



PARIS
FRANCE



VANESSA SEWARD
STYLISTE FRANCO ARGENTINE, PARIS, FRANCE



OLIO NUOVO DAYS COMPETITION
PARIS, FRANCE

BEST EVOOS IN PARIS JUNE 20/21, 2019



WHY SHOULD YOU PARTICIPATE IN OLIO NUOVO DAYS ?

As the first international event to highlight fresh EVOO, OLIO NUOVO DAYS offers a unique opportunity for olive oil producers from the southern hemisphere to be recognised for their work in Paris, France, the home of culinary excellence. This new competition is open to EXTRA VIRGIN OLIVE OILS produced in 2019 in the southern



CHEF ERIC BRIFFARD,
DIRECTEUR EXECUTIF INSTITUT LE CORDON BLEU

hemisphere. OND proposes also a MASTER CLASS to learn sensory assessment , regional cultivars, olive oil defects, food pairing, Nutrition and health benefits.

REGISTRATION FEE* 150 € INCLUDES

1. **PARTICIPATION IN THE COMPETITION + MASTER CLASS** for the winners + **RECIPE*** for the winners.
2. **WEBSITE** : The list and specifications of all the EVOOS entering OLIO NUOVO DAYS will be promoted on our website and on all our communication.
3. **COMPETITION** : The winners will be rewarded as below :
 - Best EVOO, Silver and Bronze from Africa
 - Best EVOO, Silver and Bronze from America
 - Best EVOO, Silver and Bronze from Oceania
 - Best EVOO of the year.
 - Best PACKAGING Africa
 - Best PACKAGING America
 - Best PACKAGING Oceania
 - Best PACKAGING of the year.

* PARTICIPATION FOR 1, 2 OR 3 EVOOS OF THE SAME BRAND



MASTER CLASS AT LE CORDON BLEU PARIS

WHAT : EVOO tasting and cooking class, **presentation and tasting of the winning EVOOs** during the Master Class (registration on www.olio-nuovo-days.com)

WHO : Registrants, press

WHERE : INSTITUT LE CORDON BLEU PARIS, School, 13-15 quai André Citroën, 75015 Paris

WHEN : 21st June, 2019



COMPETITION

WHAT : President of the jury Chef Eric Briffard and the members will participate in the election of the best EVOOS produced in the southern hemisphere, 2019 harvest

WHO : Jury, list on www.olio-nuovo-days.com

WHERE : Maison de la Métropole Nice Côte d'Azur, 43 rue Saint Dominique, 75007 Paris

WHEN : 20th June, 2019



RECIPE *

WHAT : The 4 best EVOOs : America, Africa, Oceania + Best of the year will win a special recipe by Parisian Chefs ; 1 winning EVOO = 1 recipe.

WHO : OLIO NUOVO DAYS Chefs

WHERE : Paris

WHEN : June 2019

CONTACTS : Emmanuelle Dechelette - Marcelo Scofano

emmanuelle@olio-nuovo.com - marceloscofano@estilogourmet.com.br

HOW TO REGISTER ?

Registrations are now open

The earlier you enter, the earlier we can promote your brand

If you wish to participate, please :

- Fill the form on www.olio-nuovo-day.com/form-ond-hs-2019
- Pay with bank transfer or Paypal. *The fee is 150 €, check with your bank the taxes for the transfer - they are to be paid by the registrant (usually 12€).*

When your EVOO is ready, prepare

- **Proforma invoice** (we send you an example when you are registered)
- **3 bottles** of minimum 0,5 liters to :

OLIO NUOVO DAYS COMPETITION

Mrs Emmanuelle Dechelette / +33 6 60 689 489

19 avenue Bugeaud

75116 Paris **FRANCE**

BOTTLES MUST ARRIVE BEFORE JUNE 15th in Paris, France.

- **Chemical analysis** sheet with Acidity, Peroxyde.

Promotion As soon as you are registered, please send us

- High definition Logo
- High definition Pictures of the producer, of the orchard, of the bottle.
- Story of your brand, of the producer.

Thank you for your attention.

OLIO NUOVO TEAM, Emmanuelle Dechelette (Fr), Marcelo Scofano (Br), Tanguy Paris (Es) and Catherine Garreau (Fr) will be delighted to welcome you to Paris if you wish to participate in the event.

For any information, do not hesitate to contact us :

contact@olio-nuovo.com

MARCH 14 th 2019

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DAYS®
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