



LEONE D'ORO dei Mastri Oleari 2017



Rules:

Art.1) The award "Leone d'Oro dei Mastri Oleari", the first and most prestigious international competition, 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 Coprazione Italiana dei Mastri Oleari.

Art.2) 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.

Small producers: 300-700 lt (not more than 1000 lt total yield of the producer)

Big Producers: more than 700 lt

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

Mild oils: Italy and Foreign (Estero)

Medium Oils: Italy and Foreign (Estero)

Robust Oils: Italy and Foreign (Estero)

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

The following prizes will be awarded in addition to the above:

- Best Packaging
- People's (housewife) jury "Desperate Housewife"
- People's(kids under 14 y.o.) jury "Kid's taste"

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 **25th January - 25th February - 25th March 2017** (only one time) that corresponds to the panel tasting sessions, and not after 20th April 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 22nd of April.

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 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 different amounts:

Small Producers 1st oil 90 euro subsequent samples: 25 euro each

Big Producers 1 st oil 150 euro subsequent 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/LeonOro](https://www.paypal.me/LeonOro)

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

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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 maintain 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

The Jury is formed by:

- a panel formed by 10 sensorial analysis judges and Panel leaders registered in the national list of technicians and experts of olive oil, co-ordinated and supported by Maria Paola Gabusi (O'Live & Italy). Data processing and statistical monitoring of the work of the panel is edited by Andrea Giomo.

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.

The Jury's verdicts are irrevocable.

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

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 three categories mentioned in art.3.

A "Grand Mention" Diploma shall be given 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.

Art.11) The announcement of the winners shall take place at the end of April 2017.

The organizers reserve the right to modify the current Rules at any time found necessary.