



LOS ANGELES INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

NORTHERN & SOUTHERN HEMISPHERE JUDGING

February 8, 9, 10: Entry Deadline January 14
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 22nd annual competition open to extra virgin olive oils throughout the world. The award-winning Extra Virgin Olive Oils will be displayed at the Centennial of the Los Angeles County Fair, May 5-31st 2022. \$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

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|----------------|------------------------------|----------------------------------|
| 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

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|-----------------------------------|-----------------------------------|----------------------------------|
| 70- Italy, North Mono Cultivar | 135- France, Blends | 181- Turkey Blends |
| 75- Italy, North Blends | 140- Portugal Mono Cultivar | 185- Japan Mono Cultivar |
| 80- Italy, Central Mono Cultivar | 145- Portugal Blends | 186- Japan Blends |
| 85- Italy, Central Blends | 147- Europe Mono Cultivar | 190- North Africa (List Country) |
| 90- Italy, South Mono Cultivar | 148- Europe Blends | 191- Tunisia Mono Cultivar |
| 95- Italy, South Blends | 150- Greece Mono Cultivar | 192- Tunisia Blends |
| 100- Italy, Islands Mono Cultivar | 155- Greece Blends | 193- Lebanon |
| 105- Italy, Islands Blends | 160- Greece Islands Mono Cultivar | 195- Middle East Mono Cultivar |
| 110- Spain, North Mono Cultivar | 165- Greece Island Blends | 196- Middle East Blend |
| 115- Spain, North Blends | 170- Slovenia | 197- Mexico |
| 120- Spain, South Mono Cultivar | 173- Montenegro | 198- China Mono Cultivar |
| 125- Spain, South Blends | 175- Croatia | 199- China Blends |
| 130- France, Mono Cultivar | 180- Turkey Mono Cultivar | |

Division 997 – Southern Hemisphere Categories

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|------------------------------|---------------------------------|--------------------------------|
| 300- Argentina Mono Cultivar | 320- Peru Mono Cultivar | 345- South Africa Blends |
| 305- Argentina Blends | 325- Peru Blends | 350- Australia Mono Cultivar |
| 307- Brazil | 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 |

***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 14

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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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