



National Extra Virgin Olive Oil Tasting Team Championship SPAIN 2019

**Presented by the
Association for Quality Control of the Oils of the Region of
Priego de Cordoba
in association with International Extra Virgin Olive Oil Savantes**

**Friday 29 March, 2019
and if entries exceed 15 teams
Saturday 30 March, 2019**

THE CHAMPIONSHIP RULES AND PROGRAMME

Purpose

The purpose of the Championship is to encourage excellence in the evaluation and recognition of extra virgin olive oils from the world's producing regions.

Championship Organising and Technical Committees

The Organising Committee for the Championship will be:

Ms. Francisca García González – Secretary General of The Regulatory Council of The Protected Designation of Origin Priego de Cordoba (ASCCAL)

Mr. Rafael Muela – Associate Savante

Mr. Simon Field – Founder and Director of International Extra Virgin Olive Oil Savantes

The Organising Committee is responsible for overseeing the Championship and resolving any issues, disputes or appeals which may arise. Their determination is final.

Technical Committee

To ensure the highest standard of integrity of the technical aspects of the Championship the Organising Committee will establish a Technical Committee to which it can refer for advice on organisational and technical aspects.

The Technical Committee will comprise up to five eminent members of the Spanish olive oil industry. Membership of the Technical Committee will be by invitation of the organising entities and limited to a tenure of two years from the date of appointment.

The technical committee will be convened by Simon Field who will preside without a vote.

Tasting Teams

All tasting team members must be permanently domiciled in Spain.

The competing teams each comprise three tasters. When registering for the Championship the team name and the names of each team member will be provided.

International Teams

The Organising Committee may invite Tasting Teams from other countries to participate for the experience and to promote international relationships. These Tasting Teams, which will be limited to one per country, will not be eligible for any awards other than the recognition of individuals as Savante or Associate Savante.

Olive Oils Used for the Championship

1. Savantes, with the assistance of the organising committee if required, will procure the olive oils for the event.
2. The olive oils will be obtained equitably from all producing regions to ensure there is no advantage to a team from a particular region.
3. The defects will be obtained by arrangement from the International Olive Council.
4. The organising committee will prescribe which olive oils are used for the tests.
5. The technical committee will validate the tests.
6. The olive oils to be delivered to and stored by IFAPA until 27 March when they will be collected by the organising committee and transported to ASCCAL.
7. The oils will be sequestered to ensure no team has, or is perceived to have, an advantage.

Marking the Skills Tests Answers

1. Each participant and team will be given a code by the organisers to enter on their answer sheets to avoid any perceptions of bias in the marking.
2. Participants will be required to fill in two answer sheets, one to be retained and one to be submitted for marking.
3. The technical committee will mark the answer sheets.
4. The answer sheets of any participants achieving Associate Savante or Savante status will be checked and confirmed by the Savantes representative.
5. Participants will be given the answers when the marking is complete and will be able to appeal if they consider there is an error in the marking.
6. The appeal will be considered by the organising committee and adjustments made as appropriate.

Location

The event will be held at the offices of the Association for Quality Control of the Oils of the Region of Priego de Cordoba, Niceto Alcalá Zamora Avda, Urban Park Multipurpose - Hall of Arts, 14800, Priego de Córdoba

Programme - Friday 29 March 2019

Entries will be divided into 2 Groups and to eliminate any advantage the Individual Skills test will take place on the first day and the Team Tests on the second day. The allocation of teams to the groups will be at random.

| | |
|---------|---------------------------------------|
| 9.00am | Welcome |
| 9.15am | Briefing on the skill tests – Group 1 |
| 9.30am | Skills Test Series 1 – Group 1 |
| 11.00am | Breakfast |
| 12.15pm | Briefing on the skill tests – Group 2 |
| 12.30pm | Skills Test Series 1 – Group 2 |

- 2.00pm City sight walk and lunch
- 4.30pm Answer sheets delivery and review
Any appeals for changes in scores considered
- 5.00pm Team positions at the end of Day 1 announced.

Saturday 30 March 2019

If possible all the teams will undertake the Team Tests at the same time

- 10.00am Welcome back and Briefing on Team Test 1
- 10.15am Team Test 1
- 11.15am Breakfast
- 12.15pm Briefing on Team Test 2
- 12.30pm Team Test 2
- 1.30pm City sight walk and lunch
- 3.00pm Answer sheets delivery and review
Any appeals for changes in scores considered
- 3.30pm Announcement of Champions and presentation of Trophies and Certificates

Skills tests

The Championship will comprise three series of extra virgin olive oil tasting skills tests

Skills test series 1 – time: 1.5 hours

This series will be undertaken by individuals and the team score allocated will be the sum of the scores of the three team members.

There will be no collaboration between team members.

The tests will be:

Rancidity ranking test – 5 points

Intensity ranking test – 5 points

Triangle tests – 4 points

Fault detection – 8 points

Regional variety identification – 8 points

(Total possible score 30 points per individual – 90 for each team)

Skills test series 2 – 1 hour

This series will be undertaken by the team working together.

Each team will be given the same blend of extra virgin olive oils blended from 3 of 6 extra virgin olive oils. The team will determine which of the 6 have been used in the blend.

Scoring

- for each correct identification of an oil in the blend +5 points
- for each incorrect identification of an oil in the blend -5 points

Maximum possible score for correct identification of 3 oils – 15 points

Minimum possible score – 0 points

Skills test series 3 – 1 hour

This series will be undertaken by the team working together.

Each team will be given six monovarietal numbered samples of extra virgin olive oils comprising 3 varieties from 6 producing regions. The team will determine:

1. The numbers of the samples which are the same varietal (ie, 1 and 3, 2 and 4, 5 and 6). For each correct pairing the team will score 2 points – possible score 6 points
2. The varietal of each sample. For each correct varietal the team will score 1 point – possible score 6 points
3. The country in which each sample has been produced. For each correct country the team will score 1 point – possible score 6 points

Maximum possible score – 18 points

Total Championship scores

The scores of skills test series 1, 2 and 3 will be added to provide the total championship score.

Maximum possible Championship score for a team - 123 points

Use of Electronic Devices

The use of electronic devices such as tablets, mobile phones or computers is not permitted during the Skills Tests. If detected, such use will result in the score of the individual responsible being excluded from the team total.

Return of Answer Sheets and Appeals

The answer sheets will be returned to individuals and the correct answers announced. Participants will have a limited period to lodge with the Organising Committee an appeal

where they consider an answer has marked incorrectly. If the appeal is successful, the score will be amended accordingly.

The Organising Committee can refer an appeal to the Technical Committee where appropriate.

The decision of the Organising Committee on any appeal is final.

Awards

The team scoring the highest number of points will be declared Champion Tasting Team of Spain for 2019.

The team scoring the second highest number of points will be declared the runner-up.

Should there be a tie for any of the awards the award will be presented to the team scoring the most points in the team tasting series 2 and 3.

Prizes and Trophies

The winning team and the team coming second will receive the Championship trophies for 2019.

The winning team of 2019 and the other Spanish champion teams, in the different editions, will represent Spain in the International Tasting Championship 2019 to a maximum of 5 teams from Spain.

International Register of Extra Virgin Olive Oil Savantes

All participants will have the option of having their score in Skills Test Series 1 assessed for Membership of the Register of Extra Virgin Olive Oil Savantes.

The individual scores out of 30 for inclusion in the Register are:

Associate Savante 18 points

Savante 24 points

- The Register includes all those who undertake the Savantes Extra Virgin Olive Oil Tasting Skills Test and wish to have their statuses recorded.
- The entry on the Register for Associate Savantes and Savantes will include a photograph, a brief biography and email contact details.
- All those who achieve either Associate Savante or Full Savante status will be presented with the appropriate certificate.
- The Register status will be retained until a higher status is achieved at a subsequent event.
- Current members of the Register can be viewed at www.savantes.org

Entry fees

The entry fee per person is €70, (€210) per team and will cover breakfast, lunch and the championship. Entry will be effected by completing the prescribed entry form online at <http://blog.dopriegodecordoba.com/campeonato-nacional-de-catadore/>

Sponsorships and Financial Support

Both organising organisations can seek sponsorships and financial support to help reduce the entry fees for participants.

Sponsorship will be for the Championship and can in no way be construed as sponsorship of the organising organisations.

Sponsors will have no influence on the conduct of the Championship or representation on the organising or technical committee. Depending on the level of sponsorship they will receive recognition at the event.

Sponsors cannot be the owners of a brand of olive oil or have a direct interest in a brand. They can be providers of services.

Closing date for entries

The closing date for entries is 9 March 2019

Travel and accommodation

Travel and accommodation arrangements are the responsibility of the tasting teams

Cancellation policy and team changes

Teams can change members by informing the organisers up to the day prior to the Championship by emailing <http://dopriegodecordoba.es/contacto> stating the name of the team and the change in membership.

Given the flexibility of this arrangement there will be no refunds of entry fees.

SAMPLE SKILL TEST SERIES 1 ANSWER SHEET

All answers where relevant must be in English.

TEAM CODE:

INDIVIDUAL CODE

If you achieve the prescribed scores for Savante or Associate Savante do you wish to become a member of the 'Register of International Extra Virgin Olive Oil Savantes? Yes No

RANCIDITY RANKING TEST (5 points)

Please evaluate the samples and put them in the order of least rancid (1) to most rancid (5).

Order

Sample Code

- | | |
|-------------------|-------|
| 1. (least rancid) | _____ |
| 2. | _____ |
| 3. | _____ |
| 4. | _____ |
| 5. | _____ |

TRIANGLE TESTS (4 points)

Two of the samples are the same. One is different.
Tick the odd one out.

1. Samples *Tick the odd one out*

1. _____

2. _____

3. _____

Two of the samples are the same. One is different.
Tick the odd one out.

2. Samples *Tick the odd one out*

1. _____

2. _____

3. _____

Two of the samples are the same. One is different.
Tick the odd one out.

3. Samples *Tick the odd one out*

1. _____

2. _____

3. _____

Two of the samples are the same. One is different.
Tick the odd one out.

4. Samples *Tick the odd one out*

1. _____

2. _____

3. _____

INTENSITY RANKING TEST (5 points)

Taste the samples and put them in the order of most delicate (1) to most robust (5).

| <u>Order</u> | <u>Sample Code</u> |
|---------------------|---------------------------|
| 1. (most delicate) | _____ |
| 2. | _____ |
| 3. | _____ |
| 4. | _____ |
| 5. (most robust) | _____ |

VARIETY IDENTIFICATION (8 points)

NB: THESE ARE EXAMPLES ONLY – THE VARIETIES IN THE TEST MAY BE DIFFERENT.

The eight oils are traditional regional varieties exhibiting the taste characteristics typical of the region. Identify the varieties.

| Region | Number of the Oil |
|---|--------------------------|
| Coratina, Puglia, Italy | _____ |
| Tonda Iblei, Sicily, Italy | _____ |
| Nabali, Jordan | _____ |
| Chemlali, Tunisia | _____ |
| Hojiblanca, Priego de Cordoba, Spain | _____ |
| Koroneiki, Greece | _____ |
| L'Aglandau, France | _____ |
| Cobrançosa, Portugal | _____ |

FAULT DETECTION (8 points)

Identify whether the following olive oils are extra virgin, if not identify the main defect for the sample using the International Olive Council official terms for defects (in English).

The main defects which will be accepted in the answer are:

Rancid, Fusty/Muddy Sediment, Musty, Frostbitten/Wet wood, Winey-vinegary

| SAMPLE | EXTRA VIRGIN? | | IF NO - MAIN DEFECT |
|--------|--------------------------|--------------------------|---------------------|
| | YES | NO | |
| 1. | <input type="checkbox"/> | <input type="checkbox"/> | _____ |
| 2. | <input type="checkbox"/> | <input type="checkbox"/> | _____ |
| 3. | <input type="checkbox"/> | <input type="checkbox"/> | _____ |
| 4. | <input type="checkbox"/> | <input type="checkbox"/> | _____ |
| 5. | <input type="checkbox"/> | <input type="checkbox"/> | _____ |
| 6. | <input type="checkbox"/> | <input type="checkbox"/> | _____ |
| 7. | <input type="checkbox"/> | <input type="checkbox"/> | _____ |
| 8. | <input type="checkbox"/> | <input type="checkbox"/> | _____ |

TOTAL POSSIBLE SCORE 30 POINTS

YOUR SCORE

RANKING AND TITLES FOR MEMBERS OF THE SAVANTES REGISTER

| SCORE | TITLE |
|-------|--------------------------------|
| 24+ | EXTRA VIRGIN OLIVE OIL SAVANTE |
| 18-23 | ASSOCIATE SAVANTE |

SAMPLE SKILL TEST SERIES 2 ANSWER SHEET

3 of the 6 Sample Olive Oils are included in the blend. The team must decide which 3 oils are included.

TEAM NAME: _____

TICK THE RELEVANT BOX TO INDICATE THE OLIVE OILS IN THE BLEND:

| SAMPLE NO | TICK IF IN THE BLEND |
|-----------|----------------------|
|-----------|----------------------|

| | |
|----|--------------------------|
| 1. | <input type="checkbox"/> |
|----|--------------------------|

| | |
|----|--------------------------|
| 2. | <input type="checkbox"/> |
|----|--------------------------|

| | |
|----|--------------------------|
| 3. | <input type="checkbox"/> |
|----|--------------------------|

| | |
|----|--------------------------|
| 4. | <input type="checkbox"/> |
|----|--------------------------|

| | |
|----|--------------------------|
| 5. | <input type="checkbox"/> |
|----|--------------------------|

| | |
|----|--------------------------|
| 6. | <input type="checkbox"/> |
|----|--------------------------|

| | |
|---|--------------------------|
| A. Points for each correct oil (5 per oil) | <input type="checkbox"/> |
|---|--------------------------|

| | |
|--|--------------------------|
| B. Points to be deducted for each incorrect oil (5 per oil) | <input type="checkbox"/> |
|--|--------------------------|

| | |
|--|--------------------------|
| <u>A-B Balance to be added to team score</u> (Negative scores deemed to be 0) | <input type="checkbox"/> |
|--|--------------------------|

SAMPLE SKILL TEST SERIES 3 ANSWER SHEET

The six numbered samples of extra virgin olive oil comprise three varieties produced in different regions. Identify the samples which are the same variety, name the variety of each sample and name the country in which each sample has been produced.

TEAM NAME: _____

Samples which are the same variety:

Samples and

Samples and

Samples and

Score out of 6

Name the varieties

| Sample | Varietal |
|--------|----------|
| 1. | _____ |
| 2. | _____ |
| 3. | _____ |
| 4. | _____ |
| 5. | _____ |
| 6. | _____ |

Score out of 6

Name the Country in which each varietal has been produced

| Sample | Country |
|--------|---------|
| 1. | _____ |
| 2. | _____ |
| 3. | _____ |
| 4. | _____ |
| 5. | _____ |
| 6. | _____ |

Score out of 6

Total to be added to team score

ENTRY FORM

Closing date for entries is 9 March 2019.

TEAM NAME:

CONTACT DETAILS:

NAME OF CONTACT PERSON:

ADDRESS:

TELEPHONE:

EMAIL:

NAMES OF TEAM MEMBERS:

- | | |
|------------------------|--------|
| 1. TEAM LEADER: | EMAIL: |
| 2. TEAM MEMBER: | EMAIL: |
| 3. TEAM MEMBER: | EMAIL: |

We confirm that all members of the team are permanently domiciled in Spain

All members of the team by entering agree to the rules of the Championship and understand that the determination by the Organising Committee on any issue is final.

FREQUENTLY ASKED QUESTIONS:

- 1. If I do not opt in for inclusion in the Savantes Register at the beginning of the test and do better than I expected, can I then be included in the Register after the test?**

No. The next opportunity for inclusion will be the next time you take the test.

- 2. When will I be able to retake the Savantes Tasting Skills Test?**

At any of the subsequent Savantes programs or International Tasting Championships which include the Savantes Tasting Skill Test.

- 3. If my status after the test is lower than I hoped, how can I improve my skill?**

Practice, practice, practice.

- 4. For how long will my status on the Register be continued?**

Until you reach a higher status or rank on a subsequent test or you ask to be removed from the Register.

- 5. Some say that tasting is subjective and taste test results can vary from person to person – how do you overcome this?**

All the tests are prepared by dilution, are comparative, or use varietals and defects supplied by trusted sources. For the intensity rankings and defects, the opinion of experienced tasters is sought to confirm the answers.

- 6. Do we get given the correct answers?**

Yes, after the marking is complete, answers will be given to all participants.

- 7. Can I dispute my score?**

Yes, if you believe you should have received a higher score once you have seen the answers, your team leader can approach the Organising Committee and ask for a review. There will be a 30 minute period during which reviews can be requested.

- 8. If I am still not happy with the review can I ask for another review or dispute resolution?**

No. The decision of the Organising Committee is final.

9. What will happen if more than one team achieves the highest score?

Should there be a tie for any of the awards the award will be presented to the team scoring the most points in the team tasting series 2 and 3.

10. Where will the International Register of Extra Virgin Olive Oil Savantes be hosted?

On the website www.savantes.org