



Universidad
de Jaén



Centro de Estudios
Avanzados
en Olivar y
Aceites de Oliva

'HEALTH & FLAVOUR' AWARDS INTERNATIONAL EXTRA VIRGIN OILS COMPETITION

Organized by the Center for Advanced Studies on Olive Grove and Olive Oils
of the University of Jaen

TERMS AND CONDITIONS FIRST EDITION

INTRODUCTION

Virgin olive oils have a large number of minority compounds, many of them with bio-health effects, which must be considered together with the physical-chemical and sensory characteristics for a better and extensive commercialization. In virgin olive oil competitions, essentially only the sensory characteristics are considered. In this sense, this award tries to relate the healthy effects and the organoleptic characteristics of the oils.

This international competition aims to carry out a joint assessment of the antioxidant capacity and sensory characteristics of extra virgin olive oils, paying special attention to the oils produced in early harvest.

1. - Aim

The aim of the competition is to select the two best extra virgin olive oils entered for the competition under the different categories of the event, which meets a minimum concentration of phenolic compounds (250 mg/kg of oil)

2. - Participants

Extra Virgin Olive Oils presented by registered individual producers, producers' associations, cooperatives and packers may be entered for the competition.

The country of origin of the lot submitted for the competition must match with the country of origin of the participant.

3. - Eligible Olive Oils

3.1 – Will only be accepted in the competition Extra Virgin Olive Oils belonging to the 2021/2022 producing campaign that meet the requirements of quality and authenticity established by Regulation (EEC) No 2568/91 and its amendments, or by the IOC trade standard for olive oils.

3.2 – In view of date for registration, olive oils from Southern Hemisphere may be from the 2020-crop year.



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3.3 – The Extra Virgin Olive Oils entered for the competition must be from a homogeneous batch of at least, 3000 dm³ from traditional production and 1000 dm³ from organic production, stored in a single tank.

4. - Responsibilities of participants

4.1 – Each competitor must complete the Registration Form (Appendix I). Each participant must fully complete the corresponding 'Registration Form' (Appendix I), before November 8, 2021, the deadline to register.

4.2 – Each participant is responsible for the sampling, and the sampling will be certified by an official declaration of a suitable legal figure (Notary, Certification Company, association of producers, or equivalent). Model statement is in Appendix II.

4.3 – Five representative samples of the batch in competition should be collected and presented in the following amounts: three samples of 500 cm³ and two samples of 100 cm³.

Samples should be collected in dark glass containers, provided with an opening system that loses its integrity after the first use. Each sample collected must be closed and shall bear a label showing a code number (digits and letters) to identify the participant, assigned by the entity that does the official statement mentioned in section 4.2.

4.4 – A 100 cm³ sample should be sent to the 'Instituto de la Grasa' in Seville (IG-CSIC) to perform a chemical determination of phenolic compounds according to the International Olive Council (IOC) trade standard for olive oils Regulation, which must arrive at 'Instituto de la Grasa' before November 19, 2021, to the address:

'Instituto de la Grasa' (CSIC)
Ref.: Health & Flavour Award
Campus of Pablo de Olavide University
Building 46
Ctra. Utrera, km 1
Seville 41013

4.5 – Two of 500 cm³ samples must be sent to the "Center for Advanced Studies on Olive Grove and Olive Oils" of the University of Jaen to carry out the organoleptic assessment according to the Regulation (EEC) No 2568/91 and its amendments, before November 22, 2021.

4.6 – To send to the secretariat of the competition:

- Registration Form (Appendix I)
- Official Statement of the collection of samples (Appendix II)
- Two (2) samples of 500 cm³
- 1 bottle of the commercial brand presented for the competition, duly labeled

4.7 – Competitors should retain the fifth sample of 500 cm³ and the second sample of 100 cm³ to cover for any loss or damage during transportation.

5. - Contest Categories

5.1 – The oils will enter for the competition under one of the following categories:

- I. *Conventional or Integrated Production Systems*
- II. *Organic farming systems*

The oils under each of the above two categories will be classified by the Jury into the following groups:

Group 1. Intense Fruity.....m > 6



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Group 2. Medium Fruity.... $4 \leq m \leq 6$

5.2 – An international Jury, whose composition will shortly be published by the University of Jaen, will evaluate the olive oils.

5.3 – The meeting of the Jury will take place at a date and place to be designated by the organization.

5.4 – Within each category, the two olive oils with higher scores will get the following prizes:

- * **First and Second Prize Conventional Production-intense fruity**–highest scoring olive oil
- * **First and Second Prize Conventional Production-medium fruity** –highest scoring olive oi
- * **First and Second Prize Organic Production-intense fruity** –highest scoring olive oil
- * **First and Second Prize Organic Production-medium fruity** –highest scoring olive oils

5.5 – The minimum score for entitlement to a prize shall be 70 for the intense and medium green fruitiness categories, 65 for the mild green fruitiness category and 65 for the ripe fruitiness.

The international Jury will select the prize-winning oil within each group on the basis of the scores obtained. In the event of a tie, the oil with the highest content of phenolic compounds will be chosen.

5.6 - All awarded olive oils may be chemically analyzed according to Reg. (CEE) n° 2568/91 and its amendments, or the IOC trade standard for olive oils, to confirm the authenticity and quality requirements.

5.7 – The international Jury uses the evaluation sheet in Annex III for the analysis and then calculates the median of the total scores of the individual jury members.

5.8 – The decision of the jury shall be final and shall not be open to appeal.

6. - Award of prizes

The award ceremony will take place at a date and place to be announced by the University of Jaen in due course.

7. - Acceptance

Participation in the Competition implies acceptance the present rules.

The Jury, in agreement with the organizing body, may organize the evaluation sessions in the most convenient way for the development of the competition, as well as interpret and decide in accordance with the terms and conditions of this call.

8. - Fee

The participation in the International Competition of Extra Virgin Olive Oils 'Health and Flavour', has no registration fee. The participant will only have to pay for the chemical determination carried out at the 'Instituto de la Grasa', which has a cost of 70 euros.



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9. - Secretariat of the competition

“Center for Advanced Studies on Olive Grove and Olive Oils” of University of Jaen, ‘Health & Flavour Awards’

‘Parque Científico Tecnológico GEOLIT’
‘Edificio CTSA 1, Planta baja’
23620 Mengíbar, Jaen (Spain)
Tel.: (+34) 953 212 947
E-mail: ceaoa@ujaen.es

Official sponsors:

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Appendix I

REGISTRATION FORM

Name of the participant _____
Address _____
Post code _____
City / town _____
Country _____
Phone number _____
E-mail _____
Contact person _____
Sample identification code _____

Category of the Olive Oil in which you register this sample:

- Conventional or Integrated production
 systems Organic farming systems

Commercial Brand _____

Done at _____, on _____ 2021

(Signature)



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Appendix II

Model for Official Statement of the collection of samples

(Name) _____ (notary, association, certification company...)
address _____ declare that have collected
the
olive oil samples for participation in the 1st 'Health & Flavour' International Competition of Extra
Virgin Olive Oils - 2021/2022 for the following participant:

Name of company / producer: _____

Address _____

Location of sampling collection _____

Number of deposit _____

Volume of the batch submitted to the competition _____

The samples were properly sealed and identified with the following alphanumeric code:

_____.

Date: _____

Subscriber's name (readable): _____

Function: _____

(Signature)



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Appendix III

1st 'Health and Flavour' AWARDS International Extra Virgin Olive Oils Competition

SENSORY ASSESSMENT DATA SHEET

Sample identification code:
Taster identification code:
Date:

Olfactory Profile (35 points maximum)

Olive fruitiness (0 - 7)
Other fruity (0 - 3)
Green (grass/leaf) (0 - 2)
Other positive attributes (0 - 3)
Olfactory harmony (0 - 20)
Subscore _____

Gustatory and retronasal profile (45 points maximum)

Olive fruitiness (0 - 10)
Sweet (0 - 4)
Bitter (0 - 3)
Pungent (0 - 3)
Green (grass/leaf) (0 - 2)
Other positive attributes (0 - 3)
Gustatory harmony (0 - 20)
Subscore _____

Olfactory-gustatory profile (20 points maximum)

Complexity (0 - 10)
Persistence (0 - 10)
Subscore _____

Fruitiness Category:

Green (0 - 10)
Mature (0 - 10)

Total score _____



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Appendix IV

Standards of presentation of awards on the labels of award-winning Extra Virgin Olive Oils

- a) The winners of First Prize, in each category, can mention the prize obtained for the campaign 2021/ 2022 on the label of the batch of their extra virgin olive oil presented to the competition.
- b) Winners shall inform the Organization of the competition on the number of packs that will be filled with the extra virgin olive oil from the source batch of the winning sample.
- c) The Organization will provide the appropriate number of stamps, with their prizes, to be placed on packaging.
- d) In case of non-compliance of this Appendix, the companies concerned can't participate to future editions of this competition.