



LOS ANGELES INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

COMPETITION GUIDELINES & INFORMATION

Los Angeles International Extra Virgin Olive Oil Competition

Judging February 8, 9, 10

Entry Deadline January 14

- 1. ENTRY FEE - \$175 PER ENTRY** - Payment may be made by wire transfer, credit card: Visa, MasterCard, American Express or Discover, or U.S. check payable to Fairplex. Please email a copy of the wire transfer to Leah Duran duran@Fairplex.com or fax to 909 865-4160. Entry fee must accompany entry form. PLEASE LIST CLASS/CATEGORY NUMBERS ON ENTRY FORM. An entry shall consist of at least three (3) bottles per entry of 300 ml to 500 ml (if bottles contain less than 300 ml please send 4 bottles).
- 2. SHIPPING: Shipping Deadline is January 28.** Shipments will be received weekdays 8 a.m. - 5 p.m. All oils entered **MUST BE SHIPPED PREPAID.** The Los Angeles International Extra Virgin Olive Oil Competition is not responsible for any customs or shipping charges. All out of country olive oils require an FDA number before shipping. Ship to: Los Angeles International Extra Virgin Olive Oil Competition, 1101 W. McKinley Ave, Pomona, CA, USA, 91768.
- 3.** Entries are assigned random judging codes and then placed on storage racks in our cellar separated by categories. All deliveries should be received by entry deadline, allowing ample time for oils to recover from transportation bottle shock before being judged. Before the judging, servers place codes on the blue tasting glasses and the oils are carefully poured into the proper glasses. The coded tasting glasses are then placed in front of each judge. Each judge tastes the oils and makes selections independently.
- 4.** Regional designations refer to the location where the olives were grown.

Domestic: Mono Cultivar entries must contain 100% of the named cultivar. Blends must contain at least 75% fruit grown in the region named and all Blends must be listed with the percentage of each blend.

Domestic Regional Categories Defined:

North Coast Blends (*Alameda, Contra Costa, Lake, Marin, Mendocino, Napa, Santa Clara, Santa Cruz and Sonoma Counties*)
Sacramento Valley Blends (*Butte, Colusa, Glenn, Sacramento, Shasta, Solano, Sutter, Tehama, Yolo and Yuba Counties*)
Sierra Foothill Blends (*Amador, Calaveras, El Dorado, Nevada, Placer and Tuolumne Counties*)
Central Coast Blends (*Monterey, San Benito, San Luis Obispo and Santa Barbara Counties*)
San Joaquin Valley Blends (*Fresno, Kern, Madera, Merced, Mariposa, San Joaquin, Stanislaus, Kings and Tulare Counties*)
South Coast and Southern California Blends (*Los Angeles, Riverside, San Bernardino, San Diego and Ventura Counties*)
Other Regional Blends (*includes blends from other states or regions*)

International: Old World oil-producing countries are divided by regions and classes as indicated below. New World producers are divided into Mono Cultivars and Blends.

International Regional Class/Categories Defined:

Italy – North (*Piemonte, Liguria, Lombardia, Veneto, Friuli-Venezia Giulia*)
Italy – Central (*Emilia-Romagna, Toscana, Umbria, Marche*)
Italy – South (*Lazio, Abruzzo, Molise, Campania, Puglia, Basilicata, Calabria*)
Italy – Islands (*Sicilia, Sardegna*)
Spain – North (*Catalunya-Aragon, Castilla-La Mancha, Valencia, Murcia, Majorca*)
Spain – South (*Andalucia, Extremadura*)
Greece – Mainland (*Messina, Kalamata*)
Greece – Islands
North Africa (*Tunisia, Morocco, Algeria, Egypt*)
Middle East (*Israel, Jordan, Palestine, Syria*)

5. **Intensity Levels:** The Los Angeles International Extra Virgin Olive Oil Competition intensities are divided into Delicate, Medium and Robust intensity levels. For example, class/category 010 Mission would be divided into Mission – Delicate, Mission – Medium, and Mission – Robust. A Best of Class may be chosen for each of those levels: Best of Class Mission – Delicate, Best of Class Mission – Medium and Best of Class Mission – Robust. An oil may be assigned to a different intensity level if the judges deem it a different intensity level. It will then be judged in that intensity level.

Intensity	Delicate (Light fruitiness intensity)	Medium (Medium fruitiness intensity)	Robust (Intense fruitiness)
Fruitiness	2-10	4-10	5-10
Bitterness	<2	2-4	3-6
Pungency	<2	2-4	3-8
Description	Very little to no bitterness and/or pungency Later harvest Buttery, nutty; predominantly ripe fruit flavors	Some bitterness and/or pungency Mid-season harvest or blended Pronounced ripe and/or green fruit flavors	Distinct bitterness and/or pungency Earlier harvest Predominantly green fruit flavors

Best of Class oils will compete for Best of Show. Best of Show oils will compete for the “Premio Mugelli/Mugelli Award” in honor of Marco Mugelli.

Judging: The Los Angeles International Extra Virgin Olive Oil Competition uses a 100 point scoring system (listed below).

Fruitiness intensity is just that, the level of fruitiness found in oil’s aroma or taste.

Complexity refers to the character of the fruitiness. Complexity increases with the variety and number of different fruity flavors or aromas, including both ripe and green fruit characteristics.

Harmony refers to the balance of the attributes in an oil. Bitterness, pungency and/or different fruity flavors or aromas in pleasing relation to each other contribute to harmony.

Los Angeles International Extra Virgin Olive Oil Competition Score Sheet						
Category _____		Judge’s Name _____			Date _____	
Entry	Aroma Partial 0 – 20	Taste Partial 0 – 45	Harmony Partial 0 – 35	Total Score	Medal & Final Score	Comments
Entry Code	Fruitiness Intensity 0 – 10 Complexity 0 – 10	Fruitiness Intensity 0 – 20 Complexity 0 – 25	Harmony 0 – 35	0 – 100	B S G BOC	
Intensity Level						
#					B S G BOC	
#					B S G BOC	
65 – 75 = Bronze Medal 76 – 85 = Silver Medal 86 – 100 = Gold Medal 94 and over = Best of Class						

6. An award or medal is given to a producer for a particular oil, a specific variety or blend, produced that season from current fruit. **The medal or award may only be displayed on the identical oil on which the Best of Show, Best of Class, Gold, Silver or Bronze Medal was awarded. Awards from previous Judging’s may not be placed on bottles for publicity.** The Los Angeles International Extra Virgin Olive Oil Competition will offer, for purchase, Best of Show, Best of Class, Gold, Silver, and Bronze award seals to the producers that won these awards.
7. The decision of the judges is final and no changes will be made to awards after the judging is complete.
8. Extra Virgin Olive Oil entered in the competition will become the property of the Los Angeles International Extra Virgin Olive Oil Competition.