

**CONCURSO NACIONAL**  
 **AZEITES**  
**PORTUGAL**  
**MMXXI - 2021**

**Ripe Fruitiness**  
**Green Fruitiness - Delicate**  
**Green Fruitiness – Medium**  
**Green Fruitiness - Robust**

**Protected Designation of Origin (PDO)**  
**Organic Olive Oil**  
**Best of the Market**  
**FNA Award – Great Batches**

## **Competition Rules**

1. The Portuguese National Olive Oil Competition aims to distinguish homogeneous batches of Extra Virgin Olive Oil produced in the 2020/21 crop year that are presented by legally recognized producers and packers, and which are marketed by themselves with exclusive commercial references.
2. There are four categories established:
  - 2.1. **Robust Green Fruity Olive Oil** – olive oils that obtain, in the sensory analysis carried out by a recognized tasting panel and following the International Olive Oil Council standard (COI/T.20/Doc.15), the classification of “green fruit”, and a median of fruit intensity greater than 6.
  - 2.2. **Medium Green Fruity Olive Oil**: olive oils that obtain, in the sensory analysis carried out by a recognized tasting panel and following the International Olive Oil Council standard (COI/T.20/Doc.15), the classification of “green fruit”, and a median of fruit intensity equal or less than 6, and equal or greater than 3.
  - 2.3. **Delicate Green Fruity Olive Oil**: olive oils that obtain, in the sensory analysis carried out by a recognized tasting panel, and following the International Olive Oil Council standard (COI/T.20/Doc.15), the classification of “green fruit”, and a median of fruit intensity less than 3

- 2.4. **Ripe Fruity Olive Oil:** olive oils that obtain, in the sensory analysis carried out by a recognized tasting panel and following the International Olive Oil Council standard (COI/T.20/Doc.15), the classification of “ripe fruit”.
3. The oils entered for the competition shall be from a homogeneous batch of oil, stored in a single tank of at least 1.500 liters, followed by a certificate issued by a recognized Panel and Laboratory that attest to the fulfilment of the sensory requirements and chemical required for classification as “Extra Virgin Olive Oil, following the current regulations of the International Olive Council.
  4. Each producer/packager may compete with a single batch of olive oil in each category. Each batch must correspond to a single and exclusive commercial reference.
  5. If the batch is qualified as “**PDO**”, it may be subscribed for free at the category of “Protected Designation of Origin” of the Virgin Olive Oil Competition of the National Oliviculture Fair by presenting Annex 3A.
  6. If the batch is qualified as “Organic Olive Oil”, it may be subscribed for free at the category of “Organic Olive Oil” of the Portugal National Olive Oil Competition by presenting Annex 3B.
  7. If the producer/packager wants to participate in the award “**Best of the Market**” he must present Annex 3C, indicating three commercial establishments in Portugal where the Competition Staff can acquire the commercial reference.
  8. If the batch has a volume equal to or greater than 20.000 liters, the producer/packager are automatically subscribed to the **FNA Award – Great Batches**.
  9. Each competitor is responsible for the sample collection, which must be **representative**. The rules to be observed for sample collection shall be as laid down in standard ISO 555 “Animal and Vegetable fats and oils – Sampling”. The sample collection must be authenticated by an official suitable entity (Certification Body; Producer Association; Notary) duly confirmed by Annex 2. There are not allowed documents issued by services providers in the legal field. The tank must be sealed by the entity responsible for the sample collection until the disclosure of the results.
  10. The sample must comprise seven samples of 500mL each, collected in coloured glass containers.

- 11.** In the event of the producer/packager wishes to compete in the “Protected Designation of Origin”, must be considered one additional sample of 500mL for each registered batch.
- 12.** Each competitor must send three samples, duly identified and inviolably closed, to the Secretariat of the Portugal National Olive Oil Competition. The Secretariat will assign a secret code number to each of the olive oils entered for the competition.  
For each batch registered on the category of “Protected Designation of Origin” must be sent, to the same address, one additional sample.  
One sample must be sent to a laboratory and another one to a tasting panel, both recognized by the International Olive Council, for it to be chemically tested and undergo organoleptic assessment according to the IOC method for the organoleptic assessment of virgin olive oil. The analysis documents must accompany the samples sent to the Secretariat.  
Two samples must be kept by the competitor and remain at the disposal of the Secretariat of the Competition in any case of the loss or spoiled of the other samples.
- 13.** Entries will be analysed by the Official Tasting Panel of the Portugal National Olive Oil Competition, at the National Exhibition and Agricultural Markets Center (CNEMA), in Santarém.
- 14.** The samples registered in the “Protected Designation of Origin” will be analyzed by the Official Tasting Panel of the Virgin Olive Oil Competition of the National Oliviculture Fair.
- 15.** The Official Tasting Panel will use the assessment sheet given in Annex 4 to analyse each olive oil in each category. In the case of a tie, the olive oil with the lowest acidity shall be chosen, and if the tie persists, the olive oil with the lowest peroxide value shall be chosen.
  - 15.1.** If the jury considers that the olive oil does not belong to the category of which it has been pre-assigned, it may be classified in another category. If the competitor already registers an entry in that category, the second one will be disqualified.
- 16.** The Competition Secretariat reserves the right to perform Physicochemical check analyses and, if appropriate, disqualify any olive oil that fails to comply with the parameters stipulated in IOC standards.
- 17.** The Competition Secretariat reserves the right to audit, at any time and until the disclaimer of the results, each participant, and his lots, at the facilities mentioned by the competitor.

18. The Secretariat may declassify a sample, without any reimbursement of the registration fee, in situations where the audit in question cannot be carried out or does not demonstrate full compliance with the requirements set out in this Regulation.
19. The decision of the Official Tasting Panel shall be final and shall not be open to appeal.
20. The prizes for the winning olive oils will be awarded in each category, according to the assessment sheet – Annex 4 – as follows:

#### **Robust Green Fruity Olive Oil**

- **Golden Medal** – To the lots that obtain the highest final scores, up to ten percent of the finalists in the category, and whose final score is greater than 70 points.
- **Silver Medal** – To the lots that obtain the highest final scores, up to twenty percent of the finalists in the category, whose final score is greater than 70 points and who have not been awarded with Golden Medal.
- **Bronze Medal** – To the lots that obtain the highest final scores, up to thirty percent of the finalists in the category, whose final score is greater than 70 points and who have not been awarded the Golden Medal or the Silver Medal

#### **Medium Green Fruity Olive Oil**

- **Golden Medal** – To the lots that obtain the highest final scores, up to ten percent of the finalists in the category, and whose final score is greater than 70 points.
- **Silver Medal** – To the lots that obtain the highest final scores, up to twenty percent of the finalists in the category, whose final score is greater than 70 points and who have not been awarded with Golden Medal.
- **Bronze Medal** – To the lots that obtain the highest final scores, up to thirty percent of the finalists in the category, whose final score is greater than 70 points and who have not been awarded the Golden Medal or the Silver Medal

#### **Delicate Green Fruity Olive Oil**

- **Golden Medal** – To the lots that obtain the highest final scores, up to ten percent of the finalists in the category, and whose final score is greater than 65 points.
- **Silver Medal** – To the lots that obtain the highest final scores, up to twenty percent of the finalists in the category, whose final score is greater than 65 points and who have not been awarded with Golden Medal.

- **Bronze Medal** – To the lots that obtain the highest final scores, up to thirty percent of the finalists in the category, whose final score is greater than 65 points and who have not been awarded the Golden Medal or the Silver Medal

### **Ripe Fruity Olive Oil**

- **Golden Medal** – To the lots that obtain the highest final scores, up to ten percent of the finalists in the category, and whose final score is greater than 60 points.
- **Silver Medal** – To the lots that obtain the highest final scores, up to twenty percent of the finalists in the category, whose final score is greater than 60 points and who have not been awarded with Golden Medal.
- **Bronze Medal** – To the lots that obtain the highest final scores, up to thirty percent of the finalists in the category, whose final score is greater than 60 points and who have not been awarded the Golden Medal or the Silver Medal

### **Organic Olive Oil**

- **Golden Medal** – To the lot certificated under Organic Olive Oil that, in each category of fruitiness, obtain the highest final score, greater than 70 points.

### **Olive Oil with Protected Designation of Origin**

- **Golden Medal** – to the olive oil qualified in each national PDO that obtain the highest final score, regardless of the category of fruitiness.

### **FNA Award - Great Batches**

- **FNA Medal** – To the lot that, among the lots with a volume equal to or greater than 20.000 liters, obtains the highest absolute final score.

### **“Best of the Market Award”**

- **Best of the Market Award** – To the olive oil registered in the “Best of the Market” category, acquired by the Competition Secretariat on the market, which obtains the highest absolute final score.

### **Prestige Extra Virgin Olive Oil**

- **Prestige Medal** – To the lot that obtains the highest absolute final score regardless of the category, if it is equal or greater than 80 points.

**21.** The labeling of the packages of the distinguished lots may contain a mention of the respective distinction. That label may be used on packaged olive oils until the end of 2021.

**22.** To register for the competition, each participant must send :

- The **Registration Form** (Annex 1) for each batch, duly completed, attesting to the mandatory registration in the Portugal National Olive Oil Competition and eventual entries at the contest “Protected Designation of Origin”, “Organic Olive oil” and “Best of the Market”.
- The chemical testing certificate and sensory analysis certificate issued respectively by a laboratory and a tasting panel holding IOC recognition for 2020/2021.
- The entity deed concerning the collection of the samples and the location and sealing of the tank.
- Three of the 500 mL samples properly packaged to avoid breakage during transportation.
- The Annex 3A in case of registration as “Protected Designation of Origin” and the Annex 3B in case of registration as “Organic Olive Oil”.
- Two packages of the final product duly encapsulated and labelled, for promotional purposes.
- A payment of 100€ for each registration, and its proof, in a check sent to CEPAAL – Portugal National Olive Oil Competition, or by bank transfer to the IBAN: PT50 0010 0000 5062 9170 0024 6. The amounts in question are exempt from VAT under article 9 of CIVA.

**CLOSING DATE FOR REGISTRATION AND PRESENTATION OF SAMPLES:  
7 April 2021.**

Adress: **Secretariado do Concurso Nacional de Azeites de Portugal 2021.  
Quinta das Cegonhas, Apartado 331, 2001-904, Santarém.**

For further information, contact:

Secretariado do Concurso Nacional de Azeites de Portugal:

[geral@concursonacionaldeazeite.pt](mailto:geral@concursonacionaldeazeite.pt)

[www.concursonacionaldeazeite.pt](http://www.concursonacionaldeazeite.pt)

Phone: +351 285 250 990

**Datasheet:**

- President of the Jury: José Gouveia
- Author and Coordinator of I.T: Eduardo Abade
- Technical Director: Mariana Teles Branco

**CONCURSO NACIONAL**  
 **AZEITES**  
**PORTUGAL**

**Feira Nacional de Agricultura 2021**

**Concurso Nacional de Azeite Virgem Extra - Inscrição Obrigatória**

- **Azeite com Denominação de Origem Protegida** - **3A**

- **Azeite - Modo Produção Biológico** - **3B**

- **Prémio Melhor do Mercado** - **3C**

(Assinale a(s) pretendida(s))

**Anexo 1**

**Ficha de Inscrição (Fotocopiável):**

(Regulamento - Preenchimento total obrigatório por cada lote a concurso)

Nome \_\_\_\_\_

Residente/Com Sede em \_\_\_\_\_

Código Postal \_\_\_\_\_ - \_\_\_\_\_ NIF \_\_\_\_\_

Pessoa de contacto: \_\_\_\_\_ Telemóvel \_\_\_\_\_

Mail \_\_\_\_\_

Possui no seu armazém, situado em \_\_\_\_\_

Freguesia de \_\_\_\_\_ Concelho de \_\_\_\_\_,

o depósito nº \_\_\_\_\_ com o lote de \_\_\_\_\_ litros que submete a concurso,

comercializado com a **referência comercial** \_\_\_\_\_,

registada no INPI sob o processo número \_\_\_\_\_, em nome de \_\_\_\_\_,

conhece as condições que regem este concurso às quais se submete.

Anexa comprovativo de pagamento ao CEPAAL-CNAP a importância de 100 euros pelo lote

inscrito, realizado por (cheque/transferência bancária) nº \_\_\_\_\_ do Banco \_\_\_\_\_.

(Localidade e Data) \_\_\_\_\_, \_\_\_\_\_ de \_\_\_\_\_ de 20\_\_\_\_.

(Assinatura e Carimbo)

\_\_\_\_\_

**CONCURSO NACIONAL**  
 **AZEITES**  
**PORTUGAL**

**Feira Nacional de Agricultura 2021**

**Anexo 2**  
(Regulamento)

**Minuta da Declaração de representatividade do lote:**

(Nome) \_\_\_\_\_ (Câmara; Associação; Notário, etc.)

reconhecida(o) por \_\_\_\_\_ (Min. Adm. Interna, Min.

Agricultura, Min. Justiça, etc.), residente/com Sede em \_\_\_\_\_

declara que o produtor (nome do concorrente) \_\_\_\_\_,

contribuinte nº \_\_\_\_\_ com sede em \_\_\_\_\_,

possui o lote de azeite de quantidade não inferior a 1500 L, a que correspondem as amostras

enviadas com a identificação \_\_\_\_\_, no depósito \_\_\_\_\_

situado no armazém \_\_\_\_\_

localizado em \_\_\_\_\_, na Freguesia de \_\_\_\_\_,

Concelho de \_\_\_\_\_.

Data:

Nome do subscritor (legível): \_\_\_\_\_

Função \_\_\_\_\_

(Assinatura e Carimbo)

\_\_\_\_\_



## Feira Nacional de Agricultura 2021

### Prémio Feira Nacional de Olivicultura Azeite com Denominação de Origem Protegida

#### Anexo 3A (Regulamento)

#### Minuta da Declaração de conformidade para lotes qualificados com Denominação de Origem Protegida.

Nome \_\_\_\_\_ (Organismo Privado de Certificação)

reconhecido pelo Ministério da Agricultura, com sede em \_\_\_\_\_

\_\_\_\_\_ declara que a entidade

(nome do concorrente) \_\_\_\_\_

Residente/Com Sede em \_\_\_\_\_

Código Postal \_\_\_\_\_ - \_\_\_\_\_

possui o lote de azeite virgem no depósito referido como \_\_\_\_\_

no seu armazém situado em \_\_\_\_\_

Freguesia de \_\_\_\_\_ Concelho de \_\_\_\_\_

em conformidade com o **Caderno de Especificações de** \_\_\_\_\_

\_\_\_\_\_

(Data) \_\_\_\_\_ de \_\_\_\_\_ de 20\_\_\_\_.

Identificação do declarante \_\_\_\_\_

Função \_\_\_\_\_

(Assinatura e Carimbo) \_\_\_\_\_



## Feira Nacional de Agricultura 2021

### Concurso Nacional de Azeites de Portugal – Modo Produção Biológico

#### Anexo 3B (Regulamento)

#### Minuta da Declaração de conformidade para lotes certificados sob o Modo de Produção Biológico.

Nome \_\_\_\_\_ (Organismo Privado de Certificação)

reconhecido pelo Ministério da Agricultura, com sede em \_\_\_\_\_

\_\_\_\_\_, declara que a entidade

(nome do concorrente) \_\_\_\_\_

Residente/Com Sede em \_\_\_\_\_

Código Postal \_\_\_\_\_ - \_\_\_\_\_, \_\_\_\_\_,

possui o lote de azeite virgem extra no depósito referido como \_\_\_\_\_

no seu armazém situado em \_\_\_\_\_

Freguesia de \_\_\_\_\_ Concelho de \_\_\_\_\_

em conformidade com o **Modo de Produção Biológico**.

(Data) \_\_\_\_\_ de \_\_\_\_\_ de 20\_\_\_\_.

Identificação do declarante

\_\_\_\_\_

Função \_\_\_\_\_

(Assinatura e Carimbo) \_\_\_\_\_

**CONCURSO NACIONAL**  
 **AZEITES**  
**PORTUGAL**

**Feira Nacional de Agricultura 2021**

**Concurso Nacional de Azeites de Portugal - Prémio Melhor do Mercado**

**Anexo 3C**  
(Regulamento)

**Minuta da Declaração de conformidade para referências comercializadas no Mercado Nacional.**

Nome \_\_\_\_\_ (Produtor/Embalador)

declara que a referência comercial \_\_\_\_\_,

correspondente ao lote inscrito no Concurso Nacional de Azeites de Portugal, se encontra à venda no mercado português, nomeadamente nos seguintes estabelecimentos comerciais:

(nome do estabelecimento) \_\_\_\_\_

localizado em \_\_\_\_\_,

(nome do estabelecimento) \_\_\_\_\_

localizado em \_\_\_\_\_,

(nome do estabelecimento) \_\_\_\_\_

localizado em \_\_\_\_\_,

(Data) \_\_\_\_\_ de \_\_\_\_\_ de 20\_\_\_\_.

(Assinatura e Carimbo) \_\_\_\_\_

**CONCURSO NACIONAL**  
 **AZEITES DE PORTUGAL**

**Anexo 4 – Folha de Prova Final**

**Folha de Avaliação Sensorial**

Código da amostra \_\_\_\_\_, Proveedor \_\_\_\_\_

**Defeitos Perceptíveis:** SIM / NÃO. Se SIM por favor indique qual/quais:

<b>Sensações olfactivas (40 pontos)</b>	
Frutado de Azeitona (0-10)	
Complexidade (0-20)	
Equilíbrio (0-10)	
<b>Sub-total (1)</b>	

<b>Sensações gustativas-retronasais (40 pontos)</b>	
Frutado de Azeitona (0-10)	
Doce (0-5)	
Amargo (0-5)	
Picante (0-5)	
Complexidade (0-20)	
Equilíbrio (0-10)	
<b>Sub-total (2)</b>	

<b>Sensação final olfacto-gustativa (15 pontos)</b>	
Harmonia (0-10)	
Persistência (0-5)	
<b>Sub-total (3)</b>	

<b>Nota Final (1+2+3)</b>	
---------------------------	--

<b>Descriptorios (sensações olfactivas/retronasais)</b>			
<b>Descriptorios</b>	<b>Intensidade</b>		
	<b>Suave</b>	<b>Médio</b>	<b>Intenso</b>
Erva			
Folha de Oliveira			
Maçã (verde/madura)			
Amêndoa (verde/madura)			
Tomate (verde/maduro)			
Planta de tomateiro			
Banana (verde/madura)			
Alcachofra			
Frutos cítricos			
Folha de Figueira			
Flores/Floral			
Especiarias Picantes (pimenta, etc)			
Especiarias Doces (anis, etc)			
Ervas Aromáticas			
Outros			

<b>Sensações gustativas e tácteis</b>			
<b>Descriptorios</b>	<b>Intensidade</b>		
	<b>Suave</b>	<b>Médio</b>	<b>Intenso</b>
Amargo			
Picante			
Doce			
Adstringência			

<b>Tipo de Frutado</b>	<b>Intensidade</b>		
	<b>Suave</b>	<b>Médio</b>	<b>Intenso</b>
Verde			
Maduro			