

**Competition rules 2010**  
**The XVIII. Competition of the Hungarian Pálinka and International  
Fruit Distillate**  
**(Gyula, Budapest)**  
*Announcement of the results: 17<sup>th</sup> of April 2010*

**organised within the framework of the XI. International Home Distilled  
Pálinka Festival, Exhibition and Fair**

*Date: 16-17-18<sup>th</sup> of April 2010*

*Place: Gyula, Castle*

**Organizer of the competition:** Lovász Rendezvényszervező Kft.

**Main patron of the competition:** Habsburg György, Hungarian Ambassador in the European Union

**Patron of the commercial category:** the Minister of Finance of the Republic of Hungary, Oszkó Péter

**Patron of the private individuals who pay for distilling:** the Minister of Agriculture and Rural Development of the Republic of Hungary, Gráf József

**Patron of the public prize:** the Minister of Local Governments, Varga Zoltán

**Director of the competition:** Panyik Gáborné dr.

**Assistants of the director:** Lovassy György, sensorial jury  
Stégermájer Károly, analytic

**Professional sponsors:** Pálinka National Committee, National Federation of Fruit Pálinka Distillers, Association of Hungarian Distillers, Hungarian Order of Pálinka, Society of the Pannon Distillers, The Guild of Brandy, Brandy Faculty of the Distilling Industry Union and Product Council

**Sponsors:** Ministry of Agriculture and Rural Development, Ministry of Finance, Ministry of Local Governments, Hungarian Customs and Finance Guard, Federation of Hungarian Food Industries

The circle of the professional sponsors can be enlarged joining in voluntarily.

**Purpose of the competition:**

- to reinforce the reputation of the pálinka
- to compete nationally and internationally
- to improve the quality publishing the results of the producers
- to influence the attitude of the producers and consumers to pálinka positively
- to reinforce the position of pálinka on the market
- to promote the national and international marketing

**Competitors are expected from:**

- Hungary
- Romania (Transylvania)
- Ukraine (Sub-Carpathia)
- Slovak Republic
- Austria
- Slovenia
- Croatia
- Serbia
- Italy
- Switzerland
- Germany

China, Australia, the USA

Fruit distillates from all over the world can enter the competition

Committees and groups that ensure the professional level and purity of the competition

- Organising committee - 3 members
- Preparatory group of the competition- 3 members
- Competition Director - 1 member
- Deputy manager(s) of the competition- 2 members
- Top Jury- 3-5 members
- Professional jury – each sample is evaluated and categorised by 2 members of a “quick jury” who are physically separated from each other. In line with it there is a judgement committee of minimum two members who judge it as well. In case the three results and categories are different, the director of the competition sends the sample to a control committee. If that result is not unambiguous either, the top jury will state the final amount of points.

The judgement committee can send samples to the top jury for judgement in case there is no consensus.

- Data Processing Committee- 3 members
- Data Processing Checking Committee- 2 members
- Festival Jury about 150-250 members – according to the judgement rules of the professional jury

The competition will take place according to the Competition Rules, which will be checked by the director and the deputy manager(s), furthermore by the members of the organising committee.

**The Invitation:** The organiser of the competition must publish the invitation and the rules on the website [www.palinkafesztival.hu](http://www.palinkafesztival.hu) until the 31<sup>st</sup> of December 2009 .

In the Invitation and Rules there must be put down:

- The organiser of the competition.
- The purpose of the competition.
- The conditions of the participation in the competition.
- The features of the competing product according to the limits with regard to pálinka and distillations, the methods of examination (content of alcohol, dry material, copper, cyanide, methyl alcohol, added sugar) put down in the EEC decree 110/2008 and in the act LXXII/2008 referring to pálinka and fruit distillate.
- The categories of the competition and the classification of the pálinka.
- The method, place, conditions and deadline of the registration, the quantity of the samples.
- The amount of the entry fee and the method of the payment, the examination costs of the doubtful samples (if the sample proves to be appropriate, the organiser will pay for the examination, in other cases the competitor is obliged to pay).
- The time and place of the competition.
- The method and process of the judgement of the professional jury and of the festival jury.
- The forms of the remuneration.

Organising Committee

President: Lovász Sándor – Managing Director of Lovász Rendezvényszervező Kft.

Members: The colleague of Lovász Rendezvényszervező Kft who is in charge of the competition and one delegate of the Hungarian Pálinka National Committee.

The President's tasks:

He publishes the competition prepares the conditions for the professional jury and the social jury and the data processing.

He suggests the person of the Director of the Competition, the president of the top jury of two or five and the members of the professional jury. The Organising Committee will make the final decision.

He arranges for the scene of the competition (the organisation of the tasting for the professional jury and for the public, the announcement of results etc.), he chooses and reserves the place and ensures the financial background.

He secures the medals, certificates and takes charge of the filling in the certificates.

He ensures the sponsors who will give the special prizes.

The President will confirm the final results with the Director of the Competition and the professional patron.

The member's tasks:

They have to help the president's work supporting him professionally.

They have to discuss the president's suggestions, to help and check the execution of the decisions

In the Organising Committee the decision in controversial matters will be made by the majority of votes, in the case of equal number of votes the vote of the president will decide.

Preparatory group of the competition

Leader: Lovász Sándor, president of the Committee of the organisers

Members: 2 people requested by Lovász Rendezvényszervező Kft.

They record the samples and provide them with secret identity. They gather the certificates and entry fees, they check if those meet the requirements of the competition and if it is necessary they contact the competitor (to correct the deficient data).

The president of the Organising Committee chooses the scene of the examination of the qualitative and quantitative analysis of the analytical parameters according to the regulations in the Hungarian Food Book. In the course of analytical examinations they have to examine at least:

- a.) the alcohol and the Hydrogen-Acid content of products specified in the EEC decree 110/2008
- b.) the correspondence to limit values regarding copper content specified in the Pálinka Law
- c.) and in the Healthcare Decree 17/1999 (VI. 16.); they have to prove the fact of adding sugar if there is a suspect of it. The Pálinka Law and the EEC prohibit adding sugar.

The primary examination can be led by someone or by a laboratory that has an appropriate university degree or experience in laboratory examining. If in the course of the chemical examination suspicion arises that the pálinka or fruit distillate does not correspond to the regulations, the samples must be taken to an accredited laboratory for control. If that examination will be positive as well, then a third accredited laboratory will examine the sample, too. If the result of this third examination will be positive as well, then the competing company or individual must pay for the expenses of the examinations (in 8 days, against a receipt).

As a consequence the competitor will be disqualified with all his products. In case the examinations had a positive result regarding the disqualification of products. The organiser has the right to make public the fact of the disqualification and its reasons.

Based on the results of the examination the organiser discusses the reason of disqualification with the competitor.

/ They order the competitor to withdraw from the competition or if the competitor insists on taking part in the competition, the organiser sends the sample for another control examination in another accredited laboratory at the competitor's expense, or they can ask for another sample for examination (on the competitor's expense) before the closing date of the competition. /

They ensure total secrecy of the samples and storage in a totally closed place where nobody else can enter except for the representative of the President (according to the regulations).

**They inform the Director of the competition about the results of the competing samples.** In special cases (reasons for disqualification) the members of the Organising Committee must be informed as well.

After the checking examinations they have to give detailed information (examination results, competitors, number of the companies in each category) to the Organising Committee and to the Director of the Competition.

As agreed with the Director of the competition they put the adequate samples and their results at his disposal at the scene of the competition.

The Director of the competition ensures all the necessary data for the successful work of the jury without revealing any secret information – he cannot reveal any information that refer to companies except for the type of the drink.

The President of the Organising committee is the only person having right to give any official information to the competitors – exclusively after official announcement of the results.

To the end of the competition everybody who gets in connection with any data must use them exclusively to do his/her work, any data or information revealed to a non-member can result in prosecution.

### **The Director's Tasks are:**

- to control the competition professionally
- to assure fair play, to manage the competition according to the competition rules
- to propose an average sample on the basis of the pre-tasting which will be judged by the members of the professional jury.
- to state the order of the judgement of the samples, to give out the samples to the jury.
- to decide controversial matters during the judgement
- to control the correct process of the judgement in order to prevent the judges from discussing their opinion influencing each other.
- in the case of major difference of opinion or doubtful samples to send the sample to the top jury
- to control the correct processing and judgement of the results
- to confirm the final results, to define the categories in which there can be a winner- he decides with the President and the patron.
- to provide consultation to the participants about the course of the competition
- to assure the secrecy of the products until the announcement of the results.
- if in a jury there is a major difference in opinion among the members, the director will send the sample to the top jury, respectively he will examine the causes of the dissension, if it is necessary he will reorganise the composition of the jury- or he might order a pause. In case of a major difference, for example in case of a two-category difference (gold – bronze, points without medal - silver), he can order the same jury or another jury to repeat the assessment of the sample.

### **Jury**

Members of the jury can only be those persons who are able to decide impartially and fairly, who are in the right condition for judging samples. Members of the jury can be obliged to undergo a medical examination.

Judges are obliged to appear in good health (fit for work and fit to act) on the days of sensorial judgement. In case of upper respiratory catarrh, allergic rhinitis, and other acute and chronic sensory diseases when the smell and taste are bad judges cannot take part in the jury.

Furthermore judges can only be those persons who participated in trainings held previously and were qualified suitable for jury and take part in the preparations before the competition, take an examination and judge successfully. They will be invited to be a member of the jury in order of the points they were given during the preparations, according to judging performance in previous years, trainings and professional experience. Members of the sensorial jury will be invited by the organiser of the competition in view of the written recommendation of the Director. If the Director recommends something different from the above-mentioned aspects, he is obliged to write down his justification as well.

The organiser will pay the expenses of the two trainings. Taking part in these trainings is free for the judges. Members of the jury can be foreigners, too.

Each member will receive a written report of his/her judging results.

**Date of the training: Tuesday the 9th of February 2010, Tuesday the 5<sup>th</sup> of March 2010.**

**Place: Budapest**

Each sponsor will be invited to be a member of the sensorial jury in order to check the course of judgement personally.

**The members of the top jury and of the professional jury will be paid for travelling and accommodation.**

### **Tasks of the top jury:**

-to re-examine the doubtful samples sent by the Director – to make the final decision concerning the classification of the sample..

### **Tasks of the professional jury**

Juries value the chemically tested samples that are considered pálinka by the LXXII/2008 Pálinka Law, and products which are considered pálinka or distillate as by the EEC decree 110/2008 and by the decree of the Agricultural and Rural Development Ministry, related to the conditions of national pálinka and grape-skin brandy competitions and the training of sensorial judges, according to the regulations.

Each jury will judge the samples that were given them by the Director.

During the valuation they will form an opinion of their own, then they will have to arrive to an agreement. If they cannot arrive to an agreement, the right of the decision will fall within the competence of the Director (re-examination, top jury).

They will have to choose the winners – All Gold, Champion – from the gold certificate samples, on the basis of the opinion of all the members of the juries working with the top jury.

Fruit distillates from abroad will be assessed separately in this way, and they will get a different prize.

According to plans the first part of judgement will last for two days (Thursday and Friday). The All Gold and Champion will be chosen on the third day, on Saturday. (Sunday is only a spare day).

The top jury and the professional jury will decide together which 10-10 best pálinka (commercial and paid) respectively best distillates will be sent to the Festival Jury:

Furthermore:

- They will suggest the special prize winners as well.
- They choose the Best Hungarian Pálinka of a private individual who paid for distilling
- They choose the Best Hungarian Commercial Pálinka in 2010, which will be given the title of the Best Pálinka in Hungary as well. This pálinka will be placed as a national treasure to preserve in a display cabinet in the Hungarian Agricultural Museum on the 6<sup>th</sup> of December 2010.

### **The festival jury**

The Festival jury can start work only after the valuation of the judgement of the competition jury.

With the condition that they cannot know the official results and the origin of the examined samples.

They can know only the type and the degree of mellowness of the sample.

The organiser will invite the members of the festival Jury - about 150-250 members. These members will be prepared by the Director and/or the president or a member of the top jury: they state the main rules and the way of the judgement. The festival jury will judge considering the method used by the professional jury.

The task of the festival jury is to judge, to value the best 10 pálinkás produced by commercial distillers and the best 10 pálinka which were sent in by private individuals who pay for distilling and to award the „the Public Award”.

The title of National winner can be given to a foreign gold medallist distillation if there were at least 10 competitors with minimum 30 samples from that country.

### **The process of the sensory judgement will be controlled exclusively by the Director of the competition**

#### **Prizes:**

- Certificate of ”The best pálinka of the country in 2010” signed by György Habsburg, the main patron of the competition, the Minister of Finance, the Minister of Agriculture and Rural Development, the Minister of Local Governments, the Director of the Competition and the President of the Organising Committee (This award can be given to the winner of „A” category)
- ”A” category: Certificate of ”The best pálinka of the country distilled for commercial purposes 2010” offered by the Minister of Finance. /It can only be given to products which are produced in commercial quantity. /
- ”B” category: The best pálinka of the country distilled for money in 2010” offered by the Minister of Agriculture and Rural Development
- ”The most successful Hungarian commercial distillery of the year” and „” The most successful individual who paid for distilling” , “The most successful Hungarian distillery”.

Points:

- Each competing, not medallist, pálinka which got at least 10 points from the jury: 1 point
- Each bronze medallist pálinka: 3 points
- Each silver medallist pálinka: 5 points
- Each gold medallist pálinka: 10 points
- Each Champion pálinka: 13 points
- The best pálinka of the country distilled for money: 15 points
- The best pálinka of the country distilled for commercial purposes: 15 points

- The best pálinka in Hungary: 20 points

Among the special prizes there are prizes and certificates of the Hungarian Customs and Finance, of the secretary-general of Federation of Hungarian Food Industries, of the professional jury, of the patron, of the professional sponsors, etc. as well.

Other organisations can also offer special prizes with correspondent professional expectations.

Regarding products that won the Champion prize, the organiser can check the amount and quality of the item with the producer. /The right of controlling other medallist pálinka and fruit distillates is reserved by the organiser/.

They check commercial products as well: whether the competing awarded pálinka is in the bottle that has a special label with the classification of product given during the competition. To identify and check products the committee uses one of the three bottles sent to compete, the control bottle.

### **Sensory assessment:**

In course of the assessment analytic examination and sensorial judgement must be done. According to the rules the different products (competitors who paid for distilling, commercial distilleries) will be assessed together with foreign fruit distillates in strict order of category. The All Gold winner of foreign fruit distillates must be chosen separately.

### **Categories**

#### **First supplement of the Competition rules 2010.**

### **Mark sheet:**

The competitors can obtain 20 points that they can get for the following aspects:

- |                       |          |
|-----------------------|----------|
| • Purity of Scent     | 3 points |
| • Character of scent  | 5 points |
| • Purity of taste     | 3 points |
| • Character of taste  | 5 points |
| • Harmony, durability | 4 points |

Each member of the jury fills in one copy of the mark sheet, after that the committee fills in a total mark sheet for each sample, or they sometimes ask for a repeated judgement, or they send the sample to the Top jury based on a mutual consent. The mark sheets are checked by the Director and he compares them with the assessment of the quick judges and forwards them to the Data Processing Committee, where the data will be sent to the archive after having been processed. In case of difference of opinion, controversial matter the Director of the competition will order reassessment (or he will send it to the top jury).

The point margins for medals are the following:

- gold: between 18,0 – 20,0 points:
- silver: between 16,0 – 17,0 points
- bronze: between 14,0 – 15,0 points

### **Other conditions**

The person who takes part in the transportation, storage, preparation or serving of the samples cannot be member of the professional- or top jury.

In order of a true to life assessment it must be paid attention to measurement each judge deviate from the average. In case of major deviation the Director will suggest the reorganisation of the composition of the jury.

In event of a particularly glaring case the Director has the right to exempt the committee member from the further assessment.

The Director must decide the order of the samples. It is always advisable to start with a product, which has a more neutral fragrance, after that can come the products with stronger smell.

In case of the same type of products the samples must follow each other according to the increase of the intensity of the taste and fragrance. In case of sequence assessment it is advisable to judge products with the same type in taste and fragrance.

In case of the products with considerable difference of character and taste, it is practical to form groups out of the products with the same type. The series of three are the best, but a group can be made up of maximum 6 samples. For the sake of the reliability of the assessment a committee can examine maximum 50 samples a day.

Between the different examinations the members of the jury must consume water, mineral water, rolls, cheese, apple, coffee, etc. to neutralise the previous taste and fragrance.

During the assessment the jury must have a rest from time to time. The Director must pay attention to the potential of the assessment or it must be a primary task of the committee in case.

The Director must check the conditions (such as the preparatory room, the method of the preparation, the room where the assessment takes place), if the tools are conform to the rules, if not, he can interrupt the assessment.

Then he states the purpose of the examination (qualitative, comparative examination), the products, the number, order and types of the samples.

In case of new products, respectively on the request of the majority the composition and the used basic and auxiliary materials must be stated as well. The information cannot reveal assessment notes, the name of the producer; it cannot influence the result of the assessment.

During the competition nobody can discuss anything regarding the products, nobody can comment on the products except for the meeting when the leader of the top jury will control the assessment.

### **Data Processing Committee**

Its members are appointed by the President of the Organising Committee, at least 2 members.

The Data Processing Committee can give information exclusively to the President of the Organising Committee and to the Director of the competition, which must be treated in strict confidence. (All the information must be kept secret from anybody who can access to the data of judgement or to the details of the owners of samples)

### **Tasks:**

- to assess and process the mark sheets filled by the jury
- to average the results of a group
- to make the assessment according to the categories and to rank the products according to the points obtained
- to notice if any of the jury members differs from the average considerably.

The organiser has to retain the mark sheets (even those of the Festival jury), the analytical examinations and the results for at least a year.

The records about the arrangement of the competition, with the total mark sheets, signed by the president of the top jury, the president of the Organising Committee and the leader of the Data processing Committee, must be retained for at least two years.

The competitors will get the results of their competing samples in writing (in letter, e-mail or fax) from the organiser in 30 days after the competition.

The Organising Committee has the right to examine the origin of some of the awarded products selected by a draw. In case of a positive result the award will be recalled publicly.

### **Data processing checking committee**

Its members are appointed by the President of the Organising Committee, at least 2 members.

**Tasks:** Itemised revision of the record made by the Data Processing Committee.

### **The publicity of the competition**

The Organising Committee will make every effort that the competition would get as much publicity as possible. The professional and the social assessment must be organised in such a way that everybody will be able to follow it.

The announcement of the results will be on 17<sup>th</sup> of April 2010, Saturday afternoon in the Castle.

**After the competition, in May in Siófok on the ship called Szent Miklós, at the opening of the tourist season, with all due ceremony, we will hold a press view together with the competitors concerned, where every very successful pálinka can be seen together.**

**On 6<sup>th</sup> of December, 2010, on Saint Nicholas Pálinka day, in Budapest one litre of the best pálinka - with the appropriate documents - will be placed as a National Treasure to Preserve in the Hungarian Agricultural Museum**

For the united stand it is advisable to state the following facts:

Only the president of the Organising Committee can make an official statement about the competition. The Director of the competition can make a statement about the professional questions of the competition, but only after the announcement of results.

The representatives of the sponsors can speak strictly about the participation of their own organisation.

Other participants or concerned people can make a statement about the competition only in the name of the organisation they represent, keeping the Competition rules, after the announcement of the results.

Competitors can only enter the competition

- a) if their product has accompanying documents specified in Fiscal Law §11. (3)
- b) if the pálinka distilled for money has a certificate of origin specified in Fiscal Law §66 (6)

**Closing date of the application:** 12<sup>th</sup> of March 2010, Friday at 24:00

We will not accept any samples after the closing date!

However, the competitors who will send their samples before the 1<sup>st</sup> of March 2010, will get a 10% discount off the entry fee.

The competitors who got a gold, silver or bronze medal in other competitions that signed a contract with Lovász Rendezvényszervező Kft. – so they meet the most important requirements – get a discount of 30%, 20% and 10% off the entry fee.

**Receipt of the samples:** Lovász Rendezvényszervező Kft., 5700, Gyula, Béke sgt. 37.

**Public professional sensory assessment:** 25-26-27 of March 2010, Thursday- Friday – Saturday (28<sup>th</sup> of March is a spare day), in Gyula.

**Announcement of the results:** 17<sup>th</sup> of April 2010, on Saturday afternoon at the Castle in Gyula.

**Entry Sample:**

”A” Commercial distillers 1 litre/ type (**at least three original bottles are needed**, because one is for analytic, one for the sensorial jury and one for control)

”B”: Private individuals who pay for distilling: 1 litre/type (but sent in 3 bottles).

**Entry fee:**

**Category ”A” Commercial distillers:**

Entry fee of the **1.** pálinka: 20000 Ft + VAT (80€)

Entry fee of the **2.** pálinka: 15000 Ft + VAT (60€)

Entry fee of the **3.** pálinka: 12000 Ft + VAT (48€)

Entry fee of the **4.** pálinka: 10000 Ft + VAT (37€)

Entry fee of the pálinka from the **5.:** 8000 Ft + VAT (30€)/ pálinka

Payment against a receipt, not later than sending in the pálinka

**Category ”B” Private individuals who pay for distilling:**

The gross entry fee is 4000 Ft for each pálinka. 15€ for foreigners.

A statement has to be made that they did not make more than 80 litres of fruit distillate with 50 hectolitre degree.

The participants can buy labels about their medal(s) with the logo of the festival on it, which can appear on the bottles, and its digital version from the organiser.

So they contribute to the fact that the organiser checks the real application of labels.

The text of logo says:

“Competition of the Hungarian Pálinka Gyula, Budapest”

Labels saying „The Best Pálinka in Hungary” will be produced for the winner.

They will get a special flag that can be used at events and exhibitions related to pálinka!

With the year, the awarded pálinka, the logo of the competition and the emblem of the producer, the signature of the organiser on both sides.

On condition that you indicate the quantity of the competing pálinka on the application form.

Gross price of the labels: 18 Ft/piece

The organiser gives the permission to the participants to put a special label on the neck of the bottle, with the festival logo which shows their results obtained at the Competitions of the Hungarian Pálinka and International Fruit Distillates in Gyula so far..

Gross price of these labels: 30 Ft/piece

In both cases the users must certify the number of labels used, and the organiser has the right to check it.

The organiser owns the copyright of the labels, they can be duplicated only with the permission of the organiser.

The participants of the competition publishing their results must use the **form „Hungarian National Pálinka, International Fruit Distillate, Gyula, Budapest”** which is organised within the framework of the „Home Distilled Pálinka Festival”.

**Permitted abridgements:**

- **“Hungarian Pálinka Competition (Gyula, Budapest)”**
- **“National Pálinka Competition (Gyula, Budapest)”**

**It is definitely forbidden the use of the following expression „Pálinka Competition in Gyula” !!!**

All rights reserved!

20th of December 2009, Gyula

Sándor Lovász  
organizer