

RULES & REGULATIONS

Art. 1. Organisation

In order to promote and valorise the high-quality extra virgin olive oil sector, an International Competition has been set up in the Principality of Monaco to be held in May 2023, known by the name: 'MOOOIC - Monte Carlo Masters of Olive Oil International Contest'.

The contest, organised by 'Masters of Olive Oil Org. by Fratelli Mazzini S.A.S.', aims to promote the knowledge and use of extra virgin olive oil in a correct, healthy and positive diet. It also aims to disseminate the culture of olive oil and inform consumers of the benefits of its consumption for human health.

Art. 2. Mission

"MOOOIC - Masters of Olive Oil International Contest" is an international contest on Extra Virgin Olive Oil (OEVO/EVOO) organised to pursue the following objectives:

- To contribute to spreading the knowledge and positivity of the Extra Virgin Olive Oil product around the world;
- To award prizes to the best extra virgin olive oils presented at the competition from any area of origin;
- To promote and divulge the nutritional benefits of extra virgin olive oil to consumers through the main information channels;
- Contributing to the diffusion and increase in consumption of the EVOO product on international markets by basing the marketing focus on the exceptional qualities of extra virgin olive oil produced in various areas of the world
- Promoting informed consumption of extra virgin olive oil in every area of the world;
- Spreading the benefits of using extra virgin olive oil both as part of the Mediterranean diet and in a healthy, correct diet in general;
- Promoting the winning companies in particular (and all participating companies that have demonstrated that they produce quality Extra Virgin Olive Oil) to consumers, distributors, importers, large-scale distribution in international markets and the media;
- Contribute to encouraging and increasing the international consumption of high-quality extra virgin olive oil through a 'leading opinion' activity in the media;
- Publish an online guide of the Winning Companies on the website <https://mastersofoliveoil.org/> on a dedicated page with a map of the winning companies and on the MOOOIC 2023 Online Guide and of the participating companies whose samples have passed a rating of 65/100 in the Jury's unquestionable judgments.

Art. 3. Competition Stages

The MOOOIC Competition will consist of the following phases:

OCTOBER 30th 2022 – JANUARY 31st 2023: special opening period for entries, known as Early-Booking.

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FEBRUARY 1st, 2023 - APRIL 30th, 2023: normal opening period for entries to the Competition.

FROM OCTOBER 30th 2022 UNTIL APRIL 30th 2023 it is possible to:

- register your samples for the competition (see registration form).
- make payment of the entry fee (see payment methods).
- send your OEVO/EVOOs entered in the competition (see sending samples).

For Orange Flag Municipalities and companies located in their territories, entries are open, with a special dedicated entry form, until March 31st 2023, in the event of late entries the normal entry rules will apply unless an exception is granted in writing by the Organisation.

For the Grimaldi Historic Sites of Monaco and the companies located in their territories, registration is open, with a special dedicated registration form, until March 31st 2023; in the event of late registration, the normal registration rules will apply unless an exception is granted in writing by the Organisation.

APRIL 1st – APRIL 30th 2023: SAMPLE SUBMISSION PERIOD. Until April 30th, the receipt of samples is possible, after this date the samples received will not be accepted at the Competition as they were received after the time limit (any entry fees will not be refunded in any case as it is not the responsibility of the Organisation to arrive outside the time limit for entry and the samples will, in any case, be retained as "out of competition");

APRIL 30th 2023: CLOSING OF REGISTRATIONS FOR THE MOOOIC COMPETITION.

BETWEEN MAY 1st AND 31st - 2023 - OILS TASTING SESSIONS: the oils tasting sessions will take place at the venue indicated by the competition organisers or online, depending on the opportunity assessments made by the organisers for the year 2023.

The competing samples will undergo sensory analysis by an International Jury of experts and professionals who will classify and assess them in accordance with the methods of the International Olive Oil Council (I.O.C.).

IN JUNE 2023, THE AWARD CEREMONY WILL BE HELD IN THE PRINCIPALITY OF MONACO, and public tasting sessions will be held during which the winning samples can be tasted and commented on by specialists and/or members of the International Jury attending the event.

Art. 4. Products admitted to the MOOOIC

Three separate competitions are planned for the 2023 edition:



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- A. QUALITY COMPETITION - OPEN TO EXTRA VIRGIN OLIVE OILS
- B. QUALITY COMPETITION - OPEN TO FLAVOURED OLIVE OILS
- C. QUALITY COMPETITION - FOR THE BEST PACKAGING / DESIGN

A – QUALITY COMPETITION DEDICATED TO EXTRA VIRGIN OLIVE OILS

EXCLUSIVELY Extra Virgin Olive Oils in the following categories are admitted to the competition:

A) MONOVARIETAL/MONO-CULTIVAR EXTRA VIRGIN OLIVE OIL.

The varieties to be entered in the competition must be included in the data bank of the Institute for the Valorisation of Wood and Tree Species (Olive Germplasm - Olea Europea L.), which can be consulted at the Internet address: <http://www.oleadb.eu/> or <http://www.bioinfo-cbs.org/ogdd/>. New olive tree data bank containing information available in the literature on varieties cultivated in the world.

B) EXTRA VIRGIN OLIVE OIL BLEND (Blend = oils composed of two or more varieties THAT MUST BE DECLARED AT THE TIME OF REGISTRATION ON THE APPLICATION FORM).

In addition, the OEVO/EVOO may be entered by the competitor who submitted it as:

C) EXTRA VIRGIN OLIVE OIL FROM CONVENTIONAL OR INTEGRATED CULTIVATION.

D) EXTRA VIRGIN OLIVE OIL FROM ORGANIC FARMING.

Or again:

E) EXTRA VIRGIN OLIVE OIL WITH PROTECTED DESIGNATION OF ORIGIN (PDO / PGI) among those recognised by the EU by other official bodies.

In the categories indicated, all extra virgin olive oils from all over the world that are commercially packaged and labelled in accordance with the laws in force in their country of origin and belong to the extra virgin olive oil category may participate. The registered company must keep appropriate documentation at its premises available for consultation upon request by the Organisation at any time.

Participation in the MOOOIC 2023 International Competition implies the unconditional acceptance of these rules and the irrevocable acceptance of the assessment of the panel of expert tasters making up the Jury.

IMPORTANT: the company that enters one or more oils in the MOOOIC 2023 Competition must submit the minimum chemical analysis for each sample (relating to acidity, number of peroxides, spectrophotometry: K232, K270 and DELTA K) o a self-declaration of product conformity signed by the company owner, relating to the batch sent to the competition and not older than 180 days from the date of submission of the sample. In order to be considered extra virgin olive oils, the declared parameters must fall within the limits imposed by the IOC (COI/T.20/Doc.) and the European Union (EC Reg. 2568/91 and subsequent amendments and supplements; EU Implementing Reg. no. 1348/2013).



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The Organisation reserves the right to:

- request at any time up to 60 days after the end of the Competition a copy of the analyses available to the participating company relating to the competition sample
- have the analytical tests carried out by a laboratory with proven technical and professional capacity in the field of olive oil analysis

B – QUALITY COMPETITION DEDICATED TO AROMATISED/INFUSED OILS

ONLY oils from olives aromatised/infused in the following categories are eligible to enter the competition:

- **A) OLIVE OIL FLAVOURED WITH NATURAL FLAVOURINGS.**
- **B) OLIVE OIL AROMATISED WITH CHEMICAL FLAVOURINGS.**

Samples entered in the Competition must be produced and/or packaged by the Company entered in the Competition. The same rules apply to this category as to the extra virgin olive oil category.

C – QUALITY COMPETITION - FOR THE BEST PACKAGING / DESIGN

ONLY oils in the following categories are eligible to enter the competition:

- **A) EXTRA VIRGIN OLIVE OIL;**
- **B) AROMATISED OLIVE OIL.**

Packages entered in the Competition must be produced and/or packaged by the Company entered in the Competition. For this category, the same rules apply as for the extra virgin olive oil category.

Art. 5. Participation

The following can take part in the MOOOIC competition: Olive growers, Producers, Oil mills, Social and Cooperative Oil mills, Cooperatives and Producer Organisations, Bottlers/Packers, Producer Associations, Merchants (Exporters, Importers and Olive Oil Merchants), who have a company-owned Trademark.

All participants must guarantee by means of appropriate documentation, at the request of the organisation the provenance of the oil submitted to the competition.

All samples must have valid labelling in accordance with the laws in force in the country of origin.

In addition, they must:

- ***come from a homogeneous lot (minimum volume of 750 litres/0.75 tons) for the Extra Virgin category and a homogeneous lot (minimum volume of 250 litres/0.25 tons) for the Flavoured Oils category;***

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- *derogations may also be admitted with specific agreements on homogeneous batches with a minimum volume of 300 litres/0.30 tons.*
- be bottled or packaged in containers of a volume not exceeding 1.0 litre.
- samples in the Extra Virgin Oils category must be accompanied by analysis by a chemical laboratory for product identification or by a self-certification signed by the company manager entering the samples in the competition.

Art. 6. Registration

Participating companies must send the samples by courier, or deliver them directly from April 1st to April 30th 2023 at the latest (the Organisation reserves the right to assess any special cases at its sole discretion).

The OEVO/EVOO samples entered must be sent complete with the required documentation:

- I. the **entry form** (see entry form), accompanied by the payment receipt (see payment),
- II. the **analysis or self-certification** (see chemical analysis)
- III. and a **commercial invoice** all duly stamped and signed.

Each Company wishing to participate in the Competition may enter no more than 3 samples for each of the Extra Virgin Oils categories, under penalty of exclusion from the Competition of one of the excess samples. There is no limit for the Flavoured Oils and Packaging category.

REGISTRATION COSTS IN THE NORMAL PERIOD: in (€) euros: € 250.00 for each sample in any type/category of oil submitted. The management reserves the right to provide promotional entry fees varying by date and quantity. For any changes in the entry fees, the amount published on the website <https://mastersofoliveoil.org/> will apply.

ENROLLMENT COSTS WITH SPECIAL SCHEDULE DEDICATED TO CONVENTIONS AND PROMOTIONS OF VARIOUS NATURE: in the event that the participant has received an enrolment form with benefits due to conventions or offers of various kinds, the amount indicated on the form will prevail for the payment of the enrolment costs.

All registration fees must be paid to MOOOIC at the time of filling in the participation form, in the manner set out in Article 7 below.

Participants registered as far as possible will receive an e-mail confirmation of successful registration and timely receipt of samples.

All entry fees will be retained by the organisation and will not be refunded if the samples are sent and/or arrive at the prescribed address after the official entry date or if they reach the organisation after 30th April 2023.

The organisation may decide, at any time and unilaterally, to cancel the MOOOIC Masters of Olive Oil International Contest. In this case, only the registration fees paid (net of statutory taxes) will be returned to the participating companies. Under no circumstances will samples sent to the competition be returned.

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Art. 7. Payments

Method of Payment of the registration fee for the Masters of Olive Oil International Contest 2023 Edition: payment by bank transfer or by means of a format entered on the website (PayPal / Credit Card). There are no other methods of payment for the MOOOIC contest entry fee.

The C/C details for paying by bank transfer are as follows:

CC BANK ACCOUNT AT BPER BANCA AGENCY PORTO MAURIZIO PAYABLE TO -

FRATELLI MAZZINI S.A.S. - IBAN > IT 15 P 05387 10500 000 042 154 164 --- BIC > BPMOIT22XXX

Samples received not in order to pay the full registration fee will not be admitted to the selection in any case.

Art. 8. Sending Samples

For each oil sample entered in the competition, participants must send at least 4 (four) bottles or other suitable food containers with a capacity of 500 ml., 750 ml. or 1 litre (in the case of smaller bottles e.g. 250 ml. **for a minimum total quantity of 2 litres).**

Submissions must be made between April 1st and April 30th at the collection point designated by the organisation: MOOOIC 2023 c/o Mazzini Aldo - Via XX Settembre, 16 - 18100 IMPERIA - (IT), specifying in the address "To the C.A. Ufficio Concorso MOOOIC 2023 by F.lli Mazzini s.a.s.".

Any exceptions must be expressly requested by email and authorised by the President of the Competition. **Samples in the Extra Virgin Olive Oil section must be accompanied by analytical results of a chemical laboratory for product identification for all bottles, or self-certification** by the company owner or person in charge certifying that they belong to the extra virgin olive oil product category declared in the registration; they must have valid labelling in compliance with the laws in force in the country of origin.

Any extra virgin olive oils and aromatised oils entered in the competition must be accompanied by: a commercial invoice issued by the participating company with details of the number of bottles per type, and the symbolic price of € 1.00 (one euro) per bottle or with the words "free samples".

The invoice shall be made out to Fratelli Mazzini S.A.S. - Via Martiri Della Libertà, 116/117 - 18100 IMPERIA – (ITALY) - VAT NUMBER and C.F. N° 01242950085 - SDI: M5UXCR1. The following must be declared on the invoice: Samples/Products not for sale or samples without commercial value.

SHIPPING WARNINGS

SHIPMENT OF SAMPLES (from abroad with DDP = Duty Delivery Paid) by courier must provide for the "DOOR TO DOOR" delivery system.



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FOR COMPANIES LOCATED OUTSIDE THE EUROPEAN COMMUNITY: in order to facilitate customs clearance procedures, we also suggest attaching a **health declaration of 'suitability for human consumption of the oil samples submitted for the competition'** to the shipping documents.

SHIPPING ADDRESS OF THE SAMPLES ENTERED IN THE COMPETITION: Mazzini Aldo – Via XX Settembre, 16 - 18100 imperia - (Italy) - c.a. MOOOIC 2023 competition office

FOR CONTACTS: registration@mastersofoliveoil.org Telephone: +39 0183 653077 - Mob. +39 335 37 18 94

IMPORTANT: the organisers decline all responsibility for the possible delivery of samples after the established date of 30 April 2023, for the total or partial loss of samples during transport, for any chemical-physical or organoleptic alterations of the samples due to temperature excursions, breakages or other anomalies occurring.

Shipping costs, including possible customs and sanitary charges, to the destination, are the full responsibility of the participating companies. The organisers of the MOOOIC Masters of Olive Oil International Contest will under no circumstances pay extra shipping costs (**We recommend shipping "door to door" and with the DDP system**).

We recommend that you strictly follow the instructions on the application form for entry and participation.

From receipt of the samples until their presentation to the tasting jury, it will be the organisers' responsibility to store the samples correctly and appropriately to ensure integrity.

For any questions or information on shipping, please write to: registration@mastersofoliveoil.org.

Art. 9 Classification and Sampling of Olive Oils

After verification of all documents accompanying the sample:

- certification;
- labelling;
- laboratory certificates (acidity, peroxide and UV) / or self-certification;

The organisation will verify both the documentation provided for each registered sample - for which each participant takes full responsibility - and the conformity of the sample with the regulations in force and the entry of the sample in the competition.

Each sample received included in the competition will be marked with an alpha-numeric code and the original packaging will be covered so that the sample is anonymous.

Following these verifications, the product will be classified into a specific category after evaluation by the Jury.

The computerised tasting sheet used is based on the I.O.C. (International Olive Oil Council) suggestions, indications and scheme for olive oil competitions, modified and customised by the technical committee for the MOOOIC 2023 and contains a point rating system between 0 and 100.

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Art. 10. The Juries

The Technical Committee will select one or more Juries for each of the 3 Competition Types, *the members of the Tasting Panel for Extra Virgin Oils and Aromatised Oils will be selected from among the accredited experts in the various countries* where the olive oil is produced and/or marketed. The total number of International Judges who will taste the extra virgin olive oils will depend on the number of samples submitted for the competition.

A minimum number of 6/8 tasting judges directed by one or more Competition Panel Leaders appointed by the Organisation is envisaged.

The President and the Technical Director of MOOOIC will preside over the competition. The technical committee for awarding the Best Packaging Competition will be chosen from among experts in the fields of communication, marketing and art in order to give a competent and authoritative evaluation of the competing Samples.

In order to maintain the highest level of **IMPARTIALITY OF THE MOOOIC COMPETITION**, no judge may taste extra virgin olive oils produced by companies in which he or she, or members of his or her family, have a specific economic interest (producers, distributors, packagers, etc.). To this end, all judges are required to provide a disclaimer to this effect highlighting the presence, or absence, of any involvement with companies in the olive/olive sector. Should one or more judges be involved and have an interest, they will only be called upon to judge samples for which there is no conflict of interest.

Art. 11. General achievements and awards

All winners will be informed by e-mail and by the presence on the MOOOIC competition website (www.mastersofoliveoil.org) about the results of the competition.

This will be the only official notice that will attest to the eventual awarding of the prize and the quality of the sample recognised by the official MOOOIC competition panel.

QUALITY AWARDS – MONTE CARLO MOOOIC GENERAL RANKING 2023

All competing oils awarded a quality rating by the International Jury will receive:



- The **DIPLOMA EVOO BRONZE SELECTION** upon obtaining an evaluation score of **60 < SCORE < 69**;



- The **DIPLOMA GQS SILVER SELECTION** upon obtaining an evaluation score of **70 < SCORE < 79**;



- The **DIPLOMA HQS GOLD SELECTION** upon obtaining an evaluation score of **SCORE > 80**.



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- It is at the discretion of the International Jury to award a special distinction to competing oils that are particularly distinguished, the **DIPLOMA TOP QUALITY STANDARD PLATINUM SELECTION**.

The following will be delivered or sent to each participating company: a Diploma, a technical data sheet and a description of the oil submitted to the competition and information on its classification in the oil award (possible score/defect, etc.).

AS PART OF THE OVERALL CLASSIFICATION, ABSOLUTE PRIZES IN OLYMPIC STYLE (1ST, 2ND AND 3RD ABSOLUTE) WILL BE AWARDED AS FOLLOWS:

EVOO CATEGORY AWARDS 2023 - MONTE CARLO MASTERS OF OLIVE OIL

The **competition for Extra Virgin Oils** will have a main category (Northern Hemisphere and Southern Hemisphere) with **21 international Category prizes + 6 national Category prizes** (Orange Flag Municipalities and Best Producers in the Liguria Region) and 3 special prizes for the Grimaldi di Monaco Historic Sites category:

- **The 3 highest scores in each category (Light Fruity, Medium Fruity, Intense Fruity)** (Tot. 9);
- **The 3 highest scores for each type/category of oil (Mono-varietal, Blend, DOP/IGP, Organic)** (Tot. 12);
- **The 3 highest scores among all the participating Oils (Overall Category).**

Each Oil will have its own evaluation according to an evaluation algorithm based on the votes expressed by the Jury in the determination of the Finals, which will determine the three Overall awards (Tot. 3)).

SPECIAL AWARDS 2023 - MONTE CARLO MASTERS OF OLIVE OIL ORANGE FLAG MUNICIPALITIES

- For the 2023 Edition, a **special prize for the representatives of the ITALIAN ORANGE FLAG MUNICIPALITIES** is established following the collaboration relationship signed with the Association. Prizes will be awarded to the first three classified among all registered representatives of the "Orange Flag Municipalities", in addition, each registered sample will compete regularly in their respective category in the general competition.

SPECIAL AWARDS 2023 - MONTE CARLO MOOOIC - HISTORIC GRIMALDI SITES OF MONACO

- For the 2023 Edition, a **special prize for the representatives of the GRIMALDI HISTORIC SITES OF MONACO** will be established following the partnership signed with the Association. Prizes will be awarded to the first three of all registered representatives of the "Grimaldi Historic Sites of Monaco", and each registered sample will compete regularly in their respective category in the general competition.



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SPECIAL AWARDS 2023 - MONTE CARLO MASTERS OF OLIVE OIL - COMPANIES LIGURIA REGION

- A special regional prize will be awarded to the first 3 classified Oils from the Liguria Region (a total of 3 dedicated Prizes).
- A special regional prize will be awarded to the top 3 classified DOP Oils from the Liguria Region (a total of 3 dedicated Prizes).

NO MORE THAN TWO CATEGORY AWARDS MAY BE GRANTED TO THE SAME OIL: CATEGORY AWARD BASED ON FRUIT, AWARD OF A SUBCATEGORY WHERE THE SAME OIL WILL HAVE THE HIGHEST SCORE AWARDED BY THE JURY (except the special Overall classification award).

THE COMPANIES INCLUDED IN THE OVERALL CLASSIFICATION AND THE WINNERS OF THE VARIOUS CATEGORIES WILL RECEIVE BY E-MAIL BOTH THE QUALITY CERTIFICATE DIPLOMA AND, IF APPLICABLE, THE CATEGORY DIPLOMA, WITH THE AWARD CERTIFICATION LABEL.

AWARDS 2023 - MONTE CARLO MASTERS OF OLIVE OIL - FLAVOURED OILS

2023 MONTE CARLO MASTERS OF OLIVE OIL FLAVOURED OILS AWARDS

- **General classification: Bronze, Silver and Gold Selection of the Aromatised Oils category;**
- **The 3 highest scores will be awarded 1st, 2nd and 3rd absolute prizes in their category;**

The absolute international category prizes awarded will therefore total a maximum of 3;

AWARDS 2023 - MONTE CARLO MASTERS OF OLIVE OIL - BEST PACKAGING

BEST PACKAGING AWARDS 2023 MONTE CARLO MASTERS OF OLIVE OIL

- **The 3 highest scores in the Extra Virgin Oils and Flavoured Oils category;**

The international prizes awarded will therefore total a maximum of 3;

Prize labels (reproduction of the Prize Certification Shield) will be available for purchase for € 150.00 per 1,000 stickers - non-divisible (excluding shipping costs).

Prize labels are a valuable marketing tool for increasing sales and creating brand awareness. If the winning company would like to print the prize directly on their label, they should contact labels@mastersofoliveoil.org for a quote.

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The use of the stickers is limited to the awarded product/lot only and only for the volumes declared when registering for the competition. ANY OTHER USE IS PROHIBITED.

Each awarded oil will be included on a page of the new MOOOIC 2023 ONLINE GEOLOCALISED GUIDE; Participating Companies whose samples have been judged Top-Quality Ranked **HQS** (with evaluation > 80/100) and **GQS** (70/100 > evaluation > 79/100) at the sole discretion of the Jury may also be included in the Online Guide.

Art. 12. Legal Provisions

The technical committee of the MOOOIC competition has every right to carry out an analytical control of the Extra Virgin Olive Oils that win prizes by sending a sample to an analytical laboratory to certify commercial conformity.

A sample of all the winning oils (one or more bottles) will be kept, by the President of the competition, for 30 days after the prize has been awarded to be subjected to analysis and control, if necessary. Only after that date, all retained samples may be used for actions to promote and disseminate the quality of OEVO/EVOO in schools, academies, exhibition events, and public or private generic activities aimed at spreading the culture of oil and its promotion.

The individual participating company or natural person is responsible for all the data on the registration form and invitations, and the Competition Technical Committee has the right to verify their authenticity. Each company participating with one or more samples in the Competition hereby indemnifies the Organisation of MOOOIC 2023 from any possible implication resulting from false or incorrect statements made when registering for the Competition, completing the relevant forms and sending the samples.

UNQUALITY OF EVALUATION AND CONTESTATION: under no circumstances will the samples be re-sampled as the deliberation of the competition jury is final AND ACCEPTED IN ADVANCE WITH REGISTRATION AND ACCEPTANCE OF THE MOOOIC 2023 COMPETITION REGULATIONS; it is recalled that participation in the MOOOIC oil prize implies specific acceptance of this rule.

It is illegal to reproduce or falsify, the name, the deposited and registered logo of the competition, the sticker and the certificate of the prizes won; the certificate of proof of the prize won, the name and logo of the competition are free to use, exclusively for the winning companies. Offenders will be prosecuted to the maximum extent permitted by law. In the event of legal disputes with MOOOIC - Masters of Olive Oil International Contest 2023, the only competent court shall be that of IMPERIA (Italy), regardless of the nationality of the participant.

Only documents written in Italian and/or English will be considered official for the international competition.

Art. 13. Contacts

C.A. MOOOIC 2023 Competition Office - (Mob. +39 335 37 18 94 - Tel. +39 0183 653077)

c/o MAZZINI ALDO - VIA XX SETTEMBRE, 16 - 18100 IMPERIA - (ITALY) - Tel. +39 0183 666979



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SHIPPING ADDRESS FOR SAMPLE ENROLLMENTS IN THE COMPETITION: MAZZINI ALDO - VIA XX SETTEMBRE, 16 - 18100 IMPERIA - (ITALIA) - C.A. MOOOIC 2023 Competition Office

E-mails for contacts

President: president@mastersofoliveoil.org ;
Technical direction: registration@mastersofoliveoil.org ;
Registration and dispatch: registration@mastersofoliveoil.org ;
Stamp request: labels@mastersofoliveoil.org ;
Conference: registration@mastersofoliveoil.org ;

COMPANY NAME _____

VAT NUMBER / TAX CODE _____

Date _____ **The Legal Representative (Stamp and Signature)** _____

I hereby certify that I have read and specifically approve the provisions of articles no:

- 4. Products admitted to the MOOOIC
- 5. Participation
- 6. Registration
- 8. Sending samples
- 12. Awards

The Legal Representative (Stamp and Signature) _____

