



North American Tea Conference “Gold Medal” Tea Competition Rules

THE COMPETITION:

This year, we are pleased to announce that we shall extend our “Gold Medal” award program to include, not only, a winner per Origin but also a Global award by production type. All samples submitted will therefore have two chances at winning:

1. Gold Medal award for a specific Origin, irrespective of production type or grade.
2. Gold Medal award for best Global tea by production category: white, oolong, green and black.

The number of Origins open for entrants is limitless and shall be decided by your involvement.

It is very important that you, the Participating Producer, states clearly what style of manufacture your entry should be judged as; failure to clearly state the manufacture type on the list and sample may result in your tea being judged against the wrong classification at the Judge’s discretion.

SUBMISSION FEES:

Each submission is required to be submitted to the address below by **August 17th, 2013** and must be accompanied by the registration fee of \$250 (USD) per tea sample, payable to:

Tea Association of the U.S.A.
Suite 801
362 Fifth Avenue
New York, NY 10001
Tel: 212-986-6998



CONDITIONS OF PARTICIPATION:

Sample will be tested against the category that you define on your sample list and packet. ALL origins entered will be judged!

Samples must be clearly marked (with a printed label) and include the following:

<p>“North American Tea Conference Tea Competition”</p> <p>Company: Origin: Region: Estate name: Grade: Production Category: (Black, Green, Oolong or White) Date of Manufacture: Invoice/Chop (optional):</p>
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Your tea should be sent in 3 packs of 50g each, in order to facilitate any necessary prescreening

In the event that a more than manageable amount of entrants are received for any one Origin, a prescreening taste panel will be assembled, ahead of the conference, to come up with finalists to be judged at the Conference. If your tea does not make it through this prescreening phase, a refund of \$100 US will be due to you.

We strongly advise that, as there may be two weeks between the prescreening and the finals that you take every precaution to ensure your samples arrive in the best possible condition.

JUDGE PANEL:

The Judges panel will be made up of at least 3 Judges per Origin, chosen from our Membership experts. These may include Producers but, where this happens, they will not be judging their Origin, irrespective of their enrollment in the competition.

SAMPLE PREPARATION:

Due to logistics, it is impossible to satisfy independent preparation requirements therefore we shall be using standard tasting protocol, please bear in mind when you send us samples.

All samples will be prepared in classic “Taster’s” fashion: **5g tea brewed in 300ml (10.5oz) water.**

We strongly suggest that you limit your sample production styles with this in mind.



CHARACTERISTICS JUDGED:

Leaf make: This will purely look at the dry leaf style and quality as a depiction of the grade displayed on the sample packet. In this case a well made and graded black CTC PF1 could score higher than an FBOP of poor make and some stalk.

Infused Leaf: Brightness (where appropriate), evenness and aroma

Liquor: Flavor, appropriate mouth feel, Balance.

Where appropriate; teas may be tasted with and without milk, dependant on the style of tea offered.

Characteristics will be scored from 1-10 with 10 being the highest. The combined scores will determine the winner.

Where more than one tea receives the top score, in a single category, an independent judge (not used on the category) shall score the teas in a tiebreaker situation.

These same scores will be used to award the Gold Medal in the Global Production style category.

