



LOS ANGELES INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

NORTHERN & SOUTHERN HEMISPHERE JUDGING

February 4, 5, 6: Entry Deadline January 10
Mr. Darrell Corti, Extra Virgin Olive Oil Chairman

The Los Angeles International Extra Virgin Olive Oil Competition and its panel of tasters invite you to participate in the 21st annual competition open to extra virgin olive oils throughout the world. The award-winning Extra Virgin Olive Oils will be displayed at the 98th anniversary of the Los Angeles County Fair, September 4 – 27, 2020. \$175 per entry. Three (3) bottles per entry (if bottles contain less than 250 ml please send 4 bottles).

“PREMIO MUGELLI/MUGELLI AWARD”

This prestigious award is given in memory of Marco Mugelli, a former distinguished Los Angeles International Extra Virgin Olive Oil Competition Judge. Marco was instrumental in advancing the highest quality olive oil not only in Italy and Spain but throughout the world.

Delicate (Light Intensity)
Best of Show
Best of Class

Medium (Medium Intensity)
Best of Show
Best of Class

Robust (Intense Fruitiness)
Best of Show
Best of Class

Best of Class – An outstanding Gold Medal Extra Virgin Olive Oil that has scored 94 points or higher

Gold Medal – An outstanding Extra Virgin Olive Oil of superior character and style

Silver Medal – A very good Extra Virgin Olive Oil with special qualities

Bronze Medal – A well made Extra Virgin Olive Oil

Division 995 – Domestic Categories – Deadline January 10

05- Mission	26- Arbosana	45- Sierra Foothill Blends
10- Coratina	27- Koroneiki	50- Central Coast Blend
15- Frantoio	28- Picual	55- San Joaquin Valley Blend
20- Ascolano	30- Other Mono Cultivar	60- South Coast and So Cal Blend
23- Manzanillo	35- North Coast Blends	65- Other Region Blends
25- Arbequina	40- Sacramento Valley Blends	

Division 995 - International Categories

70- Italy, North Mono Cultivar	130- France, Mono Cultivar	183- Europe Blends
75- Italy, North Blends	135- France, Blends	185- Japan Mono Cultivar
80- Italy, Central Mono Cultivar	140- Portugal Mono Cultivar	186- Japan Blends
85- Italy, Central Blends	145- Portugal Blends	190- North Africa (List Country)
90- Italy, South Mono Cultivar	150- Greece Mono Cultivar	191- Tunisia Mono Cultivar
95- Italy, South Blends	155- Greece Blends	192- Tunisia Blends
100- Italy, Islands Mono Cultivar	160- Greece Islands Mono Cultivar	193- Lebanon
105- Italy, Islands Blends	165- Greece Island Blends	195- Middle East Mono Cultivar
110- Spain, North Mono Cultivar	170- Slovenia	196- Middle East Blend
115- Spain, North Blends	175- Croatia	197- Mexico
120- Spain, South Mono Cultivar	180- Turkey Mono Cultivar	198- China Mono Cultivar
125- Spain, South Blends	181- Turkey Blends	

Division 997 – Southern Hemisphere Categories – Deadline January 11

300- Argentina Mono Cultivar	325- Peru Blends	350- Australia Mono Cultivar
305- Argentina Blends	330- Uruguay Mono Cultivar	355- Australia Blends
310- Chile Mono Cultivar	335- Uruguay Blends	360- New Zealand Mono Cultivar
315- Chile Blends	340- South Africa Mono Cultivar	365- New Zealand Blends
320- Peru Mono Cultivar	345- South Africa Blends	

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



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Division 998 – Flavored Oils – Deadline January 10

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| 405- Lemon | 420- Other Citrus (Grapefruit,
Tangerine, etc) | 435- Garlic |
| 410- Lime | 425- Herb | 440- Truffle |
| 415- Orange (Blood Orange,
Bergamot, etc) | 430- Chili | 445- Other Flavor, specify flavor |
| | | 450- Flavored Blend |

Please use separate entry form for Flavored Oils

For more information, please contact Leah Duran, (909) 865-4268, Fax (909) 865-4160 or duran@fairplex.com

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