



Coppa del mondo del Panettone 2021

"The future of traditions is in the hands of all of us"

Lugano, 5-7 November 2021

Born from an idea of the master pastry chef Giuseppe Piffaretti, managed by the World Cup of Panettone Sagi later CMP.

The Panettone World Cup is a biennial event aimed at professionals from pastry and bakery from all over the world. For the second edition of 2021, we wanted to combine the traditional panettone contest, for which selections have already taken place all over the world, a contest on chocolate panettone.

A unique world selection will be organized at the CMP headquarters on 5 and 6 June 2021.

Among all the participants, the jury, made up of professionals in the sector, will choose 12 competitors who will then be able to participate in the final in Lugano from 5 to 7 November 2021.

You can register by filling in the coupon you find at the end of the document.

Each participant will have to deliver at his own expense by choosing the most appropriate method, at the office that will be communicated later, 2 chocolate panettone (without icings) weighing 1000 g including the bottom. Panettone weighing less than 970 g or more at 1030 g, they will not be evaluated.

Delivery must take place no later than 3 June 2021, maximum deadline 3.00 pm.

CMP assumes no responsibility for delays or damaged products during transport.

The place of delivery will be communicated after registering.

The registration fee for the selection of € 150.- + 7.7% VAT is to be paid only after receiving confirmation of registration from the organizing committee on the account:

IBAN CH30 8080 8004 4504 1000 4

SWIFT-BIC: RAIFCH22

Reason: registration for the CDM 2021 chocolate panettone competition + name of the candidate and country.

Maximum deadline for registration: 25 May 2021.

Regulation for chocolate panettone

1. Upon confirmation of participation, the candidate must send by e-mail to: segreteria@coppadelmondodelpanettone.ch the recipe of the complete panettone in grams that will lead to the competition (at least for 10 kg. Of dough) using the official competition sheet that will be there. shipped accompanied by a declaration that the ingredients used comply with the regulations and legal requirements. False statements will lead to immediate disqualification.
2. Each participant must bring or send: 2 chocolate panettone without icing, high or low form allowed, weighing 1000 g, tolerance 30 g in excess and 30 g in defect including the bottom. The panettone must be delivered by the day and time established by the regulation by the candidate himself or by courier. Warning! A panettone with a higher or lower weight will not be evaluated.
3. **The panettone will be taken over by a CMP manager, who will number them and place them in neutral bags to ensure their anonymity.**



4. The belonging of the products will be known only to the manager who will make it public only at the time of submitting the results.
5. The jury will not be aware, at the time of the tasting, of the name of the panettone producer. The same will be made up of professionals in the sector.
- 6.
7. The panettone to be made for the competition is of only one type:
Chocolate panettone without glazes, high or low form at discretion, fermentation with natural yeast and double dough, dry yeasts or other finished products are not allowed. **The chocolate must also be incorporated into the dough. Panettone with only chocolate pearls will not be judged.**

Allowed ingredients:

Wheat flour, butter, water, egg yolk, sugars, cream, dark chocolate, milk chocolate, white chocolate, cocoa, honey, vanilla berries, orange paste and lemon paste, orange and lemon peel, hazelnut paste, praliné, salt, extract of malted cereals, malt flour. The use of other ingredients not on the list leads to the disqualification of the product.

In case of doubt, the product will be analyzed by a certified analysis laboratory.

8. The use of chocolate substitutes is not allowed.
9. The names of the finalists will be communicated on Sunday 7 June directly to the interested parties and on social channels from CMP.
10. N.B. For the final in Lugano it will be necessary to use the products made available by the sponsors. The 12 finalists will then be sent the official form to participate in the final in Lugano.
11. The panettone will be judged according to the following criteria:
 - General appearance (shape and cooking)
 - Internal appearance and color (alveolation)
 - Quality and quantity of chocolate
 - Softness-dissolvability
 - Perfume (double value)
 - Taste and aroma (triple value)

Mendrisio: 10.04.2021

CMP

Further information can be requested by sending an e-mail to:
segreteria@coppadelmondodelpanettone.ch



Coppa del Mondo del Panettone Lugano 5-7 novembre 2021

Coupon for participation in the unique World selection for the chocolate panettone **June 5-6, 2021**

Name and surname

.....

Adresse:.....

.....

Country represented:.....

Date of birth:.....

E-mail:

.Phone number:

By signing the coupon the competitor declares:

- that your participation does not imply any violation of your employment contract.
- to assume all responsibility for the material sent, declaring to be a professional pastry chef, of age, to have carefully read and to accept the regulation in full
- to be the author and legitimate owner of all copyrights of the Panettone made and that it is the result of its own craftsmanship and not of third parties
- to meet all the requirements required by the CMP organization
- to submit to the judgment that will arise from the verdict of the jury and to respect the rules of fair play.

This coupon must be returned completed and signed by the candidate by 25 May 2021 by e-mail to:
segreteria@coppadelmondodelpanettone.ch

Place and date

Signature of the candidate

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Causale: iscrizione Concorso panettone al cioccolato CDM 2021 + candidate name and country.

Maximum deadline for registration: 25 May 2021.