

2018 SAN JOAQUIN VALLEY OLIVE OIL COMPETITION

GENERAL RULES

1. All olives used in the production of the olive oil must be from the most recent harvest and must have been harvested within the state of California.
2. All entries must be completed properly, signed and submitted with your competition oils on an official entry form by April 13, 2018.
3. Once an entry has been submitted, the entry fee will not be refunded.
4. The judge's decisions are final and determines all awards.
5. The same olive oil (composition/blend) may not be entered in more than one category even if that oil is marketed under different labels/brands. However, a producer may submit multiple entries of oils with different compositions/blends in the same category.
6. An official entry to consist of at least two (2) 250 ml bottles of each olive oil to be entered with retail labels attached. Competition reserves the right to request additional bottles of award winning oils for display purposes for the Big Fresno Fair.
7. Each entry must also contain a third party chemical analysis for free fatty acid (up to 0.5%) and peroxides (up to 15 meq/kg) in order to verify extra virgin status. Flavored oils do not need to submit a chemical analysis.
8. Any entry delivered by mail, freight or express must be prepaid. No entry will be accepted for which carrier charges have not been prepaid. No deliveries will be accepted after April 13, 2018 and the SJVOOC will not be responsible for delayed deliveries. All entries become the property of the SJVOOC.
9. The SJVOOC, management and staff are not responsible for errors in entries. No entry shall be entitled to an award for which it has been disallowed on the basis of the producer's error.
10. Producers/Entries found in violation of rules or ethical practices will forfeit award and other privileges deemed appropriate by the San Joaquin Valley Olive Oil Competition Management and the Chief Judge.
11. Olive oil entered must be available for commercial sale at the time of entry.

CALENDAR OF EVENTS

April 13, 2018 – Entry forms and competition oils due at the Big Fresno Fairgrounds

April 24, 2018 – SJVOOC Judging

May 2, 2018 by 5:00 PM – SJVOOC Release of Results



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ENTRY FORMS AND COMPETITION OILS DUE: Friday, April 13, 2018

ENTRY FEE: \$60 PER OLIVE OIL

Please make checks payable to The Big Fresno Fair. Entry fees are non-refundable. MC, VISA and AmEx accepted.

OLIVE OIL ENTRIES DUE: APRIL 13, 2018

SHIP OILS TO:

**SJVOOC – Big Fresno Fair
1121 S. Chance Ave.
Fresno, CA 93702**

QUESTIONS?

**PLEASE CONTACT: Stacy Rianda, Big Fresno Fair
559-650-3247 – srianda@fresnofair.com**

Each entry must contain at least two (2) 250 ml bottles of each olive oil entered with retail labels attached. Each entry must also contain a third party chemical analysis for free fatty acid (up to 0.5%) and peroxides (up to 15meq/kg) in order to verify extra virgin status. Please identify, in large, legible letters, the name of the producer on the outside of the shipment. No olive oil will be accepted for which carrier charges have not been prepaid.

- All entries must be available for sale to the general public at full price at the time of entry. All bottles must be labeled and ready for market with retail labels and not be open.
- All flavored oils must meet the established standards set by the State of California Regulations Title 17, Section 12400.

SJVOOC is limited to all Extra Virgin and flavored Olive Oil produced in California.

SAN JOAQUIN VALLEY 
Olive Oil
COMPETITION

CLASSES WILL BE DIVIDED AS FOLLOWS:

Division 90 Extra Virgin	Division 91 Flavored
Class	Class
1 Spanish Blends (arbequina, arbosana, etc.)	1 Citrus
2 Spanish Singles	2 Herbal (rosemary, basil, etc.)
3 Italian Blends (ascolano, etc.)	3 Pepper (chile, jalapeno, habanero, etc.)
4 Italian Singles	4 Other (garlic, truffle, etc.)
5 Other Blends (picholine, barouni, etc.)	
6 Other Singles	

NOTE: Blends shall be based on the variety with the largest percentage i.e. a blend containing arbequina (Spanish), arbosana (Spanish) and koroneiki (Greek) would be judged in the Spanish Blend Class 1.

The logo for the San Joaquin Valley Olive Oil Competition. It features the text "SAN JOAQUIN VALLEY" in a sans-serif font at the top. Below it, the words "Olive Oil" are written in a large, bold, serif font. To the right of "Olive Oil", there is a stylized graphic of an olive branch with two olives. Below "Olive Oil", the word "COMPETITION" is written in a bold, sans-serif font.

SAN JOAQUIN VALLEY
Olive Oil
COMPETITION

MEDALS (AWARDS)

The judges shall award all medals and judges' decisions are final. Oils will be considered for Gold and Silver medals in their respective classes as well as "Best of Show". Extra virgin and flavored oils will be judged separately.

Gold Medal is awarded to an oil that demonstrates its type and/or varietal character, balance, structure and complexities to the highest standards. Gold Medals will be awarded to those oils receiving scores between 86 – 100 points.

Silver Medal is awarded to an oil reflecting the correct distribution of balance and character of its type or variety; an oil deemed to be well crafted and of excellent quality. Silver Medals will be awarded to those oils receiving scores between 76- 85 points.

Best of Show is awarded to an oil recognized to possess special characteristics of the highest quality overall. All Gold medal winners will be eligible to compete for Best of Show in their division.

NOTE: Producers will be informed **ONLY** of the medal won and **WILL NOT** be privy to the score or other judge's notes.

BEST OF SHOW, GOLD AND SILVER STICKERS WILL BE AVAILABLE FOR PURCHASE AFTER THE ANNOUNCEMENT OF WINNERS.