



## The General Rule of 2025 20th China International Olive Oil Competition

### Art.1 Organization

As the part of Oil China 2025, 20th China International Olive Oil Competition (hereinafter “2025 Oil China Competition”) will be held in May 2025 and organized by Beijing Regalland Convention Exhibition Co., Ltd.. The Administration Committee of “2025 Oil China Competition” will monitor the whole process of the competition.

### Art.2 Purpose

“2025 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 consumption of olive oil in China and the world.

### Art.3 Process

The whole process will include two stages as follows:

- 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 2025 or events**.

### Art. 4 Authorization of Participation

The followings are allowed to participate in “2025 Oil China Competition” : Producers, exporters, importers, wholesalers and agents. Only Companies producing or selling the minimum quantity of 1500 bottles with capacity of 0.5 liter or equivalent production (750 liters) will be admitted.

### Art.5 Certification for Participation

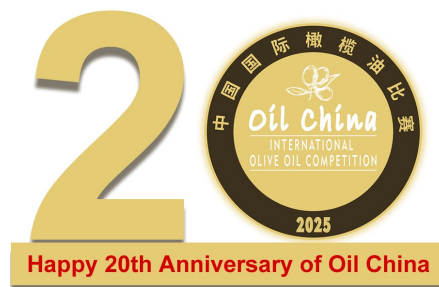
“Extra Virgin Olive Oils” and “Organic Olive Oil” in original bottles are certified for participation. The submitted olive oils must correspond to the Chinese legislation or the related standards of IOC as well as the regulations valid in the production countries

**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 other part for organic olive oil.**

### Art.6 Categories

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

- Intense fruit flavor
- Medium fruit flavor
- Delicate fruit flavor



## Art.7 Registration

### Art.7.1 1st Step: to submit the application form to get the sample code

Each participant must submit the application form **by May 01, 2025** by one of the following ways:

- By online, please click: ["Online Application Form"](https://www.eoliveoil.com/index.php?case=form&act=add&form=my_oliveoilcompetition) to submit your online application form ([https://www.eoliveoil.com/index.php?case=form&act=add&form=my\\_oliveoilcompetition](https://www.eoliveoil.com/index.php?case=form&act=add&form=my_oliveoilcompetition))
- By email: [info@oliveoil.com](mailto:info@oliveoil.com) / [regalland@163.com](mailto:regalland@163.com)

When the organizer receives the submitted application form, and then the organizer will send a **sample code with the appointed address** to each participant who will send the samples with the sample code to the appointed address.

### Art.7.2 2nd Step: to send the samples with the sample code 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) **TWO** bottles of 500 ml /750 ml /1000 ml or **FOUR** bottles of olive oil in the capacity of 250ml;
- 2) The paper with **the appointed sample code** will be affixed on the bottle or the box of your samples;
- 3) The copies of the certificate of analysis of oil samples indicate at least the following: free acidity; Peroxide value; and absorbance in ultra-violet (K1%): 270 nm, 232 nm and ΔK;
- 4) If you samples are organic 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 by May 01, 2025.**

### Art.7.3 3rd Step: the awarded oils to show at Oil China 2025

The 2025 winners 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 2025
- 2) If you samples are organic olive oil, the copy of the organic certificate will be also attached.

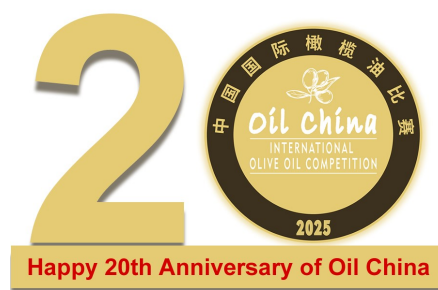
Please contact your local carrier to confirm the following documents: the copies of Health and Sanitary Certificate (1 Original), Product Country of Origin Certificate (1 Original) Contents Descriptions, Oil Label (front and back), Packing list and commercial invoice.

Note: please contact the organizer to know how to send your oils to the appointed address successfully.

## Art.8 Registration Fees

The following fees are raised for the participation in "2025 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 the participation and must be affected clearly indicating the name of the participant and respective competition, through **Wechat Pay / Paypal / Credit Card / Bank transfer to:**  
**Beneficiary's Name: Beijing Regalland**      **SWIFT Code: ABOCCNBJ010**  
**Beneficiary's A/C No.: 11230138040000101 (EURO account)**  
**11230114040005424 (USD account)**  
**Beneficiary's Bank Name: Agricultural Bank of China, Beijing Branch**  
Note: all charges of bank remittance must be paid by the remitter.
- (3) The fees contain the following achievements:
  - The sensory evaluation by the tasters;
  - Publication of the results in the daily papers, the related magazines and the Internet.
  - To display the awarded oil at the named show area during Oil China 2025;
  - The certificates or and the medal

#### Art.9 Exemption Clause

The Organizers decline all liability for late arrival of samples after the established date (**May 01, 2025**), 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 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.

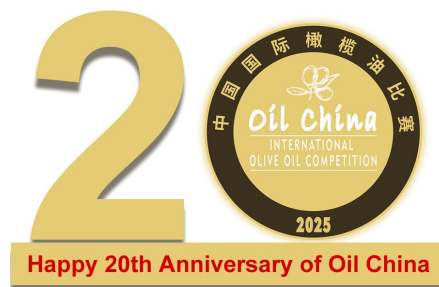
#### Art.10 the Tasting Panel

The tasting panel consists of a Tasting Committee, comprising tasters from the Mediterranean Sea, international and domestic experts.

#### Art.11 Sensory Evaluation of Olive Oil

The olive oils are tasted and evaluated according to flavor intensity (intense-medium-delicate) by the jury.

Tasting and the evaluation of the oils take place in accordance with the regulations of the IOC (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
<ul style="list-style-type: none"> <li>● Golden Olive</li> <li>● Silver Olive</li> <li>● Bronze Olive</li> <li>● Quality Mention</li> </ul>	<ul style="list-style-type: none"> <li>● Golden Olive</li> <li>● Silver Olive</li> <li>● Bronze Olive</li> <li>● Quality Mention</li> </ul>

The winning participants receive a certificate “Golden Olive” and/or “Silver Olive” and/or “Bronze Olive” 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 “Bronze Olive” and/or “Quality Mention”. Appropriate labels may be attached only on original bottles belonging to the sample oils in one year. The winners who will receive the E-Certificate “Golden Olive” and/or “Silver Olive” and/or “Bronze Olive”, will also receive the medal.

## Art.13 Appeal

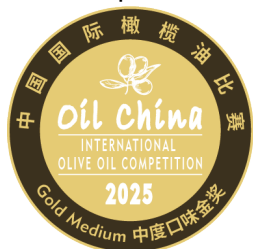
The determined results of the sensory evaluation are final. There is no possibility to appeal.

## Art.14 Publication of the results /Award

In May, the first publication of the evaluation results will be announced and prizes awarded on the awarding ceremony of Oil China Competition 2025 as well as the official award of the “Golden Olives”, the “Silver Olives”, the Bronze Olives” and “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 promoting the awarded olive oil, the organizer permits 2025 winners to freely use the logo of the award stickers or order the necessary quantities of stickers 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 2025. The samples of the stickers as follows:





### **Art.16 Publication on Exhibition and Internet**

The awarded olive oils will be published in some media and **[www.oliveoilife.com](http://www.oliveoilife.com)** as well as in the internet (**[www.eoliveoil.com](http://www.eoliveoil.com)**). Otherwise, the awarded olive oil will be on display for visitors.

### **Art.17 Display**

At the occasion of Oil China 2025 in May, the awarded oils will be on display at the named show area and also be tasted by the visitors of Oil China 2025.

### **Art.18 Acknowledgment**

Each participant of 2025 China International Olive Oil Competition recognizes and accepts the available regulations with his registration.

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**September 2024**



## Annex 1

# 2025 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

(Just indicate your perception and score)

(1 - 7): \_\_\_\_\_

- ☐ 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