

# OLIVE JAPAN 2012 International Extra Virgin Olive Oil Competition

EXTRA VIRGIN OLIVE OIL COMPETITION CLASSES AND ENTRY FORM  
 OLIVE JAPAN 国際エキストラヴァージンオリーブオイルコンテスト 応募フォーム  
 Entry form and Olive Oil due March 31, 2012  
**2 Bottles No Less Than 200ml.** (応募締切：2012年3月31日必着・2本以上提出)



Producer: 生産者会社名 / Company / Empresa / Societe / Sociedade / Societa:

ラベル上のブランド名 Brand on label (if different)

ご担当者名 / Contact Person / Persona a contactar / Nom du responsable / Pessoa de Contato / Persona di contatto

電話 / Telephone

E-mail Address

住所 / Mailing Address

City

Province/County

Country

郵便番号 / Zip Code

Signature / Date

Leave Blank (空欄)	Class Number 風味カテゴリー	Product Name on Label / Cultivar (Olive Varietal) Blends: please list % of all cultivars Flavored Oils: list contents 商品名 (ラベル表記通り記入ください) / 使用品種 (比率も記入ください)	Appellation (Origin of Olives) オリーブ原産地	Retail Value 通常小売販売価格	Entry Fee 出品料
	1				
	2				
	3				
	4				

※ 風味カテゴリー Class Number; 101=Delicate, 102=Medium, 103=Robust

出品料 Total Fees \_\_\_\_\_

すべての項目を記入の上、出品料とともに下記コンテスト事務局までご送付ください。( Send completed entry form in block capitals with payment to: / Envie la Ficha de inscripcion completada en letra mayuscula con el pago a: / Veuillez envoyer la fiche remplie en lettres capitales et le paiement a: / Enviar formulario de inscricao preenchido em letra de imprensa com o pagamento para: / Inviare modulo d'iscrizione compilato in stampatello, con pagamento a: )

送付先: (社) 日本オリーブオイルソムリエ協会

OLIVE JAPAN 国際コンテスト事務局 出品料は1出品 ¥16,800 (税込)

〒104-0031 東京都中央区京橋3-4-1 Tel:03(3271)0808 comp@olivejapan.com

Send to: OLIVE JAPAN International Extra Virgin OLIVE OIL COMPETITION

THE OLIVE OIL SOMMELIER ASSOCIATION OF JAPAN (OSAJ)

3-4-1, Chuo-ku, TOKYO 104-0031, JAPAN Tel:+81 (3) 3271 0808 comp@olivejapan.com

## International Guidelines

1. Determine the Olive Oil you wish to enter and complete entry form. Please fax entry form to +81 (3) 3272-8755 or e-mail to [comp@olivejapan.com](mailto:comp@olivejapan.com)

### 2. ENTRY FEE per Entry –

**Applied from Japan 16,000 Yen (+Japanese Consump Tax 5%)**

**Applied from EU and other European regions 170 EURO (120 EURO + JPNBK Charge 50EURO)**

**Applied from US and other regions 180 US Dollar (US\$150+JPNBK Charge US\$30) per entry.**

Entry fee must accompany entry form. Payment may be made by wire transfer

### Wire Transfer Information:

The Bank of Tokyo-Mitsubishi UFJ, Ltd. - Swift #: BOTKJPJT

Branch Office: Kyobashi Branch

Account #: 023-0070643

The Bank of Tokyo-Mitsubishi UFJ, Ltd. Kyobashi Branch 1-7-3, Ginza, Chuo-ku, Tokyo 104-0061 JAPAN

Beneficiary: The Olive Oil Sommelier Association of Japan

3-4-1, Kyobashi, Chuo-ku Tokyo 104-0031 JAPAN tel +81 (3) 3271-0808

3. SHIPPING: International Extra Virgin Olive Oil will be received from now until March 31<sup>st</sup>, 2012. Shipments will be received weekdays 8 a.m. - 5 p.m. All olive oil entered **MUST BE SHIPPED PREPAID**. All samples should be packed with the entry form on the inside and the name of the producer marked clearly on the outside. An entry shall consist of at least two (2) bottles per entry (if bottles contain less than 200 ml please send 3 bottles).

CONSIGNEE: OLIVE JAPAN Competition Office

IN CARE OF: THE OLIVE OIL SOMMELIER ASSOCIATION OF JAPAN

3-4-1, KYOBASHI, CHUO-KU, TOKYO 104-0031, JAPAN

The OLIVE JAPAN International Extra Olive Oil Competition will acknowledge receipt of olive oil. **The OLIVE JAPAN International Extra Virgin Olive Oil Competition is not responsible for any shipping or customs charges. A licensed broker with applicable importing licenses must clear international shipments of olive oil. If you have an importer it is best to use your own importer.** INTERNATIONAL SHIPMENTS REQUIRE:

SAMPLE WAIVER All sample shipments to JAPAN must be clearly declared as “SAMPLE, NO COMMERCIAL VALUE, NOT FOR SALE” in the applicable commercial invoices and pro-forma invoices and the packing list attached with the samples.

YOU MUST DESIGNATE THAT YOU WILL BE CHARGED FOR ALL JAPANESE CUSTOMS CHARGES ON YOUR INTERNATIONAL SHIPPING DOCUMENTS OR AIRWAY BILL if your documents should not be properly prepared. The OLIVE JAPAN International Extra Virgin Olive Oil Competition and the Olive Oil Sommelier Association of Japan is not responsible for JAPANESE Customs & Brokerage Charges and if this is not done properly, your shipment could be delayed until we receive payment for these charges. If the shipment is large enough for commercial airfreight, we must collect estimated tax, duty and customs charges in advance. The commercial value for samples is typically one Euro per bottle and this should be stated on a proforma invoice.

## Rules and Regulations Information

1, ENTRY FEE – **170 EURO or JPYen 16,000 (+Japanese Consump Tax5%) PER ENTRY** - Entry fee must accompany entry form. PLEASE LIST CLASS NUMBERS ON ENTRY FORM. If point of entry is the US, the entry fee is **US\$180 (US\$150+BKCHG US\$30)**. An entry shall consist of at least two (2) bottles per entry (if bottles contain less than 200 ml please send 3 bottles).

2, SHIPPING: **Deadline is March 31st**. Shipments will be received weekdays 10 a.m. - 5 p.m. All oils entered **MUST BE SHIPPED PREPAID**. **The OLIVE JAPAN International Extra Virgin Olive Oil Competition is not responsible for any customs or shipping charges.**

Ship to:

The Olive Oil Sommelier Association of Japan

Attn: The OLIVE JAPAN International Extra Virgin Olive Oil Competition Dept.

3-4-1, Kyobashi, Chuo-ku, Tokyo 104-0031 JAPAN

3, The OLIVE JAPAN 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 deliveries should be received by entry deadline, allowing ample time for oils to recover from transportation bottle shock before being judged. Before the judging, servers place codes on the 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.

Regional designations refer to the location where the olives were grown.

**Domestic Japan:** 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:

Shodoshima (*All Shodoshima Island*) / Okayama and Hiroshima (*Okayama and Hiroshima Pref.*) /

Kyusyu (*Fukuoka, Kumamoto, Nagasaki, Oita, Miyazaki, Kagoshima Pref.*) / Other Regional Blends (*includes blends*)

*from other prefectures*)

**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 (*Piemonte, Liguria, Lombardia, Veneto, Friuli-Venezia Giulia*) / Italy – Central (*Emilia-Romagna, Toscana, Umbria, Marche*) / Italy – South (*Lazio, Abruzzo, Molise, Campania, Puglia, Basilicata, Calabria*) / Italy – Islands (*Sicilia, Sardegna*)

Spain – North (*Catalunya-Aragon, Castilla-La Mancha, Valencia, Murcia*) / Spain – South (*Andalucia*)

Greece – Mainland / Greece – Islands

Turkey—Aegean Sea Side / Turkey—South

France / other European Region

North Africa (*Tunisia, Morocco, Algeria, Egypt*) / South Africa / Middle East (*Israel, Jordan, Lebanon, Palestine, Syria*)

US / South America

Australia and New Zealand

Asia

4, Intensity Categories: The OLIVE JAPAN International Extra Virgin Olive Oil Competition categories are divided into Delicate, Medium and Robust intensity categories. A Best of Class may be chosen for each of those categories: Best of Class – Delicate, Best of Class – Medium and Best of Class – Robust. Oil 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)
Fruitiness	2–10	4–10	5–10
Bitterness	<2	2–4	3–6
Pungency	<2	2–4	3–8
Detail	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

5, Judging: The OLIVE JAPAN International Extra Virgin Olive Oil Competition uses a modified 100 point International Olive Council (IOC) Mario Solinas Score Sheet

**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 oil. Bitterness, pungency and/or different fruity flavors or aromas in pleasing relation to each other contribute to harmony.

Official judging panel will consist of professional panel Olive Oil experts recommended and selected by the Olive Oil Sommelier Association in Japan and invited from all over the world.

A score of 60 or below (no medal) indicates that the judges found a defect in 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 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 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 Show, Best of Class, Gold, or Silver Medal was awarded. Awards from previous Judging’s may not be placed on bottles for publicity.** The OLIVE JAPAN International Extra Virgin Olive Oil Competition will offer, for purchase, Best of Class, Gold, and Silver award seals to the producers that won these awards.

7, Other Legal Provisions; The OLIVE JAPAN International Extra Virgin Olive Oil Competition has the right to do an analytical control of any awarded olive oils by sending a sample to a laboratory and certify that it complies with all its characteristics. A sample of all awards winners will be kept during 90 days for it to be controlled by any Japanese organization in case to need any validation. If there comes any results that differ from any note written in the entry form, The OLIVE JAPAN International Extra Virgin Olive Oil Competition reserves any rights to divest the awards already given. Three months after the competition, all spare samples will be sent to schools or academies for their study.

All details written on the entry form made by applicants responsible of what is indicated and the technical committee has the right to reach out to any legal organism to prove its authenticity. It will always be tested against the original sample kept by the committee. If there are any legal disputes with the OLIVE JAPAN International Extra Virgin Olive Oil Competition the only competent courts is the one from Tokyo, JAPAN, regardless you nationality.

English and Japanese written documents will be considered official for the international competition.