



# Coppa del mondo del Panettone (CMP) international selections 2025-2026

## **Requirements:**

Only applicants over 18 years of age, resident in the country in question, with a valid VAT number representing pastry shops, bakeries and ice cream parlours may participate. Only one name per company name is accepted. Consultants, demonstrators or employees of companies producing pastry products are excluded. Pastry shops or entities selling bakery products on behalf of third parties may not participate.

You can enter in the two categories: traditional and chocolate (by filling out two different forms) if you qualify in both categories, you will then only have to choose one.

Dear participants, we are pleased to pass on to you the final rules for taking part in the international selections for the traditional panettone.

The selections will be open to the first 30 entrants. The first classified will represent their country in the final in Milan scheduled for November 2026.

**Each participant must have filled in the application form and be up to date with payment, which you can find on the link: <http://coppadelmondodelpanettone.com>**

**By returning the completed form you declare that you have accepted all the rules and points included in this document without any possibility of appeal.**

**You will find the application fee for the selection on the application form .**

**Registration will only be considered valid after payment has been made.**

## Traditional Panettone Rules

1. Upon confirmation of participation, the candidate must send by e-mail to: [segreteria@cmpanettone.com](mailto:segreteria@cmpanettone.com) the recipe for the complete panettone in grams that he/she will bring to the competition (at least 10 kg of dough) using the official format, returning it stating that the ingredients used comply with the regulations and legal requirements in force in your country. False declarations will lead to immediate disqualification.

**The recipe must be filled in using a PC and not by hand and must be signed.**

**Non-compliant handwritten recipes will lead to a penalty, so please follow the rules**



2. Each participant must deliver: No. 4 traditional panettone without icing weighing 1000 g each, tolerance of 30 g over and 30 g under including the paper mold (Attention! A panettone with a higher or lower weight will be heavily penalised. We recommend the use of a high rigid papermold.  
The panettone must be delivered in transparent bags with a white string without writing on them, to the location you will be notified of the date and time. We will weigh and anonymise them. Where there may be a public presence, the panettone will be given for tasting.
3. The affiliation of the products will only be known to CMP, which will only make it public when the results are posted.
4. The jury will not be aware of the origin of the panettoni until the official award ceremony. It will be composed of recognised professionals in the sector.
5. **Participants will be able to attend the work of the jury.**
6. There is only one type of panettone to be made for the competition:  
**Traditional Panettone** without icing. High form with natural fermentation, no dried yeast or other finished products allowed. Panettone weight between 970 g and 1030 g including the bottom. Non-conformity of weight may lead to a penalty of - 10% of the total points.

#### **Ingredients permitted**

Wheat flour, butter and derivatives, water, egg yolk, sugars, cream, honey, vanilla berries and powder, orange paste, grated citrus peel, salt, malted cereal extract, malt flour, **The fruit mixture must be mandatory composed with: sultanas, candied orange cubes, candied cedar cubes. Other types of fruit are not permitted and will result in the product being disqualified.**

**The use of other ingredients not listed leads to disqualification of the product.**

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

7. The panettone will be judged according to the following criteria using the official evaluation sheet:
  - External appearance (shape, volume, colour-baking)
  - Appearance when cut (internal texture and colour)
  - Fruit quantity and distribution
  - Softness, palatability and meltability
  - Aroma (worth double)
  - Taste and aromaticity (triple worth)



**The candidate declares that he/she is aware of the following:**

- that his participation does not imply any breach of his contract of employment.
- to assume all responsibility for the products presented, declaring that he/she is a professional pastry chef, of age, has carefully read and accepted the regulations in full.
- to be the author and legitimate owner of all copyrights of the Panettone made and that the same is the result of one's own craftsmanship and not that of third parties.
- to meet all the requirements of the CMP organisation.
- to submit to the judgement resulting from the jury's verdict and to respect the rules of fair play.

**This regulation cancels and replaces all previous regulations**

**Mendrisio: 20. 11.2024                      CMP**  
**Giuseppe Piffaretti presidente CMP**

