

Olive oils pop eyes at SIAL Canada 2016

SIAL Canada unveils the 17 winners of the Olive D'or 2016 Contest.

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by Canadian Packaging staff



MONTREAL—On the first day of the *SIAL CANADA 2016* (April 13-15) trade show, 12 winners and five favorites were named from the *Olive d'Or 2016* contest, the biggest international extra-virgin olive oil contest in Canada.

After the jury's deliberations, the 12 best extra virgin olive oils submitted by global producers were selected to be named the golden, silver or bronze drop in their respective categories.

Given the ever-increasing quality of the oils each year, five favorites were also selected by the jury.

Roughly 100 olive oils from 15 countries signed up to the contest this year, validating this major international contest's success.

Here are the 12 winners extra-virgin olive oils:

CATEGORIES/PRIZES	GOLDEN DROP	SILVER DROP	BRONZE DROP
Ripe Fruit	8 olivos Blend - Chile Agricola Don Rafael	Société Agricola El Predregal 022016PE - Portugal	BE – Chile Autral Family Estates
Light Fruit	OI Istria Pendolino – Croatia Agrolaguna DD	Oro Bailen Arbequina - Spain Galgon 99 SL	OI Istria Ascolana – Croatia Agrolaguna DD
Medium Fruit	Cladium – Spain Aceite Aroden Hispania	Mueloliva Picuda – Spain Muela Olives SL	El Empiedro – Spain SCA Olivarera la Purisma
Strong Fruit	Finca la Torre Hojiblanca Spain - Aceites Finca de la Torre SLU	Oro Bailen Reserva Familiar Picual - Spain - Galgon 99 SL	Morellana – Spain Sucesores de Hermanos Lopez SA

Here are the 5 jury member favorites for 2016:

Mauro Terre di San Mauro Olearia San Giorgio	Frantoio Franci IGP Toscano Franci	Knolive Epicure Knolive oils, SL	Parqueoliva Serie Oro Almazara de la Subbetica
Country : Italy Category : Light fruity	Country : Italy Category : Medium fruity	Country : Spain Category : Intense fruity	Country : Spain Category : Intense fruity

The Members of the 2016 International Jury:

- Christine Cheylan, Jury President, France;
- Maria Grazia, Certified Extra-Virgin Olive-Oil Taster;
- Eric Gonzalez, Chef at L'Atelier Montreal de Joël Robuchon, Casino de Montréal;
- Claudia M. Pharand, President and Co-founder of Distributions Olive & Olives Inc.;
- Denise Langevin, CEO Agroindustrial Nuevos Campos LTDA, Chili;
- Helena Lepori, Olive Oil Taster, Consultant

Each olive oil was blind tasted by a jury made up of olive oil and gastronomical experts, in accordance with the standards set out by the International Olive Council.

Organized as part of SIAL Canada, the Olive d'Or contest aims to continue to improve the quality of the extra- virgin olive oils available on the North American market and to allow the show's visitors to discover exceptional products.

PRODUCTS AVAILABLE EXCLUSIVELY AT OLIVE & OLIVES

All of the winning olive oils will be made available for tasting at the Olive & Olives boutique (Jean Talon market) on April 23-24, from 11AM to 2PM.

Finally, the winning olive oils will also be on display in the shop's window from April 23rd to May 18th inclusively.

Visit www.sialcanada.com and check out #SIALMTL16 for more information.