

**Fax to ++49 6226 40047**

**bioPress**, the well-known Bio-trade magazine (since 1994) is looking for the best organic Olive oils. The results will be described in the bioPress magazine and the best 25 within the ranking will be advertised on the bioPress web page. And you are entitled to canvass with the label Top25 bioPress olive oil.

All companies producing, processing and/or marketing organic certified olive oils can take part in the competition. The internationally acknowledged expert for olive oils **Dr. Horst Schäfer-Schuchardt** is going to organize together with a jury the tasting and quality test for the **bioPress magazine**. The well-known olive oil expert and panel leader **Nicola Perrucci** from Bari, panel leader **Dr. Dr. Lorenzo Cerretani** from Bologna, panel leader **Dr.-Ing. Kouther-Behir Ben Hassine** from research institute olive of tunisia, food chemist **Christian Gertz**, germany, **Anna-Maria Schäfer-Schuchardt**, germany, **Carmen Sanchez**, spain, (both certified olive oil tester) and **Kersten Wetenkamp**, Editor of Der Feinschmecker (The Gourmets), germany are members of the jury.

The participation fee is 164,- Euro plus 28,- Euro for each registered olive oil. **Bookings by December 19<sup>th</sup> 2014 (incoming order) will receive 10% early bird discount.**

Please, have the oils you want to be part of the tasting and quality test registered in binding manner. Send three original bottles (for the first tasting + possible second posttest, plus back position samples) of each registered olive oil to **bioPress-Publishing**. Deadline is **February 27<sup>th</sup> 2015**.

Only Oli d'Oliva Extra Vergine will be accepted. Settled is by invoice.

(supplementary sheet see more)

Name of the oils:

Number of the olive oils                      annual amount of production

What sorts of olives have been used?

Producer filling    Yes              No              Producer:

When was the oil harvested, when produced? Year:              /              Month:              /

How was harvesting done?                      by hand                      by machine                      other methods

Where was the oil pressed? In the own oil mill?                      Yes                      No

Type of the mill

Is the olive oil                      slightly fruity                      medium fruity                      intensely fruity

Measured unchanged acidity after the mechanical production (0,1 up to 0,8):                      %

Please send to us your current price lists, brochures and photos.

Extended closing date is **February 27<sup>th</sup> 2015**. Legal action is excluded in the ranking.

Company                      VAT | UID Nr.

Street                      Internet                      Producer

Zip Code    Place                      E-Mail                      Processor

Country                      Family Name                      First Name                      Trader

Country                      Family Name                      First Name                      Date

Tel./Fax                      Function

Signature