



The General Rule of 2019 14th China International Olive Oil Competition

Art.1 Organization

As the part of Oil China Expo 2019, 2019 14th China International Olive Oil Competition (hereinafter “2019 Oil China Competition”) will be held in **April 2019** and organized by Beijing Regalland Convention Exhibition Co., Ltd..

The Administration Committee of “2019 Oil China Competition” consists of a representative of China Council for the Promotion of International Trade, a representative of the Ministry of Agriculture, P. R. China, the representative of the Academy of Forest, P. R. China. This committee will monitor the whole process of the competition.

Art.2 Purpose

“2019 Oil China Competition” will achieve the following purposes:

- To display the best olive oil;
- To show 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 boost the olive oil consumption in China and the world.

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 awarded oil will be on display at the show area for visitors during **Oil China 2019 on May 14-16 in Shanghai**

Art. 4 Authorization of Participation

The followings are allowed to participate in “2019 Oil China 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

Note: the above and the following mentioned “Olive Oils” indicate two types of olive oil i.e. extra virgin olive oil and Organic olive oil. The prizes will be divided into two parts, one part for extra virgin olive oil and another for organic olive oil



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Art.6 Categories

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

- Intense fruit flavor
- Medium fruit flavor
- Light fruit flavor

Art.7 Registration

Art.7.1 First Step: to submit the application form to get the ID number

Each participant must send the application form to the organizer **Before April 01, 2019** through one of the following ways:

- By Online, please click: **“Online Application Form”** (http://www.eoliveoil.com/index.php?case=form&act=add&form=my_oliveoilcompetition) to submit your online application form
- By email: info@oliveoil.com & regalland@163.com
- By Fax: 0086 10 64412631

When the organizer receives the submitted application form, and then the organizer will send an **ID number with the appointed address** to each participant that would send the samples with ID number to the appointed address.

Art.7.2 Second Step: to send the samples to the appointed address

Each participant must send the following by courier or post to the appointed address which you will get from the organizer:

- 1) **ONE** bottle of olive oil in the capacity of 750ml or 1000 ml or **TWO** bottles of 500ml;
- 2) The paper of your ID number will be affixed on the bottle or the box of your sample
- 3) The copies of the certificate of analysis of oil samples indicate 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;
- 4) If you samples are organic extra virgin olive oil, the copy of the organic certificate will be also attached.

If you use express transportation companies like EMS, DHL, TNT, UPS, FedEx and so on, please ahead confirm about the detailed regulation (duty fee or duty free) of the Custom from your local express companies in case that your samples could be blocked by the Custom.

Note: Your samples must be arrival at the appointed address between March 15 and April 01 2019, and not later than April 05, 2019.

Art.7.3 Third Step: the samples to show at Oil China 2019 in May

Each participant should send the following by courier or post to the appointed address which you will get from the organizer:

- 1) **TWO** bottles of the samples olive oil will be sent to the appointed address before Oil China 2019
- 2) If you samples are organic olive oil, the copy of the organic certificate will be also attached.

Please contact your local carrier to confirm the following documents: the copies of Health and Sanitary Certificate (1 Original), Product Country of Origin Certificate (1 Original) Contents Descriptions, Oil Label



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(front and back), Packing list and commercial invoice

When you use express transportation companies like EMS, DHL, TNT, UPS, FedEx and so on, please confirm about the detailed regulation (duty fee or duty free) of Chinese Custom from your local express companies in case that your samples could be blocked by the Custom. The Pre-form Invoice must be indicated “No Commercial Value” .

Art.8 Registration Fees

The following fees are raised for the participation in “2019 Oil China Competition”:

Per participant / company:	Participation basic fee: € 110 (include VAT) US\$ 130 (include VAT)
Per olive oil:	Handling fee: € 150 (include VAT) US\$ 180 (include VAT)

Remarks:

- (1) **The total registration fee** = the participation basic fee x 1 company + the handling fee x the number of the type of the samples
- (2) This sum must be paid when sending the application for participation and must be affected clearly indicating the name of the participant and respective competition, through **Paypal / Credit Card / Bank transfer to:**
Beneficiary Name: Beijing Regalland
Beneficiary's A/C No.: 11230148040000101 (EURO account)
11230114040005424 (USD account)
SWIFT Code: ABOCCNBJ010
Beneficiary's Bank: Agricultural Bank of China, Beijing Branch
- (3) The fees contain the following achievements:
 - Sensory evaluation by the tasters;
 - To display the awarded oil at the named show area during Oil China 2019;
 - Publication of the results in the daily papers, the related magazines and the Internet.
 - The certificates, not including the trophy

Art.9 Exemption Clause

The Organizers decline all liability for late arrival of samples after the established date (**April 01, 2019**), 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. **The involved taxes (the duty, VAT and so on like DDP -duty due paid) and shipment costs must be fully paid by the participants up to destinations.** 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 (intense-medium-light) 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 point score of each sample is the arithmetical average of votes shown in the points table specified by the adopted method.

The taster 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 all of the participating Companies. Points assigned to individual samples are not divulged.

Art. 12 Classifying & Certificates

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 for **extra virgin olive oil and organic olive oil** are the following:

Extra Virgin Olive Oil	Organic Olive Oil
● Golden Olive	● Golden Olive
● Silver Olive	● Silver Olive
● Copper Olive	● Copper Olive
● Grand Mention	● Grand Mention
● Quality Mention	● Quality Mention

The winning participants receive a certificate “Golden Olive” and/or “Silver Olive” and/or “Copper Olive” and/or “Grand Mention” and/or “Quality 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” and/or “Quality Mention”. Appropriate labels may be attached only on original bottles belonging to the sample oils in one year.

Art.14 Appeal

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

Art.14 Publication of the results /Award

In May, the first publication of the evaluation results will be announced and prizes awarded on the awarding ceremony of Oil China Competition 2019 as well as the official award of the “Golden Olives”,



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the “Silver Olives”, the Copper Olives” and the “Grand Mention” or “Quality 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 Free Usage of Award Stickers or Order Stickers

To assist the winners in full promoting the awarded olive oil, the organizer permits 2019 winners to freely use the logo of the award stickers or order the necessary quantities of stickers from the organizer to affix the stickers on the bottles of olive oil that is awarded. If the winners want to order the stickers, please contact the organizer after the publication of the result of Oil China Competition 2019. The samples of the stickers as follows:



Art.16 Publication on Exhibition and Internet

The awarded olive oils will be published in “China Oil & Fat” and www.oliveoilife.com in the daily papers as well as in the internet (www.eoliveoil.com). Otherwise, the awarded olive oil will be on display for visitors.

Art.17 Display

At the occasion of Oil China 2019 in May, the awarded oils will be on display at the named show area and also be tasted by the visitors of Oil China 2019.

Art.18 Acknowledgment

Each participant of 2019 China International Olive Oil Competition recognizes and accepts the available regulations with his registration.

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Annex 1

2019 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 leaves
- Others

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

Partials score for olfactory perceptions _____ / 100

2. Gustatory and Re-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 for gustatory / re-olfactory 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