

Canada IOOC 2023  
Excellence and Quality Olive Oil Awards



*REGULATIONS of COMPETITION*

*International Extra Virgin Olive Oil Competition*

1. CIOOC 2023, Building a strong brand image for your business.  
The CIOOC gives olive oil firms the chance to shine. Visit any business website, and you will likely see a scrolling list of the awards the company has won. As you build your business, it's important to implement an awards strategy as part of your marketing strategy. CIOOC Awards provide Credibility and Increased Brand Awareness for your business.
2. Eligible to participate are any type of quality extra virgin olive oil of from any country in the world, with a production of at least 500 kilos per type are those allowed to participate in the competition Canada IOOC 2023.
3. The necessary condition for the participation is the correct drafting and presentation of the nomination within the suggested time-frame. The only extra virgin olive oils allowed to participate in the competition are standardized extra virgin olive oils that are legally sold in retail stores.
4. Up to the deadline referred to in point 7, individual producers, traders, packagers and cooperatives who wish to take part in the competition have to present their samples together with correspondingly filled in participation forms. It is the participant's own responsibility to arrange the samples to be delivered at the Secretariat of the competition, within the time-frame determined in article 7.
5. Each extra virgin olive oil participating in the competition must be accompanied by the following:
  - a) Make your online registration clicking on the "ENTER NOW" button.
  - b) For each participant extra virgin olive oil in the competition there should be three (3) glass bottles or can of 750ml (or 500ml), sealed and regularly labeled sent.



- c) Chemical analysis certificate of content in free fatty acids (acidity %), peroxide value, K232 nm, K270 or 268 nm, & D-K, proving its classification (in detail), by a laboratory.
  - d) Make the fee payment by your credit card or by bank deposit. Any participation not in accordance with the regulations of the competition will be excluded.
6. The organization committee is not responsible for any participation submitted after the deadlines, for total or partial loss of participation materials during transport, chemical/natural or organoleptic spoiling of the samples due to temperature changes or bottle breaking (or any other problem) during the transport. Courier or any other expenses relative to the transport are charged to the participant or the companies. From the moment of the sample's delivery to the competition secretariat and following the presentation of the samples to the selection committee of the competition, it is upon the organizing committee's responsibility to maintain the samples' order and complete integrity.
  7. The presentation and the selection of the olive oils for the participation in the competition will be carried out using samples based on the harvesting period 2022-2023. Brand registration deadline ends 30/04/2023 and olive oil samples' deadline is 10/05/2023 at 5.00 pm
  8. The olive oil samples that will participate in the competition will be submitted anonymously and properly coded for a blind organoleptic tasting by a committee, which consists of a panel leader and the tasters-judges, members of the organoleptic jury panel. The committee will be using a suitable evaluation form, based on that of the Mario Solinas competition organised every year by the International Olive Council, rating each sample with a separate and final total grade, on a 0-100 scale. Depending on the total number of samples to be evaluated, the leader of the panel may break up the committee into subgroups and appoint one coordinator for each subgroup.
  9. The Coordinating Committee consists of groups that organise the competition and is led by the president or a representative who will appoint the president of the organoleptic committee, who in turn will choose and cooperate with the members of the organoleptic panel. In respect of the composition of the committee, decisions are final and irrevocable. The participation of a member who has any relation whatsoever - as an employee or otherwise - with the companies participating in the competition is forbidden.



10. The olive oils will be evaluated in a dedicated room of the competition venue. The anonymous olive oils taking part will be presented gradually in random order to the organoleptic committee, which will work in closed sessions according to a method and the use of a special evaluation form, as described in point 7, in order to evaluate the organoleptic profile of the olive oils. As already mentioned, the judging panel will consist of the president/leader of the panel (a person with knowledge and long experience in the organoleptic tasting and quality control of virgin olive oil) as well as experienced olive oil tasters, trained according to national and international standards.
11. Each sample's rating will be calculated based on the numeric rating given by the members of the selection committee. A representative of the Organization/ Coordinating Committee will supervise the official works of the organoleptic panel and will ensure that the proceedings are carried out in a smooth and unimpeachable way. In order to preserve the status of the participating processors/companies, the individual ratings of all the samples will not be published. The participants in the competition may request access to the respective rating of samples presented at the Secretariat of the competition or at the organization.
12. The awarded companies in each category, will have the right to advertise their distinction to the public. All participants will be notified in due time by the secretariat of the competition for the date of the distinction awarding ceremony.
13. The results of the awards will be published in the newspapers as well as promoted via news releases and media announcements. The Secretariat of the competition will carry out the publication and promotion to the media of the results of Canada IOOC 2023 via broadcasting channels, with the aim of making public and promoting the awarded companies but also the institution.