



OLIVE D'OR 2023 TERMS AND CONDITIONS

REGISTRATION DEADLINE

April 13th, 2023

ADMISSION CRITERIA

Participating olive oils must respect the following criteria:

- Extra virgin olive oil
- Contain less than 0.8% of oleic acid
- Be issued from a minimum homogenous lot of 2.000 L.

CATEGORIES

Participants must determine in which category they want their olive oil to be presented in. There are 5 different categories: **Ripe fruitiness, Light Fruit Flavour, Medium Fruit Flavour, Strong Fruit Flavour, Aromatic.**

To participate, here is the harvest time required according to your hemisphere:

Northern Hemisphere: harvest after August 2022

Southern Hemisphere: harvest before May 2023

Each of the 5 categories will offer a **Special Southern Hemisphere Prize for harvesting before July 2022** (if there are a minimum of 3 participants in each category): Due to the 6 months gap between the Northern and Southern Hemisphere harvests, we wish to recognize the quality of the oils from the latter. Therefore, a special Southern Hemisphere award will be given in each of the 5 categories of our show, in honor of the spring 2022 harvest.

How to classify?

Ripe fruitiness: a set of olfactory sensations characteristic of the oil produced from healthy, fresh fruit that harvested later in the season. The oil is sweet, with little or no bitterness or pungency and with an aroma of ripe fruit, dried fruit, yellow or red fruit, as well as floral notes.

Light Fruit Flavour: little or no sharpness or bitterness, mild taste, subtle and sweet flavor.

Medium Fruit Flavour: sharp, with moderate bitterness, strong vegetable notes, with a long finish.

Strong Fruit Flavour: strong, sharp and bitter (peppery), intense vegetable notes (artichoke, tomato, tomato plant, green banana, etc.), long and refined finish, a smooth, oily feeling on the palate, with a long aftertaste.

Aromatic: naturally or chemically flavored oil. Any type of flavor will be accepted (basil, truffle, parmesan, chili...)

Each participant may enter one or more products. However, he can only present 1 product per category according to the selected hemisphere (1 product per category and per hemisphere for a producer).

COMPETITION

The selection of winners will be held under the rules and ethics of International Olive Oil Council (COI) by an independent and recognized jury. The jury's decision is final and without appeal. The results will be announced during the SIAL Canada 2023 show. No explanation will be given.

Date of jury: May 7th and 8th, 2023

Tasting session in the Olive d'Or area

By choosing the tasting option, your product will be offered for tasting to all visitors of the Olive d'Or area. Tasting sessions will be driven by a professional hostess who will make your brand shine. Dedicated labels with your QR code, will be available to identify your product. As a reminder, SIAL Canada's attendees are buyers from the retail and foodservice industries.

Participants will not be allowed to promote their products themselves in the Olive d'Or area.

Registration fee

PACKAGE 1: \$325 CAD in Early bird price (\$370 CAD in Regular price)

- Participation in the contest
- Showcase of your product in the Olive d'Or booth during the 3 days of the show
- Your listing in the website

PACKAGE 2: \$630 CAD in Early bird price (\$730 CAD in Regular price)

- Includes package #1
- Tasting of your product at the Olive d'Or booth during the 3 days of the show
- Dedicated label with your QR code

> **Early bird price until February 7th, 2023**

> **Regular price from February 8th to March 8th, 2023**

Registration for the Hosted Buyer Program

An exclusive program for all of our exhibitors, now open for free to participants of the Olive d'Or competition.

SIAL Canada offers all exhibitors the opportunity to participate in its Buyer Program. This program allows participants to meet **with high-level American and Canadian buyers** who are specifically interested in doing business with them.

If you are interested, please contact our Buyer Program Manager sialhbp@expocanadafrance.com.

INCLUSIONS

Participation at 2023 Olive d'Or contest generate your listing in the official show guide.

SAMPLE SHIPPING

Product reception deadline: April, 26th 2023

QUANTITY:

- Send **3 bottles** by selected category (minimum of 1500ml)
- If you choose **the tasting option**, send **5 bottles** (3 for the jury tasting selection & 2 for the tasting to visitors at the show).

All bottles must be of one of the following formats 500ml or 750ml. If in your country, formats are different, 375ml formats can be exceptionally accepted. For this reason, a 375 ml format will be accepted but the quantity must be 4 bottles for the tasting and 8 for the tastings. Tinted or transparent glass bottles are accepted.

For aromatics (infused) olive oils with 250ml format, please send 6 bottles.

Please provide us a presentation of a recent chemical analysis carried out by a COI/IOC accredited laboratory, as well as a self-certification of the producer to guarantee the sample authenticity (with the right reserved for the competition to verify the winning samples).

ADDRESS:

SIAL CANADA - OLIVE D'OR

To : Maelle Rey-Marechal
2120 Sherbrooke Est, Suite 901
Montréal, QC H2K 1C3
Canada

SHIPPING INSTRUCTIONS:

1. **Each product must have the following indications:**
 - harvest date or bottle filling date
 - country of origin
 - name of the private mill / coop / producer
2. Indicate on the parcel : « **destined to an extra virgin olive oil competition – not for sale** »
3. Indicate on the air waybill : « **Shipper is responsible for paying custom duties, transport fees and taxes** »
4. Indicate on the commercial invoice :
Custom rate code: 1509.10
GST Code : 59

IMPORTANT :

1. NO SAMPLES WILL BE RETURNED
2. SAMPLES MUST BE CAREFULLY PACKED. SIAL Canada is not responsible if any damages occur and if product thus cannot be judged.
3. YOU ARE RESPONSIBLE FOR PAYING SHIPPING COSTS, TAXES AND CUSTOM CLEARANCE. If you are shipping your products, make sure you arrange customs clearance, duties and taxes with your transport company, if you do not, your shipment could be delayed. Make sure your shipment is customs cleared and delivered to SIAL Canada by April 14th, 2023. For any help, please contact our official customs broker **North American Logistics Services Inc**, M. Fernando VERA at 514 847 1791 or fvera@nalsi.com
4. A DELAY IN YOUR PRODUCT RECEPTION WILL CAUSE THE NON PARTICIPATION TO THE CONTEST. SIAL Canada could not be responsible and no refund will be possible.

PAYMENT

Only your payment will confirm your registration.

CANCELLATION

No refunds will be realized in case of cancellation by the participant and no samples will be return.

FORCE MAJEURE/ACT OF GOD

Depending of the sanitary conditions, SIAL Canada reserves the right to organize the competition virtually. Modification of the inclusions in case of force majeure: Participation in the 2023 competition + **referencing on the SIAL Canada online platform.**