

# TERRAOLIVO REGULATION

## ORGANIZATION

As part of putting together Olive oil, Nutrition and Health there will be a competition held in Israel, during the month of July known as Mediterranean International Olive Oil Competition - TerraOlivo

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## PURPOSE

Mediterranean International Olive Oil Competition is an International Competition of Extra Virgin Olive Oils Terraolivo, organized to reach the following objectives:

- Award the best Olive Oils Extra Virgin from all over the world.
  - Promote all the nutritional benefits of Olive Oils EV directly to its consumers.
  - Encourage the International market to notice the exceptional qualities of Olive Oils EV produced by different countries.
  - Promote and make perceptible Olive Oil markets in the Mediterranean and the rest of the world.
  - Spread all the advantages of having a Mediterranean diet.
  - Introduce all winners to potential importers, in international markets, and to the media.
  - Increase the international consumption of Olive Oils.
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## STAGES

The competition will have the following stages:

- Mediterranean International Olive Oil Competition: All Olive Oils will be tasted by a panel of professionals who will assess and classify them according to the COI.
  - Guided Sampling: There will be a guided sampling of Olive Oils commented by the main specialists of the jury.
  - First opening for winners to the press: All award winners will be presented to the International media and will be introduced to importers and distributors from worldwide markets.
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# WHO CAN PARTICIPATE- ADMITTED PRODUCTS

**VERY IMPORTANT:** The oils submitted should have a chemical analysis for free fatty acids completed no more than 120 days prior to submission. To be considered extra virgin olive oils, the free fatty acid level must not be more than 0.8% with a peroxide index of less than 20.

The Competition will have the following categories: Please see Entry Form and Categories

In this category, all Olive Oils (worldwide) that have commercial packaging and are in the market may participate.

## 1. 100% Pure Varietals

Categories / Categorías/ Categories / Categorie

1. Barnea
2. Souri
3. Maalot
4. Picual/Martea
5. Arbequina
6. Blanqueta
7. Cornicabra
8. Empeltre
9. Farga
10. Frantoio
11. Hojiblanca
12. Gordal
13. Koroneiki
14. Lechin
15. Manzanilla
16. Arauco
17. Criolla
18. Mision
19. Ascolano
20. Pendolino
21. Ascolano
22. Nabali
23. Moraiolo
24. Leccino
25. Moraiolo
26. Picholine
27. Aglandau
28. Grossane
29. Kalamata

30. Jefferson
  31. Luca
  32. Otros: .....
2. EVOO Blend (two or more varieties)  
Country of origin or the geographical area is known  
(DOP, IGP, IG, AOC, AOP, DOP, IGP, DOG, DOP, IPG)
3. Organic EVOO / Countries
    1. Argentina
    2. Uruguay
    3. Chile
    4. Peru
    5. México
    6. USA
    7. Spain
    8. Italia
    9. Portugal
    10. France
    11. Eslovenia
    12. Croatia
    13. Serbia
    14. Montenegro
    15. Greece
    16. Turkey
    17. Ciprés
    18. South Africa
    19. Algeria
    20. Tunisia
    21. Morocco
    22. Japan
    23. China
    24. Lebanon
    25. Algeria
    26. Egipto
    27. Jordán
    28. Siria
    29. Palestinian Authority
    30. Australia
    31. New Zealand
    32. Otros: .....
4. Flavored Oils / Flavored Huiles / Flavored Oli / Aceites aromatization
    1. Flavored
    2. Herb
    3. Chili
    4. Garlic
    5. Lemon

6. Lima
  7. Orange (Blood Orange, Bergamot Orange, etc.)
  8. Other Citrus (Grapefruit, Tangerine, etc.)
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## ENTRIES

All Producers, Exporters, Importers, and Merchants may enter in the Mediterranean international Olive Oil Competition.

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## CLASSIFICATION AND SAMPLING OF OLIVE OILS

After certifying all documents, labels, valid laboratory certificates and that the sample complies with all regulations and inscription of the competition, it is classified and entered in a specific category.

The Tasting Sheet from the OIC (International Olive Council) that has 0 to 100 points and a modified system of Mediterranean International Olive Oil Competition will be used as the point system during the competition.

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## THE JURY

The technical committee selects the jury and members of the commission.

The number of international judges that taste all Olive Oils depends on the number of samples presented for the competition.

Each commission (tasting Panel) will have (7) seven judges.

The competition is valid under the authority of a President (General Director of Mediterranean International Olive Oil Competition).

Members of the committee do not participate in the ruling.

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## LEGAL AND CONVENCIONAL PROVISIONS

The technical committee has the right to do an analytical control of the awarded Olive Oils Extra Virgin by sending a sample to a laboratory and certify that it complies with all its characteristics. A

sample of all winners will be kept during 90 days for it to be controlled by any Israeli organism or if it needs validation.

Three months after the competition, all spare samples will be sent to be used for sampling by schools or academies to promote them.

All details written on the entry form make the participant responsible for what is indicated and the technical committee has the right to reach out to any legal organism to prove its authenticity. It will always be tested against the original sample kept by the committee.

If there are any legal disputes with Mediterranean International Olive Oil Competition the only competent court is the one from Tel Aviv, Israel, regardless your nationality.

English and Spanish written documents will be considered official for international competition.