
Rules of the XX competition for the International Award "LEONE D'ORO DEI MASTRI OLEARI"

Art.1) The award "Leone d'Oro dei Mastri Oleari", the first and most prestigious international competition, is intended to highlight the best extra virgin olive oils from all origins by stimulating and publicizing the efforts that the producers direct to a constant improvement of the product quality, by promoting the various typicalities through appropriate actions with public and private institutes, trade and distribution professional operators as well as with private consumers.

The award is promoted by the Corporazione dei Mastri Oleari and organised in collaboration with U.N.A.PR.OL.

Art.2) The award is under the sponsorship of the Ministry of Agricultural, Alimentary and Forestry Policies.

The Honour Committee is formed by:

the President of U.N.A.PR.OL.- Italian Olive Growers Association

the President of Corporazione dei Mastri Oleari

the President of A.I.F.O. – Italian Association of Oil-millers

Art.3) The competition is open to all extra virgin olive oils of any provenance that are presented, within the stated terms, with a regular application and on condition that a minimum and homogeneous quantity of at least 1000 kg is produced for each sample submitted.

Art.4) The extra virgin olive oils are divided into three categories:

- a) oils with delicate fruitiness (light olfactory intensity, slightly bitter and peppery);
- b) oils with medium fruitiness (medium olfactory intensity, medium bitter and peppery)
- c) oils with intense fruitiness (high olfactory intensity, medium or highly bitter and peppery).

Art.5) Each participant can apply for maximum two types of extra virgin olive oils. The application form together with the oil samples and the requested documents are to be sent by carrier, post or other means to the following address:

Concorso "Leone d'Oro dei Mastri Oleari" c/o Corporazione dei Mastri Oleari
Loc. Videlle, 5 - 25080 Raffa di Puegnago (Brescia - Italy).

Final check-in date in Raffa di Puegnago is 26th April 2011.

For each product the applicant shall send:

5a) the application form duly filled in, preferably typed and anyhow in clear block letters.

5b) no. 4 bottles 750 ml. with original labels, or equivalent quantity in bottles of a different size, for each product submitted.

N.B. Shipping documents must show: "Samples with no commercial value sent only for panel test analysis".

5c) the chemical analysis certificate for the oils submitted showing at least: free acidity expressed as percentage of weight in grams of oleic acid and number of peroxides.

6) The participation requires a contribution of € 126,00 (€ 105,00+IVA) for each type of oil. The payment shall take place when the application is sent and shall be made only by bank transfer "free of all charges", showing clearly the name of the participant, to:

Credito Artigiano, Agenzia 3-Milano

c.a. no. 17189 in the name of Corporazione dei Mastri Oleari

IBAN IT95F035120161300000017189 – SWIFT ARTIITM2

7) The application to participate, the analysis certificates and a copy of the payment done shall all be forwarded in one sealed envelope.

8) The organisers refuse all responsibilities for incidental arrival of the samples later than the fixed date, for the total or partial loss of the samples during transportation, for possible chemical-physical or organoleptic alterations of the samples due to temperature ranges, breakage or other troubles occurred during transportation. The forwarding expenses, including possible customs or sanitary duties, up to destination are all to be paid by the participants : **"free domicile included duty and VAT"**.

The samples of oil accepted shall be made anonymous by means of secret codes that shall be guarded by the Secretary of the Award.

9) From the receipt till presentation to the Jury, the samples are in the organisers' care, who shall keep them adequately and scrupulously in order to maintain them unaltered.

A delegate of U.N.A.PR.OL shall vouch for the formal aspects and operating methods, shall supervise the Jury's works and shall draw up the report with the grade-list.

10) The evaluation method is based on the sensory profile definition of the oils in accordance with document T.20/DOC no.22 AP1 of the International Olive Oil Council, converted into Global Evaluation Index as per Technical Document MO/001 for the "Leone d'Oro" award.

The Jury is formed by:

- the President of Corporazione dei Mastri Oleari;
- the person responsible of ISOM – International School of Oil Masters
- a qualified statistics expert to gather and process the data;
- an enogastronomic journalist;
- a panel formed by 10 sensorial analysis judges, international panel leaders and world-famous experts, coordinated and supported by the Panel leader of the Corporazione dei Mastri Oleari.

Art.11) The evaluation sessions are arranged in compliance with the current ISO and International Olive Oil Council rules that state:

- randomization of the samples;
- tools and time of analysis;
- temperature of the samples.

The score for each sample results from the sum of the weighed linear combination of the medians of each profile describer.

The Jury's verdicts are irrevocable.

To guarantee the greatest privacy, only the names of the award-winning oils shall be made known, but not those of the participants.

The "Leone d'Oro dei Mastri Oleari" prize shall be awarded to those producers whose oil sample is first classified in one of the three categories shown in art.4.

A "Grand Mention" Diploma shall be given to those producers whose oil samples have obtained a Global Evaluation Index higher than the 75° percentile of the distribution of all the sample grading indexes for each category.

Art.12) The announcement of the winners and the prize handover shall take place in Rome during the month of June 2011 at the presence of authorities and press representatives.

The organisers reserve the right to modify the current Rules at any time if necessary.