



**CALIFORNIA  
OLIVE OIL COUNCIL**  
EST. 1992

## **2022 COOC Competition Procedures and Rules**

The COOC announces its Annual Extra Virgin Olive Oil Competition to be held throughout April of 2022!

The competition is exclusively for extra virgin olive oils produced during the 2021 harvest season. Awards will be announced to producers in late April or early May.

Please note that these competitions are for extra virgin olive oils only; we do not accept entries for flavored oils. Submissions must be direct from the member, and those with private label oils will not be accepted in this year's competition unless the member submitting has customized their own blend from the 2021 harvest.

### **ENTRY PROCEDURE**

Submissions must be received at **The Institute for Food and Agriculture-Fresno State, attn. Susan Pheasant, 6014 N. Cedar Fresno, CA 93710** by **Monday, March 14th**.

Oils must either:

- A) have already received COOC Extra Virgin Certification
- B) submitted with the oil's chemical analysis (from a COOC-recognized laboratory in accordance with Seal Certification requirements).

Each submission must be accompanied by an individual entry form; however, producers may pay for multiple submissions with a single check. Entry fee into the EVOO Competition is \$100 per oil submission. Submissions with materials listed above should include two (2) bottles of each oil with a minimum of 250 mL each. The COOC will be assessing a maximum of 100 oils this year.

Checks can be sent to **California Olive Oil Council, 2565 Alluvial Ave., Suite 152 Clovis, CA 93611**

### **SCHEDULE**

Competition judging will occur remotely throughout the month of April by COOC taste panelists. Award certificates emailed once judging concludes. Recipients will be posted on the COOC website by the beginning of May. The COOC will communicate the names of winners to the media via press release.

### **JUDGING PROCEDURES**

#### **Extra Virgin Olive Oil Competition**

All judges are members of the COOC Sensory Panel. Assessments are performed by teams consisting of at least 3 judges who will select the Gold and Silver Medal Awards. Best of Varietal and Best of Blend will be awarded to the highest scoring single varietal and blend. The Best of Show will be awarded to the highest scoring extra virgin olive oil. All entries will be assigned a random code and are tasted blindly. COOC panel members who submit oils for the competition will not be in the judging pool. During judging, any questions or concerns will be addressed by a lead judge. All judges' decisions are final. Based upon the COOC's 100-point score sheet, Gold Medals will be awarded to oils receiving scores between 86-100 points and Silver Medals will be awarded to oils receiving scores between 76-85 points. For the Best of Show, Best of Varietal and Best of Blend Awards, both the millers (that are a COOC



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member) and producers will be recognized. Note that only Best of Show, Best of Varietal, Best of Blend, Gold and Silver Awards will be announced; neither numerical scores nor judges' notes will be released.

***PLEASE NOTE:** Competition submissions are NOT evaluated in accordance with scientific sensory assessment procedures, therefore all COOC producers must ALSO submit their oil(s) for the Seal Certification Program regardless of award received by participating in this competition.*

**Any questions?**

EVOO Competition: Please contact Elise Oliver, Program Supervisor, at [eoliver@calapple.org](mailto:eoliver@calapple.org)