RULES / GUIDELINES

Art. 1 - Organization

World's Best Olive Oils (hereinafter WBOO) has been founded by Heiko Schmidt, first and only German expert with proper university post graduate studies and degree in virgin olive oil tasting and is supported by other leading international olive oil tasters and experts and scientific organizations.

Art. 2 - Objective

In the current material world - which has become a world of commodities - dominated by productivity and financial requirements, products of premium quality deserve a different recognition, and their producers deserve to be supported in and awarded for their efforts.

WBOO's objective is to build the ranking of the world's best extra virgin olive oils from the results of the leading strictest and therefore most objective international extra virgin olive oil competitions and thus honor the superior quality of singular premium extra virgin olive oils.

Art. 3 - Observations

WBOO tries to execute the most objective and reliable compilation of the results of the strictest international olive oil competitions, which follow internationally recognized methods and standards in evaluating the chemical and organoleptic properties of the extra virgin olive oils presented to a competition.

In our classification of the strictness of the different competitions, we absolutely depend on the information being disclosed publicly or being facilitated to us by the competition organizers/committees and which have been solicited to all organizers/committees. Therefore, the classification can only be as precise as the level of information being provided to us and we do not accept claims or complaints for impreciseness resulting from information not or falsely being provided to us.

Art. 4 - Process

WBOO considers the results from the individual competitions by rating the strictness of their rules. The International Olive Oil Council's (IOOC) "Mario Solinas Quality Award" (MSQA) is being regarded as the world's strictest international extra virgin olive oil competition and therefore it serves for WBOO as reference to classify the other competitions according to the degree in which they comply with requisites based on the "Mario Solinas Quality Award" rules.

We strongly believe that complying with the criteria of the Mario Solinas Quality Award makes a competition more credible regarding its results.

The guarantee of authenticity is in our eyes the single most important criterion. There are different ways to assure authenticity of samples, the best and only absolute reliable way is having a notary or equivalent legal representative to pick up and seal the samples and document the process of doing so. This certainly is demanding and can also be perceived as costly, but we strongly encourage competitions to ask this from their participants, because if each competition followed this principle, producers would only need to do this one time for all competitions, this would only be a one-time cost and effort. Another way is asking producers to sign a certificate of authenticity indicating mill of origin, lot number and size to be handed in with the registration papers and reserve the right as a competition to cross-check authenticity of the winning olive oils.

The proceedings for awarding points to the individual extra virgin olive oils for every international olive oil competition being considered by us, go along the following scheme:

Generally, WBOO awards 50-45-40-35-30-25-20-15 points to the different levels of awards (first, second, third prize plus max. 7 finalists) per accepted category.

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The requirements that must be met by the competitions to be considered for our ranking are as follows:

- ✓ producers must sign at least a self-certification of sample authenticity including at least name of producing mill, tank/batch number, tank/batch size; the competition reserves the right to cross check the winning olive oils,
- ✓ olive oils presented to a competition need to be from a homogeneous lot of at least 1000/2500L (separation of small (<20000kg) and large producers (>20000kg), meaning total production); small and large producers need to be evaluated separately by the competition when differentiating between lot sizes,
- ✓ packers can be considered when packing more than 25000kg/yr with participating lots >15000L in a single tank,
- ✓ producers need to present a chemical analysis not older than 6 months carried out by a COI/IOC accredited or another official laboratory,
- ✓ producers shall present of a sensorial analysis not older than 6 months carried out by a COI/IOC accredited laboratory/panel **(optional),**
- ✓ competition needs to execute an upfront secret coding of the samples received from the producers, preferably samples to be handed into the competition in anonymous bottles,
- ✓ the competitions panel needs to be composed exclusively of internationally recognized and well-trained olive oil experts (minimum 5 judges per table/group, preferably 8),
- ✓ application of COI/IOC standards in evaluation of EVOOs (like codified samples, official tasting glasses etc.)
- ✓ use of COI/IOC(-like) profile sheet in the assessment of EVOOs,
- ✓ competition must not have any intention to generate profits through participation fees,
- ✓ competition organizers/coordinators may not be engaged as consultants for participating producers/packers,
- ✓ competition organizers understand that WBOO will accept and compute per category only one first, second, third winner plus max. 7 finalists in order, not large numbers of Gold, Silver, Bronze Medals (or similar) – total of 8

In addition to that, WBOO awards another 25 + 25 points for complying with the two most important requisites based on / derived from the rules of the "Mario Solinas Quality Award", which are as follows:

- ✓ collection of samples and documentation of the process by a notary/equivalent legal figure (+ 25 points) **or**
- ✓ notarial lot confirmation and notary guided competition process after sample reception (+ 25 points)

- ✓ acceptance of only one sample per producer/group of companies in one category (i.e. ripe / light green / medium green / intense green or conventional / organic or national / foreign or monovarietal / blend) (+ 25 points)

In total a maximum of 100 points can be achieved per EVOO / BRAND in a single competition. We do not consider several participating batches of olive oils - even filtered / unfiltered - from one producer, that are being sold under the same brand name. The detailed table how each international olive oil competition is considered in the WBOO ranking can be found in Annex 1 of this document.

The ranking of World's Best Olive Oil mills is being determined by considering the mills which have produced the olive oil lots corresponding to the brands that have been entered into the competitions, in case the brand owner is different from the producing olive oil mill. Brand owners generally must declare production sites. Points are being computed under the name of the registering company / entity and are not being consolidated under names of groups of companies to avoid registration of samples by large groups of companies under multiple entity names.

Art. 5 – Separate Consideration of Organic Extra Virgin Olive Oils

Starting from the 2014 edition of our ranking, Organic Extra Virgin Olive Oils will be considered specially. Since most competitions do not differentiate between organic and conventional production, we will consider – apart from their general score – the organic extra virgin olive oils in a separate ranking and will determine the "World's Best Organic Extra Virgin Olive Oil".

Art. 6 - Differentiation between Northern and Southern Hemisphere

Since olive harvests and olive oil production in the northern and southern hemisphere take place in different periods of the year as well as corresponding olive oil competitions in the northern and southern hemisphere, WBOO differentiates between harvest years.

Therefore, for instance in the ranking for the harvest year 2025/2026 we consider the results of the northern hemisphere extra virgin olive competitions from 1st half year of 2026 (harvest end of 2025) and results for southern hemisphere extra virgin olive competitions from 2nd half year of 2025, (harvest mid of 2025) which therefore is the same harvest period – 2024/2025. From the southern hemisphere's competitions, we only consider the participants from the southern hemisphere, since oils from the northern hemisphere would be from the 2024/25 harvest.

Regarding this aspect we also depend on the collaboration of the organizers/committees of the competitions in timely providing us with their results to be considered, meeting the deadline of June 1st of each year for the northern hemisphere. If competition organizers/committees do not provide results from the northern hemisphere to us (if desired under NDA) until the above deadline, we lamentably cannot consider these results for our ranking.

Art. 7 - Publication of WBOO rankings

Rankings for "World's Best Olive Oils" and "World's Best Olive Oil Mills" will be published each year approximately by end of the month of June.

Art. 8 - Diplomas - Entitlement of WBOO-Logo usage

To assist the winners in fully promoting their awarded olive oil and oil mill, each producer of an extra virgin olive oil being amongst the TOP50 extra virgin olive oils and TOP25 Olive Oil Mills awarded by WBOO, receive individual diplomas for each winning extra virgin olive oil and for the winning olive oil mill.
Award winners may purchase self-adhesive official labels. These are available upon request to the TOP10/TOP25/TOP50 for their awards as "World's Best (Organic) Olive Oils" and / or "World's Best (Organic) Oil Mills. These stickers can be used until availability of the following years ranking and self-evidently only for the respective awarded product/mill. Together with the purchase of the official labels, producers will receive a low-resolution same size image of the labels for the use on their websites/communication. This is the exclusive way to mention the awards on the packs of the Extra Virgin Olive Oils. Diplomas can be freely displayed. The "1-2-3-podiums" from our website are available upon request and may only be used by the producers. Unauthorized use of WBOO logos and images/artwork will be prosecuted.

Art. 9 - Fees - Dealers

Consideration of extra virgin olive oils and olive oil mills by WBOO is free of charge for the producers.

International dealers may apply for being mentioned in our point-of-sale (POS) section and can book a space in that section, which will display dealers by country including a company logo and direct link to their shop-website. Booking a "POS-section-space" is available at an annual fee of 499 €/599$. This fee can be paid via PayPal. Applications for this section must be sent via the contact form on our website, indicating the extra virgin olive oils awarded by WBOO being offered by the applying dealer.

Art. 10 - Appeal

The determined results of the WBOO rankings are final. There is no possibility to appeal.

Points scheme for WBOO ranking 2025/2026

(Competions in groups per points and in alphabetic order)

Competition / Awards / Points (in alphabetic order)	1st Prize	WBOO Pts	2nd Prize	WBOO Pts	3rd Prize	WBOO Pts	4th Prize	WBOO Pts	5th Prize	WBOO Pts	6th Prize	WBOO Pts	7th Prize	WBOO Pts	8th Prize	WBOO Pts
Evooleum	1st prize	100	2nd prize	95	3rd prize	90	4th Prize	85	5th Prize	80	6th Prize	75	7th Prize	70	8th Prize	65
Expoliva	1st prize	100	Sp. Mention	95												
Mario Solinas Award	1st prize	100	2nd prize	95	3rd prize	90	1st Finalist	85	2nd Finalist	80	3rd Finalist	75				
Leone D'Oro **	Gold	100	1st Finalist	95	2nd Finalist	90	3rd Finalist	85	4th Finalist	80	5th Finalist	75	6th Finalist	70	7th Finalist	65
Ovibeja	Gold	100	Silver	95	Bronze	90	1st Finalist	85	2nd Finalist	80	3rd Finalist	75				
Sol D'Oro **	Gold	100	Silver	95	Bronze	90	Grd Mention	85								
Argoliva *	1st prize	75	2nd prize	70	3rd prize	65	Mention	60								

general points scheme:

1st prize = 50 pts | 2nd prize = 45 pts | 3rd prize = 40 pts | 4th prize = 35 pts | 5th prize = 30 pts | 6th prize = 25 pts | 7th prize = 20 pts | 8th prize = 15 pts **per accepted category**

plus additionally max. 50 (25 + 25) points are being awarded for compliance of the following two most important WBOO requirements:

- sample collection by a notary or equivalent legal figure **or** notarial lot confirmation and notary guided competition process after sample reception **(+25pts)**
- acceptance of **only one** sample/batch per producer/group of companies per category (i.e. ripe / light green / medium green / intense green **or** conventional / organic **or** national / foreign **or** monovarietal / blend) **(+25pts)**

In total a maximum of 100 points can be achieved per single EVOO / BRAND in a single competition.
We do not consider several participating batches of olive oils - even filtered / unfiltered - from one producer, that are being sold under the same brand name.

*** Argoliva:**

as described in our rules, results from Argoliva (as southern hemisphere competiton) are being considered always from the previous edition (fall 2025) and only southern hemisphere oils

***** recognition of a maximum of 5 Grd Mentions/Finalists if there is gold, silver, bronze medals or 7 Finalists if there is only a gold medal***

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