



Coppa del mondo del Panettone 2019

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

Lugano, 8-10 November 2019

Born from an idea of the pastry chef Giuseppe Piffaretti, supported by SMPPC, Società Mastri Panettieri Pasticcieri Confettieri of the Canton Ticino with headquarters in Lugano (CH), managed by the Panettone world cup Sagl (CMP). The panettone world cup is a biennial event that involves pastry and bakery professionals from all over the world who will be registered through the official consent of the confederation of their country of origin through a selection or individually. It will be the first competition where the product will not be produced during the competition but brought by the candidates who will be admitted to the same. The product (panettone) will be judged by a jury of high level professionals coming from all over the world. The criteria of judgment are listed in the official evaluation sheet that will be sent to you after you are regularly registered. It will be possible to download it from the website: www.coppadelmondodelpanettone.ch.

The competition is open to the first 20 competitors, chosen by their federations who have met the participation criteria and have paid the registration fee and filled in correctly and returned the registration form attached to this document.

Competition rules

1. At the time of registration, the candidate must send by e-mail to: segreteria@coppadelmondodelpanettone.ch the recipe of the panettone that will lead to the competition, accompanied by a declaration that the ingredients used comply with the guidelines and legal requirements. False statements will lead to immediate disqualification. A high resolution professional photo and a CV that demonstrates the experience in the sector.
2. Each participant must present to the jury: n ° 6 of panettone weighing 1000 g, tolerance 30 grams in excess and 30 grams less including the paper form, (1 for the photo, 5 for the tasting). The official paper form will be provided by the organization. The panettone must be received without any indication of recognition in moplefan bags, to ensure freshness, by the day and time established by the regulation. **Caution! A higher or lower weight of the panettone will lead to a penalty on the final score.**
3. The panettone will be delivered to a manager appointed by CMP who will number each product to ensure its provenance.
4. The membership of the products will be known only to the manager who will make it public only when the results are returned.
5. The jury will not be aware, at the moment of the tasting, of the name of the producer of the panettone. The same will be composed from high profile professionals and a jury president who will be announced later.

6. The panettone to be produced for the competition is of only one type: Panettone Traditional Milanese type (see the attached photo at the end of the rules). high form with cross-cut with natural double-fermentation, dry yeasts or other finished products are not allowed (see the attached photo).
7. Ingredients allowed: Wheat flour, butter, egg yolk, sugar, sultanas, candied citron, arancini, honey, natural flavors, vanilla.
8. Delivery date and weight of the panettone at the time of the competition:
Friday 8 November from 9.00 am to 2.00 pm, weight of panettone Between 970 g and 1030 g. including the paper form.
9. Competition days:
Saturday 9 November 2019 from 10.00 am to 3.00 pm
Sunday 10 November 2019 from 10.00 am to 3.00 pm
10. Award: Sunday 10 November 2019 at 17.00
11. Each competitor will have to make one video in his workshop lasting between 3 and 5 minutes, which shows the production of panettone. will also have to present personally to the public its products that will then be given for tasting.
12. The registration fee of € 500. 00 is to be paid only after receiving confirmation of registration by the organizing committee on the account:
IBAN: IBAN CH51 8080 8007 8321 1024 7
SWIFT-BIC: RAIFCH22
Random: registration CDM Competition 2019 + name of the candidate e and nation.
Deadline for registration: 31 May 2019.
13. For the competitors who arrive from overseas, the organization exceptionally allows the candidate not to be present on the spot but to send his product within the deadlines set by the regulation. In this case you will not have to pay the registration fee. However, it will have to send the video of the realization of the product. Please note that the verdict of the jury is final and cannot in any case be contested by the participants in any way.

Partecipation criteria

The following countries will be entitled to register a number of candidates as follows:

Switzerland: 4 candidates

Italy: 5 candidates

Spain: 3 candidates

France: 2 candidates

The candidates of these nations will come out of the selections that will be organized in each of these countries. All other nations will have the right to present a candidate who will have to certify the validity of his product as it is a world-class competition. The detailed program of the event will be announced soon as possible to the competitors. The event is supported by the city of Lugano and will take place from: Friday 8 November to Sunday 10 November 2019 at the Exhibition Center of the city.

Further information can be requested by sending an e-mail: info@coppadelmondodelpanettone.ch to the competition director: Maestro Giuseppe Piffaretti - Tel. +4176 374 62 49

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Participation coupon

Name and Surname

Address

Country represented Date of birth

Email Tel. reachable

Declares to have carefully read the regulation and to accept all the points reported by him. Declares to submit to the judgment that will result 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 May 31, 2019 by e-mail to:

info@coppadelmondodelpanettone.ch

For nations that are entitled to more participants this coupon must be validated by the confederation that supported the selections.

Place and date

Candidate's signature

