

2019 Competition Judging Procedure

1 PURPOSE

The purpose of this document is to define the SA Olive Competition Judgement Protocol for the SA Olive Industry Association annual awards. This international method determines the procedure for assessing the organoleptic characteristics of virgin olive oil and to establish the method for its classification based on those characteristics.

2 PRINCIPAL - FAIRNESS

All oils shall be received and handled completely out of sight of the judges at all times. During the judging, all samples will be covered and numbered to conceal any possible identification.

If a judge enters the tasting room where samples may be visible, he or she shall immediately be removed from further judging the competition. No person who has knowledge of the identity of any entry shall be permitted to pass judgement on any entry in the competition. The judges shall be reimbursed for travel expenses and receive a tasting fee, determined by SA Olive. Members of the media and a specified photographer will be allowed in the tasting room for a limited period specified by SA Olive, normally morning tea time on the first day of judging. SA Olive will appoint an auditor to verify that the entries comply with the 2019 Competition Rules and Regulations document. The results will only be disclosed to the auditor and the manager of SA Olive.

3 JUDGING PANEL

The Competition Organising Committee determines who serves on the judging panel. Selection criteria will include attendance of CTC tasting sessions throughout the year and organoleptic test results. If necessary, the Committee shall organise an appropriate number of panels for the competition judging (based on the number of oils entered) and each panel shall consist of one panel leader and a number of judges. The judges must be qualified experts in the field who are regularly exposed to oils from all around South Africa. The judges' ruling is final and binding on participants and no correspondence shall be entered into.

Müge Nebioğlu is this year's Convener of the Judging Panel. She joins us from Turkey. 2019 marks her first year as the panel leader for the SA Olive Industry Association judging panel.

INTERNATIONAL PANEL



MÜGE NEBIOĞLU BIOGRAPHY

Müge was born in Eskisehir and graduated from Uludağ University Food Engineering. In 2006 she completed her Master's degree. In 2014 she started her doctorate in oils and fats technology- olive oils and phenolics. In 2005 Müge assisted the Ministry of Food, Agriculture and Livestock and the General Directorate of Protection and Control. In 2007 she settled in Bursa and worked as a researcher at the Central Research Institute for Food and Feed Control. Müge still works here but is also responsible to create project in collaboration with the EU and Turkey. Since studying olive oil tasting in 2010 she received the title of Professional Olive Oil Taster at ONAIO, the first international school in Italy and number one in the world. She has since organised olive oil tastings with ONAIO and workshops in various cities like Paris, Rome, Barcelona, Amsterdam, Morocco, Tunisia and Istanbul. She participates in various international judging panels like Tunisia, Paris, London, San Remo and Verona. Müge was co-organiser and moderator of three of the olive oil competitions held in Turkey. 2019 will be her first time judging the SA Olive competition and also in capacity - Convener of the Judging Panel.



JOSÉ MINGO MARINETTI BIOGRAPHY

José graduated as a commercial engineer in Santiago Chile. His career path focused on the wine and olive industry in Chile. He dedicated his time towards strategic policies, associativity, long-term vision, private investment projects and commercial portfolio's for export. In relation to EVOO, José has more than 15 years' experience in the industry and in excess of five years under the supervision of olive oil tasting techniques coached by Prof. Marino Giorgetti. In addition, José was the founder and first president of the Chilean EVOO Association in 2004. José participates at various EVOO international judging panels, and this will be his second time judging the SA Olive competition.



BIOGRAPHY PABLO CESAR CANAMASAS

Pablo is a qualified agronomical engineer from the School of Agrarian and Forest Sciences, National University of La Plata, Buenos Aires in Argentina. As an independent consultant he specialises in the production and quality of olive oil. He is very involved in providing training within the olive industry providing technical courses in Spain, Italy, Argentina, Israel, Chile and Japan. In addition, he is a regular speaker at conferences. He is currently a technical advisor in Australia. Pablo has completed several ground-breaking research studies and completed graduate courses in soil fertility, Ecological Management of the soils and a Superior course of specialisation in olive oil and table olives. He has been judging olive oils since 2008 and this will be his second time judging the SA Olive competition.

SOUTH AFRICAN PANEL



Benedetta Lami



Theresa Louw



Reni Hildenbrand



Maré Groenewald



Louise Rabie

4 COMPETITION JUDGES' CONFLICT OF INTEREST POLICY AND DISCLOSURE

All judges are required to provide full disclosure of any relevant industry involvement or relationships. **(Attached Annexure A)**

5 FACILITIES AND MATERIALS

GLASS FOR TASTING

The oil shall be judged by utilising a “Blue Glass” as referred to in the International Olive Council regulation COI/T.20/Doc. No.5/Rev 1 “Glass for Oil Tasting”.

The glass shall contain 14 to 16ml of oil, or between 12.8 and 14.6g if the samples are to be weighed and shall be covered with a watch-glass to prevent the loss of aroma and the entry of dust.

The glasses shall be cleaned using unperfumed soap or detergent before being rinsed repeatedly until the cleaning agent has been eliminated. The final rinse shall be with distilled water, after which the glasses shall be left to dry.

Each bottle and lid shall be marked with a code made up of digits or a combination of letters and digits chosen at random. The code will be marked by means of an odour free system.

BATH FOR OIL SAMPLING



1625-6

- Baths for sampling the olive oil has been purchased from Bunsen in Madrid
- These baths are a stainless-steel box (AISI 304) fixed onto an aluminium box
- Heating by means of a resistance that cover all surface of the aluminium block
- Temperature control by means of digital thermostat, from ambient temperature +5°C up to 30°C and equipped with a safety thermostat
- 3 digits temperature display. Resolution 0,1°C
- Specially cavities designed by International Olive

Council (IOC) according to EU N° L.248/67 standards

- Manufactured under EC directives

ACCESSORIES

The following accessories, which are required by judges to perform their task properly, shall be supplied in each booth and shall be within easy reach:

- Standardised glasses containing the samples, code numbered, covered with a lid (watch-glass) and kept at $28^{\circ}\text{C} \pm 2^{\circ}\text{C}$
- A profile sheet on hard copy, or on soft copy provided that the conditions of the profile sheet are met, together with the instructions for its use if necessary;
- A pencil or ballpoint pen
- Trays with slices of apple, biscuits and plain yogurt;
- Glasses of carbonated water and still water at ambient temperature
- Sheet recalling the general rules
- Spittoons (or polystyrene cups)

TEST ROOM

The test room is designed to provide the panel participating in the sensory tests with a suitable, comfortable, standardised environment which facilitates work and helps to improve the repeatability and reproducibility of the results. The test room must be at a temperature of between 20°C and 25°C .

The oil samples intended for tasting shall be kept in the glasses at $28^{\circ}\text{C} \pm 2^{\circ}\text{C}$ throughout the test.

This temperature is chosen because it makes it easier to observe organoleptic differences than at ambient temperature and because at lower temperatures the aromatic compounds peculiar to these oils volatilise poorly while higher temperatures lead to the formation of volatile compounds peculiar to heated oil.

6 PROCEDURE FOR JUDGING AND USE OF THE TASTING SHEET

SA Olive appointed Live in Taste, an event organiser, to prepare all documents and material for the judging, according to the detail outlined in this document. Live in Taste will be responsible for allocating a random number to each entry and to pour the oils during the judging.

The panel leader, Müge Nebioğlu, shall collect the tasting sheets completed by each judge and shall review the intensities assigned to the different attributes. Should she find any anomaly, she shall invite the judges to revise their testing sheets and, if necessary, to repeat the test. The panel leader will not score the oils but will taste each oil together with the judges in order to ensure that their scoring is aligned. The panel leader shall enter the assessment data of each panel member in a computer program with a view to statistically calculating the results of the analysis, based on the calculation of their median. The panel leader is responsible for the performance of the panel and its evaluation supported by reliable, objective proof. The panel leader holds ultimate responsibility for keeping the records of the panel.



These records must always be traceable. They must comply with the assurance and quality requirements laid down in international sensory analysis standards and ensure the anonymity of the samples at all times.

The judges shall not smoke or drink coffee at least 30 minutes before the time set for the test. In addition, they will fast for at least one hour before the tasting is carried out. They must not have used any fragrance, cosmetic or soap whose smell could linger. They must use an unperfumed soap to wash their hands which they shall then rinse and dry as often as necessary to eliminate any smell.

They must keep their mobile phones switched off at all times to avoid interfering with the concentration and work of their colleagues.

When judges have complied with the above, they shall take their place in the booth allocated to them in an orderly and quiet manner. Judges will be seated in cubicles to prevent any contact or communication whatsoever. To keep judges' sensitivity fresh and their evaluation accurate, the judges shall start in the morning and end no later than 15:30 pm. The maximum number of oils presented to each judge shall not exceed 25 samples per day.

Each judge shall smell and then taste the oil contained in the "Blue Glass" to analyse the olfactory, gustatory, qualitative retro nasal and tactile sensations. A tasting sheet is used by each judge on the panel who will smell and then taste the oil under consideration. They shall then enter the intensity with which they perceive each of the negative and positive attributes on the 10-cm scale shown in the tasting sheet provided.

All the oils shall be presented to the judges' blind, without any information of producer's name, product name, brand or region of origin. Every tasting glass will contain the same quantity of oil.

The tasting sheet shall be the official SA Olive sheet (Attached Annexure B) and there will be only one (1) sheet per sample per judge. No judge will be allowed to leave the room until the current tasting sheet is handed over to the panel leader.

Each entry will be tasted once, except if the panel leader requires a re-assessment.

All oils which qualify for gold medals (which had been entered for the ABSA Top 10 competition (at a rate of one entry per producer) will be tasted in a second round on a subsequent day and a new average mark will be allocated to these oils. The oils with the 10 highest scores will be the winners of the ABSA Top 10 competition and will be announced at a special luncheon hosted by ABSA.

7 REVIEW AND FEEDBACK

The Competition aims to support and promote quality consciousness. For this purpose, judges' comments on each oil shall be made available to the Convener of the Judging Panel for review.

8 ENTRY SAMPLES

After the judgement, all the oils shall remain the property of SA Olive. The oils shall not be sold to any third party.

9 BINDING FORCE

This procedure is applicable to all registered entries.

SOURCES:

www.internationaloliveoil.org

International Olive Council: COI/T.20.Doc. No 15/Rev. 8	Sensory Analysis of Olive Oil: Method for the organoleptic assessment of virgin olive oil
International Olive Council: COI/T.20.Doc. No 4	Sensory Analysis of Olive Oil: General Basic Vocabulary
International Olive Council: COI/T.20.Doc. No 6/Rev. 1	Sensory Analysis of Olive Oil: Standard Guide for the installation of a test room
International Olive Council: COI/T.20.Doc. No 14/Rev. 4	Sensory Analysis of Olive Oil: Guide for the detection, training and monitoring of skilled virgin olive oil tasters
International Olive Council: COI/T.20.Doc. No 4/Rev. 1	Sensory Analysis of Olive Oil: Standard Sensory Analysis: General Basic Vocabulary
International Olive Council: COI/T.20.Doc. No 5/Rev. 1	Sensory Analysis of Olive Oil: Standard Glass for oil tasting