



SSICA



IRVEA  
ISTITUTO RICERCA E VALORIZZAZIONE  
ECCELLENZE AGROALIMENTARI E AMBIENTALI



# 12° ARMONIA

international olive oil competition  
**TROPHY 2018**





international olive oil competition

XII INTERNATIONAL OLIVE OIL COMPETITION

## “ARMONIA” 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 address:

**Secretariat Olive Oil Competition “Armonia”  
Via Nursina, 2  
06049 Spoleto (PG) Italy**

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](mailto: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: Banca Popolare di Spoleto**  
**ABI: 05704 - CAB: 21801 - CIN M -**  
**BIC: BPSPI31 - IBAN: IT 92 M 05704 21801 000000017077**  
**c/c : 000000017077 intestato a : IRVEA**  
**Reference: Contributo IRVEA 2018**

**or pay via Pay Pal [info@oliveoilagency.org](mailto:info@oliveoilagency.org)  
or non-transferable bank draft to: IRVEA - Concorso ARMONIA**

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

##### **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 Chamber of Commerce in May 2018.

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](mailto:INFO@OLIVEOILACADEMY.ORG)

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



# 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 exclude 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: Banca Popolare di Spoleto**  
**ABI: 05704 - CAB: 21801 - CIN M -**  
**BIC: BPSPI31 - IBAN: IT 92 M 05704 21801 000000017077**  
**c/c : 000000017077 intestato a : IRVEA**  
**Reference: Contributo IRVEA 2018**

**or pay via Pay Pal [info@oliveoilagency.org](mailto:info@oliveoilagency.org)**  
**or non-transferable bank draft to: IRVEA - Concorso ARMONIA**

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

\_\_\_\_\_