

# **International Contest**

## **Regulations of the International Contest**

### **EXTRA VIRGIN OLIVE OIL 2024**

#### **ARTICLE 1. ORGANISATION**

The International Extra Virgin Olive Oil Tasting Contest – CINVE is organised by the company INVERSIONES SOBRECASES, S.L. (InsocFerial).

**CIF. B82335753**

C/ Fuentes, 3-3° F  
28008 Madrid (Spain)

#### **ARTICLE 2. SCOPE**

- The following entities may participate: Olive oil mills or presses, Olive cultivators, Producers, Social oil organisations and Cooperatives, Organizations of Producers, Bottlers, Associations of producers, Traders (Exporters, Importers and Olive oil dealers), Bottlers.
- At the organisation's request, they must all guarantee the origin of the oil presented for tasting by submitting the necessary documentation. All samples must bear a valid label in compliance with the legislation of the country of origin and must be registered in the corresponding national and international bottling registers.
- The technical committee reserves the right to carry out analysis of the olive oil presented to the contest by sending samples to a laboratory to certify that it complies with all the characteristics indicated in the registration and to request a sample of the same batch to compare with that presented to the contest.
- Any Extra Virgin Olive Oil from any country in the world will be admitted.
- Each sample presented to the Contest must come from a commercialised batch or batch prepared for commercialisation during the current year. The organization may request documentation accrediting this commercialisation.
- All the Extra Virgin Olive Oil samples presented must comply with EEC Regulation No. 2568/91 of the European Commission of 11 July 1991 (and any subsequent modifications) on the characteristics of olive oil and olive residue oil and on the relevant methods of analysis.

All samples:

- Must come from a homogenous batch (minimum volume: 1,000 litres).
- Four bottles or other containers of 0.50/0.75 litres / or five bottles of 0.250

litres (The total amount must not be less than 2 litres) will be presented labelled, hermetically sealed and with the correct batch identification, as normally commercialised.

- The samples must be registered with the health authorities of the country of origin in compliance with local legislation.
- All bottles or containers must bear a valid identification label or comply with all the legislation of the country of origin.
- Any possible repeal of Article 2, only as regards volume of the homogeneous batch, may be authorised by prior request to the Technical Manager of the Tasting session.

### **ARTICLE 3. OBJECTIVES**

The main objectives of the contest are:

- To award prizes to the best Extra Virgin Olive Oils presented to the contest from all over the world.
- To promote the health and nutritional benefits of Extra Virgin Olive Oil and the Mediterranean diet.
- To promote production and reasonable consumption, also contributing to the dissemination of olive oil culture.
- To boost the international market, highlighting the exceptional qualities of Extra Virgin Olive Oil produced in different countries.
- To contribute to increasing Spanish and international Extra Virgin Olive Oil consumption internationally.

### **ARTICLE 4. REGISTRATION**

The registration of each sample will be filled in by an authorised person from the oil press or entity on the official website of the contest: [www.cinvegroup.org](http://www.cinvegroup.org)

**Registration will require the following data:**

**1) Entity data:**

- a) CIF (Fiscal ID No.)
- b) Postal address
- c) Telephone number
- d) E-mail and website
- e) Data of the person responsible for the inscription

## 2) **Product characteristics**

1. Country of origin
2. Brand
3. Indication of belonging to a Denomination of Origin or other specifications
4. Variety or dominant variety used to make the olive oil
5. Year produced
6. Stock
7. Price
8. Category

The representative of the entity or olive mill will be responsible for the veracity of the contents of the inscription and compliance with the rules and regulations herein.

## **ARTICLE 5. CATEGORIES**

Categories are established according to the raw material used, and the list of categories is available on the official website of the contest: [www.cinvegroup.org](http://www.cinvegroup.org)

## **ARTICLE 6. FEES AND MODES OF PAYMENT**

The official fees to participate in the contest per sample are:

**General Rate: € 150.00** (Taxes NOT included)

**Reduced Rate: € 140.00** for more than four samples (Taxes NOT included)

Payment may be made as follows:

- 1) **By credit card**, when making the registration
- 2) **By PAYPAL** (previously requesting the PAYPAL invoice, a 4% surcharge will be applied)
- 3) **By bank transfer** to the bank account number indicated on the corresponding invoice.

**Payment must be made at the same time as registration. Samples will not participate in the contest unless payment is received in due time.**

## **ARTICLE 7. SENDING THE SAMPLES**

It is necessary to send four (4) bottles of each sample registered in the contest. The samples must arrive within the deadline established by the organisation.

The location and delivery deadlines will be published in due time.

If sending from outside the European Union:

- It is necessary to send a pro forma invoice detailing the number of bottles per type, net weight, contents, and total weight per type.
- Please label the packages with the notice “*MUESTRAS SIN VALOR COMERCIAL-Cata Internacional de Aceites de Oliva Virgen-CINVE*” (Samples with no commercial value- International Virgin Olive Oil Tasting – CINVE) to avoid possible customs charges.
- The samples will be sent with transport, delivery, and customs formalities (if applicable) paid.
- The Organisation will not be responsible for collecting samples from the customs with pending amounts payable in Spain. All transport and levies of any sort are payable by the sender.
- The Organisation will not pay any additional charges for the samples.
- Samples arriving late, incorrectly inscribed, or not corresponding to the inscription data will not be tasted or returned to the sender.
- Inscriptions and samples arriving after the deadline will not be returned, nor will the inscription fee be reimbursed.

**ARTICLE 8. SAMPLE CONTROL**

- InsocFerial, through personnel it appoints, will control the reception and inscription of samples, as detailed in Article 4.
- For duly inscribed samples, each bottle for tasting will be covered so that the label and capsule are hidden, and they will be identified with a random number that will accompany the sample throughout the process, including tasting, until the prizes are announced.
- The above will always guarantee the anonymity of samples.
- The organization will store the samples in a safe location with optimum temperature conditions to ensure their correct preservation.

**ARTICLE 9. APPOINTING THE TASTING JURY**

- A tasting jury will evaluate the samples; the number of jurors will depend on the number of samples presented to the contest.
- This jury will be appointed at the proposal of Technical Management and approved by the Management of CINVE. It will be composed of highly qualified tasters with experience in national and international contests and will comply with regulations in international juries.

The Tasting Jury will be composed of eight expert tasters who will evaluate each olive oil sample separately and individually using the “blind tasting” method, awarding a maximum of 100 points to each sample.

## **ARTICLE 10. TECHNICAL MANAGEMENT**

Anunciación Carpio Dueñas will be the **Technical Director** of the tasting and be responsible for technical control of the Tasting and appointing Jury members.

## **ARTICLE 11. TASTING SESSIONS**

- The tasting will take place on April 11-14, 2024.
- InsocFerial, in collaboration with the Management, will guarantee that the Tasting sessions are carried out with the maximum anonymity of the samples.
- The tasting tables will be located in a well-ventilated, well-lit and quiet room.
- Temperature will be kept between 18<sup>o</sup> and 22<sup>o</sup> C.
- A neighbouring room, not visible to the jurors, is reserved for preparing the samples and maintaining anonymity.
- The oil will be served in the tasting room before the jurors.
- The tasting sessions will be preferably in the morning.
- A maximum of 50 samples per table will be tasted in each session.
- Each sample will be tasted individually, without comparisons.
- After the sensorial analysis, the tasters will indicate the score on the tasting scorecard, adding any observations deemed necessary.
- The President of each jury will send the data from each juror, manually or by computer, which will then be processed by computer.
- A computer program will establish the definitive score of each sample by mathematical average, correcting deviations of the valid scores of each of the tasters forming part of the table.
- The oil will be graded on a score of 100 points using tasting cards approved by the Technical Management.

## **ARTICLE 12. ORIGIN**

- To achieve maximum of homogeneity in the samples, they will be grouped according to their origin:
  - o **Samples from the northern hemisphere**
  - o **Samples from the southern hemisphere**

## **ARTICLE 13. AWARDS**

Gold and Silver Medal Diplomas will be awarded to oils receiving the following

scores:

**SILVER Diploma: 85 – 89.99 points**

**GOLD Diploma: 90 – 94.99 points**

**GRAND GOLD Diploma: 95-100 points**

The total number of awards will be less than 30% of the samples presented.

The “**Gran CINVE**” award will be given to the extra virgin olive oil that obtains the highest score **in a second tasting or the highest score in its category.**

#### **ARTICLE 14. FORCE MAJEURE AND POSSIBLE CHANGES**

- The Tasting sessions will not take place in cases of force majeure (epidemic, fire, flood, catastrophe, strike, terrorist action, etc.) or any other event out of the control of the Organisation or considered justified due to its seriousness.
- Additionally, the Organisation reserves the right to cancel the competition, change the date of the event or shorten or lengthen it.
- CINVE will have no liability in these cases, and participants will not be entitled to compensation.
- CINVE will not be held liable for theft, loss, damage or delay in the delivery of the samples.

#### **ARTICLE 15. GENERAL RULES**

Companies inscribing their samples will be informed of any awards obtained after the tasting and classification have been carried out.

- Tasting results are final, and no appeals will be admitted
- After the tasting sessions, samples of the participants’ products may be used for promotional and/or training events.
- They will not be returned to the participant.
- The same applies if the event is cancelled due to circumstances established in Article 13 of these Rules and Regulations.

**Participating in the tasting sessions implicitly implies the express acceptance of these Rules and Regulations.**

In case of a dispute, the law courts of Madrid will be competent, applying, in all cases, Spanish legislation.