

Masters of Olive Oil International Contest

SANREMO 2019

ENTRY FORM

Mr Mrs (LAST-NAME first-name) _____
 Job title Legal Representative Owner
 Company Name _____
 Address _____
 ZIP / Postal Code _____ City _____ Country _____
 VAT Number _____
 Phone _____ Mobile _____ Fax _____
 Email _____
 Website address _____

REQUESTS to participate to the Masters of Olive Oil International Competition 2019 with the Sample/s of which we enclose

- Chemical Analyses or the Self-declaration (signed by Company representative) required by Art. 8 of Rules and Regulations;
- and agrees to comply with the terms in Articles 4, 5, 6 and 12 of the Rules and Regulations.

I do hereby acknowledge that I have read and understood and fully accept all terms and conditions of the RULES AND REGULATIONS and declare to accept the final decision of the jury which will only communicate the list of award-winning extra virgin olive oils and not the list of the participating companies or the score assigned to individual samples.

Shipments of the products for the International Competition MOOOIC 2019 must be postmarked within February 15th until March 31st, 2018 to: C.O. MOOOIC 2018, C/O HOTEL ROYAL - Corso Imperatrice, 80 - 18038 Sanremo (IM) ITALY - tel. +39 0184 5391

PRODUCTION

Wholly owned olive grove (in hectares) _____

Rented olive grove (in hectares) _____

Olive trees quantity _____

Olive harvest method: hand picked semi-mechanized fully mechanized

Extraction method: traditional pressing two phases continuos three phases continuos

sinolea method

Main Cultivars _____

Other brand produced _____

Average annual production of EVOO in q. (100kg) _____

PACKAGING

In activity since: _____

Oil types managed: National EU DOP ORGANIC

Main Cultivars _____

Other brands manufactured _____

Average annual quantity produced/sold in q (100Kg) _____

TYPE A) MONOVARIETAL/MONOCULTIVAR

CATEGORY: LOW FRUITY MEDIUM FRUITY HIGH FRUITY

BRAND NAME _____

MINIMUM QUANTITY PRODUCED AND STORED IN LITERS (min. 750): _____

STORAGE NR _____ SILOS NR _____

CULTIVAR NAME _____

TYPE B) BLEND

CATEGORY: LOW FRUITY MEDIUM FRUITY HIGH FRUITY

BRAND NAME _____

MINIMUM QUANTITY PRODUCED AND STORED IN LITERS (min. 750): _____

STORAGE NR _____ SILOS NR _____

MAIN TWO CULTIVARS USED _____

TYPE C) DOP/IGP

CATEGORY: LOW FRUITY MEDIUM FRUITY HIGH FRUITY

BRAND NAME _____

MINIMUM QUANTITY PRODUCED AND STORED IN LITERS (min. 750): _____

STORAGE NR _____ SILOS NR _____

IS THIS OIL ORGANIC?: YES NO

SPECIFY TYPE: DOP IGP SUBZONE IF PRESENT ON LABEL: _____

CULTIVAR NAME _____

TYPE D) ORGANIC

CATEGORY: LOW FRUITY MEDIUM FRUITY HIGH FRUITY

BRAND NAME _____

MINIMUM QUANTITY PRODUCED AND STORED IN LITERS (min. 750): _____

STORAGE NR _____ SILOS NR _____

CERTIFIED?: NO IGP DOP SUBZONE IF PRESENT ON LABEL

OBTAINED FROM ORGANIC AGRICULTURAL METHODS (CERTIFIED) IF SPECIFIED ON LABEL

MAIN TWO CULTIVARS USED _____

GDPR agreement: I consent to the use of my personal data regarding my company for the Competition's purposes (Regulation L.196/2003), within the framework of the promotion and diffusion of information in and out of the European Union and internationally.

DATE _____ SIGNATURE (& STAMP) OF LEGAL REPRESENTATIVE _____