



# Rules of the 8th Edition of the ESAO Awards for the Quality of Extra Virgin Olive Oils. Campaign 2024/25

The ESAO Awards for the Quality of Extra Virgin Olive Oils are  
intended to contribute to the promotion of Superior quality  
EVOOs.

## Resumen / Key Facts

<u>Closing date</u> of registration and completion of shipment of samples	February 27, 2025
Enrollment <u>discount</u> end date	December 19, 2024
Resolution date of <u>results</u>	Week of April 7, 2025
<u>Number of samples</u> to send	4 bottles of 500 ml 2 bottles of 250 ml
Shipping <u>address</u> samples	Escuela Superior del Aceite de Oliva Calle San Rafael, 3. Bajo Q, 46011, Valencia
What to put on the bottle's <u>label</u> ?	<ul style="list-style-type: none"> <li>- Name of the brand under which it is marketed</li> <li>- Variety</li> <li>- Autonomous Community or Country where the olive grove or mill is located</li> <li>- Specify if you are a producer, cooperative or packager / trader</li> </ul>
<u>Price and registration form</u>	<p><u>Until December 19, 2024:</u></p> <p>1 sample: € 164.46 + € 34.54 (VAT) = € 199.00</p> <p><u>From December 20, 2024 until the end of the presentation period:</u></p> <p>1 sample: € 247.11 + € 51.89 (VAT) = € 299.00</p>
<u>Telephone and mail</u> Information	<p>Paloma De la Torre</p> <p>+34 601 06 49 49</p> <p><a href="mailto:paloma@esao.es">paloma@esao.es</a></p>

The Olive Oil School of Spain has decided to announce the “ESAO Awards” for the seventh consecutive year.

## CATEGORY AND PRIZES ESTABLISHED

Candidates may be submitted a single Category:

### BEST INTERNATIONAL EVOO

Opting for the following Awards :

- 3 Best International EVOO + 10 Finalists
- 3 Best International EVOO from Packager/ Trader + 10 Finalists
- 3 Best EVOOs by Countries + 5 Finalists
- \* Best EVOOs by Autonomous Communities . \* Only in for Spain:
  - 3 Best Producer EVOOs + 5 Finalists (\* 10 Finalists in Andalusia)
  - 3 Best Cooperative EVOOs + 5 Finalists (\* 10 Finalists in Andalusia)
- Innovation Award to the producer, cooperative or Packager / Trader, national or international, that is presented with its innovation.
- Local Variety Award for the Best Extra Virgin Olive Oil of a Local, Native or Special Interest Variety.
- 3 Best Olive Oil Seasoning Made + 5 Finalists.
- Best organic EVOOs in the Valencian Community<sup>1</sup>: 3 winners + 5 finalists

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<sup>1</sup>Category developed in collaboration with the Committee of Ecological Agriculture of the Valencian Community (CAECV)

# FORM AND DEADLINE SUBMISSION.

## SAMPLES SHIPPING

1. Samples can be sent from October 1, 2024. The maximum deadline for sending samples accompanied by their corresponding physicochemical analysis that includes, at least, the following parameters: acidity, peroxides, waxes, K and esters, will be February 27, 2025.
2. The Olive Oil School of Spain reserves the right to inspect the referenced deposit at the time it deems appropriate. A random sample may be requested and a comparison made to ensure the veracity of the sample sent to the competition and check that it corresponds to the referenced deposit.
3. For each oil submitted to the competition, six samples of the final sample will be collected (four of 500 ml. And two of 250 ml.) ESAO will remain as depositary. If the required formats are not available, the same amount can be sent in the available format. The samples will be used to:
  - A 500 ml sample will be used for sensory evaluation.
  - A 500 ml sample will be reserved as a security sample.
  - Two 500 ml samples for use by ESAO at Fairs and other actions that it deems appropriate for dissemination.
  - Of the two remaining 250 ml specimens, one will be reserved for carrying out, if required, a physicochemical counter-analysis of the acidity, peroxides, waxes, Ks and esters parameters and the other will be kept as a security specimen.

4. Each sample copy will be closed and will bear a duly identified label that includes the following information:
  - Name of the brand under which it is marketed
  - Variety
  - Autonomous Community
  - Specify if you are a producer, cooperative or packer / marketer.
5. At least two of the 500 ml samples . They must be sent in the packaging where they are sold, in order to be used at fairs or dissemination events. The rest of the samples can be sent in the container that the participant considers suitable for transport and conservation. However, ALL must be sent properly identified with the data described in point number 4.

ESAO will supervise the coding efforts to ensure the anonymity, integrity and traceability of the samples.
6. In the case of the oils that are submitted to the category of "Best organic EVOO in the Valencian Community", they must include the labeling review report of the submitted oils issued by the CAECV.
7. Shipping address of samples duly identified and accompanied:

#### SAMPLE SHIPPING ADDRESS

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ESAO - Escuela Superior del Aceite de Oliva  
Calle San Rafael, 3. Bajo Q  
46011 - Valencia

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## OILS ADMITTED TO THE COMPETITION

Those who hold the ownership of the EVOO brand that is presented may participate in the ESAO Awards.

Only bulk extra virgin olive oils from the 2024-2025 campaign will be admitted to the competition, as defined by Regulation (EU) No. 1308/2013 of the European Parliament and of the Council, of December 17, 2013, which creates the common organization of markets for agricultural products. These oils must meet the requirements for extra virgin olive oils, established by Commission Regulation (EEC) No. 2568/91, of July 11, 1991, relating to the characteristics of olive oils and olive oil. olive pomace and its methods of analysis, and their subsequent modifications. Likewise, condiments, flavored or infused oils where the base is olive oil, virgin or extra, will be admitted. These oils will compete for the "Best Olive Oil Seasoning" award.

Each participant will be able to compete with the samples they want of extra virgin olive oil always from a homogeneous batch .

The oils submitted to the contest must come from a homogeneous batch, whose size will be at least 500 kilograms in the case of private oil mills and 1,000 kilograms in the case of Cooperatives and Packers.

When the oil from a homogeneous batch submitted to the competition is contained in two or more tanks, these will be sampled together to obtain a single final sample. In any case, the deposits must be in the same enclosure.

The oils that are presented in the category of "Best organic EVOO of the Valencian Community" must comply with the organic production regulations contained in Council Regulation (EC) 834/2007 and have the Certificate of Conformity in force issued by the CAECV (ES-ECO-020-CV).

## SENSORY ASSESSMENT.

- A panel of experts in virgin olive oil tasting will be formed who will be coordinated by the Technical Directorate of the Higher School of Olive Oil, which will set the common and specific criteria according to the type of award.
- The sensory evaluation will be carried out in two stages: a first selection whose objective is the elimination of any organoleptically defective oils. The oils that have passed the first sensory evaluation will undergo successive evaluations in order to select the five best oils in each modality.
- The selected oils must pass the physicochemical assessment.
- The panel leader will issue a report with the scores. In the event of a tie, the analytical physicochemical parameters will be used.
- Subsequently, the jury will identify the finalist samples with their corresponding coding and based on all of the above, will issue a report specifying the result of the evaluation and the positions occupied by the winners.
- The organoleptic assessment of the Ministry of Agriculture will be used as a basis for scoring criteria.

## DEADLINES.

- Presentation of samples and physicochemical analyzes: before February 27, 2025.
- Resolution of the Jury and minutes: in the week of April 7, 2025.

## ENDOWMENT OF THE PRIZES.

- Provision of a logo of the Award received that may be displayed on the bottle, packaging, website and the supports that are deemed appropriate.
- Dissemination through the ESAO website ( [www.esao.es](http://www.esao.es) ), in the specific section dedicated to the ESAO Awards.
- Dissemination of the winners and finalists through ESAO's own social networks, email marketing, press releases and all those means deemed appropriate.
- Inclusion of the winners and finalists in the online [ESAO Guide](#) to the Best Extra Virgin Olive Oils



## COST OF PARTICIPATION.

Until December 19, 2024 (prices applicable to all categories:

Number of references	Net Price 1 reference	Total net price	VAT	Total price
1	172,98€	172,98€	36,33€	209,31€
2	155,68€	311,36€	65,39€	376,75€
3	140,11€	420,34€	88,27€	508,61€
4	126,10€	504,41€	105,93€	610,34€

10% discount for 2 or more references from the same company

From 20th December 2024 until end of registration:

Number of references	Net Price 1 reference	Total net price	VAT	Total price
1	247,11€	247,11€	51,89€	299,00€
2	222,40€	444,80€	93,41€	538,21€
3	200,16€	600,48€	126,10€	726,58€
4	180,14€	720,57€	151,32€	871,89€

10% discount for 2 or more references from the same company

## REGISTRATIONS.

Registration can be done:

1. Through the ESAO online store at the following link:

<https://www.esao.es/en/tienda/registration-esao-awards/>

2. By bank transfer of the full amount, VAT included (\*), to the following account number:

ESAO  
TRIADOS BANK  
IBAN: ES83 1491 0001 2930 0006 7569  
Código BIC/SWIFT: TRIOESMMXXX

(\*) International companies and intra-community operators are exempt from paying VAT.

Send bank receipt to: [info@esao.es](mailto:info@esao.es).

# APPENDIX 1

## DEFINITIONS CONCEPTS

### PRODUCER

Anyone dedicated to their own oil production, who cultivates their olive grove (regardless of the farmer) to produce their own oil, and has their own brand of oil.

### COOPERATIVE

Any company whose legal status is in a cooperative regime.

### PACKER

Any company or individual that sells an existing or manufactured EVOO, but with its brand as a packer.

### LOCAL VARIETY

Varieties located in a single region, of little importance, although well known locally, and that normally do not give rise to regular plantations. These are unknown varieties and generally of particular agronomic difficulty, which sometimes tend to be uprooted or are replaced by other more profitable ones.

In this category we want to reward the special interest and dedication of a company to preserve, conserve and disseminate these local varieties that are of special interest to ESAO. The widespread varieties will also enter this category, that is, varieties located in several regions, but with few regular plantations.

### INNOVATION

The conception and implementation of significant changes in virgin olive oil, both in the product and in the process, marketing or the organization of an olive company, will enter this category, with the purpose of improving results and thus collaborating in development of the olive sector.

### BEST OLIVE OIL SEASONING

Condiments, flavored or infused oils where the base is olive, virgin or extra oil will be valued.

The jury will score the special cleanliness and authenticity of the aroma reproduced by the seasoning.

ESAO is committed to the dissemination of the culture of olive oil in general and the extra virgin in particular. Flavored products can be a gateway to the culture of olive oil and olive oil is a gateway to virgin olive oils and these in turn to extra virgin olive oils. Distributors, importers and end consumers have accepted flavored oils in their kitchens and this fact should not be ignored.

\* CLARIFICATION:

In the event that the olive grove, oil mill and/or office are located in different countries or regions, the location of the olive grove or oil mill where the olive is processed will prevail.

## APPENDIX 2

Through the payment of the registration for the ESAO Awards, the following act of commitment is inherently initiated and in full compliance.

COMMITMENT ACT:

I promise to give authority to the Higher School of Olive Oil to enter the mill facilities in order to verify that the deposit referenced for the ESAO awards corresponds to the samples sent.

In case of opting for the category of "Best organic EVOO of the Valencian Community", I also agree to allow the exchange of the necessary information between the Higher School of Olive Oil and the Committee for Ecological Agricultures of the Valencian Community.

## DO YOU HAVE DOUBTS?

Write us an email at [info@esao.es](mailto:info@esao.es)

or call us at +34 601 06 49 49