



## Panettone World Cup 2022

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

Milan Palazzo delle Stelline, November 4-6, 2022

Dear Finalists We are pleased to transmit to you the final regulations in order for you to participate in the finals in Milan from November 4-6, 2022 for which you are qualified through selections to attend. You are called to participate in attendance.

**There will be a maximum of 18 finalists present.**

**The chocolate panettone final will be held on Saturday, November 5, 2022.**

**Prizes will be awarded to the top three. Special prizes are also planned.**

**Each participant must have returned the membership form and be current with payment.**

**The Registration Fee for the finals of € 500.- + 7.7% VAT is payable to the account:**

IBAN CH30 8080 8004 4504 1000 4

SWIFT-BIC: RAIFCH22

Reason: chocolate panettone finals entry. CDM 2022 + candidate's name and country.

**SEPA payment is recommended to avoid unnecessary charges from your bank.**

The registration fee entitles you to two nights' hotel accommodation and two dinners for one person and free access to the exhibition area for accompanying persons as well.

### **Chocolate panettone rules**

1. Upon confirmation of participation, the candidate must send by e-mail to: [segreteria@coppadelmondodelpanettone.ch](mailto:segreteria@coppadelmondodelpanettone.ch) the recipe for the complete panettone in grams that he/she will bring to the competition (at least for 10 kg. of dough) using the official CMP recipe that will be sent to you accompanied by a declaration that the ingredients used comply with the regulations and legal requirements in force in his/her country. False statements will lead to immediate disqualification. **Please kindly draft a recipe in nice writing and complete. Scribbles will not be allowed (we are at a world cup final). If the recipe is not complete it may lead to a penalty or even disqualification.**
2. Each participant should bring no. 6 chocolate panettone without icing weighing 1000 g, tolerance 30 g over and 30 g under including the mold. **(Warning. A panettone with a higher or lower weight will be heavily penalized 10% of the total points scored).**  
**We recommend using neutral rigid molds supplied by Novacart.**  
The panettoni must be delivered in transparent bags without writing on November 4, 2022 from 1 pm to 5 pm at: **Palazzo delle Stelline - Corso Magenta 61 - Milan - 20123 - Italy**. You will be greeted by our manager who will weigh and anonymize 3 panettoni that you choose, which will be used for the contest. The other 3 will serve when you are called on stage to present the video and your product and will be given to the public for tasting.
3. The membership of the products will be known only to the CMP manager, who will make it public only when remitting the results.
4. The jury will not be aware of the origin of the panettone until the official award ceremony. It will be composed of recognized professionals in the field.



5. Participants will not be allowed to attend the work of the jury.
6. The panettone to be made is: Chocolate panettone without frosting in the tall mold. Fermentation with natural yeast, no dry yeast or other finished products or mixtures allowed.  
Chocolate should also be incorporated into the dough, which should be chocolate colored (milk or dark), at your discretion you can add chocolate chips, chopped. Panettoni with only chocolate chips will not be judged. The use of only white chocolate is not allowed as well as the use of chocolate substitutes.
7. **Allowed ingredients:**  
**wheat flour supplied by Molino Dallagiovanna** (type of flour as desired by you), **butter supplied by Corman** and derivatives, water, egg yolk, sugars, cream, dark chocolate, milk chocolate, white chocolate **supplied by Carma** (as desired by you), cocoa powder, honey, vanilla bean, hazelnut paste or praline, citrus paste, grated citrus peel, salt, malted cereal extract, malt flour. The use of other ingredients not on the list leads to product disqualification.  
In case of doubt, the product will be tested by a certified testing laboratory.
8. The panettone will be judged according to the following criteria:
  - General appearance (shape and baking)
  - Appearance and internal color and texture
  - Chocolate quantity and breakdown
  - Softness-smoothness-chewability
  - Fragrance (double value)
  - Taste and aromaticity (triple value)
9. Each finalist should make a film and/or animated photographs to follow lasting up to 3-4 minutes, where he/she tells the various stages of the processing of his/her product and his/her professional story, **send it at least 3 weeks before the finals to: [segreteria@coppadelmondodelpanettone.ch](mailto:segreteria@coppadelmondodelpanettone.ch).**  
The best video will receive a special prize.

**Mendrisio: 31.07.2022 CMP**

These rules supersede all other versions

**Giuseppe Piffaretti presidente CMP**



# Coupon for participation in the Finals of: Milan November 4/6, 2022 Chocolate Panettone

Name and surname .....

Address .....

Country represented ..... Date of birth .....

E-mail ..... Tel. Reachable .....

By signing the coupon the competitor declares:

- that his participation does not imply any violation of his employment contract.
- assume all responsibility for the products presented, 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 of 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 August 31, 2022 through e-mail to: [segreteria@coppadelmondodelpanettone.ch](mailto:segreteria@coppadelmondodelpanettone.ch)**

Place and date

Signature of the candidate

**The registration fee for the final of € 500 .- + VAT 7.7% is to be paid on the account:**

IBAN CH30 8080 8004 4504 1000 4

SWIFT-BIC: RAIFCH22

Reason: Final registration for CDM 2022 Chocolate panettone + name of the candidate and country.

**Maximum deadline for registration: August 31, 2022**

**It is recommended to use SEPA payment to avoid unnecessary charges from your bank.**