



AVPA - www.avpa.fr
Association sans but lucratif
Espace Altura
46 rue Saint-Antoine
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Edible olive oils AVPA 2019 contest rules updated on 2018 October 31st

Article 1 : Competitors

The participation is reserved to individual producers and olive oil 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. Olive oils selection and taste categorization

A technical selection committee (minimum 3 persons) will be constituted with the help of CTO (Centre Technique de l'Olivier in Aix en Provence). This committee will meet a few days before the general tasting in order to select oils as per the process described in article 3 above following the nomenclature described in article 5 hereunder in order to:

- Determine if they match the category specified by the producer, or if they should be differently classified,
- Eliminate oils with outstanding defects in their category,
- Agree « gourmet » oils, which means sufficiently fines to be tasted during the final session with the whole jury

4.2. Evaluation and olive 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 olive 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.

4.3. The results

- Then the jury will meet again to evaluate these results.
- A general list of prize winners will be established for each category
- The jury evaluation is definitive without any recourse.

4.4. The awards

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

4.4.1. The medals

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

The products which were recognized as highly qualitative by the jury to participate in the final tasting receive a diploma with the mention « Produit gourmet AVPA » (Gourmet product AVPA) and the best of them receive one of the medals mentioned above.

Article 5 : Olive oils nomenclature

The jury is sovereign to specify the nomenclature of oils according to oils which will have been received for the contest. It attempts to organize a coherent classification of the products in competition. According to the number of participants and the volume of production from which the samples are taken, AVPA will be allowed to make subcategories related to the size of their production.

As mentioned above, if there is a need, new categories can be introduced like "products issued from organic agriculture" or "products issued from a geographical indication" or "products issued from a specific cultivars of olive tree", etc.

5.1 . 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 (please see point 5.3. AVPA contest olive oils special categories here under);



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5.2. AVPA contest olive oils basic categories

It is necessary to define organoleptic categories, allowing the selection and rating of olive oils as per the following process

1 – Olive oils are tasted by the technical selection committee, who evaluates their bitterness intensity, their ardentness intensity, and defines the fruity type (green, ripe) and looks for potential defects.

2 – Olive oils which are unanimously found with a defect, relatively to their category, are eliminated,

3 – From the bitterness intensity evaluation by each taster, a bitterness note is given to each oil. Identical process for each oil ardentness .

4 – Then a structure note can be given to each oil, as per the following formula which takes into account these two values, bitterness and ardentness, ponderating them as per their persistence, and which gives the higher importance to the most intense characteristic:

Structure note= ((0,62 x Bitterness note) + (0,38 x Ardentness note)+ Highest note (either Bitterness note or Ardentness note))/2;

5 – From these structure notes and from the fruity type AVPA defines **6 basic categories:**

Ripe fruity :

- ***Light ripe fruity***, for structure notes from 0 to 1,5.

- ***Medium ripe fruity***, for structure notes between 1,5 and 2,5;

- ***Intense ripe fruity***, for structure notes above 2,5.

Green fruity :

- ***Light green fruity*** , for structure notes from 0 to 3

- ***Medium green fruity***, for structure notes between 3 and 4;

- ***Intense green fruity***, for structure notes above 4.

6 - The technical selection committee tastes again all the oils, category per category, and gives a note (on 20) taking into account the harmony and the fruity intensity, and its balance with ardentness and bitterness.

7 – From these scores a rating is done in each group, resulting in the elimination of oils (usually between 25 to 30 %);

8 – The oils which passed this stage constitute the final selection and are awarded the « Produit gourmet AVPA » diploma. They are presented by category to the whole jury who proceeds as per point 4.2. Evaluation and oils rating above.



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5.3. AVPA contest olive oils special categories

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.

Presently the following categories are considered :

5.3.1. Black Fruity olive oils

AVPA contest includes this 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).

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.

Selection rules from point 5.2.1 (basic categories) cannot be applied to these olive oils mainly due to their lack of any bitterness and ardentness.

Specific rules for black fruity:

1 – The tasters of the technical selection committee will be experienced in black fruity olive oils. They will evaluate the oil's intensity and strengths and will search for defects. Defects are those listed by the IOC, except for fusty which in certain measure becomes a quality when bitterness and ardentness are considered defects.

2 – Olive oils which are unanimously found to have a defect are eliminated,

3 - from these average scores on fruity intensity, AVPA can regroup the oils into **3 categories** :

Light black fruity

Medium black fruity

Intense black fruity

4 - The technical selection committee tastes all of the oils again, category per category, and gives a score (out of 20) taking into account the harmony and the fruity intensity, and its balance.

5 – From these scores a rating is done in each group, resulting in the elimination of (25 to 30 %) of oils;

6 – The remaining oils, constituting the final selection, are awarded the « Produit gourmet AVPA » diploma. They are presented by category to the whole jury who proceeds as per point 4.2. Evaluation and oils rating above.



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5.3.2. Traditional olive oils

1 - AVPA is presently preparing a very specific category corresponding to traditional tastes 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.

The tasters of the technical selection committee will be experienced in these kinds of olive oils. They will evaluate their intensity, their strengths and look for defects. Defects are those listed in the IOC, except for fusty which becomes a quality; bitterness and ardentness are considered as defects.

2 – Olive oils which are unanimously found to have a defect are eliminated,

3 – Following the analysis of these average scores, AVPA regroups these oils into **homogeneous categories**

4 - The technical selection committee tastes again all the oils, category per category, and gives a note (on 20) taking into account the harmony and the fruity intensity, and its balance.

5 – From these scores a rating is done in each group, resulting in the elimination of (25 to 30 %) of oils;

6 – The remaining oils, constituting the final selection, are awarded the « Produit gourmet AVPA » diploma. They are presented by category to the whole jury who proceeds as per point 4.2. Evaluation and oils rating above.

5.3.3. Special olive oils

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

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 one year 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 minimum bottles to participate in the association promotion effort.

The producer commits himself to respect the conditions of the license contract issued each year by AVPA in respect to being allowed to use the obtained rewards on his bottle labels.



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Vegetable nature, macerated and flavoured edible oils AVPA 2019 contest rules updated on 2018 October 31st

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. 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 gastronomical culture and a "French" good taste which can reach a kind of universalism thanks to the high knowledge or gastronomical 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.

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.



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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 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 in article 5 hereunder in order to:

- 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,
- Agree « gourmet » vegetable oils, which means sufficiently fines to be tasted during the final session with the whole jury

4.2. 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.

4.3. The results

- Then the jury will meet again to evaluate these results.
- A general list of prize winners will be established for each category
- The jury evaluation is definitive without any recourse.



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4.4. The awards

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

4.4.1. The medals

- In each category with has a sufficient number of vegetable oils presented in that category, the following awards will be given: Gourmet d'Or (gold medal), Gourmet d'Argent (silver medal) or Gourmet de Bronze (bronze medal).
- 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.

4.4.2. The gourmet award

The products which were recognized as highly qualitative by the jury to participate in the final tasting receive a diploma with the mention « Produit gourmet AVPA » (Gourmet product AVPA) and the best of them receive one of the medals mentioned above.

Article 5 : Vegetable oils (other than 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.

Large oils families have been defined:

- 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 inchy, sesame, soybean, sunflower etc....)
- Fruits oils
(Avocado, palm etc...)

Since the 2014 contest a new category was introduced in the contest :
flavoured oils, macerated oils and blended oils.

So the results are presented in the following three big categories:

- Nature edible oils
- Blended edible oils
- Flavoured and macerated edible oils



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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 one year following the date of his reward.

After the contest the awards winners commit themselves to send to AVPA a minimum of [242 cartons of 10 cl minimum](#) bottles to participate in the association promotion effort.

The producer commits himself to respect the conditions of the license contract issued each year by AVPA in respect to being allowed to use the obtained rewards on his bottle labels.