



Olive Oil Award

Zurich 2022

Regulations





Regulations

Art. 1 Eligibility

Those eligible to take part are:

- Producers
- Importers
- Retailers

By registering for the Olive Oil Award – Zurich 2022 (hereinafter referred to as OOA), all participants automatically agree to the sensorial assessment of their submitted oil by the Swiss Olive Oil Panel (SOP), under the conditions of participation described in Article 2-12.

Art. 2 Admission requirements for olive oil

Entry is restricted to “Extra Virgin Olive Oils” in their original containers. Participating olive oils must be submitted with the original label and comply with Swiss legislation, EU legislation or the requirements of the International Olive Oil Council (IOC).

Art. 3 Registration

The deadline for registration is February 15, 2022. Fully completed registration forms should be submitted online via www.oliveoilaward.ch

The registration of one or more olive oil will be confirmed in writing (via email). Afterwards you will receive an entry number for every oil registered. When the oil is sent to the ZHAW for assessment, this entry number should be clearly visible on the containers.

For each oil registered, at least four (or more) units totaling at least 3 liters should be delivered. Example: 6 x 500 ml = 3000 ml.

Art. 4 Submission of oil

The olive oils registered for the Olive Oil Award should be sent (along with the oil's entry number) to the following address:

ZHAW / Zurich University of Applied Sciences
Olive Oil Award Zurich 2022
Food Perception Group
Entry No. _____
Grüntal / Postbox
CH 8820 Wädenswil / Switzerland

The delivery of the olive oils is at the expense and risk of the participant (incl. customs fees). The olive oils entered become the property of the organizer.

Only the oils that arrive at the ZHAW by February 22, 2022 and whose participation fees are registered as paid by a recognized payment method on or before March 31, 2022 can be considered for the award scheme.

Non-compliance with the above requirements (Articles 2-4), will result in removal of the oils from the scheme. This does not absolve the participant from the payment of fees.



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Art. 5 Award categories

"Expert assessment"

The awarding of a prize for the sensory quality of an olive oil first requires a defect-free product. Such „extra virgin“ olive oils, which also have a clear and complex aroma and, in addition, show an excellent and lasting interplay of these aromas (fruitiness) with the bitterness and pungency characteristic of olive oil, have a high harmony index. Such olive oils are recognized with an appropriate award. There can be multiple winners in each of the three award categories. The categories are graded in descending order from “Gold 2022” and “Silver 2022” to “Bronze 2022”.



Further Special Prizes for extra virgin olive oils will be awarded in addition to the before mentioned winning categories of Gold, Silver and Bronze. For example the prize “Best Mono-Variety 2022” will be awarded to the oil that is considered the best mono-varietal oil, i.e. produced from a single gene olive variety. The prize “Best Organic 2022” will be awarded to the oil which is considered to be the best oil originating from controlled organic production. The individual country prizes, “Best of Country 2022”, will be awarded to the extra virgin olive oils considered to be the best from a particular country, provided at least 10 or more registrations have been received from that country. Any announcement of prizes / labels may only refer to original containers of the participating lot (production year, pressing).

"Consumer assessment"

The award of the audience prize “OLIO 2021” will be based on an acceptance test by a panel of end consumers.



Art. 6 Place and time frame

- “Expert assessment” in March/April 2022 at the ZHAW, CH 8820 Wädenswil
- “Consumer assessment” Autumn 2022, by the ZHAW, CH 8820 Wädenswil

Art. 7 Registration fees

All prices quoted are in Swiss francs (CHF) and include VAT for Switzerland and exclude VAT for all other countries.

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|-----------------------|-----|-----|
| • 1 oil | CHF | 600 |
| • each additional oil | CHF | 300 |

Example:

- | | | |
|----------|-----|-------|
| • 1 oil | CHF | 600 |
| • 2 oils | CHF | 900 |
| • 3 oils | CHF | 1'200 |
| • 4 oils | CHF | 1'500 |



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Art. 8 Benefits and services

Results will be published in the daily and trade press and on the Internet (www.oliveoilaward.ch) .

"Expert assessment"

- Three-stage assessment by the Swiss Olive Oil Panel (SOP), accredited according to ISO 17025:
 1. Orientation test (minimum 2 assessors of the SOP): Assessment of intensity of fruitiness. Objective: To establish the tasting order for Panel Test I and II
 2. Panel Test I (minimum 8 assessors of the SOP): Classification according to Regulation (EWG) Nr. 2568/91 (in its actual version), description of aroma and assessment of harmony. Objective: Sensory evaluation of all oils and selection of award-worthy oils for Panel Test II.
 3. Panel Test II (minimum 8 assessors of the SOP): Repetition of Panel Test I (usually about 50% of the submitted oils). Objective: Repetition and Confirmation of the results of Panel Test I as well as identification of award-winning oils Gold, Silver, Bronze and Spezial Prizes.
- Analysis of several chemical parameters (NIR):
 - Free fatty acids
 - Peroxide number
 - K232 value
 - K270 value
 - Pyropheophytin
 - 1,2-Diglycerides
 - Fatty acid distribution

- Announcement of results and presentation of awards on the afternoon / evening of Thursday, May 05, 2022.
- Award of prizes in the designated categories resulting from the expert assessment in accordance with Art. 5.
- Individual information for all participants and a detailed test report for all those olive oils submitted. The report will contain information about the sensory classification and description, and the evaluation of aroma harmony in addition to selected chemical parameters.

"Consumer assessment"

- Consumer assessment by a panel of end consumers:
 1. Evaluation of sets of 5 oils on a 9 point hedonic scale. Usually olive oils that have reached Panel Test II of the OOA will be included. Approximately 60-80 consumer opinions per olive oil. Recognition of the group of most popular oils with „OLIO 2022“.
- Award of prizes in the designated categories resulting from the consumer assessment in accordance with Art. 5.



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Art. 9 Jury

Swiss Olive Oil Panel (SOP)

The SOP is a sensory panel specialized in the assessment of olive oil and based at the ZHAW. It was founded in 2002 and constitutes the jury for the Olive Oil Award. It is accredited according to ISO 17025.

Consumer panel

The panel of end consumers for the popularity tests is made up of consumers from the greater Zurich area and beyond. These are primarily regular consumers of the product category olive oil and hence can be considered part of the target consumer group.

Art. 10 Evaluation of the olive oils

The olive oils are tasted and evaluated in order of intensity of fruitiness (light – middle – intensive). All samples are blinded (three-digit random numbers). Both experts and consumers receive no information about the oils. Therefore, no conclusions can be drawn about the properties of the oils or the producers, brands, labels, etc.

Art. 11 Organizer

Organizer:

ZHAW / Zurich University of Applied Sciences
Food Perception Group
Grüntal / Postbox
CH 8820 Wädenswil / Switzerland

Art. 12 Recourse

The data collected during the award scheme and the decisions of the panels will be final. There is no right of appeal.

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