



# LOS ANGELES INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

(formerly Los Angeles County Fair Olive Oils of the World Competition)

## DIVISIONS AND CLASSES

This is a special competition open to extra virgin olive oils produced throughout the world. The Los Angeles International Extra Virgin Olive Oil Competition and its panel of tasters invite you to participate in the 8<sup>th</sup> annual competition. The competition will take place May 15 - 17, 2007, in conjunction with the Los Angeles International Wine & Spirits Competition, May 16 - 18. The award-winning entries will be displayed at the 85th anniversary of the L.A. County Fair, September 7 - 30, 2007.

*Darrell Corti, Olive Oil Chairman*

\$100 per entry  
Two (2) bottles per entry

### AWARDS OFFERED

#### **Delicate (Light Intensity)**

Best of Show  
Best of Class

#### **Medium (Medium Intensity)**

Best of Show  
Best of Class

#### **Robust (Intense Fruitness)**

Best of Show  
Best of Class

### Gold Medal, Silver Medal, Bronze Medal

### Division 995 – EXTRA VIRGIN OLIVE OIL

#### **Domestic**

##### *Class*

105 – Mission  
110 – Manzanillo  
115 – Sevillano  
120 – Ascolano  
125 – Arbequina  
130 – Other Mono Cultivar  
135 – North Coast Blends  
140 – Sacramento Valley Blends  
145 – Sierra Foothill Blends  
150 – Central Coast Blends  
155 – San Joaquin Valley Blends  
160 – South Coast and Southern Cal Blends  
165 – Other Regions Blends

#### **International**

205 – Italy - North  
210 – Italy - Central  
215 – Italy - South  
220 – Italy - Islands  
225 – Spain - North  
230 – Spain - South  
235 – France  
240 – Portugal  
245 – Greece - Mainland  
250 – Greece - Islands  
255 – Slovenia  
260 – Turkey  
265 – Japan  
270 – North Africa  
275 – Mexico  
280 – Argentina Mono Cultivar  
285 – Argentina Blends  
290 – Chile Mono Cultivar  
295 – Chile Blends  
300 – Peru  
305 – South Africa Mono Cultivar  
310 – South Africa Blends  
315 – Australia Mono Cultivar  
320 – Australia Blends  
325 – New Zealand Mono Cultivar  
330 – New Zealand Blends

The oils submitted should have a chemical analysis for free fatty acids completed no more than 120 days prior to submission. To be considered extra virgin olive oils, the free fatty acid level must not be more than 0.8% with a peroxide index of less than 20.

### Division 996 – FLAVORED OILS

##### *Class*

405 – Lemon	425 – Herb
410 – Lime	430 – Chili
415 – Orange (Blood Orange, Bergamot Orange, etc.)	435 – Garlic
420 – Other Citrus (Grapefruit, Tangerine, Kumquat, etc.)	440 – Other

If you have any questions please contact Frances Miranda, Phone: (909) 865-4260 Fax: (909) 865-4160  
Email: [miranda@fairplex.com](mailto:miranda@fairplex.com)



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## ENTRY RULES AND INFORMATION

1. **ENTRY FEE - \$100 PER ENTRY.** If point of entry is Europe, the entry fee is 100 Euro. Entry fee must accompany entry form. PLEASE LIST CLASS NUMBERS ON ENTRY FORM. An entry shall consist of at least two (2) bottles. If bottles are smaller than 375 mls. please submit three bottles. Please make your check payable to L.A. County Fair.
2. **SHIPPING:** Oils will be received from March 1 - April 15. Shipments will be received weekdays 8 a.m. - 5 p.m. All oils entered **MUST BE SHIPPED PREPAID.** The Los Angeles International Extra Virgin Olive Oil Competition is not responsible for any customs charges.

TO: LOS ANGELES INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION  
ATTN: OLIVE OIL DEPT.  
1101 W. MCKINLEY AVENUE  
POMONA, CA 91768.

3. The Los Angeles International Extra Virgin Olive Oil Competition will acknowledge receipt of oils and assign a confirmation number. Entries are assigned random judging codes and then placed on storage racks in our cellar separated by categories. All entries are received through April 15, allowing ample time for oils to recover from transportation bottle shock before being judged. Before the judging, servers place codes on the blue tasting glasses and the oils are carefully poured into the proper glasses. The coded tasting glasses are then placed in front of each judge. Each judge tastes the oils and makes selections independently.
4. Regional designations refer to the location where the olives were grown.

**Domestic:** Mono Cultivar entries must contain 100% of the named cultivar. Blends must contain at least 75% fruit grown in the region named.

### Domestic Regional Categories Defined:

North Coast Blends (*Alameda, Contra Costa, Lake, Marin, Mendocino, Napa, Santa Clara and Sonoma Counties*)  
Sacramento Valley Blends (*Butte, Glenn, Sacramento, Shasta, Solano, Sutter, Tehama, Yolo and Yuba Counties*)  
Sierra Foothill Blends (*Amador, Calaveras, El Dorado, Nevada, Placer and Tuolumne Counties*)  
Central Coast Blends (*Monterey, San Benito, San Luis Obispo and Santa Barbara Counties*)  
San Joaquin Valley Blends (*Fresno, Madera, Merced, San Joaquin, Stanislaus and Tulare Counties*)  
South Coast and Southern California Blends (*Los Angeles, Riverside, San Bernardino, San Diego and Ventura Counties*)  
Other Regional Blends (*includes blends from other states or regions*)

**International:** Old World oil-producing countries are divided by regions and classes as indicated below. New World producers are divided into Mono Cultivars and Blends.

### International Regional Categories Defined:

Italy – North (*Piedmonte, Liguria, Lombardia, Veneto, Friuli-Venezia*)  
Italy – Central (*Emilia-Romagna, Toscana, Umbria, Marche*)  
Italy – South (*Lazio, Abruzzo, Molise, Campagna, Puglia, Basilicata, Calabria*)  
Italy – Islands (*Sicilia, Sardegna*)  
Spain – North (*Catalonia, Castilla la Mancha, Valencia, Murcia*)  
Spain – South (*Andalucia*)  
Greece – Mainland  
Greece – Islands  
North Africa (*Tunisia, Morocco, Algeria, Egypt*)  
Middle East (*Israel, Jordan, Lebanon, Palestine, Syria*)

5. **Intensity Categories:** The Los Angeles International Extra Virgin Olive Oil Competition categories are divided into Delicate, Medium and Robust intensity categories. For example, class 110 Mission would be divided into Mission – Delicate, Mission – Medium, and Mission – Robust. A Best of Class may be chosen for each of those categories: Best of Class Mission – Delicate, Best of Class Mission – Medium and Best of Class Mission – Robust. The Best of Class – Delicate oils will compete against each other for Best of Show – Delicate in both the domestic and international divisions. Oils may be assigned to a different intensity category if the judges deem it mis-categorized. It will then be judged in that intensity category.

Intensity	Delicate (Light fruitiness intensity)	Medium (Medium fruitiness intensity)	Robust (Intense fruitiness)
<b>Fruitiness</b>	2-10	4-10	5-10
<b>Bitterness</b>	<2	2-4	3-6
<b>Pungency</b>	<2	2-4	3-8
<b>Description</b>	Very little to no bitterness and/or pungency Later harvest Buttery, nutty; predominantly ripe fruit flavors	Some bitterness and/or pungency Mid-season harvest or blended Pronounced ripe and/or green fruit flavors	Distinct bitterness and/or pungency Earlier harvest Predominantly green fruit flavors

In each class there can be only one Best of Class per intensity category, chosen from those oils in that class and intensity category that scored more than 94 points. Best of Class oils compete for Best of Show.

**Judging:** The Los Angeles International Extra Virgin Olive Oil Competition uses a 100 point scoring system (see score sheet format below).

**Fruitiness intensity** is just that, the level of fruitiness found in oil's aroma or taste.

**Complexity** refers to the character of the fruitiness. Complexity increases with the variety and number of different fruity flavors or aromas, including both ripe and green fruit characteristics.

**Harmony** refers to the balance of the attributes in an oil. Bitterness, pungency and/or different fruity flavors or aromas in pleasing relation to each other contribute to harmony.

### Los Angeles International Extra Virgin Olive Oil Competition Score Sheet

Class \_\_\_\_\_ Judge's Name \_\_\_\_\_ Date \_\_\_\_\_

Entry	Aroma Partial 0 – 20	Taste Partial 0 – 45	Harmony Partial 0 – 35	Total Score	Medal & Final Score	Comments
Entry Code  Intensity Level <input type="checkbox"/>	Fruitiness Intensity 0 – 10 Complexity 0 – 10	Fruitiness Intensity 0 – 20 Complexity 0 – 25	Harmony 0 – 35	0 – 100	B S G BOC	
<input type="checkbox"/>					B S G BOC	
<input type="checkbox"/>					B S G BOC	

65 – 75 = Bronze Medal      76 – 85 = Silver Medal      86 – 100 = Gold Medal      94 and over = Best of Class

A score of 64 or below (no medal) indicates that the judges found a defect in an oil. The nature of this defect will be noted in the records. This information and other judges' comments will be available to the producer upon request. In order to ensure confidentiality comments about an oil will be released only to the producer (using the confirmation number assigned at the time an entry is accepted).

6. An award or medal is given to a producer for a particular oil, a specific variety or blend, produced that season from current fruit. **The medal or award may only be displayed on the identical oil on which the Best of Class, Gold Silver or Bronze Medal was awarded.** The Los Angeles International Extra Virgin Olive Oil Competition offers complimentary Best of Class, Gold, Silver, and Bronze award seals to the producers that won these awards.