



# Australia/New Zealand Selection Rules PANETTONE MILANESE

Selection will take place on

**23rd of April, 2024**

1. **All professional pastry chefs** that reside in Australia and New Zealand are admitted to the competition. From this selection will come out the candidates who will represent Australia and New Zealand at the finals in Milan, scheduled for November 2024.

The candidate must be of legal age.

No consultants, demonstrators or employees of firms that produce pastry products may participate in the selections. No bakeries or entities that sell baked goods on behalf of third parties may participate.

To register you must return the form, which you can download from our website:

[www.coppadelmondodelpanettone.ch](http://www.coppadelmondodelpanettone.ch).

2. **The form will have** to be filled out on a PC. Using the form you can download from our website [www.coppadelmondodelpanettone.ch](http://www.coppadelmondodelpanettone.ch)

Handwritten will not be considered.

Check that the form is completed in all places and return it signed by e-mail to:

[segreteria@coppadelmondodelpanettone.ch](mailto:segreteria@coppadelmondodelpanettone.ch)

**Upon confirmation by** the organizing committee (CMP), the candidate should send by e-mail to: [segreteria@coppadelmondodelpanettone.ch](mailto:segreteria@coppadelmondodelpanettone.ch)

the recipe for 10 pieces 1 kg. panettone, complete with all ingredients listed in grams. The description of the manufacturing process is not necessary. For the recipe you will need to use the official format that will be sent to you upon confirmation of participation. The recipe must be filled out with a PC and not by hand and must be signed.

Signing the document also certifies that all ingredients used meet the legal requirements

and that only ingredients permitted by these regulations were used to make the panettone.

3. **Each participant must bring**, deliver or ship 3 traditional panettone in tall form, rigid form is strongly recommended, weighing 1000 g, tolerance 30 g over or under including the bottom. Failure to meet the weight will result in penalties. Panettoni should be delivered in anonymous transparent bags closed with the white drawstring if possible. All participant's data, as stated on the entry form, should be clearly indicated on the box-packet. Box with logo of the permitted bakery.

**The panettoni will be delivered** or need to arrive at the location the week of 22nd of April 2024:



Katherine Mang  
William Angliss Institute

555 La Trobe Street  
Melbourne, VIC 3000 Australia t +61 3 9606 2271

A person appointed by CMP will number them and transfer them to suitable bags, if yours do not conform, to ensure their freshness and anonymity.

4. **The membership** of the products will be known only to the CMP manager, who will make it public only when remitting the results.

5. **The jury will not be aware**, at the time of the tasting, of the name of the panettone producer. It will be composed of master pastry chefs of proven experience and a jury president. The evaluation form specially created by CMP will be used for evaluation. The order of tasting will be adjusted by numerical drawing.

The panettone will be tasted according to the following criteria:

- External appearance (shape, volume, color-baking)
- Appearance when cut (internal texture and color)
- Fruit quantity and fruit distribution
- Softness, chewiness and meltability
- Aroma (worth twice as much)
- Taste and aromaticity (worth triple)

6. **The panettone to be made** for the contest is of one type only: Traditional Milanese type panettone without frosting (see photo attached at the end of the document). The use of a ramekin/rigid mould is strongly recommended. Tall cross-cut shape with natural fermentation, no dry yeast or other finished products allowed.

7. **Allowable ingredients:**

Wheat flour, butter and derivatives, water, egg yolk, sugars, cream, honey, vanilla bean, citrus paste, grated citrus peel, salt, malted cereal extract, malt flour, fruit mixture consisting of raisins, candied orange cubes and candied citron. The use of other ingredients not on the list leads to disqualification of the product.

In case of doubt, the product will be tested by a certified testing laboratory.

**Date of delivery:** 22nd of April 2024:

Katherine Mang  
William Angliss Institute

555 La Trobe Street  
Melbourne, VIC 3000 Australia  
t +61 3 9606 2271

At the time of delivery, please present the copy or receipt of payment of the participation fee.



**CMP disclaims any damage suffered by the product during transportation or shipping.**

Products delivered after the time and date stated in the rules will not be considered.

Products delivered with names that do not match the entry form will not be considered.

10. The registration fee of \$ AU300. - is to be paid only after receiving confirmation that the registration has been accepted by the organizing committee by Bank transfer. The details for the bank transfer:

Account: OLD EVROPA PTY LTD

BSB 033-091 Account Number 588110

WESTPAC BANK 1000/1002 Main Road Eltham VIC 3095

By returning the signed membership coupon, you accept these regulations in their entirety.

N.B: For the 2024 finals in Milan, you will need to use products from sponsors.

Right to refund of entry fee: no more refunds will be made whatever the cause for obvious organizational reasons.

Official regulations for the Italian selection made by CMP.

**N.B. reading and understanding this regulation is the first step to success.**

Mendrisio:  
2023

IL  
presidente  
CMP  
Giuseppe  
Piffaretti

