

1. Decorated tub

The gelato must be produced with products from the Sponsor for chocolate Valrhona. In this regard, the teams can contact Raffaella Invernizzi on 39.02.317336 or email raffaella.invernizzi@valrhona.fr or francesca.gallini@valrhona-selection.com to select the products. In combination it is mandatory to use at least 1 ingredient from the Sponsor Babbi, indicated in the recipe (the teams can contact Marco Antinori m.antinori@babbi.it – 334 9445337, Simona Leoni s.leoni@babbi.it – 331 1872156, Customer Care support @babbi.it – 0543 448598 to select the products). Further it is mandatory to use at least 1 ingredient from the Disaronno Ingredients, indicated in the recipe (the teams can contact Stefano Macagno +39 3440709723 smacagno@disaronnoingredients.it or Gaia Colalucci ++39 3420925958 gcolalucci@disaronnoingredients.it to select the products).

The decorations, which must be edible and at your choice, can be produced with:

- Chocolate
- Pulled sugar
- Fresh fruit
- Nougatine

The contestants must prepare 3 tubs of chocolate gelato plus 1 facsimile.

In particular:

- 1 decorated tub to be presented to the Jury for aesthetic evaluation, then displayed in a dedicated showcase offered by the sponsor, for the public.
- 1 decorated tub for the official photo.
- 1 undecorated tub for the tasting by the technical Jury.
- 1 decorated facsimile to be presented to the Jury together with the original, to display on the final Grand Buffet table.

In addition:

- All decorations must be produced on the competition field.
- The steel tub, dimensions 360x250x80mm height, is supplied by the Organization.
- The tasting of gelato at the Jury's table will be served in a generic cup, provided by the Organization.
- The teams must present the decorated tub to the Jury within 3 minutes of the scheduled exit time. Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of two minutes. Once the allowed time is over, the tub is presented at the end of the cycle with a further 600 penalty points.
- 1000 penalty points are imposed for non-compliance in using one or more types of the Chocolate Sponsor couverture.

SAaturday 20	TUB Exit time		
Team	At	Without penalty	Penalty for each minute unitl
1	11.15	11.19	11.21
2	11.25	11.29	11.31
3	11.35	11.39	11.41

4	11.43	11.47	11.51
break	Ice		
5	12.15	12.19	12.21
6	12.25	12.29	12.31
7	12.35	12.39	12.41
8	12.45	12.49	12.51
9	12.55	12.59	13.01
10	13.05	13.09	13.11
11	13.15	13.19	13.21

2. Gelato Cake

Competitors will have to prepare 4 identical and decorated gelato cakes plus a facsimile, with a minimum of 1 and a maximum of 3 gelato flavors with a free mould, each with 14 portions.

At least 1 gelato must be produced with at least 1 ingredient from Sponsor Babbi, indicated in the recipe (the teams can contact Marco Antinori m.antinori@babbi.it – 334 9445337, Simona Leoni s.leoni@babbi.it – 331 1872156, Customer Care support@babbi.it – 0543 448598 to agree on the choice of products). It is possible to include optional: semifreddo, fruit palettes, sauces, crunchy bases, biscuits and candied fruit.

The food decorations can be produced with a choice: of

- Chocolate
- Pulled sugar
- Fresh fruit
- Nougatine

Competitors will have to prepare 4 identical decorated gelato cakes plus a facsimile; in particular:

- 1 decorated cake for slicing
- 1 decorated cake for the official photo
- 2 cakes for the tasting of the Jury
- 1 decorated facsimile to be presented to the Jury together with the original, then displayed on the final Grand Buffet table.

In addition:

- Shape is free and decorations must be relevant to the chosen theme.
- In the final Grand Buffet the facsimile gelato cake must be presented on the ice sculpture.
- A team member is responsible for cake cutting. The team must provide the knife and plate.
- The gelato cake must be presented to the Jury for slicing within 8 minutes of the scheduled exit time. Beyond this term, every minute or fraction thereof results in 300 penalty points, up to a maximum of two minutes.
- Once the given time is over, the cake must be presented at the end of the cycle with 600 points further penalty.
- 1000 penalty points are imposed for non-compliance in the use of at least 1 ingredient from the Sponsor indicated in the recipe.

SATURDAY 20	CAKE		
Team	At	At	
		Without penalty	Penalty for each minute until
1	14.00	14.08	14.10
2	14.15	14.23	14.25.
3	14.30	14.38	14.40
4	14.45	14.53	14.55
break	jury		
5	15.15	15.23	15.25
6	15.30	15.38	15.40
7	15.45	15.53	15.55
8	16.00	16.08	16.10
9	16.15	16.23	16.25
10	16.30	16.38	16.40
11	16.45	16.53	16.55

3. Single portion in Glass Cup

The competitors must prepare and present single portions of Gelato and semifreddo in a transparent glass cup. The gelato in the glass cup prepared by the competitors must contain at least 1 ingredient (indicated in the recipe) of the sponsor of semi-finished products Disaronno Ingredients. (the teams can contact Stefano Macagno ++39 3440709723 smacagno@disaronnoingredients.it or Gaia Colalucci ++39 3420925958 gcolalucci@disaronnoingredients.it to select the products).The single portions can be produced with assorted flavours and with possible additions of crunchy bases, fruit jellies, biscuits.

- The decorations, which must be edible, can be produced with a choice of:
 - Chocolate
 - Pulled sugar
 - Fresh fruit
 - Nougatine

Contestants must prepare the single portions plus 1 facsimile; in particular:

- 1 single portion for each juror of the Technical Jury (5 in total)
- 1 portion for each Team Manager for viewing and voting on aesthetics (**which must not be tasted during the voting**)

- 1 portion for the two Presidents of the Jury (who do not have the right to vote) – 1 portion for two
- 1 single portion will be available to the photographer for the official photo
- 1 decorated facsimile to be presented to the Jury together with the original, will be displayed on the table of the final Grand Buffet.

In addition:

The single portion in transparent glass cup has a free height, shape and diameter; the shape and decorations must be relevant to the chosen theme.

- All decorations must be produced on the competition field.
- The teams must supply their own glass cups.
- The weight, net weight (therefore net of the container), is 100 g with a tolerance of ± 10 g (it is the team's responsibility to take an empty glass for tare registration).
- The single portion facsimile must be presented on a nougatine cake stand, in the final Grand Buffet.
- The teams must present the single portion in glass cup to the Jury within 3 minutes of the scheduled exit time.
- Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of two minutes.
- Once the given time is over, the single portion in glass cup must be presented at the end of the cycle with a further 600 penalty points.
- 300 penalty points for each gram out of tolerance.
- 1000 penalty points for non-compliance on the use of at least 1 ingredient (indicated in the recipe) of the Sponsor.

Sunday 21	Single portion in Glass Cup		
Team	At	Without penalty	Penalty for each minute until
1	10.00	10.05	10.07
2	10.10	10.15	10.17
3	10.20	10.25	10.27
4	10.30	10.35	10.37
5	10.40	10.45	10.47
6	10.50	10.55	10.57
7	11.00	11.05	11.07
8	11.10	11.15	11.17
9	11.20	11.25	11.27
10	11.30	11.35	11.37
11	11.40	11.45	11.47

4. Cream Mystery box

The teams must prepare a single gelato flavor (about 3 kilos).

The **fresh** milk-based gelato must be created and produced with a secret ingredient, which gets sealed in a box by the notary and drawn by the competitors of each team. Only when the test starts it is disclosed to the competitor.

In addition:

- There will be a market with fresh vegetable products, aromatic herbs, spices, etc. to be mandatorily used for the production of the gelato in combination with drawn product.
- The gelato must be presented to the Jury on a molded cone or traditional cup, without decorations.
- At the end of the test, the team must present to the Jury the well-described recipe, written in block letters on the form provided by the Organization.
- Only in this test will the team be able to consult briefly with the Team Manager.
- The teams must present the gelato to the Jury within 3 minutes of the scheduled exit time. Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of 2 minutes.
- Once the given time is over, the gelato must be presented at the end of the cycle with a further 600 penalty points.
- 1000 penalty points are imposed for non-compliance with the use of market products and spices
- 500 penalty points are imposed for failing to deliver the recipe as required.

5. Fruit Mystery box

The teams must prepare a single gelato flavor (about 3 kilos).

The water-based gelato must be created and produced with a type of frozen pulp, which gets sealed in a box by the notary and drawn by the competitors of each team. Only when the test starts it is disclosed to the competitor.

In addition:

- There will be a market with fresh vegetable products, aromatic herbs, spices, etc. to be mandatorily used for the production of the gelato in combination with the drawn product
- The gelato must be presented to the Jury on a molded cone or traditional cup, without decorations.
- At the end of the test, the team must present to the Jury the well-described recipe, written in block letters on the form provided by the Organization.
- Only in this test will the team be able to briefly consult with the Team Manager.
- The teams must present the gelato to the Jury within 3 minutes of the scheduled exit time. Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of 2 minutes.
- Once the given time is over, the gelato must be presented at the end of the cycle with a further 600 penalty points.
- 1000 penalty points are imposed for non-compliance with the use of market products and spices
- 500 penalty points are imposed for failing to deliver the recipe as required.

	MISTERY BOX	SUNDAY 21		MISTERY BOX	FRUIT AND CREAM
TEAMS	EXTRACTION	TEAM	PRESENTTION without penalty		PRESENTATION with penalty
1	15.10	1	16.45	16.50	16.52
2	15.20	2	16.55	17.00	17.02
3	15.30	3	17.05	17.10	17.12
4	15.40	4	17.15	17.20	17.22
5	15.50	5	17.25	17.30	17.32
6	16.00	6	17.35	17.40	17.42
7	16.10	7	17.45	17.50	17.52
8	16.20	8	17.55	18.00	18.02
9	16.30	9	18.05	18.10	18.12
10	16.40	10	18.15	18.20	18.22
11	16.50	11	18.25	18.30	18.32

6. Entrée with savoury gelato

Competitors must prepare 3 small size hot entrées in combination with gastronomic gelato with a single flavour prepared with Extra Virgin Olive Oil. The three entrée must be presented to the Jury on a single plate.

The shape and decorations are free (not necessarily related to the general theme chosen) but must be edible.

Competitors must prepare identical and decorated dishes plus a facsimile; in particular:

- 1 decorated plate for each juror (5 plates for the technical jury + 5 plates for the press jury = 10 in total)
- 1 for each Team Manager, for aesthetic evaluation (**which must not be tasted**)
- 1 plate for the Presidents of the Jury (one plate for two), who do not have the right to vote
- 1 decorated plate for the photographer for the official photo
- 1 decorated facsimile to present to the jury for viewing together with the original then placed on the table for the final Grand Buffet.

In addition:

The raw materials to make the hot entrées must be brought/purchased by the team, as well as the plates.

- The teams must present the dish to the Jury within 5 minutes of the exit time. Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of 5 minutes.
- Once the given time is over, the dish must be presented at the end of the cycle with a further 600 penalty points.
- 1000 penalty points for non-compliance on the use of the sponsor's ingredient

#NOME?	SUNDAY 21 Presentation of entrée			
Team	from	to	Without penalty	Penalty for each minute until
1		12.15	12.20	12.25
2		12.30	12.35	12.40
3		12.45	12.50	12.55
4		12.45	12.50	12.55
5		13.00	13.05	13.10
6		13.15	13.20	13.25
7		13.30	13.35	13.40
8		13.45	13.50	13.55
9		14.00	14.05	14.10
10		14.15	14.20	14.25
11		14.30	14.35	14.40

7. Chocolate gelato Snacks

Competitors will have to prepare 3 different types of chocolate gelato snacks presented on a stand selected by the team. The gelato must be prepared with the products made available by the Sponsor for chocolate Valrhona. In this regard, the teams can contact Raffaella Invernizzi on 39.02.317336 or email raffaella.invernizzi@valrhona.fr or francesca.gallini@valrhona-selection.com to select the products.

The snacks can be produced with combinations of jellies, fresh fruit, jams, liqueurs and baking bases and can include Bavarian creams, frozen desserts, cream mousses, and parfaits. The food decorations can be produced with, at your choice:

- Chocolate
- Pulled sugar
- Fresh fruit
- Nougatine

Competitors will have to prepare identical and decorated supports plus a facsimile; in particular:

- 1 decorated support for each member of the Technical Jury (Total 5) for tastings
- 1 decorated support for the two Presidents of the Jury (a plate for two), who do not have the

right to vote

- 1 support for each Team Manager, for the aesthetic evaluation, **which must not be tasted**
- 1 decorated support will be made available to the photographer for the official photo
- 1 decorated facsimile to be presented to the jury together with the original and then placed on the table of the final Grand Buffet.

In addition

- Each chocolate gelato snack must weigh 50 g each including decorations, with a tolerance of ± 5 grams, i.e. the weight of each snack can vary from a minimum of 45 grams to a maximum of 55 grams. (Only the weight of the snack is considered, excluding any supports, saucers or cups)
- Competitors can use any production technique.
- Teams must present the snacks to the Jury within 4 minutes of the exit time.
- Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of 2 minutes.
- Once the given time is over, the dish must be presented at the end of the cycle with a further 600 penalty points
- 300 penalty points for each gram out of tolerance.
- 1000 penalty points for non-compliance in the use of at least 1 ingredient from the Sponsor and indicated in the recipe

Monday 22	PRESENTATION OF SNACK		
Teams	At	Without penalty	Penalty for each minute until
1	09.00	09.04	09.06
2	09.08	09.12	09.14
3	09.16	09.20	09.22
4	09.24	09.28	09.30
4	09.32	09.36	09.38
5	09.40	09.44	09.46
6	09.48	09.52	09.54
7	09.56	10.00	10.02
8	10.04	10.08	10.10
9	10.12	10.16	10.18
10	10.20	10.24	10.26
11	10.28	10.32	10.34

8. Artistic pieces

8.1 Ice Sculpture

Competitors will have to sculpt and decorate 1 ice sculpture, consistent with the chosen theme, for the presentation of the gelato cake. A solid block of ice, dimensions 25x50x100 cm, is supplied by the organization.

The height of the final work is free. The sculpture will be stored in a refrigerated truck supplied by the Organization.

- Teams must supply all the necessary equipment to carve and decorate the sculpture.
- The sculpture must be presented within the scheduled time, after this time 300-penalty points for each minute or fraction thereof, up to a maximum of 10 minutes.
- After ten minutes, the competition is stopped and the sculpture is evaluated as it is.

SATURDAY 20 Ice sculpture				
Team	At	At	Without penalty	Penalty for each minute until
1	09.30		12.00	12.10
2	09.30		12.00	12.10
3	12.40		15.10	15.20
4	12.40		15.10	15.20
5	15.50		18.20	18.30
6	15.50		18.20	18.30
	SUNDAY 21			
Team	At	At	Without penalty	Penalty for each minute until
7	09.30		12.00	12.10
8	09.30		12.00	12.10
9	12.40		15.10	15.20
10	12.40		15.10	15.20

11	15.50		18.20	18.30

8.2 Chocolate sculpture

Artistic Presentation in Chocolate:

- A. All of the chocolate sculpture parts must be made during the competition. The sculpture must be assembled in front of the jury inside the box during competition time, as well as any airbrushing that must be done live during competition time.
- B. The maximum height is 145 cm calculated from the top of the support base to the top of the piece and the maximum dimensions cannot exceed the buffet table circumference.
- C. The support base can be made of non-edible material such as Plexiglass, glass, wood, etc. (selected and provided by the competitors), and must not exceed 60 x 60 cm and 20 cm in height.
- D. Pastillage in the artistic piece must already be shaped and dried not previously drawn or airbrushed; these works must be done in front of the jury during the competition.
- E. Dispensers with silicone or special glues to attach the pastillage are not allowed, only sugar or pastilles.
- F. Inedible structural supports are prohibited. The use of structural supports leads to the immediate disqualification of the piece.
- G. Commercial molds can be used for classic geometric shapes, such as spheres and tubes, 3d molds are allowed for 40% of the sculpture, the remaining 60% is free.
- H. According to the present laws and regulations, only food colors are authorized (e.g. titanium dioxide is not authorised). Any member of the organization may ask to verify any material or food during the preparation.
- I. Each competitor must complete the assembly of the sculpture inside his own box. The decorative finishes cannot be completed on the presentation table.
- J. The gelato cake must be placed on the sculpture or next to it (staying inside the presentation base).

In this regard, the teams can contact Raffaella Invernizzi on 39.02.317336 and email raffaella.invernizzi@valrhona.fr or francesca.gallini@valrhona-selection.com to select the products

Competitors can be assisted to move the artistic pieces from the box to the buffet table for the works final exhibit. If a work breaks during the move to the display table or positioning it, it can be repaired within the terms and times established by the regulation. 500 penalty points are imposed for each non-compliance with points A, B, C, D, E, F, G, H, I, J.

8.3 Nougatine Sculpture

The artistic piece supporting the facsimile of the single portion in glass cup must be made in nougatine, and be consistent to the chosen theme, with (your choice) all types of dried fruit (walnuts, hazelnuts, pistachios, pine nuts, pecans, peanuts, etc.) and all types of sugar, as well as seeds (poppy, cumin, sunflower, etc.). The maximum dimensions height cm. 50; however, the maximum dimensions cannot exceed the circumference of the buffet table.

The artistic piece, as well as all decorations, must be entirely made and assembled on the competition field. The decorations can be made with pulled sugar, blown sugar, royal icing, flower paste, chocolate and pastillage. Teams must supply the support of the artistic piece with maximum dimensions 30x30, height 20 cm.

- 1000 penalty points are imposed for non-conformity of the maximum dimensions.

9. Final Grand buffet

The final Grand Buffet consists in the presentation of all the works produced in the competition. The presentation table, dressed and supplied by the Organization, is round with 120 cm diameter.

Buffet setup:

- Added decorative elements are allowed, but any type of background to the table, behind the works is not permitted.
- The teams must provide fabrics or colored tablecloths
- No electric wires can cross the competition area
- The use of rotating platforms is authorised.
- The organization, however, decline any responsibility in the event of an accident

1000 penalty points are imposed for using a background and 1000 for the presence of an electric wire

MONDAY 22		BUFFET FINALE	
TEAM	PRESENTATION	JURY VOTING	PHOTOGRAPHS
1	11.00-11.45	11.45-11.50	12.00
2	11.15-12.00	12.00-12.05	12.15
3	11.30-12.15	12.15-12.20	12.30
4	11.45-12.30	12.30-12.35	12.45
5	12.00-12.45	12.45-12.50	13.00
6	12.15-13.00	13.00-13.10	13,15
7	12.30-13.15	13.15-13.20	13.30
8	12.45-13.30	13.30-13.35	13.45
9	13.00-13.45	13.45-13.50	14.00
10	13.15-14.00	14.00-14.05	14.15
11	13.30-14.15	14.15-14.20	14.30

10.Fac-Simile

The facsimiles of the competition tests may be previously prepared by the team, taken to the competition field ready and presented to the Jury at the same time as the pieces produced live for the competition to assess the conformity.

The facsimiles, completely identical to the originals, must then also be presented in the Final Grand Buffet

- 1000 penalty points are imposed for non-compliance.

11.GENERAL NOTES

FRUIT

For any requests for frozen fruit pulp from the Sponsor Adamance, please refer to Raffaella Invernizzi number 39.02.317336 or email address raffaella.invernizzi@valrhona.fr or francesca.gallini@valrhona-selection.com to select the products..

- **BANS**

It is forbidden to bring ready-made decorations

It is forbidden to bring liquid, UHT, fresh and frozen or blast chilled, ready mixes.

It is forbidden to bring equipment and products in competition with the official sponsors.

It is forbidden to use covers/products other than those made available by the sponsors.

The use of molded/poured sugar in the decorations is prohibited.

It is forbidden, for directives agreed with the sponsors, to introduce materials or equipment of any kind inside the boxes (for example closed furniture, tables, refrigerators, freezers). External areas may be set up on the back of the boxes for the possible storage of extra materials.

Checks will be carried out by the controllers before the start of the competition.

Products, equipment and decorations that do not comply with these regulations will be confiscated.

** During the course of the competition, the controllers have the right to carry out random checks inside the working area. Any omissions to the regulation will be sanctioned at the unquestionable judgment of the controllers.

1000 penalty points for each non-compliance.

** The use of non-edible ingredients or ingredients not covered by European health regulations may be sanctioned, at the sole discretion of the controllers, up to exclusion from the event.