



Mi 2024 Aio

Milan International Olive Oil Award

FIFTH EDITION

REGULATION / APPLICATION FORM / PRODUCT DATA SHEET / PRODUCER DATA SHEET



THE AIM
OF CONTEST

To promote quality production and at the same time boost the perception of quality among consumers and among various professional operators, whether they are buyers or restaurateurs or chefs or belong to any other categories which use the product. The goal is to recoup lost ground and highlight the many different expressions of quality that can be found in extra-virgin olive oils.

PARTICIPANTS

The MIOOA is open to all olive producers, olive oil manufacturers and oil trading companies around the world.

HOW TO
PARTICIPATE

PARTICIPATING
IN THE MIOOA
IN 5 TIPS



1

✓ Fill in the application form, the Product Data Sheet* and the Producer Data Sheet and send it to posta@oliofficina.com

2

✓ Make a payment of the participation fee**

3

✓ Please, send a copy of the chemical/physical certificate of analysis, a photo of each reference submitted in the competition and the company logo***

4

✓ Deliver the samples no later than 29th march 2024****

5

✓ Subscribe to the free Olio Officina newsletter:

www.oliofficina.it/nw/iscrizione-newsletter.htm

* Please, fill out the Product Data Sheet for each reference participating in the contest

** Participating fees are indicated in the Application Form attached to these Regulations

*** Company logo and photos of the products participating in the contest, in high resolution and possibly cropped or on a white background

**** All shipping, handling and customs clearance costs up to the Contest venue shall be fully borne by companies taking part in the Contest.

ARTICLE 1

MIOOA – the acronym for the **Milan International Olive Oil Award** – is an international competition open to all olive producers, olive oil manufacturers and oil trading companies around the world. The competition was set up in order to promote quality production and at the same time boost the perception of quality among consumers and among various professional operators, whether they are buyers or restaurateurs or chefs or belong to any other categories which use the product. The goal is to recoup lost ground and highlight the many different expressions of quality that can be found in extra-virgin olive oils. The approach which the competition will be taking with olive oils will be to segment the extra-virgin olive oils by price range, so that the consumer is free to choose the most delicious extra-virgin olive oil at the price he or she feels is most suitable: quality and price, but also an area for an oil that aims for total excellence, without taking price constraints into account at all.

As such, **MIOOA** is the brainchild of oleologist and writer **Luigi Caricato**, forming part of the **Olio Officina** cultural and editorial project.

ARTICLE 2

All extra virgin olive oils in competition will be subjected to a completely blind tasting by a panel of selected tasters.

The professional tasters, will carry out a pre-selection of the olive oils, thus identifying the various samples that will be admitted to the final and which will accordingly be assessed by a series of hand-picked juries selected on the basis of the groups they belong to, such as **restaurateurs, chefs, food-service buyers, retail-chain buyers, consumers, journalists, wine stewards**.

Just as for the pre-selections, the olive oils that reach the final will also be tasted strictly blind. The names of the various jury members will only be announced once the competition has ended. The decisions of expert professional tasters regarding the pre-selections, as well as the decisions expressed by the juries, are to be considered as final, and no appeals may be considered.

ARTICLE 3

The names of any extra-virgin olive oils entered at **MIOOA** that fail to pass the pre-selections will not be disclosed to the public.

Only selected oils will qualify for a publication dedicated to them: a Guide to the world's finest olive oils in a bilingual Italian /English edition, which will be available as a single volume in bookshops.

ARTICLE 4

You may take part at **MIOOA** with one or more different reference samples. **In order to take part, please make sure to send any oil samples by the deadlines of 29 March 2024.**

Please send three bottles (or other containers) for each type/reference presented in the competition, either in the **minimum format of 500 ml**, or, alternatively, in formats of **750 ml or 1000 ml**.

ARTICLE 5

Participation in the **MIOOA** international competition is subject to a registration fee. The registration fee varies according to the number of samples submitted: **200 euros per sample if taking part with just one oil; 180 euros per sample if taking part with 2 or 3 oils; 150 euros per sample if taking part with 4 or more oils** (VAT is excluded according to Italian law on UE transactions and extra UE transactions).

Participants in the contest MIOOA, if they participated with the same product in the Forme dell'olio International Packaging and Innovation Contest 2024, are entitled to a 10% discount on the participation fee for the Milan International Olive Oil Award (MIOOA) 2024 quality oil contest.

No cost shall be chargeable to the MIOOA competition organization – any customs charges, or other unforeseen costs shall be payable by the entrant.



ARTICLE 6 You must declare **the price range** in which the type/reference you intend to enter into the **MIOOA** competition is marketed. This information can be entered in the **Product data sheet** attached to these Regulations.

ARTICLE 7 In order to take part in **MIOOA**, you must fill out the company and product details.

ARTICLE 8 When taking part in **MIOOA**, the entrant shall take full responsibility for ensuring that the product entered into the competition belongs to that specific product category. Consequently, a copy of the **chemical / physical certificate of analysis** is requested, indicating the classification of the competing olive oil and its position in the **extra-virgin olive oil category**, with specific reference to free acidity and peroxide number.

ARTICLE 9 If necessary, **the olive oils which win the overall awards – as well as samples of the other oils that reach the final – may be subjected to a chemical and physical analysis in order to make sure that they belong fully to the category of extra-virgin olive oil.**

ARTICLE 10 Participating producers are invited to send the samples with the utmost care, using suitable packaging, so as to protect the bottles from any impact and breakages during transport, as well as to protect the quality of the oils from extreme temperatures. The samples for entry in the competition must be sent strictly by the deadlines to the following address:

Olio Officina - via Giovanni Rasori 9 - 20145 Milan - Italy

Delivery days: Monday to Friday

Opening hours: from 8 am to 1 pm and from 2:30 pm to 6 pm

On the package, please specify **MIOOA 2024 Contest**

The administrative details required are as follows:

Please, send to posta@oliofficina.com:

1 **Registration form, Product Data Sheet and Producer Data Sheet**, duly completed and signed by the head of the participating company;

2 **Copy of the bank transfer** for the participation fee, to cover MIOOA expenses.

Please make the transfer payable to the following account:

Olio Officina Srl-Società Unipersonale **Bank:** Intesa San Paolo, Milan - Italy

IBAN: IT63S0306909521 100000000873 **SWIFT/BIC code:** BCITITMM **Reason:** MIOOA 2024 Contest

Samples from entrants who have not paid the registration fee will not be admitted to the Competition.

3 Copy of the **chemical / physical certificate of analysis** is requested, indicating the classification of the competing olive oil and its position in the extra-virgin olive oil category, with specific reference to free acidity, peroxide and polyphenol number; a high-resolution, cropped **photo** of each reference submitted in the competition and the **company logo**

4 **Three bottles, or other containers, perfectly packaged, must be submitted for each oil sample that you wish to enter into the competition.**

5 Subscribe, if you are not yet registered, to the free *Olio Officina newsletter* at the following link:
<https://www.oliofficina.it/nw/iscrizione-newsletter.htm>



ARTICLE 11 In addition to the overall winners, the organizers of the **MIOOA** competition will also create a series of awards that will go much further than the classic criterion of fruit intensity alone. Indeed, **the competition aims to reward all forms of excellence, highlighting the finest productions of monovarietal and multivarietal oils, blends, extra-virgin oils from organic and sustainable agriculture, oils with a PDO or PGI designation of origin, as well as examples of excellence from individual producer countries.**

ARTICLE 12 **The organizers of the MIOOA contest decline all responsibility for samples arriving after the deadline set out in this regulation, and decline all responsibility for total or partial loss, or for any anomalies arising due to transport-related problems. Shipping charges for the olive oil samples shall be borne totally by the olive oil producer taking part.**

Once the samples to be assessed by the Juries have been received, the utmost care will be taken by the organizers of the competition to ensure that the samples are carefully and properly preserved, so as to guarantee their maximum integrity. Entrants will receive a confirmation via e-mail certifying the receipt (and integrity) of the samples entered into the competition. No samples will be returned to the producers of any olive oils entered into the competition.

ARTICLE 13 The names of the winners and details of the award ceremonies will be notified to all participants. **The award ceremony shall take place in Milan, Italy, on Monday 27th May 2024, during the seventh *Forum Olio & Ristorazione* event.**

ARTICLE 14 Any producers who win the overall prize or any of the special prizes wishing to use the **MIOOA** logo may specifically request permission from the competition organizers to mention the award on their packaging and/or through their own communication channels.

The Organizers of the **MIOOA** competition reserve the right to modify these Regulations at any time, should this become necessary. In addition to being an opportunity to **promote and popularize the culture of quality olive oil**, welcoming all producers to share this virtuous path, without preconception or prejudice.

For further information please write to posta@oliofficina.com

OLIOFFICINA Srl - Società Unipersonale

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Olio Officina Magazine www.oliofficina.it redazione@oliofficina.it
Olio Officina Edizioni www.oliofficina.eu edizioni@oliofficina.eu

application form →

APPLICATION FORM

Please fill out in capital letters and ensure that it is legible

BRAND

.....

NAME/S OF OIL/S
SUBMITTED IN THE CONTEST

.....

NAME OF THE COMPANY TO WHICH
THE INVOICE IS TO BE ISSUED

.....

DATA FOR HEADER INVOICE

ADDRESS

.....

ZIP CODE

TOWN

.....

COUNTY

COUNTRY

.....

VAT NO

.....

TEL./MOBILE

FAX

.....

E-MAIL

WEB SITE

.....


CONTACT PERSON


.....

THERE IS A QUANTITY DISCOUNT ON THE PARTICIPATION FEE:


 euro 200,00
per sample if taking part
with **just one oil**


euro 180
per sample if taking part
with **2 or 3 oils**

 - euro 360,00
if taking part with 2 oils

 - euro 540,00
if taking part with 3 oils

euro 150 + IVA
per sample if taking part
with **4 or more oils**

 - euro 600,00
if taking part with 4 oils

 - euro 750,00
if taking part with 5 oils etc.

VAT is excluded according to Italian law on UE transactions and extra UE transactions

TOTAL NUMBER OF SAMPLES PRESENTED

.....

TOTAL PRICE €

.....

Payment method In case payment is made via international wire transfer, all bank costs shall be borne by the company taking part in the contest, which shall therefore select the OUR option, the relevant fees of which are to be borne by the transferor. **Bank details - Account in the name of:** Olio Officina Srl-Società Unipersonale
Bank: Intesa San Paolo, Milan, Italy – **IBAN:** IT63S0306909521100000000873 **SWIFT (or BIC) code:** BCITITMM
Reason: MIOOA 2024 Contest

Confidentiality Regarding confidentiality of data, we wish to inform you that to better meet your needs and provide requested services, *Olio Officina Srl-Società Unipersonale* may use your personal details (retrieved or to be retrieved, some of which you are kindly requested to provide) and that information gathered shall be stored in our database Olio Officina srl will process the personal data in accordance with the General Data Protection Regulation(EU) 2016/679 “Reg.(EU) 2016/679” and with the legislation of the country where data should be collected, if applicable.

I hereby authorize data use and treatment (Please tick the selected option) YES NO

I hereby authorize **Olio Officina** to send the **OlioOfficina.it newsletter** and notices
of **Olio Officina** events and publications on the email address indicated in this form YES NO

Date

.....

Signature

.....

PRODUCT DATA SHEET

Please fill out in capital letters and ensure that it is legible

ESTATE BRAND

.....

NAME OF OLIVE OIL

.....

PRODUCT FORMATS SOLD (indicate in ml)

.....

CULTIVARS (where possible in %)

.....

GROWING SYSTEM

- Traditional Intensive Superintensive
-

EXTRACTION METHOD

- Mills and presses Continuous method Others (please specify)
-

CERTIFICATIONS (indicate certification body)

- PDO / Protected Designation of Origin PGI / Protected Geographical Indication
 Organic Other certifications (please specify)
-

TOTAL PRODUCTION IN LITRES (of the oil entered for the award):

- Up to 500 litres From 500 to 1000 litres From 1,000 to 5,000 litres
 From 5,000 to 10,000 litres From 10,000 litres upwards
-

PRICE RANGE

- Up to 5 euros per litre Up to 8 euros per litre
 Up to 10 euros per litre Over 10 euros per litre
-

SALES CHANNEL

- Traditional shop Estate shop HoReCa
 Online sales Retail chains
-

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I hereby authorize data use and treatment (Please tick the selected option) YES NO

Date, signature and stamp

.....

The results of the **MIOOA - Milan International Olive Oil Award** will be published separately in a **Guide to the world's finest olive oils**. We therefore need some information from participating olive oil producers.

IN THE CASE OF INDIVIDUALS OR ONE-PERSON COMPANIES

Name of the estate (as you would like it to be shown in the guide)

Official company name

Full name(s) of legal representative(s)

IN THE CASE OF CO-OPERATIVES OR CONSORTIA

Name of the estate (as you would like it to be shown in the guide)

Official company name

Full name of the Head of the Co-operative or Consortium

Number of members

IN THE CASE OF COMMERCIAL COMPANIES

Name of the estate (as you would like it to be shown in the guide)

Official company name

Name and surname of contact person, indicating his/her role

ESTATE ADDRESS

Street address

Street number

Post Code

City/Municipality

Province

Nation

Telephone number (with international prefix)

Website

E-mail address to print in publication

ESTATE BRANDS

Foundation year

Area under olive trees (in hectares) total

Does the estate have its own oil mill YES NO

Does the estate bottle its own oil YES NO

Number of different olive oil ranges marketed

Total number of bottles produced in 2023

Confidentiality Regarding confidentiality of data, we wish to inform you that to better meet your needs and provide requested services, *Olio Officina Srl-Societa Unipersonale* may use your personal details (retrieved or to be retrieved, some of which you are kindly requested to provide) and that information gathered shall be stored in our database Olio Officina srl will process the personal data in accordance with the General Data Protection Regulation(EU) 2016/679 "Reg.(EU) 2016/679" and with the legislation of the country where data should be collected, if applicable..

I hereby authorize data use and treatment (Please tick the selected option) YES NO

Date, signature and stamp