



# 2026 Entry Handbook



The overall goal of the Central Coast Olive Oil Competition produced by the California Mid-State Fair is to provide a venue for California olive oils to be professionally judged and to educate consumers regarding the quantity and styles of olive oil produced in California. It provides an opportunity for the California Mid-State Fair and the Lodi Grape Festival to recognize the presence of the olive oil industry as an integral agricultural component of the community.

Chief Judge: Paul Vossen

## GENERAL RULES

- 1. To qualify for entry in the 18<sup>th</sup> Annual Central Coast Olive Oil Competition, 100% of the olives used to produce the olive oil must have been harvested within the state of California.**
2. All entries must be submitted through the Fairs online entry system and must reach the Fair office on or before the entry closing. Registration is to be done online at: <https://cmsfw.fairwire.com/>
3. After an entry is submitted, the entry fee will not be refunded.
4. The judge's decision is final and determines all awards.
5. The same olive oil (although marketed under different labels) may not be entered in more than one category. However, a producer may submit multiple entries in the same category.
6. An official entry to consist of at least (2) 7 Ounce (210ml) bottles of each olive oil to be entered. The competition reserves the right to request additional bottles of award-winning oils for display purposes.
7. All entries must be available for sale to the public at full price. They must be labeled and ready for market and not be open.
8. Organic Producers must submit California Organic Registration or Certification Number.
9. Blends must have less than 90% of one single variety.
10. Any entry delivered by mail, freight, or express must be prepaid. No entry will be accepted for which carrier charges have not been prepaid. All entries become the property of the CCOOC.
11. The CCOOC, management and staff are not responsible for errors in entries. No entry shall be entitled to an award for which has been disallowed on the basis of the producer's error.
12. Producers/ Entries found in violation of rules or ethical practices will forfeit awards and other privileges deemed appropriate by the Central Coast Olive Oil Competition Management and the Chief Judge.
13. Results and award medals will be mailed out following the judging.
14. Display will be at both the California Mid-State Fair and the Lodi Grape Festival. Display space is limited.
15. This competition will adhere to the State Rules of the California Department of Food & Agriculture Fairs & Expositions Branch. [State Rules for California Fairs](#)

# EARLY BIRD ONLINE REGISTRATION TILL SUNDAY, MARCH 22

ENTRY FEE: \$70 PER OIL

# LAST CALL ONLINE REGISTRATION ENDS SUNDAY, MARCH 29

ENTRY FEE: \$85 PER OIL

Enter on-line at <https://cmsfw.fairwire.com/> Entry fees are non-refundable.

## PHYSICAL OLIVE OIL ENTRIES RECEIVED: MONDAY, APRIL 6 TO FRIDAY, APRIL 10

Questions: [exhibits@midstatefair.com](mailto:exhibits@midstatefair.com)

- Each entry to consist of at least (2) 7 Ounce (210ml) bottles of each olive oil entered.
- Please identify in large legible letters, the name of the producer on the outside of shipment/delivery.
- The outside of the shipment/delivery is also to be labeled CCOOC.
- No olive oil will be accepted for which carrier charges have not been prepaid.
- Producer must indicate level of intensity when registering.
- All Flavored Oils must meet the established standards set by the State of California Regulations Title 17, Section 12400.
- Blends must have a less than 90% of one single variety.
- Central Coast Olive Oil Competition is limited to all Extra Virgin and flavored Olive Oil produced in California
- The awarded organic oils (if applicable) will be noted as being organically produced.

### Division 90 – Extra Virgin Olive Oil

#### Classes

|                       |
|-----------------------|
| <b>01. Mission</b>    |
| <b>02. Manzanillo</b> |
| <b>03. Sevillano</b>  |
| <b>04. Ascolano</b>   |
| <b>05. Arbequina</b>  |
| <b>06. Arbosana</b>   |
| <b>07. Koroneiki</b>  |
| <b>08. Barouni</b>    |
| <b>09. Frantoio</b>   |
| <b>10. Leccino</b>    |
| <b>11. Maurino</b>    |
| <b>12. Moraiolo</b>   |
| <b>13. Coratina</b>   |
| <b>14. Itrana</b>     |

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| <b>15. Pendolino</b>   |
| <b>16. Taggiasca</b>   |
| <b>17. Picual</b>  |
| <b>18. Bosana</b>  |
| <b>19. Hojiblanca</b>  |
| <b>20. Lucca</b>   |
| <b>21. Other Mono Cultivar</b>                                       |
| <b>22. Spanish Blends – With less than 90% of any single variety</b> |
| <b>23. Italian Blends - With less than 90% of any single variety</b> |
| <b>24. Other Blends - With less than 90% of any single variety</b>   |

### Division 91 – Flavored Olive Oil

#### Classes

|   |
|---|
| <b>01. Citrus - Lemon, Lime, Mandarin, Orange Any Other Citrus (Please Specify)</b>     |
| <b>02. Herb - Basil, Garlic, Rosemary, Sage, Thyme, Any Other Herb (Please Specify)</b> |
| <b>03. Hot - Containing Any Hot Chili Pepper (Please Specify)</b>                       |
| <b>04. Other Flavored - (Please Specify)</b>  |

For more information about the 2026 CCOOC judges, please visit <https://centralcoastwinecomp.com/olive-oil/>

## MEDALS (AWARDS)

The Judges shall award all medals. Oils will be considered for Gold, Silver and Bronze medals in their respective classes as well as "Best of Class" and "Best of Show". Conventional/Organic method will be judged separately, as well as, flavored oils. Within a class, "Best of Class" awards may be awarded to more than one oil due to intensity. The decisions set forth by the Judges will be final.

**Best of Show** is awarded to one oil recognized to possess special characteristics of the highest quality overall.

**Best of Class** is awarded to oils that exhibit the highest quality in their respective categories. Best of Class oils will receive a "descriptive on the merits of the oil" from the judging panel to be used by the fair and producer for publicity purposes.

**Gold Medal** is awarded to an oil that demonstrates its type and/or varietal character, balance, structure, and complexities to the highest standards.

**Silver Medal** is awarded to an oil reflecting the correct distribution of balance and character of its type or variety; an oil deemed to be well crafted and of excellent quality.

**Bronze Medal** is awarded to an oil that is true to its type or variety; an oil deemed to be well crafted and of good quality.

**Sweepstakes Award** is awarded to the producer with the highest placing oils in the competition. To be eligible a business must enter a minimum of three oils. The business will receive a coveted buckle award as the "Producer of the Year" for CCOOC.

2023 – Calivirgin

2024 – Calivirgin

2025 – Sunshine Olive Oil

2026 – Could be You!

## Packaging Competition

The Food & Packaging competition is a competition based on the following categories: Single Bottle-Label, Series of Bottles-Label  
Packaging-Single Bottle, Packaging-Series of Bottles

Entry in this competition is automatic by entry into the Central Coast Olive Oil Competition and requires no additional fee or entry information.

## CENTRAL COAST OLIVE OIL COMPETITION ENTRY CHECKLIST

Complete the online registration. <https://cmsfw.fairwire.com/>

Be sure to provide your current contact name and phone number in case there are any questions, errors, or shipping problems.

Early Bird Online Entry Registration Due by Sunday, March 22 \$70 per entry

Last Call Online Entry Registration Due by Sunday, March 29, \$85 per entry

Physical Entries will be accepted between Monday, April 6 and Friday, April 10

Delivery/Shipping Instructions:

CCOOC - Paso Robles Event Center  
2198 Riverside Avenue  
Paso Robles, CA 93446

If you ship using USPS (Post Office) please use the following address:

CCOOC - Paso Robles Event Center  
P.O. Box 8  
Paso Robles, CA 93447

For Registration questions, please contact:

California Mid-State Fair  
[Exhibits@midstatefair.com](mailto:Exhibits@midstatefair.com)



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