WELCOME

Award Ceremony 2026

OLIVE OIL AWARD ZURICH

May 22 / 2026

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OLIVE OIL AWARD ZURICH

Olive Oil Award Zurich

25th EDITION

2026

Agenda

- Project Design
- Facts & Figures 2026
- Award Ceremony 2026
  - PUBLIC OLIO
  - Awards in GOLD, SILVER and BRONZE
  - Special Prizes
- Apéro @ Olive Oil Bar

since 2002

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Project Design

since 2002

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The Dual-Lens Methodology: Lab vs. Kitchen

Objective Science (Expert Panel)

Arbiter:	Swiss Olive Oil Panel (SOP)
Credentials:	Officially recognized by the IOC.
Mechanism:	Three-stage profiling (Screening for defects -> Panel-Test I for baseline harmony -> Panel-Test II for award potential).
Output:	Gold, Silver, and Bronze Awards.

Subjective Pleasure (Consumer Panel)

Arbiter:	ZHAW Consumer Panel
Mechanism:	Home-Use-Test (HUT). Hedonic approach utilizing Incomplete Block design (5 blocks of 22 oils, ensuring N ≥ 60 consumers per block evaluate each oil).
Metrics:	Acceptance rating (Hedonic scale) and intensity estimation (JAR scale).
Output:	The Public OLIO Award.

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Objective / Profiling

- Scientific Approach
- Awards in BRONZE, SILVER, GOLD

Approach

- EC / IOC Panel-Test
- Harmony-Index Evaluation
- 3-step Evaluation → Screening, Panel-Test 1, Panel-Test 2

Swiss Olive Oil Panel

- Swiss Olive Oil Panel / SOP
- Accreditation according to ISO 17025
- Recognition by IOC

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Subjective / Liking Test

- Scientific Approach
- Public OLIO Award

Approach

- Consumer Liking Test
- Home-Use test
- Acceptance Testing

ZHAW Consumer Panel

- Incomplete Block Testing (4 Blocks à 25 oils)
- N ≥ 60 consumers per block

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Quality Monitoring

- Observation over Time

Approach

- Statistical Analysis

Dissemination

- Project Booklets (annual)
- Homepage (www.oliveoilaward.ch)
- Presentations
- Scientific Publications (paper, poster)

OLIVE OIL AWARD ZURICH

since 2002

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Independence / Neutrality / Professionalism

Facts & Figures 2026

May 22 / 2026

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Award Categories

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Overall 98 Participating EVOO 2026

Country (n = 10)	Count (n = x)
Croatia / HR	1
Greece / GR	7
Italia / IT	33
Jordania / JO	4
Portugal / PT	8
South Africa / ZA	1
Spain / ES	34
Tunisia / TN	5
United States of America / US	2
European Union / EU	3
Total	**98**

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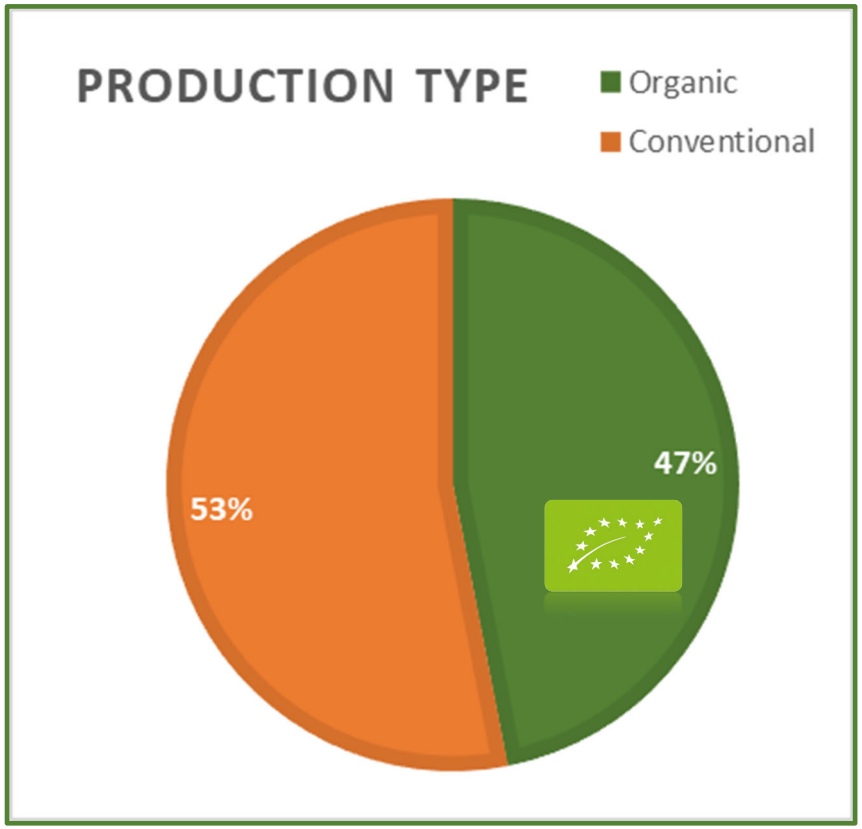
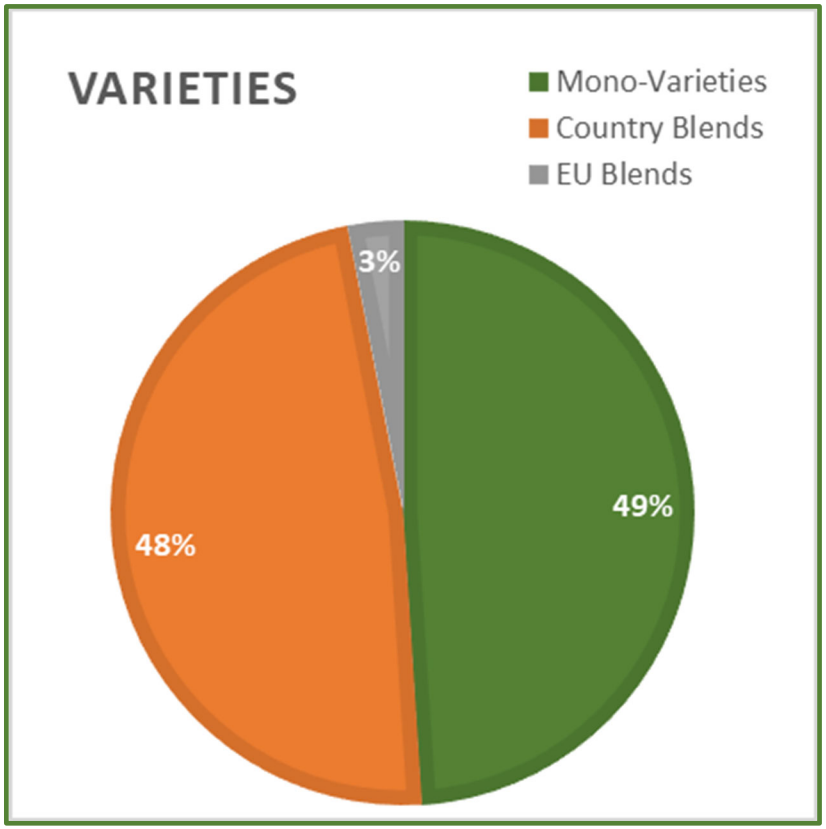
Production Type and Varieties 2026





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PDO / PGI Labels 2026

Protected Designation of Origin PDO	**Count** (n = x)
Baena	2
Chianti Classico	1
Madrid	1
Mallorca	4
Monti Iblei	2
Priego de Cordoba	4
Sitia Lasithi Kreta	1
Val di Mazara	1
Valli Trapanesi	1
Total	**17**

Protected Geografical Indication PGI	**Count** (n = x)
Jaen	1
Lesbos	3
Sicilia	2
Total	**6**

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OLIVE OIL AWARD ZURICH

Award Ceremony 2026

May 22 / 2026

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OLIVE OIL AWARD ZURICH

PUBLIC OLIO

May 22 / 2026

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OLIVE OIL AWARD ZURICH 2026

PUBLIC OLIO

Count	Country
1	Greece / GR
5	Italy / IT
2	Portugal / PT
2	Spain / ES
2	European Union / EU

Greece / GR

Italia / IT

Portugal / PT

Spain / ES

European Union / EU

2026

n = 12 / 98

5 different countries

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03
BONSALPO

present today

Italy / Benevento

60% Peranzana,
20% Leccino,
20% Coratina

Organic

medium
"green-ripe"

Intensity	0 - 10
Fruity	4.6
Bitter	3.4
Pungent	3.4
Harmony	6.1

Characteristics
Herbs
Leaves
Nuts

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16
DGF /
Olio di Oliva

present today

OLIVE OIL AWARD ZURICH 2026

PUBLIC OLIO

Italy /
Ariano Irpino

Ravece, Ogliarola
Campana, Leccino

medium
"green-ripe"

Intensity	0 - 10
Fruity	4.0
Bitter	2.7
Pungent	2.8
Harmony	5.6

Characteristics
Vegetables
Leaves
Nuts

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50
Filippo Berio CLASSICO

present today

OLIVE OIL AWARD ZURICH 2026

PUBLIC OLIO

European Union
(Spain, Italy, Greece)

Hojiblanca,
Manzanilla,
Coratina, Koroneiki,
Peranzana

medium
"green-ripe"

Intensity	0 - 10
Fruity	4.0
Bitter	3.0
Pungent	3.0
Harmony	5.7

Characteristics
Herbs
Leaves
Nuts
Freshly cut grass

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58
Filippo Berio FRUTTATO

present today

OLIVE OIL AWARD ZURICH 2026

PUBLIC OLIO

European Union
(Spain, Italy, Greece)

Hojiblanca, Manzanilla, Coratina, Koroneiki, Peranzana, Arbequina

medium
"green-ripe"

Intensity	0 - 10
Fruity	4.5
Bitter	3.6
Pungent	3.4
Harmony	6.5

Characteristics
Leaves
Nutshell
Herbs
Berries
Tomato

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76
ARVOLEA

present today

OLIVE OIL AWARD ZURICH 2026

PUBLIC OLIO

Portugal

100% Santhulana

Organic

medium
"green-ripe"

Intensity	0 - 10
Fruity	5.1
Bitter	3.5
Pungent	3.8
Harmony	7.6

Characteristics
Leaves
Nuts
Tomato
Herbs
Artichoke
Freshly cut grass

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81
Selezione San Gastone Regina

present today

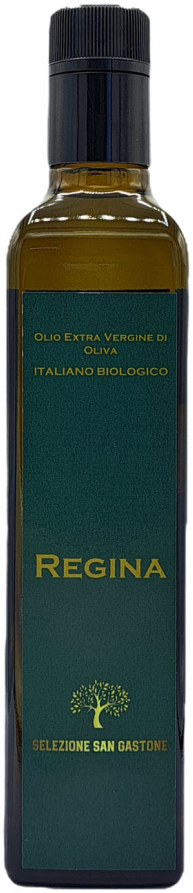
OLIVE OIL AWARD ZURICH 2026

PUBLIC OLIO

Italy

Frantoio, Moraiolo, Leccino

Organic



medium
"green-ripe"

Intensity	0 - 10
Fruity	4.9
Bitter	3.1
Pungent	3.5
Harmony	7.0

Characteristics
Leaves
Freshly cut grass
Nuts
Green Tomato
Herbs

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No.	Country	Name of Olive Oil
3	IT	Bonsalpo
7	IT	Di Bennardo Monti Iblei DOP Bio
16	IT	DGF Olio di Oliva
33	ES	GOYA® Extra Virgin Olive Oil
38	PT	Seleção - Cooperativa Agrícola de Moura e Barrancos
50	EU	Filippo Berio CLASSICO
58	EU	Filippo Berio FRUTTATO
65	IT	San Giuliano L'Originale
69	GR	Jordan Bio Olivenöl - nativ extra
76	PT	Arvolea
81	IT	Selezione San Gastone Regina
88	ES	Pago Francisco Gomez LECCIANA

2026

n = 12 / 98
5 different countries

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Independence / Neutrality / Professionalism

OLIVE OIL AWARD ZURICH

BRONZE

May 22 / 2026

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Count	Country
8	Italy / IT
2	Jordania / JO
3	Portugal / PT
11	Spain / ES

2026

n = 24 / 98
4 different countries

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19
O Oleum
Laguna de Blas

present today

OLIVE OIL AWARD ZURICH 2026

BRONZE

Spain / Madrid
--
Cornicabra,
Manzanilla Cacarena

Organic
PDO Madrid

medium - intense
"green"

Intensity	0 - 10
Fruity	5.7
Bitter	4.0
Pungent	42
Harmony	7.7

Characteristics
Leaves
Nutshell
Freshly cut grass
Tomato
Herbs

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26
PETRA

present today

OLIVE OIL AWARD ZURICH 2026

BRONZE

Jordania /
Al Mafraq

100% Nabali

medium /
intense
"green"

Intensity	0 - 10
Fruity	5.6
Bitter	3.2
Pungent	3.4
Harmony	7.7

Characteristics
Leaves
Tomato
Freshly cut grass
Green Apple
Nutshell

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28
PETRA - K18

present today

OLIVE OIL AWARD ZURICH 2026

BRONZE

Jordania /
Al Mafraq

100% Barnea K18

medium / intense
"green"

Intensity	0 - 10
Fruity	5.5
Bitter	4.3
Pungent	4.5
Harmony	7.6

Characteristics
Leaves
Nutshell
Freshly cut grass
Tomato
Herbs
Artichoke

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36 Selezione Tradizionale

present today

OLIVE OIL AWARD ZURICH 2026

BRONZE

Italy / Puglia

33% Nociara,
33% Frantoio,
33% Peranzana

medium / intense

"green-ripe"

Intensity	0 - 10
Fruity	5.5
Bitter	3.4
Pungent	3.3
Harmony	7.5

Characteristics
Leaves
Artichoke
Herbs
Freshly cut grass
Nuts
Spices and Honey

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43
VERDE IONICO

present today

OLIVE OIL AWARD ZURICH 2026

BRONZE

Italy / Calabria
--
Carolea, Nocellara Roggiannella, Dolce di Rossano

Organic

medium-intense
"green-ripe"

Intensity	0 - 10
Fruity	5.5
Bitter	3.2
Pungent	3.7
Harmony	7.5

Characteristics
Leaves
Freshly cut grass
Herbs
Apple
Banana
Berries

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76
ARVOLEA

present today

Portugal

100% Santhulana

Organic

medium
"green-ripe"

Intensity	0 - 10
Fruity	5.1
Bitter	3.5
Pungent	3.8
Harmony	7.6

Characteristics
Leaves
Nuts
Tomato
Herbs
Artichoke
Freshly cut grass

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77
Aceite de Cides

present today

OLIVE OIL AWARD ZURICH 2026

BRONZE

Portugal

100% Santhulana

Organic

medium-intense
"green"

Intensity	0 - 10
Fruity	5.5
Bitter	4.0
Pungent	4.1
Harmony	7.6

Characteristics
Tomato
Leaves
Nutshell
Freshly cut grass
Herbs

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2026

n = 24 / 98
4 different countries

No.	Country	Name of Olive Oil
6	IT	La Gioia "Il Fruttato"
7	IT	Di Bennardo Monti Iblei DOP Bio
10	ES	MONTEOLIVA ORO PAJARERO
11	ES	Silvanus' Geheimnis
19	ES	O DE OLEUM LAGUNA DE BLAS
21	ES	Bullfish
23	ES	MAGNOLIO "CRU"
26	JO	Petra
28	JO	Petra - k18
31	ES	GOYA® Organics Premiuim Extra Virgin Olive Oil
36	IT	Selezione Tradizionale
40	ES	FINCA LA GRAMANOSA

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No.	Country	Name of Olive Oil
43	IT	Verde Ionico
49	IT	L'AMABILE
54	IT	Lorenzo N. 3
56	IT	KALAT
64	IT	San Giuliano Primer
71	ES	Primer día de cosecha
73	PT	Olival da Risca - Reserva da Família / Demeter
76	PT	Arvolea
77	PT	Azeite de Cides (100% Santhulana)
86	ES	PAGO FRANCISCO GOMEZ GROSAL
90	ES	FRANCISCO GOMEZ SERRATA GOLD
91	ES	FRANCISCO GOMEZ SERRATA BLACK

2026

n = 24 / 98
4 different countries

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OLIVE OIL AWARD ZURICH

SILVER

May 22 / 2026

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OLIVE OIL AWARD ZURICH 2026

SILVER

Count	Country
1	Croatia / HR
2	Greece / GR
9	Italy / IT
2	Jordania / JO
13	Spain / ES

2026

n = 27 / 98
5 different countries

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12
Terra Creta

present today

OLIVE OIL AWARD ZURICH 2026

SILVER

Greece /
Crete

100% Koroneiki

medium - intense
"green"

Intensity	0 - 10
Fruity	5.7
Bitter	3.7
Pungent	4.4
Harmony	7.8

Characteristics
Freshly cut grass
Tomato
Leaves
Nutshell
Herbs
Apple and Floral

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13
OLIXIR by Food for Health

present today

OLIVE OIL AWARD ZURICH 2026

SILVER

Italy / Sicily

Biancolilla,
Ogliarola Messinese

Organic

medium - intense
"green"

Intensity	0 - 10
Fruity	5.6
Bitter	3.2
Pungent	4.3
Harmony	8.0

Characteristics
Freshly cut grass
Nutshell
Leaves
Tomato
Artichoke
Herbs

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18
ULU

present today

Spain / Madrid

Picula,
Arbosana

Organic

medium - intense
"green"

Intensity	0 - 10
Fruity	5.9
Bitter	3.7
Pungent	4.3
Harmony	8.0

Characteristics
Leaves
Nutshell
Freshly cut grass
Tomato
Herbs

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27
PETRA
Baladi

present today

OLIVE OIL AWARD ZURICH 2026

SILVER

Jordania /
Al Mafraq

100% Baladi

medium - intense
"green"

Intensity	0 - 10
Fruity	5.9
Bitter	3.9
Pungent	4.2
Harmony	8.0

Characteristics
Leaves
Freshly cut grass
Tomato
Herbs
Artichoke
Nutshell

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29
PETRA
Special Blend

present today

OLIVE OIL AWARD ZURICH 2026

SILVER

Jordania /
Al Mafraq

60% Baladi,
40% Barnea K18

medium - intense
"green"

Intensity	0 - 10
Fruity	5.5
Bitter	3.8
Pungent	4.5
Harmony	7.9

Characteristics
Nutshell
Leaves
Herbs
Freshly cut grass
Tomato
Black Tea

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46
Nonno Giovanni

present today

OLIVE OIL AWARD ZURICH 2026

SILVER

Italy / Sicily

100% Tonda Iblea

Organic
PDO Monte Iblei

medium - intense
"green"

Intensity	0 - 10
Fruity	5.5
Bitter	3.6
Pungent	4.2
Harmony	7.9

Characteristics
Leaves
Freshly cut grass
Tomato
Nutshell
Artichoke
Herbs and Apple

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47
Donna Carmela

present today

medium - intense
"green"

Intensity	0 - 10
Fruity	5.5
Bitter	4.1
Pungent	4.3
Harmony	7.8

OLIVE OIL AWARD ZURICH 2026
SILVER

Italy / Sicily

95% Tonda Iblea,
5% Verdese

Organic
PGI Sicilia

Characteristics
Leaves
Nutshell
Tomato
Herbs
Freshly cut grass

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51
Filippo Berio
OLIO DELLA VILLA

present today

OLIVE OIL AWARD ZURICH 2026

SILVER

Italy

Frantoio, Pendolino,
Lecchino del Corno

medium
"green"

Intensity	0 - 10
Fruity	5.3
Bitter	3.6
Pungent	3.7
Harmony	7.8

Characteristics
Leaves
Herbs
Freshly cut grass
Tomato
Apple

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59 FONTCLARA Arbequina

present today

OLIVE OIL AWARD ZURICH 2026

SILVER

Spain

100% Arbequina

Organic

medium - intense

"green"

Intensity	0 - 10
Fruity	5.7
Bitter	4.2
Pungent	4.6
Harmony	7.8

Characteristics
Nutshell
Freshly cut grass
Leaves
Tomato
Artichoke
Herbs and Apple

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80
MALADERA

present today

Italy / Calabria

100% Pennulara

Organic

medium - intense
"green"

Intensity	0 - 10
Fruity	5.7
Bitter	3.9
Pungent	4.5
Harmony	7.8

Characteristics
Leaves
Herbs
Nutshell
Freshly cut grass
Tomato
Banana

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82
Bajkin Familia

present today

OLIVE OIL AWARD ZURICH 2026

SILVER

Croatia / Istria

Different autochthone varieties from Istria

medium - intense

"green"

Intensity	0 - 10
Fruity	5.6
Bitter	4.3
Pungent	4.3
Harmony	7.8

Characteristics
Leaves
Freshly cut grass
Tomato
Herbs
Apple
Nutshell and Artichoke

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2026

n = 27 / 98
5 different countries

No.	Country	Name of Olive Oil
8	ES	Knolive Epicure
9	ES	MONTEOLIVA ORO ECOLOGICO
12	GR	Terra Creta Extra Virgin Olive Oil
13	IT	OLIXIR® by Food for Health® / organic high-polyphenol
18	ES	ULU
20	ES	Son Naava Arbequina
22	ES	EL EMPIEDRO (DOP PRIEGO DE CÓRDOBA)
24	IT	Di Bennardo Chianti Classico DOP Bio
27	JO	Petra - Baladi
29	JO	Petra - Special Blend
34	ES	RINCON DE LA SUBBETICA (DOP PRIEGO DE CORDOBA)
35	ES	Treurer Extra Virgin Olive Oil
46	IT	Nonno Giovanni
47	IT	Donna Carmela

May 22 / 2026

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2026

n = 27 / 98
5 different countries

No.	Country	Name of Olive Oil
51	IT	Filippo Berio OLIO DELLA VILLA
53	IT	Lorenzo N. 5
59	ES	Fontclara - Arbequina
61	GR	OMPHACIUM ORGANIC
66	ES	VENTA DEL BARÓN
67	ES	FUENTE DEL REY
80	IT	Maladera
82	HR	Bajkin Familia
87	ES	PAGO FRANCISCO GOMEZ CORNICABRA
88	ES	Pago Francisco Gomez LECCIANA
89	ES	PAGO FRANCISCO GOMEZ AUTOR
95	IT	Monini GranFruttato Extra Vergine di Oliva
97	IT	IL GRAN RISERVA FRUTTATO VERDE

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OLIVE OIL AWARD ZURICH

GOLD

May 22 / 2026

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Count	Country
1	Italy / IT
4	Spain /ES

Italy / IT

Spain / ES

2026

n = 5 / 98
2 different countries

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60 FONTCLARA Argudell

present today

OLIVE OIL AWARD ZURICH 2026

GOLD

Spain

100% Argudell

Organic

medium - intense

"green"

Intensity	0 - 10
Fruity	5.6
Bitter	4.0
Pungent	4.3
Harmony	8.1

Characteristics
Tomato
Leaves
Freshly cut grass
Nutshell
Herbs

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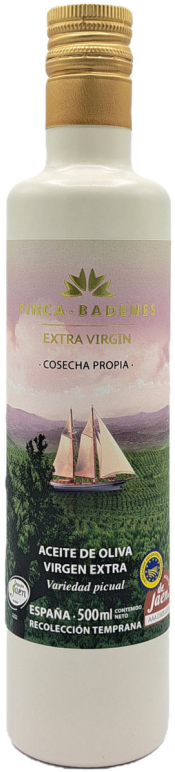
GOLD Winners 2026

030 / ES
Goya Unico Premium
50% Hojiblanca
50% Picuda



041 / ES
Finca Badenes
100% Picual
IGP Jaen

060 / ES
Fontclara
100% Argudell
Organic

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GOLD Winners 2026

085 / ES
PAGO FRANCISCO GOMEZ
100% Picual
Organic / Demeter

092 / IT
Monini Mono Cultivar
100% Coratina
Organic

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No.	Country	Name of Olive Oil
30	ES	GOYA® Unico Premium Extra Virgin Olive Oil
41	ES	FINCA BADENES
60	ES	Fontclara - Argudell
85	ES	PAGO FRANCISCO GOMEZ PICUAL
92	IT	Monini Mono Cultivar Coratina / Bio EVOO

2026

n = 5 / 98
2 different countries

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OLIVE OIL AWARD ZURICH

SPECIAL PRIZES

May 22 / 2026

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OLIVE OIL AWARD ZURICH 2026

BEST...

2026

2 different countries

(N ≥ 10 participating oils)

No.	Country	Award	Name of Olive Oil
030	ES	GOLD	GOYA® Unico Premium Extra Virgin Olive Oil
092	IT	GOLD	Monini Mono Cultivar Coratina / Bio EVOO

030 / ES
Goya Unico Premium
50% Hojiblanca
50% Picuda

092 / IT
Monini Mono Cultivar
100% Coratina
Organic

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Count / Country	Country	No.	Award	Name of Olive Oil
n = 7	Greece / GR	61	SILVER	OMPHACIUM ORGANIC
n = 4	Jordania / JO	27	SILVER	Petra / 100% Baladi
n = 8	Portugal / PT	73	BRONZE	Olival da Risca - Reserva da Família / Demeter
n = 5	Tunisia / TN	78		EVOO / 100% Chemlali

2026

4 countries
(N ≤ 10 participating oils)

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No.	Country	Award	Name of Olive Oil
092	IT	GOLD	Monini Mono Cultivar Coratina / Bio EVOO

OLIVE OIL AWARD ZURICH 2026

BEST ORGANIC

OLIVE OIL AWARD ZURICH 2026

BEST MONO-VARIETY

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Congratulations!

OLIVE OIL AWARD ZURICH

To all Winning Oils 2026 …
And their representatives !

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OLIVE OIL AWARD ZURICH

BOOKLET

May 22 / 2026

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Save the Date 2027

OLIVE OIL AWARD ZURICH

11/2026 Start of Registration Process
02/2027 Latest Deadline for Registration
03/2027 Sensory Evaluation & Consumer Test
04/2027 Data Evaluation
05/2027 Announcement of Winners

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May 22 / 2026

Apéro @ the “Olive Oil Bar”

Networking and Tasting of Award-Winning Oils

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