

2019 Competition Rules and Regulations

The SA Olive Awards were created to honour the olive oil industry in South Africa. The competition will only accept registrations from entrants with extra virgin olive oil (EVOO) produced in the current season exclusively. Entries must be 100% South African and made by South African producers registered with SA Olive. The entries can be either individual producers or by retailers selling EVOO from South African producers as their house brands. The volume requirement is 500 litres per entry.

2019 PROGRAM

Entries close	31 July 2019
Delivery of samples	5 and 6 August 2019
Judging	12 to 16 August 2019
Awards function	22 August 2019

SA Olive Industry Association

Logistics and admin Karien Bezuidenhout, Manager, SA Olive
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RIGHTS AND OBLIGATIONS

SA Olive has the right to undertake analysis of any entered oil by sending a sample to a laboratory to certify that it complies with all characteristics of EVOO. If any results differ from those stated on the entry form, SA Olive reserves the right to divest the award given. SA Olive reserves the right to refuse any entry. SA Olive shall not be responsible for any losses possibly caused by the competition results.

PROCEDURES

1 ENTRIES (The entry form is available on our website at www.saolive.co.za, or contact Karien Bezuidenhout.)

- Entries **close on Wednesday, 31 July 2019 at 16:00**. The accuracy of the entry form is the responsibility of the participant. Incorrect entries will be disqualified, in which case the entry fee is not repayable to the entrant.
- The label of the entered bottle and the entry form must coincide with the same style.
- If no style is indicated on the label, the judging panel may move the oil to another class, if entered in the wrong class.
- Entry form, chemical analysis and proof of payment must be e-mailed to: manager@saolive.co.za or hand delivered to Hortgro, 258 Main Street, Paarl before or on the closing date.
- Take Note: The following must be attached to the entry form:
 - ✓ A chemical analysis showing at least free fatty acid and peroxide values for each oil entered
 - ✓ Back and front labels of each oil entered (over and above the labels on the sample itself)
 - ✓ Proof of payment of the registration fee

Upon submission of all abovementioned documents, the entrant will receive confirmation of the entry. Please note that if you do not receive confirmation by **Wednesday, 31 July 2019** at 16:00, your entry has not been received.

Each oil will be judged in the following styles:

Delicate Medium Intense

2 ENTRY FEES

- Entry fees are R1 700.00 (incl. VAT) per entry.
- Entries **close on Wednesday, 31 July 2019 at 16:00**
- Entries for the ABSA Top 10 are an additional R300.00 (incl. VAT) per entry. Only oils entered into the SA Olive Competition will be eligible for the ABSA Top 10.
- Entries will only be accepted with proof of payment (or if payment is attached to entry form).
- The entry fee is payable to:

Account name	SA Olive
Bank	FNB
Account number	621 803 46275
Branch code	200110

Please use your specific invoice number obtained from SA Olive prior to payment as a reference.

3 SAMPLES FOR JUDGING

- Four (4) bottles of 500ml or at least four (4) bottles/packages with a minimum combined volume of 1500ml are required for each entry **OR**
- Seven (7) bottles of 250ml or at least seven (7) bottles/packages with a minimum combined volume of 1500ml are required for each
- These samples will not be returned to the entrant
- Each entry must be labelled all four (4) bottles or seven (7) bottles and must be retail ready (ready to be sold in shop i.e. final product)
- The lot number and best before date must be indicated on the bottle and lot number be on entry form
- The name of the producer or the producer code must be disclosed on the label

4 DELIVERY OF SAMPLES

- Samples for judging must be delivered on 5 and 6 August 2019 between 09:00 and 16:00 at d'Olyfboom Family Estate, 14 Napier Street, Paarl (Tel: 021 870 1080).
- No samples will be received after these dates
- It is the responsibility of the entrant to ensure that samples are delivered on time
- Delivery cost is for the entrant's own account
- SA Olive will ensure that oils are stored in the correct manner before judging

Enquiries: Elma Brand on 083 228 5651



5 JUDGING

- The Competition Organising Committee determines who serves on the judging panel.
- The judges are qualified experts in the field and are regularly exposed to oils from all around South Africa.
- Müge Nebioğlu is this year's Convener of the Judging Panel. She joins us from Turkey. This will be her first year as panel leader for SA Olive.
- The judges' ruling is final and binding on participants and no correspondence shall be entered into.
- Please refer to the Competition Judging Procedure document for additional information.
- A Bronze Medal will be awarded for a score of 65-75
- A Silver medal will be awarded for a score of 76-85
- A Gold Medal will be awarded for a score of 86-100
- No medal will be awarded to oils scoring 64 or lower

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 leading the Judging Panel.

6 AWARDS

- The winners will be honoured with certificates at the awards function. If a winner cannot attend the function, SA Olive will send the certificate via e-mail, but will not carry responsibility for delivery via postal office or a courier service. Winner can however arrange this at their own cost with SA Olive.
- The identity of all winning oils will be published, and any entry might be subjected to public tastings.
- SA Olive may divulge contact details of award winners to the media.

- Recipients of awards agree that all advertising, promotions or labelling arising from the awards will include details of the year of the award, class category and nature of the award.
- They also agree that ONLY the specific oil that received the award may have reference to that award on the label or container.
- Award decals will be available from SA Olive from 22 August 2019 and the cost will be determined upon printing.

SA OLIVE ACHIEVER OF THE YEAR 2019

Criteria: The successful candidate(s) should have contributed significantly to any aspect relating to the olive industry. All nominations must include a motivation for the nominee and a short CV. The judging will be done by SA Olive Industry Association, a panel consisting of the Chairman, Vice Chairman and Forum Chairpersons.

Closing of nominations: 2 August 2019 at 16:00
 Contact person: Karien Bezuidenhout, Manager, SA Olive
 Telephone: 021 870 2900
 E-mail: manager@saolive.co.za

SPONSORS



THE ABSA TOP 10 COMPETITION

The ABSA Top 10 competition will now be open to all producers who indicate to take part. The ABSA Top 10 will be chosen from the top-rated oils in the SA Olive competition.

- Only one (1) entry per producer will be accepted.
- For those who enter the ABSA Top 10, a minimum of 1 000 bottles (250ml, 375ml and 500mls) must be available for sale until the ABSA Top 10 competition results are made public.
- Winners of the ABSA Top 10 Awards must attend the awards function.
- It is expected of the winners to mark their winning product with the ABSA Top 10 seal.
- Product supplied to ABSA for promotional purposes must be in glass bottles (no tins or bags).
- Entries for the ABSA Top 10 cost an additional R300.00 (incl. VAT) per entry. Only oils entered into the SA Olive Competition will be eligible for the ABSA Top 10.

ABSA Top 10 awards luncheon will be hosted on 27 September 2019 at Landtscap, Stellenbosch. www.landtscap.co.za

