



American Selection Rules.

1. **All professional pastry chefs** domiciled in one of the states that make up North America, Central America and South America are admitted to the competition. Five candidates qualify for the final in Lugano, scheduled for November 5-7, 2021 (3 for North and Central America and 2 for South America.)
2. **Upon confirmation** of participation by the organizing committee (CMP) the candidate must send an e-mail to: segreteria@coppadelmondodelpanettone.ch with the panettone recipe, which will lead to the competition, complete with all the ingredients indicated in grams, accompanied by the signed declaration that all the ingredients used comply with the legal requirements and that only the ingredients permitted by this regulation were used to make the panettone.
3. **Each participant** must present to the jury: 3 panettone weighing 1000 g, tolerance 30 g in excess or in defect including the bottom. The panettone must be delivered in a package that contains all the participant's data. Box with logo of the admittedpastry shop.
4. **The panettone** will be delivered to a manager appointed by CMP who will number them and transfer them to suitable bags to ensure their freshness and anonymity.
5. **The belonging** of the products will be known only to the CMP manager who will make it public only at the time of submitting the results.
6. **The jury** will not be aware, at the time of the tasting, of the name of the panettone producer. The same will be made up of experienced pastry chefs who produce panettone and a jury president. For the evaluation, the evaluation form specifically created by CMP will be used.

The jury's decision is unquestionable.

7. **The panettone** to be made for the competition is of only one type: Traditional Panettone Milanese type (see photo attached at the end of the document). We strongly recommend the use of a hard case / cup.

tall form with cross cut with natural fermentation with double dough, dry yeasts or other finished products are not allowed. Panettone weight between 970 g and 1030

g including the bottom. The non-conformity of the weight may lead to a penalty that will be decided by the jury.

8. Allowed ingredients:

Wheat flour, malt flour, malt extract, butter, clarified butter, cream, milk, milk powder, water, egg yolk, sugars (sucrose, glucose, invert sugar, fructose), honey, vanilla berries, orange paste, orange and lemon peel, salt. The fruit mixture must consist of: sultanas, candied orange cubes and candied citrus cubes. The use of other ingredients not included in the permitted ingredients leads to the immediate disqualification of the product. In case of doubt, the product could be analyzed by a certified analysis laboratory.

9. Delivery date and place:

The delivery date will be communicated as soon as possible

Delivery address:

Mr. Biagio Settepani
C/O Bruno Bakery
1650 Hylan Blvd
Staten Island, NY, 10305

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

CMP declines any damage suffered by the product during transport. Products delivered after the time and date indicated in the regulation will not be taken into consideration. Products delivered with names not in line with the registration form will not be considered.

10. The registration fee of \$ 150. - 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 will be communicated upon confirmation of registration.

Random: registration for the CDM 2021 Competition + American Selection.

points. For the finals it will be necessary to use the products of the sponsors.

Right to reimbursement of the registration fee: starting from 40 days before the selection, no reimbursement will be made whatever the cause for obvious organizational reasons.

The performance of the jury's work will be governed by the Covid-19 regulations in force at the time of the selection in the region concerned.

March 10, 2021

president CMP

Giuseppe Piffaretti



