

New Location
in PARMA



ARMONIA

international olive oil competition

TROPHY 2018

IN COLLABORATION WITH



On-Wine
enoteca on-line

CCEPP
PUBBLICI ESERCIZI ASSOCIATI



12^o EDITION

OLIVEOILACADEMY.ORG - IRVEA.ORG

12° ARMONIA

international olive oil competition
TROPHY 2018

The Armonia International Olive Oil Competition, now in its 12th year, is still the first and only International Olive Oil Competition which involves producers, tasters, chefs, foodies and consumers in recognising and awarding prizes to the best international EVOOs and for their mindful use in food and oil pairing.

COMPETITION REGULATIONS

Section 1

The competition was set up and organised by IRVEA - International Olive Oil Agency and Olive Oil Academy in collaboration with Parma Chamber of Commerce and SSICA - Experimental Station for the Food Preserving Industry.

Section 2

The Competition aims to:

- stimulate and encourage olive growers and processors to improve product quality, recognising and awarding prizes to the best international EVOOs;
- promote awareness, mindful use and flavour harmonisation in food and oil pairing, via cooking competitions between professional chefs, young cooks, foodies and ordinary consumers;
- give awards in order to promote restaurants, restaurateurs, chefs and all food businesses demonstrating outstanding correct, rational use and promotion of extra virgin olive oil of excellence in the food service industry and in schools of Haute Cuisine and Gastronomy in various countries.

Section 3

The Competition is divided into various sections:

- ARMONIA Olive Oil Competition - Sensory Competition
- ARMONIE IN THE KITCHEN - Cooking Competition
- ARMONIA Packaging - Graphic Design and Communicative Impact Competition
- ARMONIA People's Choice - Competition with People's Choice Judging Panel

Section 4

REGISTRATION

The ARMONIA Competition is open to:

- extra virgin olive oils of any international origin;
- bottled and labelled for trade according to legislation in their respective countries;

- for which completed competition application form is submitted and samples sent to the following **NEW address**:

OLIVE OIL COMPETITION "ARMONIA"
c/0 CCEPP - Pubblici servizi associati
Via Paradigna, 113
43122 Parma - Italy

To avoid possible mistakes in sending of samples, we recommend to add at the packages sent the address you can find in the last page of these rules.

We suggest you to use the major couriers (DHL, TNT, GLS, ...) to avoid problems at the customs.

Every oil/label entered must be accompanied by:

- correctly completed application form, typewritten or in clear block capitals;
- 6 x identical 500 ml (minimum) sealed bottles, labelled according to applicable legislation. (or equivalent volume);
- copy of competition entry fee payment receipt.

All of the original documentation above must be sent in a single sealed envelope with the oil samples.

To help us process applications more swiftly, please forward documentation by fax to +39 0521 1480029 or by email to info@oliveoilacademy.org.

Entering the competition implies acceptance of these regulations.

Competing companies will receive an email confirming receipt of entry request and oil samples.

Section 5

ENTRY FEES AND PAYMENT METHODS

Competition entry is only valid upon payment of a total **entry fee of € 126** for each type of oil sent.

Payment must be made when you send in your entry request. You must send a copy of your bank transfer payment receipt to:

Banca: Cariparma - Crédit Agricole
SWIFT/BIC CRPPIT2P447 - IBAN IT 46 T 06230 12707 00003 5596415
Intestato a: ISTITUTO IRVEA
Reference: Contributo IRVEA 2018
oppure a mezzo Pay Pal

All bank commission and/or transaction fees are at the total cost and charge of the payer

Section 6

DISCLAIMER

The organisers decline responsibility for delivery of samples after the due date, total or partial loss of samples during transport, any chemical, physical or organoleptic alteration of samples caused by temperature fluctuations, breakage or any other anomaly encountered during transport.

All shipping costs to destination, including any customs or quarantine fees, are at the competing customer's cost and charge.

The organisers are responsible for appropriate careful storage of samples upon receipt and



until presentation to the judging panel in order to guard against possible damage.

Failure to comply with the regulations implies that the company/oil shall be excluded from the competition without reimbursement of any moneys paid.

Section 7

GEOGRAPHICAL ORIGIN OF SAMPLES

In order to guarantee uniform assessment of fresh product, competing oils will be collected and selected in two separate periods, according to harvesting periods in the various geographical zones divided by hemisphere.

- Northern Hemisphere: samples to be sent by 10h February of each year.
- Southern Hemisphere: samples to be sent by 30th September of each year.

Section 8

PROCEDURES

ARMONIA OLIVE OIL COMPETITION

The event promoters form the Coordination Committee which nominates the panel leader and members of the various Committees/Judging Panels which will consist of COI Panel Leader and expert tasters, accredited tasting panel members, tasters on the Italian EVOO Technicians and Expert Tasters Register and/or the International Olive Oil Expert Register.

All formal procedures, anonymous candidature of individual samples and operative procedures will be guaranteed by a notary.

The committees will make a preselection and then final selection, based on a special sensory and harmony profile assessment sheet, required for admission of oils to the Competition, classifying each oil sample as follows:

- Delicate,
- Medium,
- Intense.

Final judgement will be calculated as an arithmetical mean based on scores awarded by each judging panel member.

Oils which successfully pass selection and achieve the highest scores will be included in the list of winners for each flavour category.

Individual sample scores will not be published, in order to protect the prestige of companies competing in the ARMONIA International Olive Oil Competition.

All competitors who pass the preselection and are admitted to the Competition will receive an email containing competition entry certification with the sensory profile achieved.

Decisions and results as given by the Coordination Committee and various Judging Panels are final and irrevocable.

ARMONIE IN THE KITCHEN

A committee of celebrity chefs, journalists and food bloggers will judge and award prizes to original, innovative dishes prepared by young chefs, food bloggers and cooking enthusiasts using the winning oils in every single flavour category. The oils will be presented anonymously to the participants who must select them, according to the established format and regulations.

ARMONIA PACKAGING

A committee of graphic designers, artists, architects and designers will assess and award prizes of Special Award for the design and label with the best graphic design and communicative impact.

ARMONIA PEOPLE'S CHOICE

Groups of consumers (NOT tasters) will assess the winning oils paired with various different food products in order to assign their Special Recognition Award.

Section 9

COLLABORATION

Armonia International Olive Oil Competition avails oneself of the collaboration of Terra di Oливos Virgen Extra Virgen concerning selections and technical tests. On-Wine Wine Shop Online and CCEPP - Pubblici esercizi Associati they collaborate in the promotion of the finalist oils through their distribution network.

PRIZES

ARMONIA TROPHY 2018

Awarded to the three top-ranked oils in each flavour category: Delicate, Medium and Intense

SPECIAL MENTION

awarded to the five highest-ranked oils after the top three in each category

ARMONIE IN THE KITCHEN AWARD 2018

Special Recognition Award assigned to young chefs, food bloggers and cooking enthusiasts who have created the best dish/recipe with the ARMONIA Trophy 2018 winning oils

PACKAGING AWARD 2018

Special Recognition Award assigned to the product with the best graphic design and communicative impact

PEOPLE'S CHOICE AWARD 2018

Special Recognition Award assigned by a Judging Panel (NOT tasters) to competing oils.

The winning companies are entitled to mention the award received, in compliance with correct consumer information, by adding a special logo which can be requested from the Competition Secretarial Office.

All of the prize-winning oils will by entitlement feature in the "The Best Of" section of the International Olive Oil Agency and may enter the "International Olive Oil Restaurants" circuit which involves high level restaurants and catering establishments in participating major hotel chains located in New York, Toronto, Montreal, Heidelberg, Tokyo, São Paulo, Rio de Janeiro, Seoul, Sydney and Singapore.

Section 10

PRIZE-GIVING

The prize-giving ceremony will take place at Parma in May 2018, during CIBUS.

Advance communication of the dates of the prize-giving ceremony and awarding of prizes will be sent out to all participants, the press and other international media outlets.

Trophies and awards can be collected during the Prize-giving Ceremony either by the winners in person or by their delegates.

Winners may request that uncollected prizes are sent to the address communicated on the entry form, with costs and charges paid in full by the winning company.

CONTACTS: SECRETARIAT ARMONIA COMPETITION

E-MAIL: INFO@OLIVEOILACADEMY.ORG

PH. +39 0521 184 1531 - FAX. +39 0521 148 0029 - MOB. +39 346 541 9847



SENDER:

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ADDRESSEE:

*“ARMONIA”
Olive Oil Competition*

c/o CCEPP - Pubblici servizi associati

Via Paradigna, 113

43122 PARMIA - Italy

APPLICATION FORM

Reserved to the Secretariat

The undersigned (Name and Surname) _____
as holder/legal representative of the firm _____
town _____ post code _____
address _____ Country _____
TAX or VAT or Business no. _____ mob _____
phone _____ fax _____
e-mail _____ web _____
producer of the extra virgin olive oil _____.

APPLIES FOR

participation in the 12th International Contest "ARMONIA" of the sample described above, attaching all documents as required by Art. 4 of the Contest Rules;

The undersigned, _____, having read, understood, and duly noted the award rules, and declares:

- That he/she will accept the judgement of the tasting panel and jury, and understands that only the list of award winning oils will be released (scoring of other samples will not be published)
- That he/she agrees to deliver olive oil samples and complete documentation (see Contest Rules, Art. 4) to the contest secretary prior to September 30, 2017 for the Southern Hemisphere production and **February, 10 2018** for the Northern Hemisphere production.
- That he/she understands that incomplete documentation will excludes any entry from the contest
- That he/she gives consent for the use of information regarding his/her firm for the objectives of the contest (D.lg. N.196/2003), for promotion and diffusion within and beyond the European Union and internationally.

The receipt of the deposit of € _____ by direct bank transfer (all banking expenses on charge of the company sender)

Clearly indicate name of firm and reason for the payment) to:

Banca: Cariparma - Crédit Agricole
SWIFT/BIC CRPPIT2P447
IBAN IT 46 T 06230 12707 00003 5596415
Intestato a: ISTITUTO IRVEA
Reference: Contributo IRVEA 2017
or pay via Pay Pal info@oliveoilagency.org

All bank commission and/or transaction fees are at the total cost and charge of the payer

Legal Representative

TECHNICAL INFORMATION FOR OIL SAMPLES

The undersigned (last and first names) _____
owner or legal representative of _____

Grower Presser Bottler

Declares that the quantity of oil in the lot from which the present sample was taken weighed Kg _____

AREA OF PRODUCTION:

State _____ Region _____

Province _____ Locality _____

Altitude _____ Numbers of tree _____ Age _____

Area of Olive Grove (ha) _____

AGRONOMICAL INFORMATION:

Variety _____ % _____

Variety _____ % _____

Variety _____ % _____

Variety _____ % _____

TOTAL=100

Field cover Tilled Untilled

Irrigated Yes No

Carica di Frutti Low Medium High

Harvest date _____

Method of harvest By hand Mechine aided Mechanical

Yield per hectare in metric tons _____

EXTRATION SYSTEMS

ESTRCTION Pressure Centrifuge 2 phase 3 phase Percolation

Legal Representative
