



# LOS ANGELES INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

## COMPETITION AWARDS, DIVISIONS & CATEGORIES

Los Angeles International Extra Virgin Olive Oil Competition  
Judging February 17, 18, & 19, 2026  
Mr. Darrell Corti, Extra Virgin Olive Oil Chairman

**Early Bird Deadline: Dec 1st | Entry Deadline: Jan 30th | Shipping Deadline: Feb 6th**

The award-winning Extra Virgin Olive Oils will be displayed at the LA County Fair, May 7-31, 2026.  
Early Bird - \$175 per entry received before December 1, 2025, \$200 per entry beginning December 2, 2025.  
Three (3) bottles per entry (if bottles contain less than 250 ml, please send 4 bottles).

### Best of Show Awards

The best oil of the competition is awarded the "Premio Mugelli/Mugelli Award".  
The best Flavored oil of the competition is awarded the "Margaret Edwards Award".

#### "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.

#### "Margaret Edwards Award"

Margaret was a distinguished Los Angeles International Extra Virgin Olive Oil Competition judge for more than 15 years. A former dietitian and university lecturer, Margaret was a leader in the International Olive Council, an author, and was instrumental in advancing the global olive oil industry through education.

### The Medals

**Best of Division:** An exceptional Domestic and International oil selected from the Best of Class winners for each intensity.

Delicate (Light Intensity)	Medium (Medium Intensity)	Robust (Intense Fruitiness)
Best of Division Domestic	Best of Division Domestic	Best of Division Domestic
Best of Division International	Best of Division International	Best of Division International

**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

### Divisions and Categories

Division 995 – Domestic Categories		
05- Mission	24- Taggiasca	40- Sacramento Valley Blends
10- Coratina	25- Arbequina	45- Sierra Foothill Blends
15- Frantoio	26- Arbosana	50- Central Coast Blends
20- Ascolano	27- Koroneiki	55- San Joaquin Valley Blends
21- Hojiblanca	28- Picual	60- South Coast and So Cal Blends
22- Leccino	30- Other Mono Cultivar	65- Other Region Blends
23- Manzanillo	35- North Coast Blends	

#### Division 995 – International Categories

70- Italy, North Mono Cultivar	145- Portugal, Blends	189- North Africa, Mono Cultivar
75- Italy, North Blends	147- Europe, Mono Cultivar	190- North Africa, Blends
80- Italy, Central Mono Cultivar	148- Europe, Blends	191- Tunisia, Mono Cultivar
85- Italy, Central Blends	150- Greece, Mono Cultivar	192- Tunisia, Blends
90- Italy, South Mono Cultivar	155- Greece, Blends	193- Lebanon, Mono Cultivar
95- Italy, South Blends	160- Greece Islands, Mono Cultivar	194- Lebanon, Blends
100- Italy, Islands Mono Cultivar	165- Greece Islands, Blends	195- Cyprus, Mono Cultivar
105- Italy, Islands Blends	170- Slovenia	196- Cyprus, Blends
110- Spain, North Mono Cultivar	173- Montenegro	197- Middle East, Mono Cultivar
115- Spain, North Blends	175- Croatia, Mono Cultivar	198- Middle East, Blends
120- Spain, South Mono Cultivar	176- Croatia, Blends	199- Mexico
125- Spain, South Blends	180- Turkey, Mono Cultivar	200- China, Mono Cultivar
130- France, Mono Cultivar	181- Turkey, Blends	201- China, Blends
135- France, Blends	185- Japan, Mono Cultivar	202- Canada
140- Portugal, Mono Cultivar	186- Japan, Blends	

#### Division 997 – Southern Hemisphere Categories

300- Argentina, Mono Cultivar	330- Peru, Mono Cultivar	360- Australia, Mono Cultivar
305- Argentina, Blends	335- Peru, Blends	365- Australia, Blends
310- Brazil, Mono Cultivar	340- Uruguay, Mono Cultivar	370- New Zealand, Mono Cultivar
315- Brazil, Blends	345- Uruguay, Blends	375- New Zealand, Blends
320- Chile, Mono Cultivar	350- South Africa, Mono Cultivar	
325- Chile, Blends	355- 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.

#### Division 998 – Flavored Oil Categories

405- Lemon	435- Citrus Blends	465- Chili Flavored Blends
410- Pink Lemon	440- Basil	470- Garlic
415- Lime (Kaffir, Key, etc.)	445- Rosemary	475- Garlic Flavored Blends
420- Orange (Bergamot, Clementine, etc.)	450- Other Herb (Thyme, Cilantro, etc.)	480- Truffle
425- Blood Orange	455- Herb Flavored Blends	485- Other Flavor (specify flavor)
430- Other Citrus (Grapefruit, Kumquat, etc.)	460- Chili	490- Other Flavored Blends

**Please use a separate entry form for Flavored Oils**

For more information, please contact our International Competitions Dept., (909) 865-4538 or e-mail [Competitions@fairplex.com](mailto:Competitions@fairplex.com)

[www.LAOliveOilComp.com](http://www.LAOliveOilComp.com)