

## **REGULATIONS FOR THE 4<sup>th</sup> "OLIO CAPITALE" COMPETITION**

### **Art. 1**

On the occasion of the "Olio Capitale" Expo, scheduled for 5-8 March 2010, Fiera Trieste Spa is instituting the 4<sup>th</sup> edition of the "Olio Capitale" Competition for typical and quality extra-virgin olive oils produced in the Mediterranean area.

### **Art. 2**

The prize competition, promoted and sponsored by Fiera Trieste and organised in collaboration with the weekly internet magazine "Teatro Naturale", aims to raise the profile of typical, quality extra-virgin olive oils of the Mediterranean area, strengthening their image especially on foreign markets and offering the production chain an opportunity for positive competition that can lead to improvement in oil quality, as well as enhancing the product's image.

### **Art. 3**

The organising Bodies as set out under Art. 2 establish a Coordinating Committee, which oversees the organisation and running of the prize competition, operating through an organising Secretariat set up at the Fiera Trieste.

### **Art. 4**

The following may be presented as entries to the Competition: all extra-virgin olive oils obtained from processing olives produced in the 2009/2010 oil production season and produced in countries on the Mediterranean, whatever the provenance of the olives or the oil obtained, without prejudice.

Those who may enter the Competition are:

- olive-growers who produce their own oil;
- olive mills that work, package and commercialise oil;
- oil-producing co-operatives and organisations of producers;
- bottling and packaging companies that can guarantee the provenance of the oil they present at the Competition through suitable documentation.

### **Art. 5**

The Competition is divided into three categories of oil intensity:

- light
- medium
- intense

Panels of judges established for the purpose and nominated by the Coordinating Committee may make honourable mentions; the decisions of the Panels are final.

### **Art. 6**

The Coordinating Committee will assign a code to each sample of extra-virgin olive oil they receive to guarantee sample anonymity, and also set up a Panel of judges, at the Department of Food Sciences of the University of Bologna.

This Panel, deliberating in private, will then assign each sample to the relative category (see Art. 5), and select a group of six finalists for each category.

#### **Art. 7**

For the "Olio Capitale" Competition, assessment of the short-listed oils will be carried out by three Panels, comprising:

- *consumers*, through public tasting benches in various areas of the Fiera, run by specialist technicians and experts in virgin and extra-virgin olive oils; these will oversee completion of the assessment sheets for each oil, following distribution of instructions for tasting the samples;
- *professional users*, owners or assistants engaged in Horeca (hotel/restaurant/café) operation. The Panel will comprise a minimum of six members, and assess the samples in private using the assessment sheets provided. A Secretary, acting as notary and nominated by the Coordinating Committee, will assist the Panel;
- *technical specialists and experts* in virgin and extra-virgin olive oils. The Panel will comprise a minimum of six members, and assess the samples in private, using the assessment sheets provided. A Secretary, acting as notary and nominated by the Coordinating Committee, will assist the Panel.

The Coordinating Committee, considering the autonomous and independent assessments of the individual Panels, will combine the results to give a unique outcome using statistical-maths tools, in particular weighted means (Public Panel 30%, Horeca Panel 30%, Expert Panel 40%) of the points attributed to each individual sample. They will then announce the winners in each category, together with any honourable mentions given by each Panel.

The Coordinating Committee reserves the right to carry out, either directly or through persons assigned to the task, any checks that prove necessary (these may be *a posteriori*, and include repeats of chemical analysis) to ensure the validity of the declarations of the winning enterprises. Any costs deriving from the checks will be charged to the winning enterprises.

#### **Art. 8**

Any company wishing to participate in the Contest must submit the following **no later than the first of February 2010**:

- a. the application, using the form provided, through courier, post, fax or other means, to the following address: Fiera Trieste, Piazzale De Gasperi 1, 34139 Trieste, Italy.

Copies of the application form and these present Regulations can be downloaded from the web site: [www.fiera.trieste.it/olio/eng/concorso.html](http://www.fiera.trieste.it/olio/eng/concorso.html).

All fields of the application form should be completed, preferably typed or else in legible block capitals. Illegible applications will be rejected.

It is recommended to send the application via fax or e-mail in advance, allowing the Company to be contacted if its samples are not received within the above terms.

- b. a chemical analysis certificate for the samples of oil presented at the competition, issued by an officially accredited analysis laboratory, that gives the following data: free acidity expressed as a percentage of weight in grams of oleic acid, number of peroxides.
- c. no. 6 labelled standard bottles (not personalized or serigraphied) of minimum capacity 0.50 litres for each product presented.

The organisers decline all responsibility for any arrival of samples after the closing date, full or partial loss of samples during transport, any physical-chemical organoleptic change of the samples due to temperature changes, breakage or other incidents that might take place during transport.

Costs for shipping to destination are fully borne by the participating enterprise. From reception up to presentation of the samples to the Panels, the organisers are responsible for careful and adequate storage of the bottles in order to ensure no damage is borne.

The contesting Companies will receive a message via e-mail or fax certifying the receipt and the conditions of the received samples.

**Art. 9**

Announcement of the winners and prizes awarded will be made directly to the participating enterprises. The prizes are: a plaque, an accrediting diploma and the opportunity, for the winners of the three categories, to attend the next edition in an appropriately delimited common space offered by Fiera Trieste.

Prize-winning enterprises will have the right to mention this recognition on the packaging of products they produced in the oil production season 2009/2010. The awards will be communicated widely to the regional and national press and information media.

**Art. 10**

The Organisation reserves the right to modify the present Regulations at any moment it deems necessary.

**Art. 11**

Participation in the Competition is free to "Olio Capitale" exhibitors. Participation of non-exhibiting enterprises is also permitted, subject to a payment of € 60.00 per label (VAT included).