



TERRAOLIVO 2025 REGULATION

Vision

To bring and spread the EVOO's quality and health benefits information and to support the consumers, the chefs, and restaurant owners, choosing the best of-class EVOO producers all around the world.

Terraolivo organizers will be launching an annual contest for EVOOs, during May, known as the Mediterranean International Olive Oil Competition - Terraolivo.

PURPOSE

Mediterranean International Olive Oil Competition objectives are:

- Award the best Olive Oils Extra Virgin from all over the world.
- Promote the nutritional benefits of Olive Oils directly to the consumers.
- Encourage the International market to notice the exceptional qualities of Extra Virgin Olive Oils produced by different producers around the globe.
- Promote and make perceptible Olive Oil markets in the Mediterranean area
- Spread the advantages of having a Mediterranean diet.
- Introduce all winners to potential importers to different international markets.

WHO CAN PARTICIPATE - ADMITTED PRODUCTS

The olive oils submitted should have a chemical analysis for free fatty acids completed no more than 120 days before submission. To be considered extra virgin olive oils, the free fatty acid level must not exceed 0.8% with a peroxide index of less than 20.

The Competition will have the following categories: **Please see Entry Form and Categories.**

All Olive Oils (worldwide) that have commercial packaging can participate.

A. 100% Mono Varietals

1. Barnea
2. Souri
3. Maalot
4. Picual/Martea
5. Arbequina
6. Blanqueta
7. Cornicabra
8. Empeltre
9. Farga
10. Frantoio
11. Hojiblanca
12. Gordal
13. Koroneiki
14. Lechin
15. Manzanilla
16. Arauco
17. Criolla
18. Mision
19. Ascolano
20. Pendolino
21. Ascolano
22. Nabali
23. Moraiolo
24. Leccino
25. Moraiolo
26. Picholine
27. Aglandau
28. Grossane
29. Kalamata

30. Jefferson

31. Luca

32. Ascal

33. Morisca

34. Others:

B. EVOO Blend (two or more varieties)

C. Country of origin or the geographical area is known
(DOP, IGP, IG, AOC, AOP, DOP, IGP, DOG, DOP, IPG)

D. Countries

1. Argentina

2. Uruguay

3. Chile

4. Peru

5. México

6. USA

7. Spain

8. Italia

9. Portugal

10. France

11. Slovenia

12. Croatia

13. Serbia

14. Montenegro

15. Greece

16. Turkey

17. Ciprés

18. South Africa

19. Algeria

20. Tunisia

21. Morocco

22. Japan

23. China

24. Lebanon

25. Egypt

26. Jordán

27. Siria

28. Palestinian Authority

29. Australia

30. New Zealand

31. Israel

32. Other:

E. Flavored Oils / Flavored Huiles / Flavored Oli / Aceites aromatization

1. Flavored

2. Herb

3. Chili
4. Garlic
5. Lemon
6. Lima
7. Orange (Blood Orange, Bergamot Orange, etc.)
8. Other Citrus (Grapefruit, Tangerine, etc.)

CLASSIFICATION AND SAMPLING OF OLIVE OILS

After certifying all documents, labels, and valid laboratory certificates, and that the sample complies with all competition regulations, it is classified for a specific category/ies.

The Tasting Sheet is based on IOC terms (International Olive Council) that have 0 to 100 points and a modified system of the Mediterranean International Olive Oil Competition will be used as the ranking method for the competition.

THE JURY

The technical committee selects the jury and members of the commission.

The number of international tasters that taste all Olive Oils depends on the number of samples submitted.

Each commission (tasting Panel) will have 4-6 tasters.

Members of the organizers can not participate in the ruling or the tasting.

LEGAL AND CONVENTIONAL PROVISIONS

The technical committee has the right to do an analytical control of the awarded Olive Oils Extra Virgin by sending a sample to a laboratory and certifying that it complies with all its characteristics. All details written on the entry form should reflect the actual characteristics of the EVOO. The technical committee has the right to contact any legal organism to prove its authenticity. If there are any legal disputes with the Mediterranean International Olive Oil Competition, the only competent court is the one based in Tel Aviv, Israel, regardless of your nationality.

Written English and Spanish documents will be considered official for international competition.