



Coppa del mondo del Panettone 2022

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

Milano Palazzo delle Stelline, November 4-6, 2022

Dear finalists, we are pleased to send you the definitive regulation to be able to participate in the final in Milano from 4 to 6 November 2022 for which you are qualified through the selections to participate. You are called to participate in the presence.

The finalists present will be 24 max.

The final of the traditional panettone will take place on Saturday 5 and Sunday 6 November 2022.

The first three will be awarded. Special prizes are also provided.

Each participant must have returned the application form and be up to date with the payment.

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

IBAN CH30 8080 8004 4504 1000 4

SWIFT-BIC: RAIFCH22

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

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

The tax entitles you to two nights in the hotel and two dinners for one person and free access to the exhibition area even for accompanying persons.

Rules for Traditional 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 which it will be sent to you accompanied by a declaration that the ingredients used comply with the regulations and legal requirements in force in your country. False statements will lead to immediate disqualification.
Please kindly come up with a beautifully written and complete recipe. Scribbles will not be allowed (we are in a world cup final). If the recipe is not complete it can lead to a penalty or even to disqualification.
2. Each participant must bring: 6 Traditional panettone without icing weighing 1000 g, tolerance 30 g in excess and 30 g in defect including the panettone **mold (pirottino)** **Attention! A panettone with a higher or lower weight will be heavily penalized 10 % of the total points obtained.**
We recommend using neutral rigid molds supplied by Novacart. The panettone must be delivered in transparent bags without writing on November 4, 2022, from 13.00 to 17.00 c/o: **Palazzo delle Stelline – Corso Magenta 61 – Milano 20123 – Italy.** You will be welcomed by our manager who will weigh and make anonymous 3 panettone that you will choose, which will be used for the competition. The other 3 will be used when you are called on stage to present your video and your product and will be given for tasting to the public.

Via Pontico Virunio 3 – CH – 6859Mendrisio – CHE -314.562 010 IVA

e-mail: segreteria@coppadelmondodelpanettone.ch

www.coppadelmondodelpanettone.ch



3. The belonging of the products will be known only to the manager of CMP who will make it public only at the time of submitting the results.
4. The jury will not be aware of the origin of the panettone until the official award ceremony. The same will be composed of recognized professionals of the sector.
5. Participants will not be allowed to attend the work of the jury.
6. The panettone to be made for the competition is of only one type:
Traditional Milanese Panettone, high shape without icing, cut and scarped. Fermentation with natural yeast (mother yeasts), dry yeasts or other finished products or mixtures are not allowed.
7. **Allowed ingredients:**
Wheat flour supplied by Molino Dallagiovanna (as per your request), **butter supplied by Corman** and derivatives, water, egg yolk, sugars, cream, honey, vanilla berries, citrus pastes, grated citrus peel, salt, cereal extract malted products, malt flour, **fruit blend provided by Agrimontana (composed of raisins , candied orange cubes and candied citron (cedar)) + 1 additional type of fruit to choose from orange cubes and citron (cedar), so you can customize the product.** 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.
By July 31.08.2022, all the ingredients provided by the sponsors to be used for the Milan final will be determined.
8. The panettone will be judged according to the following criteria:
 - External appearance (shape, volume, color)
 - Appearance when cut (texture and interior color)
 - Fruit quantity and distribution
 - Softness, chewiness, loosenessSensory appreciation:
 - Parfum (worth double)
 - Flavor and aromaticity (worth triple)
9. Each finalist will have to make a movie and/or animated photographs to follow, lasting a maximum of 3-4 minutes, where he narrates the various stages in the processing of his product and its History **and send it at least 3 weeks before the final to:** segreteria@coppadelmondodelpanettone.ch.
The best video will receive a special award.

Mendrisio: 31.5.2022 CMP

this regulation supersedes all other versions

Giuseppe Piffaretti president CMP



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Coupon for participation in the Finals of: Milan November 4/6, 2022 Traditional 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

Place and date

Signature of the candidate

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Maximum deadline for registration: August 31, 2022

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