



OFFICIAL REGULATION

Gelato Europe Cup

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Sigep - IEG Italian Exhibition Group S.p.A. in collaboration with Gelato e Cultura srl organizes the **Gelato Europe Cup**.

The event takes place on January 21st -23rd, 2023 at SIGEP - FIERA DI RIMINI - HALL SUD Exhibition Center - Via Emilia, 155 - Rimini www.sigep.it

INTRODUCTION

FORMAT

The event called "Gelato Europe Cup" was born from the synergy between the main reference names in the gelato field and thanks to IEG Italian Exhibition Group S.p.A. hosting the Gelato World Cup. This biennial event, in its first edition, consists of a team competition (each team consists of two professionals, with at least one gelato maker, and a Team Manager) from all over Europe and will take place during the exhibition called "Sigep – The Dolce World Expo" 2023 edition. The official languages of the Gelato Europe Cup are Italian and English.

MISSION

Following the Gelato World Cup, the mission of the Gelato Europe Cup is to exalt the European excellence of traditional Italian artisan gelato, to contribute to the development of the 'crafts of taste' professions, to promote friendship and collaboration between peoples.

TEAMS ADMITTED

Ten teams from all over Europe can participate in the first edition of the Gelato Europe Cup. The GEC Direction reserves the right to include teams that made official selections within their own country, from geographic areas bordering Europe. Each team must submit its candidacy within the deadlines hereinafter indicated. The number of teams could change as well as the number of entries for each test according to the final number of teams competing.

The teams winning the semi-finals will participate in the Gelato World Cup; each team consists of gelato maker, pastry chef, chef, ice sculptor and a team manager. Besides the gelato maker and pastry chef, the Teams can identify the other members among citizens of the participating nation, professionals with proven experience in the area.



TITLE

The title of "European Champion" is awarded to the winning team which remains in office until the following edition. The team automatically qualifies for the Gelato World Cup, together with the top four or five teams in the competition.

TEAMS

Each team consists of 2 (two) competitors with skills in Gelato and Pastry-Chocolate, and a Team Manager. The three members of the team must be citizens of the Nation they represent, or prove they have worked in that Nation for at least 5 years. The GEC Direction will evaluate exceptions according to its own unquestionable judgment.

The countries that qualify for the 2024 World Cup will have the possibility to change one or more members of the Team.

The TEAM MANAGER must have proven skills in the field, and will be part of the Technical Jury of the Gelato Europe Cup without vote right for his/her own country.

APPLICATION FOR SELECTIONS

By October 15, 2022 (except for selections already scheduled during the autumn) the Nation interested in running European selection to subsequently access the Gelato World Cup must submit its application to the Event Management by sending the documentation described below.

The internal national selections to form the team that will participate in the Gelato Europe Cup must be organized according to the guidelines made available on the Sigep.it website and on gelatoworldcup.it on the page dedicated to the event. The regulation must in any case be approved by the Direction of the Gelato World Cup who signs an agreement with the interested selection subject.

The Team Manager will take care of the formalization of the registration.

The application form must be sent by e-mail no later than October 15, 2022 (except for selections already scheduled during the autumn) to the competition secretariat, at: silvia.sacchetti@iegexpo.it.

Pre-registration for the competition is done through the following procedure:

- Enclosing the **present regulation document** undersigned by all team members to the competition secretariat;
- Sending the **application form**, available online at www.sigep.it, filled in by each member of the team, to the competition secretariat.

The organizing committee will evaluate the entries.

All teams will receive an email with the result of the application by October 15, 2022.



Subsequently, the organization will send the team manager of each team the invoice of € 250 relative to the registration fee (+ VAT for the Italian team). The fee cannot be refunded in case of team withdrawal.

The registered teams must send the recipe book in pdf format (in English) to the Direction by and no later than **December 19th** by filling in the online form (which the organization will send to the teams by e-mail), in which they may upload photos or drawings of the documents, description, title and chosen theme, complete with allergens list.

LIST OF ADMITTED TEAMS

The list of teams selected to participate in the 1st edition of the Gelato Europe Cup will be published on the website sigep.it by the end of October 2022.

CHANGES WITHIN THE TEAMS

If after December 1st the Team should replace one or more team members, for very serious and documented reasons, the Team Manager must promptly report it by e-mail to the GEC direction.

The Management reserves the right, at its sole discretion, to approve or reject the replacement.

TESTS OF THE GELATO EUROPE CUP

a. Decorated tub
b. Mystery box with cream
c. Mystery box with fruit
d. Single portion in glass
e. Gelato cake
f. Artistic piece in crunch (nougatine)
g. Final Grand Buffet: presentation of all exhibits

Please note that the use of products other than those indicated in the product lists of the Sponsors Babbi and Valrhona (received by e-mail), is allowed as long as the products are sponsored by Sponsors Babbi and Valrhona.

The request for any Valrhona and Babbi's products (for training and for the competition) other than those on the lists must be made independently by the teams.

a. Decorated tub

Teams must prepare 3 tubs, 2 of which with decorations and 1 for jury tasting without decoration, of chocolate gelato mandatorily produced with one or more types of couverture made available by the sponsor Valrhona.

The first decorated tub, is presented to the Jury and then displayed. The second decorated tub is for the photographer and then used for the final Grand Buffet. The decorations must be relevant to the chosen theme. It is possible to bring previously prepared complete or



partially complete pieces, to the competition field. The size of the steel tub supplied by the GEC Direction is: 360mm x 250mm x 80mm height (3 kg tub). The gelato tasting at the Jury's table will be served in a cone supplied by the sponsor and presented on a cone stand provided by the sponsor. The teams must present the decorated tub to the Jury within 3 minutes of the exit time. Beyond this term, every minute or fraction results in 30 penalty points, up to a maximum of two minutes. After the allowed time, the tub will have to be presented at the end of the cycle with an additional 60 penalty points.

b. Cream Mystery Box

The Teams must prepare one single milk base gelato flavour (about three kilos) served in 10 identical cups provided by GEC to be served without decorations. The cones served to the Jury and for the official photographer must be identical. The flavour must mandatorily be created and prepared with the secret ingredient drawn by the team members with GEC Direction and disclosed only at the beginning of the test. Furthermore, a market of fresh products (vegetables, aromatic herbs, spices etc.) is available to be mandatorily used in combination with the drawn product. The sponsors supplying the Mystery Box secret ingredients will be announced on the SIGEP website in the section <http://stageit.sigep.it/eventi/gelato-europe-cup>. The teams are obliged to present the gelato to the Jury within three minutes of the exit time. Beyond this term, every minute or fraction results in 30 penalty points, up to a maximum of two minutes. After the scheduled time, the gelato will have to be presented at the end of the cycle with further 60 penalty points. 110 penalty points for not using market products.

The team must also present the detailed recipe to the Jury, reporting it in block capital letters on a form provided by the GEC Direction. The team can briefly consult with the Team Manager for this test.

c. Fruit Mystery Box

The Teams must prepare one single water base gelato flavour (about three kilos) served in 10 identical cups provided by GEC to be served without decorations, produced with a type of frozen fruit pulp drawn by competitors and supplied by the sponsor with a mandatory combination of a spice or aromatic or vegetable herb available on the market. The cones served to the Jury and for the official photographer must be identical. The sponsors supplying the Mystery Box secret ingredients will be announced on the SIGEP website in the section <http://stageit.sigep.it/eventi/gelato-europe-cup>. The teams are obliged to present the gelato to the Jury within three minutes of the exit time. Beyond this term, every minute or fraction results in 30 penalty points, up to a maximum of two minutes. After the scheduled time, the gelato will have to be presented at the end of the cycle with further 60 penalty points.

110 penalty points for not using market products.

The team must also present the detailed recipe to the Jury, reporting it in block capital letters on a form provided by the GEC Direction. The team can briefly consult with the Team Manager for this test



21-23
JANUARY 2023
RIMINI
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ORGANIZED BY

ITALIAN
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Providing the future

SIGEP
THE DOUCE WORLD EXPO

IN COLLABORATION WITH

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d. Monoportion in glass

Contestants must prepare and present to the Jury gelato single portions with assorted flavours and optional crunch base, flower jellies, biscuit and edible decorations.

The single portion in transparent glass has free height and shapes while the diameter of the mouth must be a maximum of 10 cm. The weight, net of the container (the team must provide the empty glass for verification) must be 130 grams with a tolerance of more or less 10 grams.

It is possible to bring complete or partially complete preparations, previously prepared. The gelato single portion must be produced with one ingredient supplied by the sponsor Babbi. Teams must present the single portion in glass to the Jury within three minutes of the scheduled exit time. Beyond this term, every minute or fraction results in 30 penalty points, up to a maximum of two minutes. After the allowed time, the single portion will be presented at the end of the cycle with a further 60 penalty points. 30 penalty points will be calculated for each gram of intolerance.

e. Gelato Cake

Competitors must prepare the gelato cake (minimum 2 - maximum 3 flavours) of which at least one of the ingredient **for each sponsor** Valrhona and Babbi, declared in the recipe, optionally including semifreddo, fruit palette, crunchies, sponge cake, candied fruit, etc. Teams must present three identical decorated cakes relevant to the chosen theme. One is cut for the Jury, one for the official photo, one for the service and a facsimile for the final Grand Buffet. The cake moulds are free in shape and must be supplied by the teams. The cake must have approximately 12 portions. The cake cut for the Jury is the responsibility of the team, thus each team must supply the serving plate, the cutting board and the knife. The teams have six minutes to present the cake and the facsimile to the Jury, to cut the cake and present the cut to the Jury. Beyond this term, every minute or fraction of it will result in 30 penalty points, up to a maximum of two minutes. After the two scheduled minutes, the penalty is 30 points every minute or fraction up to a maximum of two minutes. After the scheduled time, the cake will have to be presented at the end of the cycle with an additional 60 penalty points.

f. Artistic Piece in crunch (nougatine)

The artistic piece must be made in crunch, comply to the chosen theme, with all types of dried fruit (walnuts, hazelnuts, pistachios, pine nuts, American walnuts, peanuts, etc.) and all types of sugars, as well as seeds (poppy, cumin, sunflower, etc.) of your choice; maximum dimensions: cm. 50x50, free height. The artistic piece, like all decorations, must be entirely made and assembled on the competition field. The decorations can be made in pulled sugar, blown sugar, royal icing, flower paste and pastillage, and may be previously produced. Printed chocolate and printed sugar are not allowed. The Teams must supply the support of the artistic piece. 110 penalty points are for non-compliance of the maximum dimensions. 110 penalty points for the use of chocolate or printed sugar.



g. Final Grand Buffet

The final Grand Buffet consists in the presentation of all the tests performed in the competition. The presentation table, dressed and provided by the GEC Direction, will be round with a diameter of 120 cm. Buffet set-up: added decorative elements are allowed, but it is prohibited to use a background. Fabrics, and coloured tablecloths are provided by the teams. Any lights or smoke can be used, as long as they are self-managed and not protruding from the display table. Important: the organization does not provide electrical connections or plumbing pipes. No electric wire can cross the competition area. The use of rotating bases is authorized. A black tarpaulin, provided by the GEC Direction, must cover the box for the presentation of the final buffet.

The use of a background has 110 penalty points.

Number of servings

The number of portions for the various tests may change according to the number of teams admitted and consequently of the jurors and will be communicated later on.

INFORMATION ON THE COMPETITION CONDUCT

1. Score

The Team Managers composing the technical jury assign a score expressed in 100/hundredth on each test. The judging criteria will be presented on the document containing the competition indications, analysed during the pre-competition meeting together with the Management.


2. Fac-simile

The facsimiles can be prepared in advance and taken to the competition field for presentation to the jury with the necessary compliance documents. Subsequently they will be placed on the presentation table of the final Grand Buffet.

110 penalty points are inflicted for non-compliance.

3. Recipes

The Team Manager must send the selected theme title to the GEC Direction by December 1st with the complete recipe book (in English) then printed with the same standard for jurors and press. Delay in delivering the recipe book will cost 500 penalty points.

	<p>THE ALLERGEN LIST MUST BE INDICATED BELOW THE RECIPES.</p>
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The GEC Direction may freely use the recipes (also by communicating them to third parties who collaborate in any form with the Direction itself) without having to pay anything to anybody.

* The organization will provide an allergen list at the same time as the regulation.



4. Mandatory ingredients

Teams must use the sponsor's products when indicated in the regulations. The use of any other competitor's product is prohibited. The penalty for not using the indicated Sponsor's product is of 500 points.

5. Box

It should be noted that the allocation of the box will be drawn during the technical briefing which will take place in online mode on Wednesday, January 11, 2022. The organization will inform the teams of the time of the meeting (and send the link to participate) by the end of December.

6. Travelling and accomodation expenses.

The flight and accommodation costs of the Team will be borne by the GEC Direction.

In particular:

GEC Direction offers Hotel accommodation and round trip airplane tickets. The Team Manager will directly pay any extra expenses of the Team. Hospitality is provided during the competition days, with check-in on January 20 and check out on January 24.

As for the flight, the organization will contact the Team Managers to purchase flights for the whole team. Flights will be purchased according to the following parameters:

- Economy class
- Departure and return to the same city
- With arrival and departure at Bologna airport

7. Team Manager

The contacts with the GEC Direction are held exclusively by the Team Managers. Thus, the team manager is the one and only spokesperson of the team. Team Managers have the responsibility to register the team and its members and report as required by the GEC Direction. Any possible lack of information from the Team Manager towards the other Team members is not responsibility of the GEC Direction. The GEC Direction does not respond to any other member of the team. The team may appoint a single spokesperson other than the Team Manager. In this case, the team manager must complete the part of the application reserved to the single spokesperson other than the Team Manager. In the event of a spokesperson other than the Team Manager all purposes hereunder will be produced towards the single spokesperson appointed.

8. Jury

The **Tecnical Jury** consistst of the Team Managers.

9. Prizes

Gelato Europe Cup Trophy to the teams that will enter the Gelato World Cup 2024

10. Liabilities

The Team Manager in writing must deliver any disputes to the Competition Commissioners within 30 minutes of the end of the test in question.



GENERAL INFORMATION ON THE COMPETITION CONDUCT CUSTOMS

The GEC Direction has no responsibility for delays and does not deal with shipments, both outward and return. The shipping costs and the responsibility of the goods (equipment in the pallets) are borne by the Team ensuring the material arrives in time for the event. The Team is responsible for the reassembly of all materials, following the same procedures of arrival, so as not to create problems with international transporters. Approximately 80 days are needed for transport and customs, for shipments by sea.

Teams that need to send the goods to Italy must directly contact the Expotrans Company appointed by Italian Exhibition Group for the procedure.

Herewith find Expotrans contact:

Tel. +39 0541 744791

info.rimini@expotrans.net