



13th International contest for extra virgin olive oils produced in the Mediterranean area  
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## THE COMPETITION

The 13th International Award **L'Oro del Mediterraneo 2024** has been announced, in order to promote the cultural exchanges and the activities between the Mediterranean basin members. The competition is reserved to the extra virgin olive oils produced in the States of the Mediterranean area. In addition, the "**L'Oro dell'Istria**" is established for Croatian oils. (see article 3). The contest is sponsored by **O.L.E.A.**, with the collaboration and the participation of national and international organizations.

## AIMS AND PURPOSES

**L'Oro del Mediterraneo 2024** has the following purposes:

- to develop promote and strengthen the culture and the image of extra virgin olive oil (EVOO) in the Mediterranean;
- to improve the knowledge about the sensory, nutritional and healthy properties.
- to enhance the consumption of EVOO;
- to stimulate olive growers and operators to improve the quality and promote the marketing;
- to increase the activity of the olive producers and the role of tasters of olive oils.

## RESULTS AND AWARDS

The 13th International contest **L'Oro del Mediterraneo 2024** award ceremony within on **Saturday 20 April 2024, in Fano (Pu)**, Italy. on the occasion of the **Grand Oil Gala**, at the same time as the awards ceremony of the **15th national competition L'Oro di Italia 2024**.

Producers and experts will be invited during several promotional and gastronomic events, taking place during the competition. Administrators, cultural personalities, commercial operators and the consumer public will be invited to the event. The program of events may be subject to changes, based on the health provisions related to the containment of the Covid-19 pandemic.

### attachments:

- *Contest Rules;*
- *Application Form/Report of withdrawal;*
- *Info and contest deadlines.*

## COMPETITION RULES

### Art. 1 - Promoters

The **O.L.E.A.** organization (Laboratory Organization Expert Tasters) promotes the **13th International Award L'Oro del Mediterraneo 2024**".

### Art. 2 - Organizing Committee and Secretary

The Organizing Committee (O.C.) consists of:

- The O.L.E.A. President, acting as chairman of the competition;
- The Director of O.L.E.A., acting as panel leader and director of the competition;
- The O.L.E.A. members;

The Secretary, coordinated by OLEA, collaborates with I.I.S. "A. Cecchi" in Pesaro and the Association Viandanti dei Sapori

### Art. 3 - Participants, Sections, Types and Categories

**L'Oro del Mediterraneo** competition is reserved to extra virgin olive oils produced during the 2023/2024 campaign. The olive groves and milling plants must be located in one of the following countries: Albania, Algeria, Bosnia-Herzegovina, Croatia, Cyprus, Egypt, France, Greece, Israel, Italy, Lebanon, Libya, Malta, Morocco, Montenegro, Syria, Slovenia, Spain, Tunisia and Turkey.

It is promoted the 5nd edition of the "**L'Oro dell'Istria**" Prize 2024, reserved for Croatian oils.

The oil must be packaged according to the laws of the States of origin.

Participants are divided into sections:

1 **Farms**<sup>1</sup>

2 **Individual mills, social or cooperative**<sup>2</sup>: Industries or companies that are exclusively bottlers and / or oil packers are not allowed.

#### Types of oil:

Conventional, biological and designation of origin or (PDO/PGI, etc.), can be assigned to one of the following types:

a) **Blend**

<sup>1</sup> **Farms** where olive oils were made from their olives or cultivated by others. The extraction process was carried out by it mill or crusher by others.

<sup>2</sup> **Individual mills/bottlers**, social or cooperative that operating mainly for other companies.

<sup>3</sup> **Blend**: oils products by single, distinct and homogeneous oils resulting from assemblages of olives or oils.

<sup>4</sup> **Monocultivar**: oil produced from olives of a single cultivar. The oil must be accompanied by appropriate certification attesting the variety or the responsibility of then producer.

## b) Monocultivar

### Categories:

Depending on the intensity of the "fruity" sensation, three distinct categories are established by the scale of software developed by OLEA. Each section has three categories:

- **Delicate fruity**
- **Medium fruity**
- **Robust fruity.**

Each participant may compete with a maximum of **5 oils** of which:

- **Two**, for the type "blend"
- **Three** for the type "monocultivar".

As regards the type, **blend**<sup>3</sup>, samples must be representative of homogeneous and distinct minimum lots of the amount indicated below:

- **Farms**: minimum lot of **250 liters**;

- **Mills**: minimum lot of **500 liters**;

The **monocultivar**<sup>4</sup> samples, must be representative and homogeneous of an area. A minimum amount indicated below:

- **Farms**: minimum lot of **150 liters**;

- **Mills**: minimum lot of **300 liters**;

For Organic Oils, based on the number of participants, whether Blend or Monocultivar, a ranking will be formed for each Category.

## Art. 4 - Prizes and Awards

There will be up to three awarded oils for each section, type and category.

The jury will award the first oils within the type's "blend" and "monocultivar". Eventually, mentions of excellence, merit or quality may be assigned to the worthiest oils.

Furthermore, O.L.E.A. has established the "**Le Gocce d'Oro**" award which are assigned, according to merit ranges, to distinguish the general quality level of the oils, as follows:

- a) **5 Gocce d'Oro** as "Praise of Excellence", with a score over 90/100; (Excellent);
- b) **4 Gocce d'Oro** as "Mention of Merit", with a score from 80 to 89/100; (Great)
- c) **3 Gocce d'Oro** as "Quality Mention", with a score from 70 to 79/100; (Very good).

The Logo in PDF format can be used by companies, free of charge, upon request by email ([segreteria@olea.info](mailto:segreteria@olea.info)) to the organization.

For Organic Oils, according to the number of participants, whether Blend or Monocultivar, a ranking will be formed for each Category. The O.C., upon proposal of the Jury, may assign other prizes, based on the number of participants. Oils not rewarded will receive a Certificate of Participation.

## Art. 5 - Jury and competition procedures

The Jury is coordinated by the Director of O.L.E.A., as panel leader and is composed of judges selected by O.L.E.A., among experienced tasters. Judges must have a solid knowledge about the sensory characteristics of the most important Mediterranean and international olive cultivars.

Judges use a specific card and software prepared by O.L.E.A. to evaluate the samples.

The samples are evaluated in blind conditions and codified with codes, assigned by the Supervisor during the contest.

Of each operational phase is recorded in minutes.

The jury operates behind closed doors and its judgment is irrevocable.

To guarantee the safeguard the participating companies, the score obtained by each oil will not be disclosed.

## Art. 6 - Guarantor

The C.O. nominates a Supervisor of the operations, chosen among public officials.

The Guarantor makes anonymous samples, assigns codes presentation, ensures the correctness of the progress of work and, at the end of the selection, announces the pairings between samples, codes and companies kept secret from him.

## Art. 7 - Application form and delivery system for oils - Details and deadlines

By **Saturday 17 of February 2024**, participants must send the following documents to **O.L.E.A.** - c/o Bar dalla Franci, via Campanella,1 - 61032 Fano PU (IT), anticipating via e-mail to [contest@olea.info](mailto:contest@olea.info):

- a) **the application for participation /a sampling report** in the original form (att. 1);
- c) **copy of the bank, for the payment** of participation fees;
- d) **3 bottles** of oil, each of 500 ml, labeled and packaged according to the regulations of each state.

All documents must be anticipated by e-mail to: [segreteria@olea.info](mailto:segreteria@olea.info)

Samples should be taken from the same manufacturer that certifies the statements.

The C.O. arranging for samples received but does not respond to those received damaged.

## Art. 8 - Fees, Regulations, Application for participation and withdrawal Minutes

Companies wishing to join the contest **L'Oro del Mediterraneo 2024**, are required to pay the fee equal to **€ 100.00**, for the first sample of oil in competition and **€ 90.00** for the other ones. Fees must be paid, under penalty of exclusion, by **4 February 2023**, in accordance with the following procedures: **Bank transfer** to **IBAN: IT74Y085196826000000706022** - c/o **B.C.C. di Fano SCRL** - Filiale di Lucrezia di Cartoceto (PU) IT;

For participants in the "**L'Oro dell'Istria**", the membership fees are included in the participation fees.

In the event of incomplete or incorrect documentation, the Secretariat will request it as soon as possible, allowing its regularization.

Regulation, application and withdrawal Minutes can be downloaded from the website [www.olea.info](http://www.olea.info) or may be required to [segreteria@olea.info](mailto:segreteria@olea.info).

#### **Art. 9 - Awards and rankings**

The rankings will be announced and disclosed by 30 March 2024, and officially presented at the awards ceremony scheduled on **Saturday 20 April 2024, in Fano (Pu)**, Italy, on the occasion of the **Oil Gala**, whose program will be divulged as soon as possible. More information will be communicated to the producers. More information will be communicated to the producers.

#### **Art. 10 - Changes**

According to the purposes of the competition, the C.O. reserves to itself the right to modify the Regulation, in order to improve it.

### **INFO AND DEADLINES**

#### **REGULATION AND APPLICATION FORM (Anex. 1)**

Can be downloaded from the website or requested [www.olea.info](http://www.olea.info) and sent to the address e-mail: [contest@olea.info](mailto:contest@olea.info) / **Whats app +39 3291269696**

#### **ADDRESS AND REQUESTS FOR PARTICIPATION**

Within **SATURDAY 17 FEBRUARY 2024**, to: **O.L.E.A. - c/o Bar dalla Franci**, via Campanella,1 - 61032 Fano PU (IT) Tel. +39 0721 1542345

**N.B: Applications / company forms + copies of payment receipts must be attached to the samples.**

#### **SELECTIONS OF THE COMPETITION**

**FANO (PU) FEBRUARY/ MARCH 2024**

#### **PRESENTATION OF RESULTS**

**AND AWARDS BY 30 MARCH 2024**

#### **AWARD CEREMONY**

**FANO (PU) Italy, SATURDAY 20 APRIL 2024, in Fano (Pu)**, Italy, on the occasion of the **Grand Oil Gala 2024**.

Cultural moments, thematic, promotional and gastronomic meetings will see the participation of producers and experts (program under construction)

### **CONTACTS:**

#### **SECRETARIAT COMPETITION**

E.mail: [segreteria@olea.info](mailto:segreteria@olea.info) / [contest@olea.info](mailto:contest@olea.info) / fax. +39 071 – 7959015

#### **Director of competition:**

*Giorgio Sorcinelli* +39 338-832 8092

#### **Secretariat producers:**

*Elisabetta Ambrosetti* +39 329 126 9696

*Costantino Piermaria* +39 347 017 6041

#### **Administration:**

*Mara Beciani* +39 338 779 8125

**[www.olea.info](http://www.olea.info)**

*This organization, which carries out its non-profit activity, with absolute professionalism and transparency, continues to maintain the lowest registration costs among all the competitions existing on the national and international scene, minimizing the economic commitment on the part of producers, to facilitate participation.*

## APPLICATION FORM / DOCUMENT OF SAMPLING

To be delivered, in original with the oils, by Saturday, **February 17, 2024**, to O.L.E.A. - O.L.E.A. - c/o Bar dalla Franci, via Campanella,1 - 61032 Fano PU (IT)  
The Question / Minutes can also be anticipated by Fax. n. +39 071-7959015 or e-mail [contest@olea.info](mailto:contest@olea.info)

The undersigned ..... responsible

Company/oil mill .....

address ..... City .....

State .....

VAT .....number tax code .....

Registered address ..... City, State .....

telephone ..... fax..... Mobile: ..... e / mail .....

COMPANY STAMP

## DECLARATION:

Farm (oils made by their olive fruits but using other mill), in the City.....

Prov ..... State. ...., With many plants of..... variety.....

Oil Mill (individual, social or coop.) and have processed olives of .....variety

SELF-CERTIFIES that the samples are representative and compliance to current EU and IOC rules, and of the competition following minimum lots (see point 3)

a) Farms  Blend at least 250 lt.  Monocultivar at least 150 lt.

b) Individual mills or cooperative  Blend at least 500 lt.  Monocultivar at least 300 lt.

APPLIES for the admission to the Prize "L'Oro del Mediterraneo" 2022 with the following oils:

Oil n° 1 - Tipology "BLEND" DOP  Organic  olive oil name.....  
n° 3 bottle at least 500 ml batch n..... lt. .... main variety: .....

Oil n° 2 - Tipology "BLEND" DOP  Organic  olive oil name.....  
n° 3 bottle at least 500 ml batch n..... lt. .... main variety: .....

Oil n° 3 - Tipology "MONOCULTIVAR" DOP  Organic  olive oil name.....  
n° 3 bottle at least 500 ml batch n..... lt. .... variety: .....

Oil n° 4 - Tipology "MONOCULTIVAR" DOP  Organic  olive oil name.....  
n° 3 bottle at least 500 ml batch n..... lt. .... variety: .....

Oil n° 5 - Tipology "MONOCULTIVAR" DOP  Organic  olive oil name.....  
n° 3 bottle at least 500 ml batch n..... lt. .... variety: .....

The undersigned DECLARES also:

have paid for the Gold of the Mediterranean, **€ 100.00** for the first oil, plus **€ 90.00** for the others, for n. .... champions, for a total of € ....., with:

Bank transfer to IBAN: **IT74Y085196826000000706022** - c/o B.C.C. di Fano SCRL - Filiale di Lucrezia di Cartoceto (PU) IT. , payable to O.L.E.A.

I enclose a copy of the bank transfer payment,

Place and date: .....

Signature .....

From legibly fill out the required information

Info e contact: O.L.E.A. – Segreteria Nazionale – e-mail: [contest@olea.info](mailto:contest@olea.info) / [segreteria@olea.info](mailto:segreteria@olea.info) - +39 338-8328092 – +39 338-7798125 – Fax. +39 071 7959015  
Send the sample up to February 4, 2023, to O.L.E.A. - O.L.E.A. - c/o Bar dalla Franci, via Campanella,1 - 61032 Fano PU (IT) Tel. +39 0721 1542345