> world ranking will enter only the first 7

SELEZIONE LEONE (score over 85/100):



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All the samples may be **admitted** to the competition in the course of the year.

All accepted samples will be promoted by O'live & Italy (a sticker will be granted for promotion if sold, as well as details of the organoleptic evaluations)

For the sticker see Art.12

The samples ALLOWED in the competition can affix the "Selezione Leone " sticker immediately after passing the panel test but only on the bottles of the same batch presented.

LEONE IN THE KITCHEN



The selection of the best cooking oils for restaurateurs and individuals.

We are looking for oils without fermentation or oxidation , organoleptically "clean", balanced, in order to promote them in restaurants or as cooking oils for families. We are not looking for the "Champagne of oils", but samples of extra virgin olive oil that must be packed in 3 to 5 liter” bag-in-box” containers to ensure greater stability over time. We know that olive cultivation is varied and we want to encourage and promote improvements at all levels of the product. The ranking will take care of the quality / price ratio. The selected samples may place the special seal (stamp or sticker) on the packaging.

Art. 4) Any Company wishing to participate in the Competition must send 6 (six) containers of extra virgin olive oil in mixed sizes 250 and 500ml for the sample it intends to present (in the case of "One Leone in the Kitchen" only 1 sample of 3 or 5 liters). The requested documents must be attached and the parcel must be delivered either in person or shipped to the following address:

**Maria Paola Gabusi - Via Firenze 10
25088 Toscolano Maderno (Bs) – Italia**

for the delivery VERY IMPORTANT:

- For outside of UE producers: Words NOT TO BE INCLUDED in shipping documents or on the outside of the package: Concorso Leone D'Oro neither Association nor O'Live & Italy!! **ship as a private citizen to another private citizen**
- INDICATE value as 1.00 Euro per bottle as it is not a sale of olive oil.

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- DO NOT SEND AS EXPRESS PACKAGE, send as a standard package
- WRITE OUT OF PACKAGE AND IN ITALIAN:

“Dichiariamo che i prodotti indicati hanno tutti i requisiti che li rendono idonei al consumo umano, non hanno proprietà né contengono precursori di sostanze stupefacenti, tossiche o velenose; non sono regolamentati da altre normative specifiche e il fornitore è stato scelto secondo requisiti di qualità. Dichiariamo inoltre che la merce sarà destinata a USO PERSONALE, non sarà messa in commercio, non verrà somministrata a persone o animali e eventuali residui saranno smaltiti secondo le normative vigenti”.

Translation: We declare that the indicated products have the requirements that make them suitable for human consumption, have no properties or contain precursors of narcotic, toxic or poisonous substances; They are not regulated by other specific regulations and the supplier was chosen according to the quality requirements. We also declare that the merchandise will be used for personal use, will not be placed on the market, will not be delivered to people or animals and any waste will be disposed of in accordance with current regulations. "

- We recommend using UPS and TNT transports, but NOT EXPRESS. DO NOT USE DHL TRANSPORT as products outside the European Union using DHL are barred from customs.

Samples will be tested weekly following the order of arrival and the result of **any admission to the competition will be communicated immediately.**

Products sent to LEONE D'ORO must contain:

- 4a) Printout of completed online application form.
- 4b) Six (6) bottles / containers labeled in accordance with the law of the country of origin for each type of competing extra virgin olive oil . If possible 2 (two) bottles with a minimum capacity of 250 ml and another 4 (four) with 500 ml. This is for each type of olive oil entered.

It is ideal to ship in separate packages such that they can be opened at the time of the tasting. This is the best solution to ensure quality during the various tastings that will be held throughout the year (not just at the time of competition) and during Golden Lion-related promotional activities.

- 4c) Certificate of chemical analysis of the samples of the batch of olive oil must be submitted, indicating at least free-acidity, the number of peroxides and polyphenols.

Art. 5) To participate in the contest the following contribution must be payed:

LEONE D'ORO/SELEZIONE LEONE:

| | |
|----------------------------|-----------------|
| <u>1 SAMPLE</u> | <u>200 euro</u> |
| <u>2 SAMPLES</u> | <u>350 euro</u> |
| <u>3 SAMPLES</u> | <u>400 euro</u> |
| <u>4 SAMPLES</u> | <u>450 euro</u> |
| <u>5 SAMPLES</u> | <u>500 euro</u> |
| <u>LION IN THE KITCHEN</u> | <u>50 euro</u> |

Payment must be made immediately before the request to participate. Payments must be made with the clear and express indication of the participant by bank transfer to:

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

"contribution of participation in Leone d'Oro 2020 - producer name"

Important: Any extra bank charges will be charged to the participant

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Art. 6) The request for participation implies self-certification of the origin of the olive oil in the declared lot. The order, analysis and proof of payment must be shipped in a single package along with the oil samples.

Art. 7) The organizers shall decline any liability in the following cases:

7a) late arrival of samples in relation to the date set for the prize competition;

7b) total or partial loss of samples during transportation;

7c) for possible physiochemical changes or organoleptic characteristics of the samples due to thermal variations;

7d) breakages or other anomalies that may have occurred during transportation.

Shipping costs or any customs or sanitary charges, until the destination, which may be charged, will be the sole responsibility of the participating companies.

Olive oil samples admitted to the competition will be catalogued anonymously with a code maintained by the Award Secretariat.

Art. 8) From the reception until the presentation of the samples to the Jury, it is the organizers responsibility to maintain and guarantee the samples in their integrity.

A delegate will ensure formal aspects and operational procedures, overseeing the Jury's operations and reporting on the ratings.

Art. 9) Sensory evaluation:

Each olive oil is analyzed according to the International Olive Council's sensory analysis evaluation form, which measures the intensity of the perception of aromas and taste characteristics, together with the Leone d'Oro evaluation form, which focuses on the quality of perceived attributes of the olive oil such as harmony, complexity, persistence, and notes on the olive variety.

The oil selection jury is made up of the O'Live & Italy Panel (Aipol2 Brescia panel, professional, recognized by Mipaaf - Italian Ministry of Agricultural and Forest Policy) composed of tasters on the national list of technicians and specialists in olive oil. At the head of the Panel will be Maria Paola Gabusi. Data processing and control and statistics of the Panel's work will be the responsibility of the Scientific Committee of the Competition.) The tasting of FINALIST olive oils for the proclamation of LEONE D'ORO will be made by a Panel composed of official Panel Leaders of proven experience in tasting national and international oils.

Art. 10) The organization of the evaluation sessions is strictly in accordance with the ISO and International Olive Oil Council standards which provide for:

- use of a certified Panel Room (In case of persistence of the restrictions causes by Covid19 some tastings will be done with all possible precautions)
- randomization of the samples;
- analysis tools and times;
- temperatures and presentation of the samples

Only the list of oils that scored higher than 85/100 will be announced. All producers who wish, will have the opportunity to have a telephone consultation (by appointment) to discuss the outcome of the organoleptic analysis and to discuss any critical issues in the panel sample.

10a) The LEONE D'ORO Best Packaging will be chosen by a jury of photographers, designers and artists.

10b) LEONE D'ORO SOCIAL will be awarded by a popular jury made up of journalists, instagramers, bloggers and influencers at the end of a taste test (Cata method)

10c) LEONE D'ORO KIDS will be awarded by the popular jury of a 4th grade class at the end of a taste test (Cata Method)

Art.11) DEADLINES FOR RECEIVING SAMPLES

| | open | close |
|---------------------------------------|----------------------|--------------------------------|
| LEONE D'ORO International Competition | 1 October 2020 | 1 February 2021 |
| LEONE D'ORO Southern Hemisphere | 1 January 2021 | 1 June 2021 |
| SELEZIONE LEONE (for all) | from 15 October 2020 | (tastings throughout the year) |
| LEONE IN THE KITCHEN | from 15 October 2020 | (tastings throughout the year) |

The proclamation of the winners of the northern hemisphere is scheduled for the award ceremony on a **date to be confirmed in spring 2021** at the O'Live & Italy headquarter (www.maripaqueendom.com)

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The winners of the Southern Hemisphere will be communicated to interested parties, to the press and via social media on **15 JUNE 2021**

Samples for the Selezione Leone and Leone In the Kitchen will be accepted throughout the year. Admissions will be issued with the organoleptic evaluation and the permission to affix the stamp, also the selected oils will be promoted by Leone throughout the year. **The finalists will be notified by using the email address indicated on the registration form.**

Art.12) Free sticker file: In order to help the commercial activity and promotion of high quality extra virgin olive oils, once you have entered in an awarded category you will receive a free sticker file.

The use of the adhesive label (sticker) to be affixed on the bottles of the same batch subjected to analysis will be authorized. The use of the Premium seal on other unclassified oils, even if produced by the same company, strictly prohibited. The printing of the seal will be made by each Company. The graphic file to be used will be sent free of charge immediately after the release of the result.

The sticker should be affixed to the front of the package and should NOT be less than 2 cm in diameter on PVC or waterproof paper.

Art.13) O'Live & Italy resolves to disclose the results of the competition and promote in various collateral initiatives throughout the year for all olive oils with an overall score greater than or equal to 85/100, grouped under the common name SELECTION LEONE.

Art.14) The organizers reserve the right to modify the above Rules at any time where necessary.

Participation in the Leone d'Oro International Competition automatically implies the acceptance of all the rules.

The jury gives final judgments

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