



EXTRA VIRGIN OLIVE OIL  
COMPETITION HANDBOOK

# Extra Virgin Olive Oil 2016 Competition Handbook

## Show Us Your Best!

Thank you for your interest in the 2016 California State Fair Competitive Exhibits Program. As a showcase of the Best of California, the California State Fair has hosted competitions for more than 160 years. Our Competitive Exhibits Program is designed to promote achievement and inspire Californians across the Golden State.

From our beginning in 1854, the State Fair was the place to show the latest progress in technology, agriculture, home crafts, arts, education, entertainment, talent, etc... The State's rich tradition of celebrating the best will continue again this summer at your State Fair.

More than 800,000 visitors are expected to visit the State Fair over 17 days. Many of which, come primarily to see the various exhibits that will be on display. Your work is an integral part of our celebration and we look forward to showcasing your talent at the State Fair from July 8-24, 2016.

Sincerely,



**Governor Edmund G. Brown Jr.**

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## The State Fair

The California State Fair has always been an awe inspiring showcase of the state's finest, and ever since the first fair in 1854 California has upheld this tradition. People come from all over to witness the competition and innovation that our exhibitors produce. In addition to canning, baking and livestock, we add new and exciting programs to continue the tradition of showcasing California's very best!



## Program Calendar

March 4	Entry Deadline
March 11	Lab Test and Oil Delivery Deadline
March 30	Judging Date
April 1	Results Available
June 23	Capitol Steps Press Event & Best of California Tasting
July 8-24	California State Fair

## 2015 Best of Show

### Best of Show Extra Virgin Olive Oil

The Olive Press, Sevillano

### Best of Show Flavored Olive Oil

Sciabica's Jalapeño

## New for 2016

1. "Best of California" Awards highlight the best of each division and various production levels.
2. New Divisions in Flavored Show: Co-Milled and Infused
3. The Best of California Tasting Reception will be held at the 2016 California State Fair Gala at Cal Expo on June 23rd.

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## Why Compete?

You are California's Best!

Inspire consumer confidence at the market shelf to select a quality product with official award stickers. Gain new customers by sampling and selling your award-winning oil during the California State Fair to 780,000 annual visitors. Pride yourself in being one of California's Best Extra Virgin Olive Oils at an annual, high-profile press event on the steps of the Capitol, publicizing the Best of Show wine, beer, cheese, and extra virgin olive oil. Establish relationships and brand familiarity at the exclusive Best of California reception at the California State Fair Gala held at Cal Expo where producers mingle with media and buyers. The California State Fair is committed to supporting California Agriculture Businesses by showcasing the best!

## Competition Overview

The California State Fair Extra Virgin Olive Oil Competition celebrates the olive-growing and olive oil producing industries in California. This competition is open to Extra Virgin and Flavored Olive Oils made from 100% olives which are grown, pressed and packaged in California.

## Awards

**Gold Medal** - score of 86-100

**Silver Medal** - score of 76 - 85

**Bronze Medal** - score of 65-75

**Best of Class** - 58 awards available, one in each class of each division, selected from only gold medal winners with scores of 94+.

### Best of California Awards

Selected from only Best of Class winners.

**Best California Delicate Single Variety EVOO**

**Best California Medium Single Variety EVOO**

**Best California Robust Single Variety EVOO**

**Best California Delicate Blend EVOO**

**Best California Medium Blend EVOO**

**Best California Robust Blend EVOO**

**Best California EVOO by a Microproducer**

(less than 500 gallons)

**Best California EVOO by an Artisan Producer**

(501-4,999 gallons)

**Best California EVOO by a Large Producer**

(more than 5,000 gallons)

**Best California Co-Milled Flavored Olive Oil**

**Best California Infused Flavored Olive Oil**

**Best of Show** - 2 awards given, one in the Extra Virgin Olive Oil Show and one in the Flavored Olive Oil Show.

Best of Show winners will receive an engraved Golden Bear Trophy.

Each entry will be awarded a State Fair Rosette representing the highest award won.

Bottle stickers and duplicate ribbons will be available for purchase, if desired.

## Capitol Steps Press Event and Best of California Tasting

Best of Show winners will be formally announced at a Capitol-steps media event. Best of California winners will be invited to participate at the Best of California tasting reception at the California State Fair Gala.

## Fairtime Sampling and Sales

Sample and sell your oils at the California Extra Virgin Olive Oil Exhibit during the California State Fair. Thanks to a CDFA Specialty Crop Block Grant, California State Fair award winners will not be charged any booth or commission fees in 2016.

## Best of California Magazine

The official annual magazine of the California State Fair Commercial Competitions.

**Gold Medal** - listing of brand and product.

**Best of California winners** - listing plus photo of product and contact info.

**Best of Show** - listing, photo, contact info, and full-page article about company with photos.

## How to Enter

For your convenience, the California State Fair offers a completely online, paperless and post-age-free method of entry and communications.

1. Select your division and class.
2. Go to **www.CAStateFair.org** to enter online before the Entry Deadline. Pay entry fees using a VISA or MasterCard.
3. Deliver your entries. Send 4 bottles of each entry. Include a chemical analysis report ( $\leq 5\%$  FFA) for all extra virgin entries and a Blend % list for all blend entries. Entries must arrive at Cal Expo before delivery deadline.

## Rules and Requirements

1. Entry Fee: \$80 per entry.
2. Entry Size: Submit for each entry four bottles of 250 ml to 500 ml (send 5 bottles if less than 250 ml) One bottle is opened for judging, one is used for display, and two are used for tasting

events during the California State Fair.

3. A chemical analysis report must arrive with each EVOO entry. Copies are accepted. (Free Fatty Acids must be  $\leq .5\%$ )
4. Only oils made from 100% olives which are grown, processed and packaged in California are eligible for this competition.
5. Only oils which are commercially available for public purchase are eligible for this competition.
6. Entries may only be submitted by the original producer of the oil. Oils purchased from other producers and rebranded are not accepted.
7. Entries are limited to those produced in the current harvest season.
8. Entries become property of the California State Fair.
9. Single Variety entries must contain 90% of the named variety.
10. Blends must arrive with the percentage of each variety listed.
11. All entries must abide by CDFA Grade and Labeling Standards (2014)
12. Divisions Defined:
  - Delicate** - Very little to no bitterness and/or pungency; predominately ripe fruit character.
  - Medium** - Some bitterness and/or pungency; pronounced ripe and/or green fruit flavors.
  - Robust** - Distinct bitterness and/or pungency; predominately green fruit flavors.
13. Definitions (Notice of Issuance of Grade and Labeling Standards for Olive Oil, Refined Olive Oil, and Olive Pomace Oil CDFA 2014)
  - Olive Oil** is the oil obtained solely from the fruit of the olive tree (*Olea europaea* L.), solely by mechanical or other physical means under conditions, including thermal conditions, that do not lead to alterations in the oil, and which has not undergone any treatment other than washing, crushing, malaxing, decantation, pressing, centrifugation, and filtration and to the exclusion of oils obtained using solvents or reesterification processes and of any mixture with oils of other kinds.
  - Extra Virgin Olive Oil** is olive oil that has a free acidity, expressed as free oleic acid, of not more than 0.5 grams per 100 grams, a median of defects equal to 0, and the other characteristics which correspond to the limits fixed for this grade in these standards. Extra Virgin Olive Oil is fit for consumption without further processing.
14. This project was supported by the Specialty

Crop Block Grant Program at the U.S. Department of Agriculture (USDA) through Grant 14-SCBGP-CA-0006. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the USDA

## Delivery & Shipping

### Shipping & Street Address:

Extra Virgin Olive Oil Competition  
California State Fair  
1600 Exposition Blvd  
Sacramento, CA 95815

### Hand Delivery:

Enter Cal Expo at Exposition Blvd & Challenge Way, follow the signs to "Administration". Open Monday - Friday 9:00 am - 4:30 pm

## Judging

1. Blind Judging: Judges will taste oils out of a standard, blue, olive-oil tasting glass, labeled only with the division, class and a randomly assigned identification code.
2. Gold, Silver & Bronze Awards are given based on individual merit, using a points system. Aroma - 35 points, Flavor - 45 points, Final - 20 points
3. Best of Show, Best of Class and Best of California Awards are given by a comparison tasting among eligible entries.
4. The decision of the Judges is final. No changes will be made after judging is complete.
5. Judging Sheets are confidential and are not provided.
6. Judges reserve the right to create divisions if warranted by the number of entries.
7. Judges reserve the right to transfer entries to another division or class, if appropriate.

# Extra Virgin Olive Oil Divisions & Classes

## Divisions

- 1100 - EVOO Single Variety Delicate
- 1105 - EVOO Single Variety Medium
- 1110 - EVOO Single Variety Robust
- 1115 - EVOO Blend Delicate
- 1120 - EVOO Blend Medium
- 1125 - EVOO Blend Robust

## Classes

Mono Cultivar entries must contain 90% of the named cultivar. Select your blend according to the dominant cultivar.

1. Mission
2. Manzanillo
3. Sevillano
4. Ascolano
5. Arbequina
6. Arbosana
7. Koroneiki
8. Any other Cultivar

# Flavored Show Divisions & Classes

## Divisions

- 1135 - Co-milled Flavored Oil
- 1140 - Infused Flavored Oil

## Classes

1. Citrus Flavored Oil
2. Herbal Flavored Oil
3. Chili-based Flavored Oil
4. Garlic Flavored Oil
5. Any Other Flavored Oil