



AVPA - [www.avpa.fr](http://www.avpa.fr)  
Association sans but lucratif  
Espace Altura  
46 rue Saint-Antoine  
75004 Paris



## **Olive oils nature AVPA 2021 contest rules updated on 2020 October 31<sup>st</sup>**

### **Article 1 : Competitors**

The participation is reserved to individual producers and olive oil nature producers group. Is called producer a physical or moral person who takes the product responsibility by putting his name on the label and who has established a real traceability

### **Article 2 : Jury's composition**

For each contest AVPA will bring together between six to twelve tasters.

The jury members are French speaking professionals (producers, millers, blenders, traders and distributors), chefs, gastronomes or experienced consumers.

The main characteristics of this jury are:

- Its cultural and linguistic homogeneity,
- Its plurality by grouping :
  - Olive oils professionals,
  - Taste professionals,
  - Experienced consumers.

Consequently the jury gives an opinion based upon a "French" gastronomical culture and good taste which can reach a kind of universalism thanks to the high knowledge or gastronomical culture of its members who can therefore put forward exceptional products.

The Jury's president is designated by the AVPA secretary. He gives his advice about the jury final composition.

### **Art 3 : Contest organization's condition**

#### *3-1 Samples volume*

Each competitor will have to send to AVPA four bottles containing 500 ml minimum for the tasting.

#### *3-2 Tasting temperature*

The olive oils' sample will be kept in the glass at a temperature of 28°C +/-2°C.

#### *3-3 Place of tasting*

The tests will take place in a calm and airy place, the samples preparation will be done in an annexed room.

#### *3-4 Contest preparation*

Coding: attribution of secret codes to each oil presented at the contest are known only by the secretary, they will not be known by jury members.

Preparation of the samples is done in confidentiality (blind test)

Presentation of the samples to the tasters is done according to the protocols of selected test.



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## **Article 4 : Contest**

### **4.1 . General considerations for olive oils:**

Diversity in olive oils is one of their main specificities; so it is necessary to take it into account, but also to value it in a contest aiming to select the "best" olive oils.

A product is called « best » when it best expresses the specific desired characteristics of its related category. The "best" is also a product with balance (within its category) and complexity (calling upon our memory of previous tastings and lasting long in our memory).

- In order to enhance this diversity several categories must be defined. Each olive oil must be classified in the proper category; medals will be awarded in each category - AVPA does not have any prejudice to the respective value of each of the defined categories,

-The attributes, when they are intense, which are mostly noticed by the consumers through taste are "bitterness" and "ardentness" (French denomination for "pungency" in olive oil);

- Fruity intensity is essential in evaluation of olive oil value;

- However if olive oil groups were constituted only using the fruity intensity , some oils could be wrongly valued, because the same criterion will be used to classify them and then to evaluate them,

- If a professional's opinion is essential in the evaluation of oils and any attributes named as defects ( according to industry standards on defects), then a consumer's opinion will also be necessary.

\* The International Oil Council organoleptic olive oil evaluation method is taken as reference, in particular for searching for defects, and any attribute named "defect", without any specific precision, in any document issued from this contest is a defect as per this organoleptic olive oil evaluation method and only as per this method;

\* Consequently some candidates can openly claim the presence of defects in their olive oils, these ones being issued from voluntary process and linked, for instance, to specific and traditional milling methods, then these oils could be rated separately in an appropriate category

AVPA can be brought to put in place special categories. In case of a new category, appropriate rules are defined in order to correspond to the recognized specificity for this category.

AVPA contest includes the old fashioned taste category already recognized in France, by AFIDOL, and by three French AOC (Appellation d'Origine Contrôlée) (Vallée des Baux de Provence, Aix en Provence, Provence), previously known as black fruity.

These oils are obtained by putting an additional step of anaerobic fermentation between the harvest and the milling. This processing method is a reproduction of ancient operating methods and aims to maintain tradition, culture and specificity.



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AVPA is presently preparing a very specific category corresponding to traditional harvesting and maturing process while respecting the food import criteria established by the European Union. To be tasted in the contest olive oils will have to be presented with a chemical certificate from an analysis laboratory agreed by AVPA.

AVPA is also preparing a study, and collection, of special olive oils using original or traditional processes corresponding to certain regions, like olive oils obtained from sun dried olives.

#### **4.2. Process for grading and selecting olive oils at the CTO in Aix, Provence**

The purpose of this AVPA ranking is to give all candidates an equivalent chance of winning a medal in an adapted category. For this, homogeneous groups are formed.

AVPA is using two discriminating criteria: bitterness and spiciness (or ardence) to give an overall structural score of 0 to 10 to the olive oil and assign it to one of the seven taste groups defined below.

An overall score of balance and quality from 0 to 20 is also given to each oil by the tasters.

##### **Step one**

Three teams of two tasting professionals each taste 1/3 of the olive oils in a random order. Inside the teams, the oils are tasted in reverse orders. Each taster evaluates the intensity of bitterness and spiciness on a scale of 0 to 10. Then he positions the ripeness of the fruit on a scale of 0 (green) to 100% (ripe).

He then assigns a note to the fruity, based on its intensity and harmony, from the table given in appendix.

A structural score is then assigned to each of the oils, according to the following formula that takes into account these values of bitterness and spiciness which are combined into a single structural note, weighting them according to their acceptance by consumers, their duration over time, and giving greater importance to the most intense attribute:  $[\text{Structure Note} = ((0.62 \times \text{Bitterness Note}) - (0.38 \times \text{Spiciness Note})) - \text{Maximum note}/2]$  .

Each oil is then defined by three variables: its structure, its maturity and its fruity note.

All olive oils (except defect oils that are eliminated) are defined by the scores obtained at the first stage, and are processed by a three-dimensional statistical analysis, allowing to select the olive oils that are detaching by their fruity note in relation to the correlation plan defined by structure and maturity.

At the end of this treatment, 30% of the samples are eliminated.

##### **Step Two**

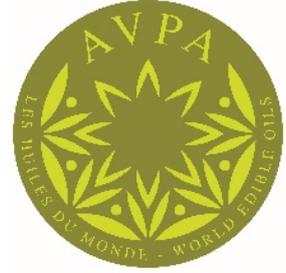
The remaining 70% of samples are allocated to the taster teams by respecting a cross so that no taster tastes the same oil, and the process resumes the pattern of the first stage.

The new scores obtained are considered in order for each parameter to achieve averages with the values from the first stage.

A new statistical analysis is carried out in order to achieve an overall ranking, in which the top 20% (% on the initial number of samples) are selected to be presented to the final jury, 40% obtain the Gourmet Product Diploma and the rest is not rewarded.



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### **Step three: presentation to the final jury**

The selected oils are presented to the final jury (usually 8 tasters) in a random order per group of 8 oils, and each juror tastes in a different order.

For each oil, the 8 jurors give their opinion for a gold medal (1 point), for a silver medal (0 points) or for a bronze medal (-1 point).

Oils with 5 or more points get the Gourmet Or, those with at least 1 point get the Gourmet Argent and the others get the Gourmet Bronze.

### **Final presentation of results**

The results are presented according to 7 categories defined by the levels of structure (bitter and pungent) and by the ripeness of the fruit, for the green and ripe oils, and by the process for the old-fashioned oils.

The "**Green olive oil**" category is assigned when the level of maturity noted by tasters is less than or equal to 50%. Within this category, award-winning oils are subdivided into three subcategories:

**"Light green"**, **"Medium green"** and **"Intense green"** according to their structural notes.

The "**Ripe olive oil**" category is assigned when the level of maturity noted by tasters is greater than 50%. Within this category, the award-winning oils are subdivided into three subcategories:

**"Light Ripe"**, **"Medium Ripe"** and **"Intense Ripe"** according to their structural notes.

**"Old-fashioned olive oil"**: olive oils with old fashioned harvesting process and maturation.

The jury is sovereign to specify the nomenclature of the oils according to the oils that were received for the competition. It strives to organize a consistent classification of the competing products. Depending on the number of participants and the volume of production from which the samples are taken, AVPA allows itself to make subcategories relating to the size of their production.

Similarly, if the need is felt for subcategories such as "organic products" or "products claiming to be geographical indication" or "products defined by the olive variety" may be retained.



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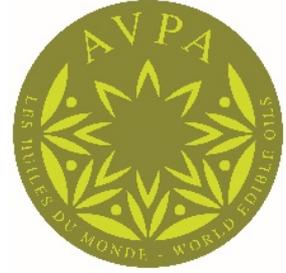
### **Annex : fruity grading table**

Fruity grading on a 20 points scale											
<p>This notation is intended to account for the overall aromatic value of the oil, and only the aromatic value. It is independent of bitterness, spiciness and green/ripe positioning.            In order to get as close as possible to the gastronomic interest of the product, this note incorporates a part of judgment on the qualitative value of the aromas, in addition to the evaluation of the intensity.            The table below provides an aid to the positioning of the note, decimals are allowed.</p>											
Fruity intensity on 10											
0	1	2	3	4	5	6	7	8	9	10	
10	11	12	13	14	15	16	17	18	19	20	Fruity of impeccable perfection and with aromatic notes rarely observed so clearly. Excellent fruity impeccable.
9	10	11	12	13	14	15	16	17	18	19	Excellent fruity with no defects.
8	9	10	11	12	13	14	15	16	17	18	Fruity with controversial aromatic notes.
7	8	9	10	11	12	13	14	15	16	17	Fruity with aromatic notes that can be interpreted negatively.
6	7	8	9	10	11	12	13	14	15	16	Fruity with aromatic notes that can be interpreted as organoleptic defects
5	6	7	8	9	10	11	12	13	14	15	Proven traces of organoleptic defects
4	5	6	7	8	9	10	11	12	13	14	Level 1 organoleptic defects.
3	4	5	6	7	8	9	10	11	12	13	Level 2 organoleptic defects.
2	3	4	5	6	7	8	9	10	11	12	Level 3 organoleptic defects.
1	2	3	4	5	6	7	8	9	10	11	Level 4 organoleptic defects.
0	1	2	3	4	5	6	7	8	9	10	Level 5 organoleptic defects.
<p>When a defect is clearly identified and with a similar intensity by the two tasters, mention it in the "defects" box, putting the intensity. Preferably have another team confirm the presence of the defect. If there is only <i>suspicion</i> of defect, do not mention it in the box but in the comment (traces of ...)</p>											

AVPA contest grading system © C.T.O. - C. Pinatel, C. Avallone, C. Fusari 2018



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## **5. The awards**

The jury is sovereign to specify the number of awards and their name for the contest.  
The awarded olive oils will receive their prizes in a place and at a date which will be confirmed later on.

### **5.1. *The AVPA trophies : **Gourmet Or -Gourmet Argent -Gourmet Bronze*****

In each category which has a sufficient number of olive oils presented in that category, the following awards will be given: Gourmet Or (gold award), Gourmet Argent (silver award) or Gourmet Bronze (bronze award).

For the categories where the number of competing oils isn't sufficient but if the quality allows it, the jury will be allowed to give one or several awards mentioned above.

### **5.2. *The **Diplome Produit Gourmet AVPA** award***

The products which were recognized as highly qualitative by the jury will receive an award with the mention « Diplôme Produit Gourmet AVPA » (Gourmet product AVPA diploma) and the best of them receive one of the trophies mentioned above.

*All these awards can be represented by dated medals which can be put on the products.*

## **Article 6 : Competitors obligations**

The participation in the contest implies the competitor accepts the present rules as well as the jury's decisions.

Olive oil must not contain chemical additives and must respect the good practices recognized by the trade.

The producer must send samples of the year with all the produced oil characteristics according to the registration form.

The candidate must communicate his production volume for the olive oil issued from the same tanks.

The producer commits himself to respect the financial terms of the registration form.

The producer accepts that his name can be released and published by AVPA while issuing the contest results.

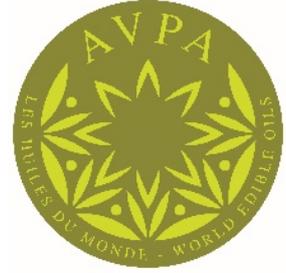
The producer commits himself to show his diploma or medal on any stand of any show or trade fair he will attend, for at least two years following the date of his reward.

After the contest the awards winners commit themselves to send to AVPA a minimum of 2 cartons of 25 cl bottles to participate in the association promotion effort.

The producer who has received a medal will be able to represent it on its commercial packaging under the terms of the annual licensing agreement issued by AVPA and which will be signed by the producer.



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## **Vegetable nature, macerated and flavoured oils AVPA 2021 contest rules updated on October 31<sup>st</sup> 2020**

### **Article 1 : Competitors**

The participation is reserved to individual producers and groups of producers of vegetable oils. A producer is a physical or moral person who takes the responsibility of putting his name on the label and who has established a real traceability

Any oil can participate whatever its vegetable origin, either nature or flavored. It must be considered as a food oil as per the prevailing rules of the European Union. If it is not sold, up to now, in this part of the world, it must be at least considered as a food oil traditionally in its country of origin.

### **Article 2 : Jury's composition**

For each contest AVPA will bring together between six to twelve tasters.

The jury members are French speaking professionals (producers, millers, blenders, traders, distributors), chefs, gastronomes or experienced consumers.

The main characteristics of this jury are:

- Its cultural and linguistic homogeneity,
- Its plurality because it groups:
  - Vegetable oils professionals,
  - Taste professionals,
  - Experienced consumers.
- Consequently the jury gives an opinion based upon a gastronomic culture and a "French" good taste which can reach a kind of universalism thanks to the high knowledge or gastronomic culture of its members who can then put forward exceptional products.

The Jury's president is designated by the AVPA secretary. He gives his advice about the jury final composition.

### **Art 3 : Contest organization's condition**

#### *3-1 Samples volume*

Each participant will have to send to AVPA four bottles containing 100 ml minimum for the tasting.

#### *3-2 Tasting temperature*

The vegetable oils' sample will be kept in the glass at a temperature of 28°C +/-2°C.



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### *3-3 Place of tasting*

The tests will take place in a calm and airy place, the samples preparation will be done in a separate room.

### *3-4 Contest preparation*

Coding: attribution of secret codes to each vegetable oil presented at the contest are known only by the secretary, they will not be known by jury members.

Preparation of the samples is done in confidentiality (blind test)

Presentation of the samples to the tasters is done according to the protocols of selected test.

## **Article 4 : Contest**

### **4.1. Vegetable oils (other than natural olive oils) nomenclature**

The jury is sovereign to specify the oils nomenclature taking into account the vegetable oils received for the contest. The jury is eager to organize a relevant classification of the competing products. Taking into account the number of participants and the production volume from which are issued the samples, AVPA allows itself to establish subcategories relative to their production sizes.

Presentation of the vegetable oils is made in two big categories:

- **Nature vegetable oils ( other than natural olive oils)**
- **Blended flavoured and macerated vegetable oils ( including flavoured olive oils)**

Big vegetable oils families were defined for nature vegetable oils :

- Kernels, nuts and stones oils,  
(Almonds, argan, coco, hazelnuts, macadamia, walnuts etc....)
- Grains , pips and seeds oils  
(Baobab, camellia, colza, cotton, grapes, hemp, perilla, pumpkin, sacha inchi, sesame, soybean, sunflower etc....)
- Fruits oils  
(Avocado, palm etc...)

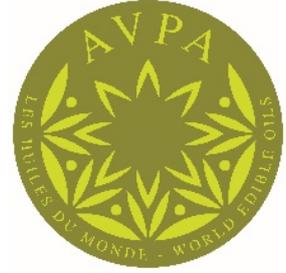
Depending on registered oils number AVPA can create sub categories either for nature vegetable oils or for blended, flavoured and macerated vegetable oils.

### **4.2. Vegetable oils selection and taste categorization**

A technical selection committee (minimum 3 persons) will be constituted. This committee will meet a few days before the general tasting in order to select vegetable oils as per the process described in article 3 above following the nomenclature described above in order to:



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- Determine if they match to the category specified by the producer, or if they should be differently classified,
- Eliminate vegetable oils with outstanding defects in their category,
- Order all the oils as per their organoleptic strength to facilitate their tasting
- Agree « gourmet » vegetable oils, which means sufficiently fine to be tasted during the final session with the whole jury

### **4.3. Evaluation and vegetable oils rating**

The final tasting is organized with the whole jury as defined in article 2 above.

The final jury sets the ratings and grants the awards.

Each jury member is autonomous and independent; he will grade the competing vegetable oils according to his visual, olfactory, gustatory and tactile perceptions.

To support his choice he can seek help from a tasting sheet which will be provided by the President.

At the end of the tasting the jury's president will put on a board the obtained marks and will calculate the arithmetical average.

### **4.4. The results**

Then the jury will meet again to evaluate these results, to specify the number of awards and their name for the contest.

A general list of prize winners will be established for each category

The jury evaluation is definitive without any recourse.

## **5. The awards**

The jury is sovereign to specify the number of awards and their name for the contest.

The awarded olive oils will receive their prizes in a place and at a date which will be confirmed later on.

### **5.1. The AVPA trophies : *Gourmet Or -Gourmet Argent -Gourmet Bronze***

In each category which has a sufficient number of olive oils presented in that category, the following awards will be given: Gourmet Or (gold award), Gourmet Argent (silver award) or Gourmet Bronze (bronze award).

For the categories where the number of competing oils isn't sufficient but if the quality allows it, the jury will be allowed to give one or several awards mentioned above.

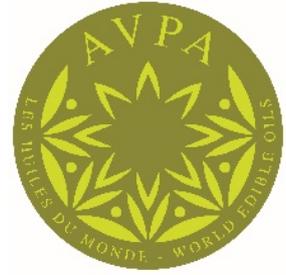
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The producer must send samples of the year with all the produced oil characteristics according to the registration form.

The candidate must communicate his production volume for the vegetable oil issued from the same tanks.

The producer commits himself to respect the financial terms of the registration form.

The producer accepts that his name can be released and published by AVPA while issuing the contest results.

The producer commits himself to show his diploma or medal on any stand of any show or trade fair he will attend, for at least two years following the date of his reward.

After the contest the awards winners commit themselves to send to AVPA a minimum of 2 cartons of 10 cl minimum bottles to participate in the association promotion effort.

The producer who has received a medal will be able to represent it on its commercial packaging under the terms of the annual licensing agreement issued by AVPA and which will be signed by the producer.