

Art.1 Organization

As part of Oil China 2008, 2008 China International Olive Oil Competition (hereinafter “2008 Olive Oil Competition”) will be held in May 2008 and organized by Beijing Regalland Convention & Exhibition Co., Ltd. and CCPIT Specialized Sub-Council of Agriculture.

The Administration Committee of “2008 Olive Oil Competition” consists of a representative of the Ministry of Agriculture, P. R. China, a representative of the Academy of Forest, P. R. China, the director of CCPIT Specialized Sub-Council of Agriculture, the director of Agricultural Trade Promoting Center. This committee will monitor the whole process of the competition.

Art.2 Purpose

“2008 Olive Oil Competition” will achieve the following purposes:

- To display the best olive oil;
- To divulge the best olive oil to consumers, importers, wholesalers, agents;
- To present to the public and media;
- To promote transparency on China’s olive oil market;
- To increase the consumption of olive oil in China.

Art.3 Process

The whole process will include two stages as follow:

- At the first stage, the participating olive oil will be tasted and evaluated by the jury and the result will serve producers, exporters, importers, wholesalers, dealers and agents as scientific basis for the long-term quality improvement of “Extra Virgin Olive Oil” and choice of the best olive oil.
- At the second stage, the same oil will be tasted and ranked after popularity by consumers that will visit 4th Oil China 2008.

Art. 4 Authorization of Participation

The followings are allowed to participate in “2008 Olive Oil Competition”: producers, exporters, importers, wholesalers, and agents of olive oil. Only Companies producing or selling the minimum quantity of no. 3,000 bottles with capacity of 0,75 liter (or equivalent production) will be admitted.

Art.5 Certification for Participation

Only “Extra Virgin Olive Oils” in original bottles are certified for participation. The submitted olive oils must correspond to the Chinese legislation or the related standards of IOOC as well as the regulations valid in the production countries

Art.6 Categories

The “Extra Virgin Olive Oil” are divided into the following quality categories:

- Intensive
- Medium
- Slight

Art.7 Registration

Each participant must send the following by courier and/or post by **10th March 2008** to: Beijing Regalland Convention & Exhibition Co., Ltd., address: Room No.438 Jin Ou Building, An Zhen Li, Chaoyang District, Beijing 100029 China;

- 1) The application form duly completed, and please note that the form must be filled out in block capitals and preferably typed on a typewriter, computer or other similar means, since any hand-written applications which cannot be clearly understood will be excluded from the Competition. The certificate of participating oil should clearly indicate also the name of the producer company;
- 2) The certificate of analysis of oil samples indicates at least the following: free oleic acidity; number of peroxides; spectrophotometry at K 232 nm, at K 270 nm. with alumina and delta-K; acidic composition referred especial to oleic, linoleic, stearic and palmitic acids;
- 3) A single sample of olive oil in 4 bottles of 0.75 lit capacity or the equivalent quantity of oil in bottles of different volume. 2 bottles (1500ml) of The sample olive oil are need for the sensory evaluation on the occasion of "Olive Oil China 2008" and the other 2 bottles are need for the ranking by consumers that will visit 4th Oil China 2008. The sample olive oil that are not delivered in original packaging, are not considered for evaluation as well;
- 4) Any receipt of the sum paid with samples and documents must be delivered in a single sealed package.

Art.8 Fees

The following fees are raised for the participation in "2008 Olive Oil Competition":

Per participant:	Participation basic fee: EURO 220 (include VAT)
Per olive oil:	Handling fee EURO 200 (include VAT)

Remarks:

- (1) **The exhibitors of 4th Oil China 2008 only pay 50% participation basic fee;**
- (2) This sum must be paid when sending the application for participation and must be effected clearly indicating the name of the participant and respective competition, through: Bank transfer to: **Beijing Regalland Convention & Exhibition Co., Ltd.**
BNF's A/C No.: 11- 080138040000029 SWIFT Code: ABOCCNBJ010
BNF's Bank: Agricultural Bank of China, Beijing Branch
Intermediary Bank:
 - **Deutsche Bank AG., Frankfurt, Germany SWIFT Code: DEUTDEFF**
 - **Banca Intesa S.P.A., Milan, Italy SWIFT Code: BCITITMM**
- (3) The fees contain the following achievements:
 - Sensory evaluation by the tasters;
 - Ranking of the oils by consumer in a preference-test at the occasion of Oil China 2008;
 - Publication of the results in the daily papers, the related magazines and the Internet.

Art.9 Exemption Clause

The Organizers decline all liability for late arrival of samples after the established date (**10th March 2008**), for total or partial loss of samples during shipment, for chemical-physical and organoleptic alterations of the samples due to temperature range, for breakage and other malfunctions occurring during shipment. Shipment costs up to destination (Beijing Regalland Convention & Exhibition Co., Ltd. – Room No.438 Jin Ou Building, An Zhen Li, Chaoyang District, Beijing 100029 China) shall be paid in full by the participating Companies. The samples of extra virgin olive oil shall be assessed by a secret code kept by the organizers. From receipt of the samples to their presentation to the tasting panel, the organizers shall preserve the samples scrupulously and adequately to ensure they remain in good condition.

Art.10 The Tasting Panel

The tasting panel consists of a Tasting Committee, comprising tasters from the Mediterranean Sea, international and domestic experts. The tasters are selected from the list olive oil taste panels recognized by the IOOC.

Art.11 Sensory Evaluation of Olive Oil

The olive oils are tasted and evaluated according to flavor intensity (intensive-mediums-slight) by the jury. Tasting and the evaluation of the oils take place in accordance with the regulations of the IOOC (organoleptic assessment of virgin olive oils). The organizers will distribute the sample oils to the tasters that will be requested to evaluate the oil according to the assessment sheet given in annex 1. The final points score of each sample is the arithmetical average of votes shown in the points table specified by the adopted method.

The tasters issues judgments not open to appeal. To safeguard the confidentiality of the participating Companies, only the list of extra virgin olive oils that have been awarded prizes is published, and not that of the participating Companies. Points assigned to individual samples are not divulged.

Art. 12 Classifying & Certificates

Olive Oils, that show negative deviations, lack the qualitative requirements for “Extra Virgin Olive Oils” and will not further considered for an award.

Olive Oils, that show no negative deviations correspond totally to the demanded quality for “Extra Virgin Olive Oils”. In dependence of the evaluation of the general impression of harmony an award will be distinguished. Award categories are the following:

- Golden Olive
- Silver Olive
- Copper Olive
- Grand Mention

The winning participants receive a certificate “Golden Olive” and/or “Silver Olive” and/or “Copper Olive” and/or “Grand Mention” as well as the authorization for the printing of labels with the Logo “Golden Olive” and/or “Silver Olive” and/or “Copper Olive” and/or “Grand Mention”. Appropriate labels may be attached only on original bottles belonging to the sample oils in one year.

Art.13 Appeal

The determined results of the sensory evaluation are final. There is no possibility to appeal.

Art.14 Publication of the results /Award

On the occasion of “2008 Olive Oil Competition”, the first publication of the evaluation results will be announced and prizes awarded on the opening day of 4th Oil China 2008 as well as the official award of the “Golden Olives”, the “Silver Olives”, the Copper Olives” and the “Big Mention”. In addition each participant and/or winner is informed personally. The Organizers reserve the right to modify these Rules at any time, if necessary.

Art.15 Publication

The awarded olive oils will be published in “China Oil & Fat”, in the daily papers as well as in the internet (www.eoliveoil.com). Otherwise, the awarded olive oil will be on display in a display cabinet during Oil China 2008.

Special Regulation At the second stage

Art.16 Tasting

At the occasion of Oil China 2008, the sample oils will be tasted by consumers that will rank the participating oils in accordance with their popularity. Each oil is presented “blind” in a set of five. The evaluation of the overall-impression is done on a 10 point hedonic scale.

The oils, which receive most points will win the title “**the most favorable olive oil in 2008**”, it is guaranteed that all participating oils will be judged by the same number of consumers.

Art.17 Certificate

The 10 most popular oils receive a certificate together with the permission to print labels with the Logo of “Oil China 2008”.

Art. 18 Publication

The results of the consumer ranking and the winners of the “Oil China 2008” will be published in “China Oil & Fat”, in the daily papers as well as in the internet (www.eoliveoil.com).

Art.19 Acknowledgment

Each participant of 2008 China International Olive Oil Competition recognizes and accepts the available regulations with his registration.

CCPIT Specialized Sub-Council of Agriculture.
Beijing Regalland Convention & Exhibition Co., Ltd.
June 2007

Annex 1

2008 China International Olive Oil Competition Sensory Assessment Sheet

Sample code: _____
Taster identification no.: _____
Date: _____

1. Olfactory perceptions

(max 35 / 100)

- ◆ **Olive fruitiness** (5 - 10): _____
(Intensity at first and next inspirations)

- ◆ **Positive perception** (1 - 7): _____
(Just indicate your perception and score)
 - Artichoke
 - Leaves
 - Fresh grass
 - Dried grass
 - Almond
 - Green Apple
 - Red tomato
 - Green tomato
 - Tomato leafs
 - Others.....

- ◆ **Harmony of olfactive perceptions** (10 - 18): _____
(How much oil scents stay well together)

Partial score for Olfactory perceptions _____ / 100

2. Gustatory and Ret olfactory perceptions

(max 50 / 100)

- ◆ **Fruity** (5 - 10): _____
- ◆ **Bitter** (0 - 10): _____
- ◆ **Sweet** (3 - 10): _____
- ◆ **Spicy** (0 - 10): _____
- ◆ **Harmony of tasting perceptions** (5 - 10) : _____
(How much oil tasting perception is impressive)

Partial score Olfactory / Rretrofactory perceptions _____ / 100

3. Relation Olfactory / Gustatory perceptions (max 15 (100))

Global harmony

How much olfaction and taste satisfy you) (10 - 15):.....

Partial Score Olfactory / Gustatory perceptions _____ / 100

4. Total score of the sample / 100