



SIAL CANADA ANNOUNCES THE 12 WINNERS OF THE 2019 OLIVE D'OR COMPETITION

Montreal, April 30, 2019 - On the opening day of the show, on April 30 at 1 pm, were revealed the 12 winners and the favorite of the Olive d'Or 2019 contest, the largest International Extra Virgin Olive Oil in Canada. The jury, chaired by Christine Cheylan, expert in olive oils, was composed of 7 members, all of whom have undisputed experience in the selection of quality products such as extra virgin olive oils. Following the jury's deliberation, the 12 best extra-virgin olive oils submitted by producers from around the world were selected to be crowned with gold, silver and bronze in their respective categories. New this year, a special Italy prize will be awarded to highlight the country's presence on SIAL Canada 2019.

Nearly **98 oils from 15 countries** have registered this year, proof of the undisputed success of this major international competition.

CLASSES / PRICES	GOUTTE D'OR	GOUTTE D'ARGENT	GOUTTE DE BRONZE
Ripe fruitiness	Late Harvest	Almaoliva	Oro Bailen Arbequina
	Gallo Worldwide	Almazaras De La	Aceites Oro Bailen
	Portugal	Subbetica	Galgon 99 Slu
		Spain	Spain
Intense Fruit Flavour	Oro Bailen Hojiblanca	Almaoliva Bio	Rosmaninho
	Aceites Oro Bailen	Almazaras De La	Praemium
	Galgon 99 Slu	Subbetica	Coopérativa De
	Spain	Spain	Olivicultores De
			Valpaços, Crl
			Portugal
Medium Fruit	Mueloliva Picuda	Oro Del Desierto	Trefort
Flavour	Muela - Olives SL	Hojiblanca	Paolo Bonomelli
	Spain	Rafael Alonso	Boutique Olive Farm
		Aguilera SL	Italy
		Spain	
Light Fruit Flavour:	Venta Del Baron	Rincon De La	Oro Bailen Picual
	Muela Olives SL	Subbetica	Aceites Oro Bailen
	Spain	Almazaras De La	Galgon 99 SLU
		Subbetica	
		Spain	









The 2019 Jury Prize in Italy was awarded to De robertis de Cultivar Coratina, Chiaroscuro, Italy.

All olive oils have been blind tasted according to the standards of the International Olive Council, by a jury of experts from the world of olive cultivation. Organized as part of SIAL Canada, the Olive d'Or competition aims to promote the quality of extra-virgin olive oils available for the North American market and to introduce exceptional products to visitors to the show.

Thank you to our Olive d'Or 2019 partners:

Mercacei



To find the full 2019 jury members: https://sialcanada.com/en/olive-or-contest/



MASSIMO CAPRA

Executive Chef at Massimo Capra
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MARIA GRAZIA LEMME
Dégustatrice certifiée d'huiles
d'olives



FIL BUCCHINO

Goûteur d'huile d'olive certifié,
propriétaire de label privé et
éducateur

Présidente du Jury Olive d'Or 2019



Christine Cheylan

Dirigeante Château Virant, Huiles d'olive

ENEKCAKE CENTKE



KAREN RAPP

Sommelière Olive d'Or,
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SOFIANE ABDELHAMIDChercheur à l'institut de l'olive en
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LOTUS HANNOUNOléicultrice – Oléologue



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Italian Culinary Post Diploma
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About SIAL Canada: Organised by Comexposium Group, SIALCanada is one of the members of SIAL Network, the world's biggest network of trade fairs dedicated to food and drink. It sleight regular exhibitions (SIAL Paris, SIAL Canada in Montreal and Toronto, SIAL China, SIAL Middle East, SIAL Interfood in Jakarta, and SIAL India in New Delhi) bring together 14,535 exhibitors and 359, 800 visitors from 194 countries.

About Comexposium: The Comexposium Group, a world leader in events organisation, is involved in more than 170 BtoC and BtoB events, covering 11 sectors of activity as varied as the food industry, agriculture, fashion, homeland security, construction, high-tech, optics and transport. Comexposium plays host to 45,000 exhibitors and more than 3 million visitors in 23 countries around the world.

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