

CINVE

Aceite de Oliva Virgen / Virgin Olive Oil

International Virgin Olive Oil Tasting CINVE'2018

RULES, REGULATIONS & SAMPLE CATEGORIES

ARTICLE 1: ORGANIZATION

With the aim of highlighting the beneficial effects of olive oil for nutrition and health, an International Virgin Olive Oil Contest called CINVE'2018 will be held from February 12th to 14th 2018

ARTICLE 2: OBJECTIVES

CINVE is an International Virgin Olive Oil Contest organised by InsocFerial, S.L., with the following objectives:

- To award prizes to the best virgin olive oils in the world.
- To promote the nutritional benefits of Virgin Olive Oil directly to consumers.
- To highlight the exceptional qualities of Virgin Olive Oil produced in different countries.
- To promote olive oil in the national and international markets.
- To highlight the virtues of the Mediterranean diet.
- To communicate the awards obtained to potential importers and the media, in national and international markets.
- To increase and encourage international consumption of olive oil.

ARTICLE 3: STAGES

CINVE, International Virgin Olive Oil Contest will have the following phases:

- International Virgin Olive Oil Contest CINVE:** All the Virgin Olive Oils presented to the contest will be tasted by professional experts grouped in tasting panels, who will evaluate and classify them, in accordance with the international tasting sheets of the IOC (International Olive Council).
- Communication of the award-winners to the media:** All the prizes obtained will be communicated to the media and both national and international distributors.

ARTICLE 4: PRODUCTS ADMITTED AND CATEGORIES

Any Virgin Olive Oil from any country in the world that complies with the following requirements will be admitted:

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- A. Chemical analysis of free fatty acids, with not more than 180 days of validity.
- B. In order to be considered Virgin Olive Oil, the level of free fatty acids should be no greater than 0.8% with a peroxide value below 20.

The Contest will have the following categories:

All Virgin Olive Oils bottled at the date of the contest or which are already on the commercial market can participate.

1. **100% pure varieties (According to the code of each country) Categories**

901.- Arbequina	902.- Angladau	903.- Arauco	904.- Ascolano
905.- Barnea	906.- Blanqueta	907.- Cacereña	908.- Chetoui
909.- Coratina	910.- Cornicabra	911.- Criolla	912.- Empeltre
913.- Farga	914.- Frantoio	915.- Gordal	916.- Grossane
917.- Hojiblanca	918.- Jefferson	919.- Kalamata	920.- Koroneiki
921.- Leccino	922.- Lechin	923.- Luca	924.- Maalot
925.- Manzanilla	926.- Mision	927.- Moraiolo	928.- Nabali
929.- Pendolino	930.- Picholine	931.- Picual/Martea	932.- Souri
950.- Others	975.- BLEND		

2. **Aromatized oils**

- 951. Herb
- 952. Chilli
- 953. Garlic
- 954. Lemon
- 955. Lime
- 956. Orange (Blood Orange, Bergamot Orange, etc.)
- 957. Other Citrus (Grapefruit, Tangerine, Kumquat, etc.)

3. **Blended olive oil (Two or more varieties)**

County or acknowledged geographical area of origin
(DOP, IGP, IG, AOC, AOP, DOP, IGP, DOG, DOP, IPG)

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4. Organic olive oil / Countries

Argentina	Portugal	Cyprus	Egypt
Uruguay	France	SouthAfrica	Jordan
Chile	Slovenia	Algeria	Syria
Peru	Croatia	Tunisia	Palestine
Mexico	Serbia	Morocco	Australia
USA	Montenegro	Japan	New Zealand
Spain	Greece	China	Others
Italy	Turkey	Lebanon	

ARTICLE 5: WHO CAN PARTICIPATE

All producers, cooperatives, oil mills, exporters, importers and dealers can participate in the CINVE Virgin Olive Oil Contest, either with their own oil or oil made by third parties.

ARTICLE 6: INSCRIPTION

Inscription will be online on the official website www.cinvegroup.com

Inscription cost (See Website):

- 140.00 € (Taxes NOT included), First 2 Samples
- 125.00 € (Taxes NOT included), From the second Sample

Inscription fees will not be returned for samples that do not comply with all the terms and conditions and/or do not comply with the regulations.

ARTICLE 7: SENDING SAMPLES

How can I send the samples?

All participants competing must send their samples to the contest before 2017, February 3.

All samples must:

- Come from a homogeneous batch with a minimum volume of 5 HI (500 litres)
- 4 bottles or other containers of 0.5/0.75 l. or 8 bottles of 0.25 l. Total volume must not be less than 2 litres
- The samples must be accompanied by a chemical analysis made by a certified laboratory in the country of origin, according to current legislation.
- All the bottles or containers must bear a valid identification label according to legislation in the country of origin.

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If from outside European Union:

- A COMMERCIAL INVOICE MUST BE SENT DETAILING THE AMOUNT OF BOTTLES PER TYPE, NET WEIGHT OF CONTENTS AND TOTAL BY TYPE.
- DECLARE THE VALUE PER BOTTLE AS 1 EURO.
- DECLARE THE TOTAL VALUE ON THE INVOICE.
- DECLARE "MERCANCÍA NO PARA LA VENTA" (GOODS NOT FOR SALE).

ARTICLE 8: RECOMMENDATIONS FOR SENDING THE SAMPLES FROM OUTSIDE EUROPEAN UNION:

Send a maximum weight of 5 kilos per parcel.

TRANSPORT SYSTEMS

- Send preferentially by international postal service. Check in your country if the Mail service offers EMS express delivery (More than 100 countries offer this international express service EMS)
- Send by mail, Do not send by courier (DHL/UPS-FEDEX-or similar)

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IMPORTANT:

- The organisation will not pay any ADDITIONAL CHARGE ON THE SAMPLES DELIVERED.
- **Please make sure that the samples arrive at the address, it will be indicated by the management of CINVE before 1 December 2017:**
- WITH THEIR CORRESPONDING COMMERCIAL INVOICE ATTACHED.
- CINVE will not be responsible for collecting any samples that do not have all expenses paid on arrival in Spain, especially those sent by courier service.
- All freight charges, taxes of any type and transport costs must be paid by the sender.

ARTICLE 9: CLASSIFICATION OF THE OLIVE OIL SAMPLES

All the documents submitted labelling, laboratory analyses and samples will be checked to ensure they are comply with the regulations of the contest. Then the samples will be classified in their corresponding category.

Tasting sheets of the IOC (International Olive Council), which evaluate on a scale of 0 to 100 points, or a similar document will be used.

ARTICLE 10: THE JURY

- The technical committee will choose a jury and the members of each tasting panel or committee.

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- The number of international judges will depend on the amount of samples presented to the competition.
- Each committee (Tasting panel) will have five (5) judges.

ARTICLE 11: RESULTS AND PRIZES

All winners will be informed of the results by mail or email. The winner of Gran Premio CINVE 2017 will receive a trophy, Gran Oro, Oro and Plata award winners will receive a diploma and an online certification validating the awards.

The prizes awarded will be:

- Gold Medal: 90 - 100 points
- Silver Medal 80 - 89 points

The CINVE'2017 Grand Prize and Grand Gold prize Special Mentions will be awarded after a second tasting of the oils that were awarded a Gold Medal, or by unanimous decision of the tasting jury.

ARTICLE 12: LEGAL PROVISIONS

The technical committee will be able to carry out analyses of the Virgin Olive Oil in an independent laboratory to certify that it complies with all the characteristics declared in the original analysis documents.