

2018 Entry Handbook



The overall goal of the Central Coast Olive Oil Competition is to provide a venue for California olive oils to be professionally judged and to educate consumers regarding the quantity and styles of olive oil produced in California. It provides an opportunity for the California Mid-State Fair and the Lodi Grape Festival to recognize the presence of the olive oil industry as an integral agricultural component of the community.

GENERAL RULES

1. To qualify for entry in the 2018 Central Coast Olive Oil Competition, 100% of the olives used to produce the olive oil must have been harvested within the state of California.
2. All entries must be submitted through the Fairs online entry system and must reach the Fair office on or before the entry closing, March 30, 2018. Registration is to be done online at: <http://cmsfw.fairmanager.com/>
3. After an entry is submitted, the entry fee will not be refunded.
4. The judge's decision is final and determines all awards.
5. The same olive oil (although marketed under different labels) may not be entered in more than one category. However, a producer may submit multiple entries in the same category.
6. An official entry to consist of at least (2) 7 Ounce (210ml) bottles of each olive oil to be entered. Competition reserves the right to request additional bottles of award winning oils for display purposes.
7. Any entry delivered by mail, freight, or express must be prepaid. No entry will be accepted for which carrier charges have not been prepaid. All entries become the property of the CCOOC.
8. The CCOOC, management and staff are not responsible for errors in entries. No entry shall be entitled to an award for which has been disallowed on the basis of the producer's error.
9. Producers/ Entries found in violation of rules or ethical practices will forfeit awards and other privileges deemed appropriate by the Central Coast Olive Oil Competition Management and the Chief Judge.
10. Olive oils entered must be available for commercial sale.
11. This competition will adhere to the State Rules of the California Department of Food & Agriculture Fairs & Expositions Branch.
[https://www.cdffa.ca.gov/Fairs_ & Expositions/Fair Information/State Rules for California Fairs.asp](https://www.cdffa.ca.gov/Fairs_&_Expositions/Fair_Information/State_Rules_for_California_Fairs.asp)

CALENDAR OF EVENTS

Early Bird Online Registration - till Friday, March 23, 2018 Final date to Register Online - Friday, March 30, 2018

Entries Received at the Paso Robles Events Center - Monday, April 2, 2018 - Thursday, April 5, 2018

All Oils Must be Received No Later than 4:00pm, Thursday, April 5, 2018

CCOOC Competition Judging - Week of April 9, 2018

CCOOC Release of Results - End of April 2018

EARLY BIRD ONLINE REGISTRATION TILL FRIDAY, MARCH 23, 2018

ENTRY FEE: \$60 PER OIL

LAST CALL ONLINE REGISTRATION TILL FRIDAY, MARCH 30, 2018

ENTRY FEE: \$70 PER OIL

Enter on-line at <http://cmsfw.fairmanager.com/>. Entry fees are non-refundable.

OLIVE OIL ENTRIES RECEIVED: MONDAY, APRIL 2, 2018 ~ THURSDAY, APRIL 5, 2018

All Oils Must be Received No Later than 4:00pm, April 5, 2018

Ship to: CCOOC - Paso Robles Event Center
2198 Riverside Avenue
Paso Robles, CA 93446
805-239-0655

Each entry to consist of at least (2) 7 Ounce (210ml) bottles of each olive oil entered. Please identify in large legible letters, the name of the producer on the outside of shipment. The outside of the shipment is also to be labeled CCOOC. No olive oil will be accepted for which carrier charges have not been prepaid.

- All entries must be available for sale to the general public at full price. All bottles must be labeled and ready for market and not be open.
- Organic Producers must submit California Organic Registration or Certification Number.
- Producer must indicate level of intensity on entry form.
- All Flavored Oils must meet the established standards set by the State of California Regulations Title 17, Section 12400.

CCOOC is limited to all Extra Virgin and flavored Olive Oil produced in California

Division 90 Extra Virgin	Division 91 Flavored Olive Oil	Division 92 Extra Virgin - Organic	Division 93 Flavored Olive Oil - Organic
1. Mission	1. Lemon Flavored	1. Mission	1. Lemon Flavored
2. Mission Blends	2. Orange Flavored	2. Mission Blends	2. Orange Flavored
3. Manzanillo	3. Any other Citrus Flavored	3. Manzanillo	3. Any other Citrus Flavored
4. Manzanillo Blends	4. Herb Flavored	4. Manzanillo Blends	4. Herb Flavored
5. Sevillano	5. Other Flavored (name)	5. Sevillano	5. Other Flavored (name)
6. Sevillano Blends	6. Garlic	6. Sevillano Blends	6. Garlic
7. Ascolano	7. Flavored Blends	7. Ascolano	7. Flavored Blends
8. Ascolano Blends	8. Sweets	8. Ascolano Blends	8. Sweets
9. Picholine	9. Hot	9. Picholine	9. Hot
10. Picholine Blends		10. Picholine Blends	
11. Arbequina		11. Arbequina	
12. Arbequina Blends		12. Arbequina Blends	
13. Frantoio - Leccino Blends		13. Frantoio - Leccino Blends	
14. Other Mono Cultivar		14. Other Mono Cultivar	
15. Other Blends		15. Other Blends	
16. Arbosana		16. Arbosana	
17. Koroneiki		17. Koroneiki	

MEDALS (AWARDS)

The Judges shall award all medals. Oils will be considered for Gold, Silver and Bronze medals in their respective classes as well as "Best of Class" and "Best of Show". Organic and conventional method will be judged separately, as well as, flavored oils. Within a class, "Best of Class" awards will may be awarded to more than one oil due to intensity. The decisions set forth by the Judges will be final.

Best of Show is awarded to one oil recognized to possess special characteristics of the highest quality overall.

Best of Class is awarded to oils that exhibit the highest quality in their respective categories. Best of Class oils will receive a "descriptive on the merits of the oil" from the judging panel to be used by the fair and producer for publicity purposes.

Gold Medal is awarded to an oil that demonstrates its type and/or varietal character, balance, structure, and complexities to the highest standards.

Silver Medal is awarded to an oil reflecting the correct distribution of balance and character of its type or variety; an oil deemed to be well crafted and of excellent quality.

Bronze Medal is awarded to an oil that is true to its type or variety; a oil deemed to be well crafted and of good quality.

Sweepstakes Award is awarded to the producer with the three highest placing oils in the competition. To be eligible a producer must enter a minimum of three oils. The producer will receive a special award as the "Producer of the Year" for the CCOOC.

All entries will be automatically entered in to the California Food & Beverage Packaging Competition
Award Winning Oils to be displayed at both the California Mid-State Fair & Lodi Grape Festival

Complete the registration. <http://cmsfw.fairmanager.com/>. Be sure to provide up to date contact information in case there are any questions, errors, or shipping problems.

Early Bird Online Entry Registration Due by Friday, March 23, 2018 \$60 per Entry

Last Call Online Entry Registration Due by Friday, March 30, 2018 \$70 per Entry fees are non-refundable.

Entries will be accepted between dates of Monday, April 2 ~ Thursday, April 5, 2018 Olive Oil Must be Received No Later than 4:00pm, April 5, 2018

Chief Judge: Arden Kremer

Shipping Instructions:

CCOOC-Paso Robles Event Center
2198 Riverside Avenue Paso
Robles, CA 93446

For Registration questions, please
contact: California Mid-State Fair
Ricky Brown
Ricky@midstatefair.com
(805) 239-0655