



international olive oil competition

# ARMONIA

4<sup>TH</sup> SOUTHERN HEMISPHERE CHAMPIONSHIP  
A.N.Z.S.A. AWARD 2015

*HARVEST 2015*

*GENERAL RULES OF THE COMPETITION*





# 4<sup>TH</sup> SOUTHERN HEMISPHERE OLIVE OIL CHAMPIONSHIP A.N.Z.S.A. AWARDS 2015

**HARVEST 2015**

*in conjunction with*  
**the 10th Armonia International Olive Oil Competition**

In 2012 the ARMONIA International Olive Oil Competition travels to Australia and Latin America, introducing in the various countries the 1st Southern Hemisphere Olive Oil Championship A.N.Z.S.A. and South America Awards.

ARMONIA, now in its 10th year, is the first and only competition in the world that brings the producers, foodbloggers, chefs and consumers together by linking the Olive Oil of Excellence to the Plate: a strict interaction with the goal to create an unedited network between these subjects and to increase the knowledge and the consumption of extra virgin olive oil of excellence in the local market place.

This "interaction" is the key to promoting a greater understanding of the use of extra virgin olive oil and therefore, increasing its consumption in the local market place.

## **CONTEST RULES**

### **ART. 1 - ORGANIZATION**

The competition is organized by the IRVEA, International Olive Oil Agency and Olive Oil Academy Australia

The Competition will be conducted according to the rules of the ARMONIA International Olive Oil Competition, of which it is an inseparable part.

The 4th Southern Hemisphere Olive Oil Championship A.N.Z.S.A. will be hosted in Sydney-Australia

### **ART. 2 - AIMS OF THE COMPETITION**

- a. To encourage olive oil producers and processors to strive to improve their quality, to promote excellence in extra virgin olive oil and the appreciation of its health and nutrition benefits in the kitchen and on the plate.
- b. Rewarding with awards and prizes the best small producers of extra virgin olive oils from the various producing countries in the southern hemisphere, with the aim of promoting and increasing knowledge of EVOO of Excellence and consumption in their local markets.
- c. To encourage young chefs, cooks, foodbloggers, enthusiasts and consumers to expand their knowledge about the "EVOO of Excellence" and the new alternative use techniques for increasing consumption.
- d. Rewarding with awards to caterers and restaurants who habitually use EVOO for excellence in the kitchen and on the table
- e. To promote the study and knowledge of olive oil quality, classification and new "alternative" techniques for restaurant kitchen, table and bakery use.

### **ART. 3 - THE CHAMPIONSHIP**

This competition consists of many different contests with prizes awarded as follows:

1. "A.N.Z.S.A. Armonia" Awards 2015: - Class1 - Class 2
2. "SINGLE ARMONIA" DAMIAN CONLAN Award 2015: - Class2
3. "ARMONIE in the KITCHEN - EVOO, Rice &..." Award 2015: cooking competition reserved to young chefs and Food Bloggers using Rice with the EVOO winning A.N.Z.S.A. - Awards
4. "PACKAGING & COMUNICATION" Award 2015: Competition aimed at assessing the communicative impact of the packaging and label graphics for all the participating oils.

The A.N.Z.S.A. Award winners will be entered into the international final of the ARMONIA Trophy Competition and also into the selection process to identify and classify the "World's 100 Most Outstanding Extra Virgin Olive Oils".

Entry Dates:

Open: 20 July 2015

Close: 30 September 2015

### **ART. 4 - WHO CAN PARTECIPATE - ADMITTED**

The A.N.Z.S.A. Competition is open to all olive growers and olive oil producers, processors and bottlers in Australia, New Zealand and South Africa. The olives must be grown and the oil produced in the country concerned. So as to encourage and promote small producers, there is no minimum production limit.

### **CATEGORIES:**

Class 1: open to all extra virgin olive oils (any varietal or blend)

Class 1/A - Delicate (mild)

Class 1/A - Medium

Class 1/A - Intense (Robust)

Class 2: open to all single varietal extra virgin olive oil (varietal of Spanish, Italian, Greek, Australian, NZ, S.A. or other origin)

Class 2/A - Delicate (Mild)

Class 2/A - Medium

Class 2/A - Intense (Robust)

**Aromatic or flavoured oils are NOT admitted**

### **ART. 5- REGISTRATION & CONDITION OF ENTRY**

Participating olive oils must be 100% grown and produced in Australia, New Zealand or South Africa;

Oil must be bottled and ready for sale.

Completed application forms and samples should be received no later than:

31st August 2015 and sent to the following address:

4th A.N.Z.S.A ARMONIA Olive Oil Championship  
C/ 4 By The Sea Road  
2103 Mona Vale NSW - Australia

Each oil entered must be accompanied with the following:

Correctly completed application form, typewritten or clear block letters. Illegible applications will not be considered.

Each oil entered should be packaged in 6 (six) 500 ml bottles (or equivalent volume), ensuring that they are well sealed and labeled for sale.

a. (the oils will be used in the following way:

a.i. -2 bott. x sensory competition,

a.ii. -2 bott. x cooking competitions,

a.iii. -1 bott. x Packaging competition

a.iv. -1 bott. x send for the final International Competition ARMONIA in Europe)

Chemical laboratory report for free fatty acids (optional)

Technical Information form filled out completely for each oil entered in the contest

Copy of receipt of payment of contest entry fee

**Multiple entries are permitted.**

All above documentation must be enclosed in a single sealed envelope delivered with the oil samples. (In order to expedite the paperwork, it is recommended to send a copy of all documents by e-mail: [armonia.anzsa@oliveoilagency.org](mailto:armonia.anzsa@oliveoilagency.org))

Any delivery enquiries, please contact:

Olive Oil Academy Australia

ARMONIA Championship Office

for the Southern Hemisphere Australia, New Zealand & South Africa.

PHONE +61 (0) 403 872 493

EMAIL: [armonia.anzsa@oliveoilagency.org](mailto:armonia.anzsa@oliveoilagency.org)

All entries not rigorously adhering to the contest rules will be excluded from participation.

**ART. 6 - ENTRY FEES & PAYMENT:**

AU\$ 175.00 (incl. GST) per sample for inclusion in each of the above mentioned contests.

Payment should be effected before sending the form and copy of receipt of payment should be enclosed with the application form and samples.

Please direct payment to:

Account Designator: International Olive Oil Agency

Bank: Westapac

Branch: Avalon Beach NSW-Australia

BSB / Account No.: 032095 / 203383

SWIFT: WPACAU2S (required for international transfers only)

Reference: A.N.Z.S.A. ARMONIA Competition 2015

Payment could be made by Pay Pal at the e-mail address [armonia.anzsa@oliveoilagency.org](mailto:armonia.anzsa@oliveoilagency.org).

*Every transaction charge has to be borne by payer.*

*For payment by Paypal, please, add at the total amount of entry fees the 2,4% for Australian transaction (for Cross-border Transactions Please visit Legal Agreements for PayPal Services on [www.paypal.com](http://www.paypal.com)).*

For New Zealand or South Africa participants please ensure that the International Bank Transfer is submitted in AUD.

If not, they must include the equivalent of AUD 30.00 for bank transfer costs, regardless the amount of products that are sent to compete.

**ART. 7 - DISCLAIMER:**

The organizers decline responsibility for entries arriving after the contest deadline, total or partial loss of application materials in transit, chemo-physical or organoleptic changes of the samples due to temperature change, and breakage or other problems during transit.

Shipping and other expenses related to transit, such as customs and quarantine fees, are the responsibility of the entrant individuals or businesses - under penalty of non-collection of goods.

In order to avoid problems with shipping and delivery, for international participants please state "Delivered Duty Paid and Free Domicile"

From the delivery to the contest secretary until the presentation of samples to the contest jury, it is the responsibility of the organizers to keep samples properly in order to preserve their integrity.

Any remaining oils remain the property of the International Olive Oil Agency

The organising committee reserves the right to refuse any exhibit.

**ART. 8 SENSORY TASTING PANEL PROCEDURE:**

The samples of extra virgin olive oil shall be assessed by a secret code kept by a notar or an Australian Justice of Peace to ensure anonymity until the conclusion of the competition.

The commissions are composed of olive oil tasters (judges) conducted by a qualified and expert Panel Supervisor/s who is not an exhibitor/s

The evaluation of the oils is blind and no judge who is also an exhibitor can identify and / or influence the assessment of their oils

Selection: The commission will use a sheet specifically developed for the contest, to evaluate and score the sensory profile attributed to each sample in all Classes (1,2) in one of the following classifications: a) light fruitiness, b) medium fruitiness, c) intense fruitiness, to evaluate sensory profile and harmony.

The score assigned to each sample will be calculated from the arithmetic mean of the numeric scores given by the jury members.

The determined results of the sensory evaluation are final.

The oils that pass the selection with the highest score will be included in the list of the winners of each category of fruity

There is no possibility to appeal.

To protect the prestige of the businesses participating in the 4th Southern Hemisphere Olive Oil Championship A.N.Z.S.A., individual point scores of all samples will not be published

#### **ART. 9 - ARMONIE IN THE KITCHEN**

The competition is conducted according to the rules established by IRVEA for the ARMONIE in CUCINA competition. The oils will be given to the participants anonymously and classified into light, medium or intense.

The judging committee may be made up of a selection of celebrity chefs, journalists and food and wine experts and bloggers who will judge the presentations, recipes and dishes prepared by the young chefs and Cooking Enthusiast.

#### **ART. 10 - PACKAGING**

The competition is conducted according to the rules established by International Olive Oil Competition ARMONIA - Packaging.

The judging committee may be made up of architects, graphic designers, journalists, sociologists, arts and communications experts

#### **ART. 11 - GENERAL INFORMATION**

All contest entrants who pass the selection, will receive via e-mail a certificate of participation with the sensory profile of their samples.

The certificate with the sensory profile shall state that the oil has been considered by the jury EVOO of Excellence.

The restaurants that use these EVOO of Excellence will be awarded with a special prize by Olive Oil Academy.

The restaurants for at least 2 (two) years the use certified oils come to the right part of the chain of "Extra Virgin Olive Oil Restaurants"

#### **AWARD DECALS**

A special image indicating the award given is available for winners wanting to attach stickers to the packaging or bottle of the awarded oil only.

A special image that shows the "recognition awarded" is available for caterers, chef and restaurants who are distinguished by the use of EVOO of Excellence.

Forwarding and transportation cost to Europe for the International Final selection for the Armonia IRVEA Trophy 2016 will be at the competition organizer's expense.

#### **THE PRIZE**

- **4th Southern Hemisphere A.N.Z.S.A. ARMONIA Award 2015**

First, second and third prizes will be awarded in each of three categories

-Light Fruity, Medium Fruity and Intense Fruity-

selected from Class 1 and Class 2-

The next 5 oils in each category will receive a "Grand Mention Diploma"

The oils winners will be on display for tasting during the AWARDING Ceremony & Dinner

- **"SINGLE ARMONIA" - DAMIAN CONLAN Awards 2015**

Single varietal oils from Class 2 achieving the highest points and judged to have the most complete and HARMONIOUS sensory profile in each of the competing varieties (one award for each Variety).

- **"ARMONIE in the KITCHEN" - Chefs & Food Enthusiast Award 2015**

Award given to the top three under-25 chefs who create the best recipe with EVOO, using one of the winners First or Second finest olive oils from one of the categories-light, medium or Intense Fruity, from the 4th HARMONY Southern Hemisphere Olive Oil Competition A.N.Z.S.A Award 2015

- **PACKAGING Award 2015**

There will be a Special Recognition award for the First and Second placegetters in the competition for communicative impact in bottle design, label graphics and packaging.

Prizes can be collected only during awards ceremony.

For general enquiries, please contact

Secretariat for the competition:

Phone: +61 (0) 403 872 493 Monday to Friday 9.00am – 5.00pm

email: [armonia.anzsa@oliveoilagency.org](mailto:armonia.anzsa@oliveoilagency.org)

[www.oliveoilacademy.com.au](http://www.oliveoilacademy.com.au) - [www.oliveoilagency.org](http://www.oliveoilagency.org)