



MASTERS OF OLIVE OIL

# MASTERS OF OLIVE OIL INTERNATIONAL CONTEST SANREMO 2020 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 2020** 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 2020 must be postmarked within March 1<sup>st</sup> until March 23<sup>rd</sup>, 2020 to: C.O. MOOOIC 2020 by FRATELLI MAZZINI S.A.S. , C/O GRAND HOTEL LONDRA - Corso Matuzia, 2 - 18038 Sanremo (IM ) ITALY - tel. +39 0184 65511**

## 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) \_\_\_\_\_



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## SANREMO 2020

### ENTRY FORM

#### 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

SPECIFIC IFY TYPE:  DOP  IGP

SUBZONE IF PRESENT ON LABEL: \_\_\_\_\_

CULTIVAR NAME \_\_\_\_\_

#### TYPE D) ORGANIC

CATEGORY: **LOW FRUITY**

**MEDIUM FRUITY**

**HIGH FRUITY**



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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 D.Lgs. n. 101/2018), 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**

\_\_\_\_\_